



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 & tajín salt rim +2

with spicy pepino swirl & aleppo salt rim +2

with mango chamoy swirl & tajín salt rim +2

AUSTIN SKINNY19

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

SMOKEY BANDIT21

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

JIMMY'S OWN23

socorro reposado, grand marnier,
fresh lime, agave

Cocktails

TAMARIND BURRO18

aspen vodka, lime, tamarind sangrita, ginger beer,
angostura bitters

MEZCAL LAST WORD18

catedral de mi padre espadin mezcal, luxardo liqueur, dolin
genepy, lime

ESPRESSO MARTINI20

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 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

MICHELADA..... 10

choice of beer

with rojo sangrita, lime, michelada mix, allepo salt

Soda & Water

MEXICAN COKE6

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, FRANCE25/98

PALAFIX 'PIONERO' Chenin Blanc Blend

BAJA CALIFORNIA, MEXICO 18/70

MOUNT EDEN Chardonnay

SARATOGA, CALIFORNIA.....21/82

NO FINE PRINT Sauvignon Blanc

SONOMA, CALIFORNIA17/66

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

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	

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

Ensaladas & Sopas

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	

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.....	42
steak arrachera, rajas, salsa ranchera, queso, shredded lettuce, tomato, sour cream	

Platos Fuertes

GARLIC SHRIMP BROCHETTAS.....	41
habanero escabeche, chimichurri	
CRISPY GULF RED SNAPPER.....	48
aguachili negra, crispy leek	
PRIME 14OZ NY STRIP CARNE ASADA	72
grilled scallion, salsa macha	
LAMB BARBACOA PLATE.....	59
braised lamb shank, mint chimichurri, cumin rice, refried beans, guacamole salad	
LAS MON SMASHBURGUESA.....	28
rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries	

