



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 MARTINI	20
ocho reposado, mr. black coffee liqueur, cinnamon, cuarenta y tres, cold brew, orange	
ROSADO PALOMA	21
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
MICHELADA	10
choice of any beer with rojo sangrita, lime, michelada mix, allepo salt	

Soda & Water

MEXICAN COKE	6
GRAPEFRUIT SODA.....	6
TAMARIND LIMEADE	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, FRANCE	21/80
PALAFox ‘PIONERO’ Chenin Blanc Blend	
BAJA CALIFORNIA, MEXICO	18/70
MOUNT EDEN Chardonnay	
SARATOGA, CALIFORNIA.....	21/82
NO FINE PRINT Sauvignon Blanc	
SONOMA, CALIFORNIA	17/66
ROSÉ	
MATTHIASSEN ROSÉ Grenache Blend	
NAPA, CALIFORNIA	21/80
RED	
CASA JIPI Nebbiolo	
VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO	17/66
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, pickled red onions	

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.

Lunch & Taco Plates

CHILAQUILES VERDES †**.....	24
sunny-side up eggs, cilantro, crema, pico de gallo	
CHICKEN TOMATILLO ENCHILADAS †.....	36
braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream, rice & beans	
BEEF PICADILLO ENCHILADAS †.....	36
salsa ranchera, shredded lettuce, tomato, jack cheese, rice & beans	
MARJORIE'S FAVORITE †.....	34
green chicken enchilada, crispy beef taco, guacamole salad, rice & choice of beans	
ACHIOTE CHICKEN CHALUPAS †.....	26
refried beans, lettuce, tomato, queso fresco	
LAS MON SMASHBURGUESA †.....	26
rajas relish, jack cheese, iceberg lettuce, house-baked bun, seasoned french fries	
GRILLED FISH TACOS †**.....	30
chipotle aioli, cabbage, habanero salsa, rice & choice of beans	
STEAK ASADO TACOS †.....	30
jack, chipotle aioli, charred onion, habanero escabeche, rice & choice of beans	
AL PASTOR SHRIMP TACOS †**.....	28
avocado crema, cabbage slaw, rice & choice of beans	
LAMB BIRRIA TACOS †.....	30
pico de gallo, birria sauce, rice & choice of beans	
AVOCADO & GRILLED CORN TACOS †.....	24
jack cheese, serrano, radish, rice & choice of beans	

