



## Margaritas

<b>MAUDIE'S FAMOUS FROZEN MARGARITA</b> .....	16
<i>inspired by Aspen's own Crazy Ray, perfected by Joe Draker</i>	
with <i>strawberry-sherry swirl &amp; citrus salt rim</i> .....	+2
with <i>tamarind sangrita swirl &amp; tajín salt rim</i> .....	+2
with <i>spicy pepino swirl &amp; aleppo salt rim</i> .....	+2
with <i>mango chamoy swirl &amp; tajín salt rim</i> .....	+2
<b>AUSTIN SKINNY</b> .....	19
<i>catedral de mi padre espadin mezcal, fresh lime, giffard orange, aleppo salt</i>	
<b>SMOKEY BANDIT</b> .....	21
<i>catedral de mi padre espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajín salt rim</i>	
<b>JIMMY'S OWN</b> .....	23
<i>lunazul reposado, grand marnier, fresh lime, agave</i>	

## Cocktails

<b>TAMARIND BURRO</b> .....	18
<i>1876 vodka, lime, tamarind sangrita, ginger beer, angostura bitters</i>	
<b>ESPRESSO MARTINI</b> .....	20
<i>lunazul reposado, mr. black coffee liqueur, cinnamon, cuarenta y tres, cold brew, orange</i>	
<b>OAXACAN OLD FASHIONED</b> .....	26
<i>real minero las montañas mezcal, flecha azul reposado, grapefruit</i>	
<b>MEZCAL LAST WORD</b> .....	20
<i>rey campero espadin mezcal, luxardo liqueur, dolin genepy, lime</i>	
<b>ROSADO PALOMA</b> .....	21
<i>LALO tequila, lime, pink peppercorn sangrita, grapefruit soda &amp; citrus salt</i>	
<b>NON-ALCOHOLIC ROSADO PALOMA</b> .....	17
<i>little saints non-alcoholic mezcal, lime, pink peppercorn sangrita, grapefruit soda &amp; citrus salt</i>	

## Beer

<b>PACIFICO CLARA</b> .....	8
<b>MODELO NEGRA</b> .....	8
<b>SIERRA NEVADA PALE ALE</b> .....	8
<b>BEST DAY BREWING N/A CERVEZA</b> .....	8
<b>MICHELADA</b> .....	10
<i>choice of beer with rojo sangrita, lime, michelada mix, allepo salt</i>	

## Wines by the Glass

### SPARKLING

<b>RAVENTOS I BLANC</b> Cava Rosé de Nit CONCA DEL RIU, SPAIN.....	19/74
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### WHITE

<b>MICHEL VATTAN</b> Sauvignon Blanc SANCERRE, FRANCE .....	25/98
<b>PALAFIX 'PIONERO'</b> Chenin Blanc Blend BAJA CALIFORNIA, MEXICO .....	18/70
<b>MOUNT EDEN</b> Chardonnay SARATOGA, CALIFORNIA.....	21/82
<b>NO FINE PRINT</b> Sauvignon Blanc SONOMA, CALIFORNIA .....	17/66

### ROSÉ

<b>PAYSAN ROSÉ</b> Grenache Blend CENTRAL COAST, CALIFORNIA .....	21/80
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### RED

<b>CASA JIPI</b> Nebbiolo VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO .....	17/66
<b>BODEGAS CHACRA 'BARDA'</b> Pinot Noir PATAGONIA, ARGENTINA.....	24/94
<b>MINER FAMILY</b> Cabernet Sauvignon NAPA VALLEY, CALIFORNIA.....	28/110

## Soda & Water

<b>MEXICAN COKE</b> .....	6
<b>GRAPEFRUIT SODA</b> .....	6
<b>TAMARIND LIMEADE</b> .....	7
<b>ACQUA PANNA 1L</b> .....	10
<b>PELLEGRINO 1L</b> .....	10



## Starters

SALTED & SMASHED CUCUMBER.....	14
<i>lime, tajín, 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</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</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 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.

## Ensaladas

ADD Chicken +14 | ADD Shrimp or Arrachera +16

CAESAR SALAD À LA TOMAS .....	25
<i>chile de arbol crunch &amp; white anchovy</i>	
CRUNCHY ROOTS & GREENS .....	19
<i>jicama, beets, baby lettuces, cumin avocado dressing, tortilla crisp</i>	

## Ceviches & Mariscos

BAJA STYLE OYSTERS* .....	6 ea
<i>serrano &amp; 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 &amp; lime ponzu, crispy quinoa</i>	
GULF SHRIMP & COCONUT CEVICHE* .....	26
<i>leche de tigre, fresno, dried lime</i>	

## Enchiladas

CHICKEN TOMATILLO ENCHILADAS .....	36
<i>braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream</i>	
BEEF PICADILLO ENCHILADAS.....	36
<i>salsa ranchera, shredded lettuce, tomato, jack cheese</i>	
MARJORIE'S FAVORITE.....	34
<i>green chicken enchilada, crispy beef taco, guacamole salad, rice &amp; choice of beans</i>	
BEEF FAJITA ENCHILADAS.....	42
<i>steak arrachera, rajas, salsa ranchera, queso, shredded lettuce, tomato, sour cream</i>	

## Platos Fuertes

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