



Margaritas

MAUDIE'S FAMOUS FROZEN MARGARITA..... 16

inspired by Aspen's own Crazy Ray, perfected by Joe Draker

with strawberry-sherry swirl & citrus salt rim +2

with tamarind sangrita swirl & house tajín salt rim..... +2

with spicy pepino swirl & aleppo salt rim..... +2

with Chinola mango chamoy swirl & house tajín salt rim..... +2

AUSTIN SKINNY..... 19

rey campero espadin mezcal, fresh
lime, giffard orange, aleppo salt

SMOKEY BANDIT..... 21

rey campero espadin mezcal,
pineapple, jalapeño, lime, grand
marnier, agave, house tajín salt rim

JIMMY'S OWN.....23

ocho reposado, grand marnier, fresh
lime, agave

Cocktails

TAMARIND BURRO..... 18

ketel one vodka, lime, tamarind sangrita, ginger beer,
angostura bitters

MEXICAN MAHON MARTINI..... 18

mahon spanish gin, castelvetrano brine, fresh lime,
giffard orange, salt rim - with a sidecar shaker tin refill

MEZCAL LAST WORD 18

rey campero espadin mezcal, luxardo liqueur, dolin genepy,
lime

SOL DE ARÁNDANOS 19

sparkling wine, st germain, blueberry, cucumber-serrano

ESPRESSO MARTINI20

ocho reposado, mr. black coffee liqueur, cinnamon,
cuarenta y tres, cold brew, orange

ROSADO PALOMA21

LALO tequila, lime, pink peppercorn sangrita, grapefruit
soda & citrus salt

NON-ALCOHOLIC ROSADO PALOMA.....17

little saints non-alcoholic mezcal, lime, pink peppercorn
sangrita, grapefruit soda & citrus salt

Beer

PACIFICO CLARA 8

MODELO NEGRA 8

SIERRA NEVADA PALE ALE..... 8

ATHLETIC BREWING N/A CERVEZA 8

MICHELADA10

choice of any beer with rojo sangrita, lime, michelada mix,
allepo salt

Soda & Water

MEXICAN COKE 6

GRAPEFRUIT SODA..... 6

TAMARINDLIMEADE.....7

ACQUA PANNA OR PELLEGRINO 10

Wines by the Glass

SPARKLING

RAVENTOS I BLANC Cava Rosé de Nit

CONCA DEL RIU, SPAIN.....19/74

LOUIS ROEDERER Brut

CHAMPAGNE, FRANCE..... 28/110

WHITE

BERNARD FLEURIET ET FILS Sauvignon Blanc

SANCERRE, FRANCE21/80

PALAFX 'PIONERO' Chenin Blanc Blend

BAJA CALIFORNIA, MEXICO18/70

MOUNT EDEN Chardonnay

SARATOGA, CALIFORNIA..... 21/82

NO FINE PRINT Sauvignon Blanc

SONOMA, CALIFORNIA 17/66

ROSÉ

MATTHIASSEN ROSÉ Grenache Blend

NAPA, CALIFORNIA21/80

RED

CASA JIPI Nebbiolo

VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO17/66

BODEGAS CHACRA 'BARDA' Pinot Noir

PATAGONIA, ARGENTINA..... 22/86

MINER FAMILY Cabernet Sauvignon 'Emily's Cuvee'

NAPA VALLEY, CALIFORNIA..... 28/110





Starters

Ensaladas

SALTED & SMASHED CUCUMBER.....	13
lime, tajín, serrano peppers	
ROASTED GREEN CHILE QUESO †.....	18
cilantro, serrano	
EL RANCHO DIP †.....	26
queso, guacamole, beef picadillo	
OCTOPUS EN SALSA DE BRASAS †**.....	28
crispy leeks, avocado, serrano	
GUACAMOLE CLASSICO †.....	23
queso fresco, cilantro, fresh tostadas	
LOBSTER QUESADILLA †**.....	39
chipotle, pineapple pico	
MUSHROOM QUESADILLA †.....	26
spinach, arbol macha, huitlacoche, pickled serrano	
LAMB BARBACOA QUESADILLA †.....	33
queso oaxaca, birria sauce	
CHICHARRON DE MARISCOS †**.....	31
calamari, shrimp, fried peppers, chipotle aoli, salsa criolla	

ADD Chicken +18 ADD Shrimp or Arrachera +20	
CAESAR SALAD À LA TOMAS †**.....	23
chile de arbol crunch & white anchovy	
CRUNCHY ROOTS & GREENS †.....	18
jicama, beets, baby lettuces, cumin avocado dressing, tortilla crisp	

Ceviches & Mariscos

BAJA STYLE OYSTERS †**.....	6 ea
serrano & cilantro mignonette, lime	
YELLOWFIN TUNA TOSTADAS †**.....	27
pickled onion, cabbage, avocado, chipotle mayo	
GULF SHRIMP & COCONUT CEVICHE †**.....	26
leche de tigre, fresno, dried lime	
HAMACHI & AJI AMARILLO CRUDO †**.....	25
toasted cashew salsa seca, serrano	
TUNA & AVOCADO TARTARE †**.....	29
white soy & lime ponzu, crispy quinoa	

Sizzling Fajitas †

SERVES UP TO TWO

housemade tortillas, garlic jalapeño butter, sour cream, yellow jack cheese, rice & refried beans, queso fundido & chile toreado

NO.1	10 oz. Prime Steak Arrachera al Carbon	71
NO.2	Achiote-Marinated Chicken Breast	51
NO.3	14 oz. Pineapple & Soya-Marinated Ribeye	79
NO.4	Seasonal Vegetables & Mushrooms	36
NO.5	Jumbo Gulf Shrimp**	52
NO.6	Steak Arrachera & Achiote Chicken Combo	78

Enhancements

jalapeño & oaxaca cheese rellenos	5 ea
bacon-wrapped quail diablo	12 ea
seasonal vegetable & mushroom brocheta	9 ea

Para la Mesa

BEANS † refried or veggie pinto.....	5
CUMIN RICE.....	5
CRISPY BEEF TACO †.....	9
GUACAMOLE SALAD †.....	8
GRILLED VEGETABLE BROCHETA.....	9
SEASONED FRENCH FRIES.....	5

† Food Allergy notice: Please be advised that food prepared here may contain one or more of these ingredients: milk, egg, fish, crustacean, tree nut, wheat, peanut, soy and/or sesame.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Enchiladas

CHICKEN TOMATILLO ENCHILADAS †.....	36
braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream	
BEEF PICADILLO ENCHILADAS †.....	36
salsa ranchera, shredded lettuce, tomato, jack cheese	
MARJORIE'S FAVORITE †.....	34
green chicken enchilada, crispy beef taco, guacamole salad, rice & choice of beans	
BEEF FAJITA ENCHILADAS.....	40
steak arrachera, rajas, salsa ranchera, queso, shredded lettuce, tomato, sour cream	

Platos Fuertes

GARLIC SHRIMP BROCHETTAS †**.....	41
habanero escabeche, chimichurri	
CRISPY GULF RED SNAPPER †.....	46
tomato-serrano vinaigrette, grilled lime	
PRIME 14OZ NY STRIP CARNE ASADA †.....	72
grilled scallion, salsa macha	
LAMB BARBACOA PLATE †.....	56
braised lamb shank, mint chimichurri, cumin rice, refried beans, guacamole salad	
PORK CHOP AL PASTOR †.....	49
adobo rub, roasted pineapple, chili mezcalt butter	
LAS MON SMASHBURGUESA †.....	26
rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries	

