

Grab & Go

Pastries

Cookies - \$3

Muffins - \$4

Conchas - \$5

Mexican Sweet Bread - \$5

Croissants:

plain & chocolate - \$5

Breakfast

Yogurt Parfait - \$9

Overnight Oats - \$12

Lunch & Dinner

Caesar Salad - \$19

Mexican Cobb Salad - \$18

Ham Torta - \$14

Turkey Torta - \$15

Beverages

Agua Fresca - \$5

Horchata - \$5

Mexican Soda - \$7

Jarritos - \$7

Topo Chico - \$7

Tea/Coffee/Juice - \$6

Breakfast

Breakfast Burritos

Bison & Andouille - \$15 or **Veggie** - \$13

Breakfast Tortas

Bacon & Egg: queso fresco, chipotle avocado, black beans, spicy chipotle salsa - \$15

Egg & Cheese: avocado, queso fresco, black beans, spicy chipotle salsa - \$13

Chorizo & Egg: poblano rajas, avocado, black beans, spicy chipotle salsa - \$14

Lunch & Dinner

Chips

served with spicy chipotle & salsa verde - \$4

with guacamole - \$9

with loaded guacamole: pepitas, bacon, queso fresco, pomegranate seeds - \$11

Burritos

With salsa verde

Carnitas - \$17, **Chicken** - \$15 or **Veggie** - \$13

Pozole

garnished with iceberg lettuce, radish, onions, lime, avocado

select a Style: **Verde**, **Spicy Rojo**, **Negro** or **Vegetarian Blanco** - \$17

choice of: braised pork shoulder or chicken thigh

Tacos

Three tacos per order, served on house-made nixtamal tortillas

Al Pastor: cucumber crema, spicy chipotle salsa - \$16

Green Chili Chicken: salsa verde, pickled red onion, cotija - \$14

Beef Barbacoa: salsa macha, onions, cilantro - \$17

Tostadas

Octopus in Ecebeche: pickled onions & carrots, radish, lime, cilantro - \$11

Shrimp Aguachile: crushed avocado, cilantro - \$9

Black Bean: red cabbage slaw, cotija, cucumber crema - \$8

Canned Beer

Vixen - \$17

Oud Bruin Sour Ale

Vixen Mistress - \$17

Oud Bruin Sour Ale w/ Blackberries

Vixen Goddess - \$17

Oud Bruin Sour Ale w/ Plums

Athletic Brewing - \$8

N/A Free Wave IPA, Lite Pils

Tram-Line - \$9

Highpoint Cider

Transplant - \$9

Highpoint Cider

Seltzy Flavors - \$7

Cucumber Lychee, Ginger Lime,
Huckleberry Lingonberry

Highwayman - \$8

Pilsner

Family Vacation - \$8

Golden Ale

Wilson - \$8

Mountain Style IPA

The Walrus - \$8

Hazy IPA

Mountain Jam Vol. 8 - \$8

Hazy IPA

Siren Song - \$10

Belgian-Style Quadruple

Avarice & Greed - \$10

Belgian Strong Golden Ale

Heyzeus - \$8

Mexican Style Lager

Pilsgnar - \$8

Pilsner

Killer Bees - \$8

Blonde Ale

Melvin IPA - \$8

IPA

Juice Theorem - \$8

IPA

Back in Da Haze - \$8

Hazy IPA

Star Valley - \$8

IPA

Draft Beer

Pink Juicy IPA - \$8

6.3%, Hazy IPA

Ricky's Red - \$8

5.6%, Red Ale

Hefelumps - \$8

5.1%, Blood Orange Hefeweizen

Samthing Sour - \$8

5%, Galactic Sour

Roll Cast Rye - \$8

5.7%, Rye IPA

Holy Mole - \$8

9.1%, Mole Stout

Wyoming IPA - \$8

6.5%, Mountain Style IPA

Paid the Piper - \$8

5.6%, Rauchbier

Cocktails

Blanco Spritz - \$11

white vermouth, soda,
prosecco, orange zest

Wa-haca Margarita - \$13

lunazul blanco, pluma negra
espadin mezcal, triple sec,
house-made sour, watermelon,
lime wedge

Hip Hip Jorge - \$13

pisco, triple sec, orgeat,
lemon, pineapple, lemon wheel

Barrel Aged Negroni - \$15

great grey gin, sweet vermouth,
campari, orange zest

Cold Brew White Russian - \$11

humble brew, tito's,
kahlua, horchata

Macario - \$13

lunazul blanco, wyoming
whiskey, pineapple, house-made
sour