



Margaritas

MAUDIE'S FAMOUS FROZEN MARGARITA	18
<i>inspired by Aspen's own Crazy Ray, perfected by Joe Draker</i>	
with <i>strawberry-sherry swirl & citrus salt rim</i>	+2
with <i>tamarind sangrita swirl & tajín salt rim</i>	+2
with <i>spicy pepino swirl & aleppo salt rim</i>	+2
with <i>mango chamoy swirl & tajín salt rim</i>	+2
AUSTIN SKINNY	20
<i>catedral de mi padre espadin mezcal, fresh lime, giffard orange, aleppo salt</i>	
SMOKEY BANDIT	21
<i>catedral de mi padre espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajín salt rim</i>	
JIMMY'S OWN	23
<i>lunazul reposado, grand marnier, fresh lime, agave</i>	

Cocktails

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

Beer

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

Wines by the Glass

SPARKLING

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

MICHEL VATTAN Sauvignon Blanc SANCERRE, FRANCE	25/98
PALAFX 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
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RED

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

Soda & Water

MEXICAN COKE	6
GRAPEFRUIT SODA	6
TAMARIND LIMEADE	7
ACQUA PANNA 1L	10
PELLEGRINO 1L	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	43
<i>chipotle, pineapple pico</i>	
MUSHROOM QUESADILLA.....	30
<i>spinach, arbol macha, huitlacoche, pickled serrano</i>	
LAMB BARBACOA QUESADILLA.....	35
<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	80
NO.2	Achiote-Marinated Chicken Breast	65
NO.3	14 oz. Pineapple & Soya-Marinated Ribeye	85
NO.4	Seasonal Vegetables & Mushrooms	38
NO.5	Jumbo Gulf Shrimp**	57
NO.6	Steak Arrachera & Achiote Chicken Combo	81

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	8

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 +16 | ADD Shrimp or Arrachera +18

CAESAR SALAD À LA TOMAS	25
<i>chile de arbol crunch & white anchovy</i>	
CRUNCHY ROOTS & GREENS	21
<i>jicama, beets, baby lettuces, cumin avocado dressing, tortilla crisp</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>	

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 & choice of beans</i>	
BEEF FAJITA ENCHILADAS.....	44
<i>steak arrachera, rajas, salsa ranchera, queso, shredded lettuce, tomato, sour cream</i>	

Platos Fuertes

GARLIC SHRIMP BROCHETAS	45
<i>habanero escabeche, chimichurri</i>	
CRISPY GULF RED SNAPPER	50
<i>aguachili negra, pineapple pico de gallo</i>	
PRIME 14OZ NY STRIP CARNE ASADA	79
<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.....	29
<i>rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries</i>	