



Rotisserie Chicken

Seasoned with achiote, sea salt, lime and chili

- QUARTER \$8 \$11 with 2 small sides
- HALF \$14 \$18 with 2 medium sides
- WHOLE \$23 \$28 with 2 large sides

All served with housemade tortillas^Y, roasted cabbage and fresh salsas^Y

Sides

- SMALL \$3
- MEDIUM \$4
- LARGE \$5

- FRIJOLE CHARROS pinto beans, bacon, pork shoulder, chilis
- FRIJOLE NEGROS^Y black beans, epazote, pickled onions
- RICE^Y tomato, carrots, onion, garlic, oregano
- POTATOES house manteca, pan drippings, chili, sea salt
- SLAW^Y cabbage, radish, cilantro, red onion, lime

Bowls

\$9

- GREEN BOWL rice, frijoles negros, pulled rotisserie chicken, slaw, cotija cheese, salsa verde, salsa habanera
- RED BOWL rice, frijoles charros, pulled rotisserie chicken, pan-dripping cabbage, fresh cabbage salad (cabbage, red onion, olive oil, salt), queso fresco, salsa roja
- VEGETARIAN BOWL^Y rice, frijoles negros, avocado, slaw, cotija cheese, salsa verde, salsa habanera

ADD-ONS \$1

- Tortillas (3)
- Avocado
- Potatoes
- Extra Chicken

Drinks

- DRAFT BEER \$5
- CAN/BOTTLE BEER \$4
- GLASS WINE \$5
- BOTTLE SODA \$2
- COFFEE/TEA \$2

Make any beer a michelada for \$1 - lime juice, ice and a salted rim

We serve only free-range chicken, use locally-sourced organic ingredients whenever possible, and everything but the beer is gluten-free.

^Yvegetarian/vegan