



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 SKINNY	19
catedral de mi padre espadín mezcal, fresh lime, giffard orange, aleppo salt	
SMOKEY BANDIT	21
catedral de mi padre espadín 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
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aspen vodka, lime, tamarind sangrita, ginger beer,
angostura bitters

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

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

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

ROSADO PALOMA	21
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LALO tequila, lime, pink peppercorn sangrita, grapefruit
soda & citrus salt

NON-ALCOHOLIC ROSADO PALOMA	17
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little saints non-alcoholic mezcal, lime, pink peppercorn
sangrita, grapefruit soda & citrus salt

Beer

PACIFICO CLARA	8
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MODELO NEGRA	8
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SIERRA NEVADA PALE ALE	8
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ATHLETIC BREWING N/A CERVEZA	8
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MICHELADA	10
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choice of beer
with rojo sangrita, lime, michelada mix, aleppo salt

Soda & Water

MEXICAN COKE	6
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GRAPEFRUIT SODA	6
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TAMARIND LIMEADE	7
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ACQUA PANNA 1L	10
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PELLEGRINO 1L	10
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Wines by the Glass

SPARKLING

RAVENTOS I BLANC Cava Rosé de Nit
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CONCA DEL RIU, SPAIN.....**19/74**

LOUIS ROEDERER Brut

CHAMPAGNE, FRANCE.....**28/110**

WHITE

MICHEL VATTAN Sauvignon Blanc

SANCERRE, FRANCE

25/98

PALAFFOX 'PIONERO' Chenin Blanc Blend
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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
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PATAGONIA, ARGENTINA.....**24/94**

MINER FAMILY Cabernet Sauvignon 'Emily's Cuvee'
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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

homemade 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 BROCHETAS	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	

