



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
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
lunazul reposado, grand marnier,
fresh lime, agave

Cocktails

TAMARIND BURRO18
1876 vodka, lime, tamarind sangrita, ginger beer,
angostura bitters

ESPRESSO MARTINI20
lunazul reposado, mr. black coffee liqueur, cinnamon,
cuarenta y tres, cold brew, orange

OAXACAN OLD FASHIONED26
real minero las montañas mezcal, flecha azul reposado,
grapefruit

MEZCAL LAST WORD20
rey campero espadin mezcal, luxardo liqueur,
dolin genepey, lime

ROSADO PALOMA21
LALO tequila, 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

Wines by the Glass

SPARKLING

RAVENTOS I BLANC Cava Rosé de Nit
CONCA DEL RIU, SPAIN19/74

LOUIS ROEDERER Brut
CHAMPAGNE, FRANCE 28/110

WHITE

MICHEL VATTAN Sauvignon Blanc
SANCERRE, FRANCE 25/98

PALAFIX 'PIONERO' Chenin Blanc Blend
BAJA CALIFORNIA, MEXICO 18/70

MOUNT EDEN Chardonnay
SARATOGA, CALIFORNIA21/82

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
NAPA VALLEY, CALIFORNIA28/110

Soda & Water

MEXICAN COKE 6

GRAPEFRUIT SODA 6

TAMARIND LIMEADE7

ACQUA PANNA 1L 10

PELLEGRINO 1L 10



Starters

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

Ensaladas & Sopas

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

Ceviches & Mariscos

BAJA STYLE OYSTERS*	6 ea
<i>serrano & cilantro mignonette, lime</i>	
YELLOWFIN TUNA TOSTADAS*	29
<i>pickled onion, cabbage, avocado, chipotle mayo</i>	
HAMACHI & AJI AMARILLO CRUDO*	29
<i>toasted cashew salsa seca, serrano</i>	
TUNA & AVOCADO TARTARE*	31
<i>white soy & lime ponzu, crispy quinoa</i>	
GULF SHRIMP & COCONUT CEVICHE*	26
<i>leche de tigre, fresno, dried lime</i>	

Lunch & Taco Plates

CHILAQUILES VERDES	24
<i>sunny-side up eggs, cilantro, crema, pico de gallo</i>	
CHICKEN TOMATILLO ENCHILADAS	36
<i>braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream, rice & beans</i>	
BEEF PICADILLO ENCHILADAS	36
<i>salsa ranchera, shredded lettuce, tomato, jack cheese, rice & beans</i>	
MARJORIE'S FAVORITE	34
<i>green chicken enchilada, crispy beef taco, guacamole salad, rice & choice of beans</i>	
ACHIOTE CHICKEN CHALUPAS	29
<i>refried beans, lettuce, tomato, queso fresco</i>	
LAS MON SMASHBURGUESA	28
<i>rajas relish, jack cheese, iceberg lettuce, house-baked bun, seasoned french fries</i>	
GRILLED FISH TACOS	32
<i>chipotle aioli, cabbage, habanero salsa, rice & choice of beans</i>	
STEAK ASADO TACOS	30
<i>jack, chipotle aioli, charred onion, habanero escabeche, rice & choice of beans</i>	
AL PASTOR SHRIMP TACOS	31
<i>avocado crema, cabbage slaw, rice & choice of beans</i>	
LAMB BIRRIA TACOS	30
<i>pico de gallo, birria sauce, rice & choice of beans</i>	
AVOCADO & GRILLED CORN TACOS	26
<i>jack cheese, serrano, radish, rice & choice of beans</i>	
MEZCAL-HONEY CHICKEN TACOS	26
<i>pico de gallo, cilantro, rice & choice of beans</i>	

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 <i>refried or veggie pinto</i>	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.

02.01.26

