



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 SKINNY 19
catedral de mi padre espadin mezcal,
fresh lime, giffard orange, aleppo salt

SMOKEY BANDIT 21
catedral de mi padre espadin mezcal,
pineapple, jalapeño, lime, grand
marnier, agave, house tajín salt rim

JIMMY'S OWN 23
socorro reposado, grand marnier,
fresh lime, agave

Cocktails

TAMARIND BURRO 18
aspen vodka, lime, tamarind sangrita, ginger beer,
angostura bitters

MEZCAL LAST WORD 18
catedral de mi padre espadin mezcal, luxardo liqueur, dolin
genepy, lime

ESPRESSO MARTINI 20
socorro reposado, mr. black coffee liqueur, cinnamon,
cuarenta y tres, cold brew, orange

OAXACAN OLD FASHIONED 26
real minero las montañas mezcal, flecha azul reposado,
grapefruit, elote

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 beer
with rojo sangrita, lime, michelada mix, aleppo salt

Soda & Water

MEXICAN COKE 6

GRAPEFRUIT SODA 6

TAMARIND LIMEADE 7

ACQUA PANNA 1L 10

PELLEGRINO 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

PALAFX '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

PAYSAN ROSÉ Grenache Blend
CENTRAL COAST, CALIFORNIA 21/80

RED

CASA JIPI Nebbiolo
VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO 17/66

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

MINER FAMILY Cabernet Sauvignon 'Emily's Cuvee'
NAPA VALLEY, CALIFORNIA 28/110





Starters

Ensaladas & Sopas

SALTED & SMASHED CUCUMBER	14
lime, tajín, serrano peppers	
ROASTED GREEN CHILE QUESO	19
cilantro, serrano	
EL RANCHO DIP	26
queso, guacamole, beef picadillo	
OCTOPUS À LAS BRASAS	29
cilantro lime aioli, fried leeks, pickled fresno	
GUACAMOLE CLASSICO	24
queso fresco, cilantro, fresh tostadas	
LOBSTER QUESADILLA	39
chipotle, pineapple pico	
MUSHROOM QUESADILLA	29
spinach, arbol macha, huitlacoche, pickled serrano	
LAMB BARBACOA QUESADILLA	33
queso oaxaca, birria sauce, pickled red onions	

ADD Chicken +14 ADD Shrimp or Arrachera +16	
CAESAR SALAD À LA TOMAS	25
chile de arbol crunch & white anchovy	
CRUNCHY ROOTS & GREENS	19
jicama, beets, baby lettuces, cumin, avocado dressing, tortilla crisp	
MEXICAN CHICKEN & RICE SOUP	17
crispy tortilla, avocado, cilantro, lime	

Ceviches & Mariscos

BAJA STYLE OYSTERS*	6 ea
serrano & cilantro mignonette, lime	
YELLOWFIN TUNA TOSTADAS*	29
pickled onion, cabbage, avocado, chipotle mayo	
HAMACHI & AJI AMARILLO CRUDO*	29
toasted cashew salsa seca, serrano	
TUNA & AVOCADO TARTARE*	31
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	78
NO.2	Achiote-Marinated Chicken Breast	62
NO.3	14 oz. Pineapple & Soya-Marinated Ribeye	81
NO.4	Seasonal Vegetables & Mushrooms	38
NO.5	Jumbo Gulf Shrimp**	56
NO.6	Steak Arrachera & Achiote Chicken Combo	79

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	11
GUACAMOLE SALAD	9
GRILLED VEGETABLE BROCHETA	12
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.

01.04.26

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	29
refried beans, lettuce, tomato, queso fresco	
LAS MON SMASHBURGUESA	28
rajas relish, jack cheese, iceberg lettuce, house-baked bun, seasoned french fries	
GRILLED FISH TACOS	32
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	31
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	26
jack cheese, serrano, radish, rice & choice of beans	
MEZCAL-HONEY CHICKEN TACOS	26
pico de gallo, cabbage, cilantro, rice & choice of beans	