



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 **mango chamoy swirl & house tajín salt rim** +2

AUSTIN SKINNY19	SMOKEY BANDIT21	JIMMY'S OWN23
rey campero espadin mezcal, fresh lime, giffard orange, aleppo salt	rey campero espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajín salt rim	socorro reposado, grand marnier, fresh lime, agave

Cocktails

TAMARIND BURRO18
Aspen vodka, lime, tamarind sangrita, ginger beer, angostura bitters

MEXICAN MAHON MARTINI18
mahon spanish gin, castelvetrano brine, fresh lime, giffard orange, salt rim - with a sidecar shaker tin refill

MEZCAL LAST WORD18
rey campero espadin mezcal, luxardo liqueur, dolin genepy, lime

ESPRESSO MARTINI20
socorro 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 PALOMA17
little saints non-alcoholic mezcal, lime, pink peppercorn sangrita, grapefruit soda & citrus salt

Beer

PACIFICO CLARA8

MODELO NEGRA8

SIERRA NEVADA PALE ALE8

ATHLETIC BREWING N/A CERVEZA8

MICHELADA10
choice of any beer with rojo sangrita, lime, michelada mix, allepo salt

Soda & Water

MEXICAN COKE 6

GRAPEFRUIT SODA 6

TAMARINDLIMEADE7

STILL OR SPARKLING WATER 1L 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

MICHEL VATTAN Sauvignon Blanc
SANCERRE, FRANCE.....25/98

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, CALIFORNIA21/80

RED

CASA JIPI Nebbiolo
VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO17/66

BODEGAS CHACRA 'BARDA' Pinot Noir
PATAGONIA, ARGENTINA.....24/94

MINER FAMILY Cabernet Sauvignon 'Emily's Cuvee'
NAPA VALLEY, CALIFORNIA28/110





Starters

SALTED & SMASHED CUCUMBER	13
lime, tajín, serrano peppers	
ROASTED GREEN CHILE QUESO †	18
cilantro, serrano	
EL RANCHO DIP †	26
queso, guacamole, beef picadillo	
GUACAMOLE CLASSICO †	23
queso fresco, cilantro, fresh tostadas	
LOBSTER QUESADILLA †**	39
chipotle, pineapple pico	
LAMB BARBACOA QUESADILLA †	33
queso oaxaca, birria sauce	

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.

Ensaladas

CRUNCHY ROOTS & GREENS †	18
jicama, beets, baby lettuces, cumin	
avocado dressing, tortilla crisp	

ADD Chicken +18 | ADD Shrimp or Arrachera +20

Ceviches & Mariscos

BAJA STYLE OYSTERS †**	6 ea
serrano & cilantro mignonette, lime	
YELLOWFIN TUNA TOSTADAS †**	27
pickled onion, cabbage, avocado, chipotle mayo	
HAMACHI & AJI AMARILLO CRUDO †**	25
toasted cashew salsa seca, serrano	
TUNA & AVOCADO TARTARE †**	29
white soy & lime ponzu, crispy quinoa	

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	

Platos Fuertes

GARLIC SHRIMP BROCHETTAS †**	41
habanero escabeche, chimichurri	
CRISPY GULF RED SNAPPER †	46
tomato-serrano vinaigrette, grilled lime	
LAS MON SMASHBURGUESA †	26
rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries	

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

10.06.25

