



APPETIZERS

MADE TO ORDER GUACAMOLE

ALL ARE AVAILABLE IN HALF OR FULL ORDERS

FRESH GUACAMOLE HALF 10.50 | FULL 12.50
Avocado, cilantro, tomato, onion, jalapeño, salt.

BLACK BEAN CORN PICO GUACAMOLE HALF 12 | FULL 14
Chunky avocado, black beans, corn, cilantro, tomato, onion, jalapeño, salt.

MANGO GUACAMOLE HALF 11.50 | FULL 13.50
Seasonal - avocado, fresh mango, cilantro, tomato, onion, jalapeño, salt.

TRADITIONAL WINGS 15.50
Eight crispy meaty wings, specialty sauce, carrots & celery, ranch or bleu cheese.

BONELESS WINGS 13.50
Eight crispy meaty boneless wings, specialty sauce, carrots & celery, ranch or bleu cheese.

SPECIALTY SAUCES
Sticky Korean BBQ ✦ Buffalo ✦ Garlic Chili ✦ Honey Habanero ✦ Creamy Garlic Parmesan ✦ BBQ ✦ Thai Sweet Chili ✦ Mango Habanero

BANDITO FRIES 13.50
Waffle fries, chorizo, queso blanco, pickled jalapeños, pico de gallo, chives, sour cream.

LOADED FRIES 11.50
Waffle fries, hickory smoked bacon, cheddar cheese, sour cream, chives.

TRUFFLE FRIES 13.50
Waffle fries, truffle oil, Parmesan cheese, Italian parsley.

CHEESEBURGER QUESADILLAS 14.50
Herb tortilla, chihuahua, cheddar cheese, ground chuck, applewood bacon, habanero chipotle ranch.

POT STICKERS 12.50
Six pan-fried dumplings stuffed with pork filling. Served with housemade ponzu sauce.

CHEESE CURDS 10
Served with your choice of ranch or marinara sauce.

QUESADILLA APPETIZER 11
Chihuahua cheese, queso fresco, imported Parmesan. Add Chicken Tinga 3

QUESO BLANCO 10
Housemade white queso, fresh chips. Add Chorizo and Papas 2

FLAUTAS 13
Six corn tortillas rolled with one of our signature blends and served with black bean purée. Topped with sour cream and queso fresco. **Choice of:** chicken tinga with avocado tomatillo salsa OR housemade barbacoa with poblano cream.

TUNA POKE TOSTADAS* 13.50
Ahi tuna tossed in ponzu, guacamole, chipotle aioli, cilantro, mixed greens, sesame seeds, tostadas.

CAMINO NACHOS 14.50
Tortilla chips, refried beans, melted chihuahua cheese, lettuce, pico de gallo, sour cream and guacamole. **Choice of:** Chicken Tinga, Ground Chuck OR Puerco Salsa Verde.

TOSTADAS 12.50
Choice of meat, refried beans, lettuce, tomatoes, queso fresco, sour cream.

RICE & NOODLES

ASIAN SHRIMP BOWL 21.50
Sautéed shrimp, cabbage and carrots, broccoli, shaved green onion, sesame seeds, Jasmine rice.

FRESH & LIGHT CHICKEN BOWL 18
Chicken breast, lime-cilantro jasmine rice, roasted corn and poblano peppers, black beans, jalapeños, cilantro, queso fresco, avocado, pico de gallo.

FAJITA RICE BOWL
Fajita seasoned veggies, avocado slices, chihuahua cheese, cilantro, sour cream, fritos, Mexican rice and your choice of: **GRILLED SHRIMP 22 ✦ CHICKEN BREAST 20 ✦ AGED SKIRT STEAK 26**

PENNE PASTA 15
Penne pasta tossed in your choice of marinara, Alfredo, pesto, or creamy pesto sauce, topped with shaved imported Parmesan cheese and parsley. Served with toasted herb focaccia bread and your choice of soup or side salad. **ADD GRILLED SHRIMP 7 ✦ ADD CHICKEN BREAST 6 ✦ ADD PARMESAN-ENCRUSTED CHICKEN 7**

PACIFIC STANDARD TIME NOODLES
Noodles, grilled shrimp or grilled chicken, scrambled egg, broccoli, carrots, cabbage, green onion, sesame seeds, chili paste. **GRILLED SHRIMP 20 ✦ CHICKEN BREAST 22**

BIRRIA RAMEN 19
Beef consommé broth filled with barbacoa, ramen noodles, fresh jalapeño peppers, onions, and cilantro. Served with a side of limes.

KOREAN BEEF RICE BOWL 20
Jasmine rice topped with consommé, bulgogi beef, fried cebollitas, grilled jalapeños, corn, poblanos, and fresh cilantro. Served with fresh lime.

PHAT THAI NOODLE BOWL
Choice of Protein, ramen noodles, scrambled egg, broccoli, cabbage, carrot, green onions, toasted peanuts, cilantro, chili paste, house made pad thai peanut sauce, sesame seeds, and lime wedge. **CHICKEN 20 ✦ SHRIMP 22 ✦ BULGOGI BEEF 20**

SALADS

A.U.C.E SOUP AND SALAD 13
All you can eat homemade soup and house salad. (Dine-in only, sorry no sharing.)

SOUTHWEST SALAD 17
Romaine, iceberg lettuce, chicken breast, applewood bacon, corn, black beans, pico de gallo, three-cheese blend, avocado, fritos, chipotle buttermilk ranch.

WEDGE SALAD 11
Iceberg wedge, applewood bacon, bleu cheese, grape tomatoes, green onion, buttermilk ranch. **ADD CHICKEN BREAST 6 ✦ ADD AGED SKIRT STEAK 9**

CAESAR SALAD 12
Romaine hearts, grated parmesan cheese, shaved parmesan, croutons, Caesar dressing. **ADD CHICKEN BREAST 6**

THE CHOPPED SALAD 17
Romaine, iceberg lettuce, mixed baby greens, chicken breast, applewood bacon, tomatoes, cucumbers, bleu cheese, pasta, wasabi peas, crunchy dehydrated snap peas, creamy red wine vinaigrette dressing.

MEDITERRANEAN QUINOA SALAD 14
Mixed baby greens, arugula, baby spinach, quinoa, imported Greek feta, Kalamata olives, grilled zucchini, garbanzo beans, chopped red onion, cucumber, tomato, champagne dressing. **ADD CHICKEN BREAST 6**

BBQ SALMON SALAD
BBQ-glazed salmon, Applewood smoked bacon, cheddar cheese, tomatoes, cucumbers, and red onions served over a bed of romaine, iceberg, and baby greens tossed in our homemade buttermilk ranch. **4OZ FILET: 19 ✦ 8OZ FILET: 28**

EL CAMINO SALAD 15.50
Romaine, chicken breast, avocado slices, fresh mango, pico de gallo, queso fresco, cilantro, chipotle ranch.

AMERICAN DINNERS

INCLUDES A CUP OF HOMEMADE SOUP OR HOUSE SALAD.

CHICKEN AND RIBS COMBO 26
Grilled chicken breast topped with queso blanco, bacon and onion straws and a half slab of our housemade BBQ ribs. Served with your choice of side.

BBQ RIBS
Our homemade baby back ribs are slow cooked and smothered in our signature BBQ sauce. Served with your choice of side. **HALF SLAB 19 ✦ FULL SLAB 24**

FILET MEDALLIONS 29
Four filet medallions topped with our 5-mushroom blend. Served with your choice of two sides.

GRILLED WILD SALMON* 28.50
Fresh salmon filet pan seared and topped with our house made herb crust. Served on top of fresh sautéed spinach with choice of side. Served with soup or side salad.

***THE STACK* 19.50**
Grilled chicken breast stacked on top of bacon cheddar mashed potatoes and smothered in sautéed mushrooms, green and red peppers, onions, and drizzled with queso blanco. Served with toasted herb focaccia bread.

BURGERS WITH BUNS

TRADITIONAL STACK* 14.50
Two 4oz patties, choice of cheese, pepper mayo, minced onion, pickles.

MUSHROOM & SWISS* 16.50
Two 4oz patties, 5 mushroom blend, and Swiss cheese.

ELOTE BURGER* 16.50
Two 4oz patties, chihuahua cheese, Mexican street corn, chipotle aioli.

SAN FRANCISCO BURGER* 17.50
Two 4oz patties, applewood bacon, three-cheese blend, guacamole.

BANDITO BURGER* 18.50
Two 4oz patties, chorizo, grilled jalapeños, chihuahua cheese, queso blanco, guacamole.

BIG AMERICAN BURGER* 15
Two 4oz patties, American cheese, 1000 island dressing, lettuce, tomato, sliced onion.

VEGGIE BURGER* 13.50
House-made veggie burger patty, guacamole, lettuce, minced red onions, and lettuce. Served on a ciabatta bun.

LATE NIGHT L.A BURGER* 17.50
Two 4oz patties, thick-cut bacon, cheddar cheese, onion straws, bourbon sauce.



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS.

SANDWICHES

SERVED WITH FRIES AND A CUP OF HOMEMADE SOUP.
UPGRADE TO SWEET POTATO, WAFFLE OR CURLY FRIES FOR ONLY 2.50.
WE HAVE GLUTEN-FREE BUNS.

1/2 SANDWICH, SOUP & SALAD 12.50

Choice of sliced roasted turkey breast, swiss cheese, lettuce, tomato, pepper mayo on herb focaccia or BLT (bacon, lettuce, tomato, and pepper mayo) served on toasted nine-grain; served with a house salad and a cup of one of our homemade soups. (Excludes fries.)

REUBEN 16

Slow-cooked corned beef, swiss cheese, sauerkraut, thousand island dressing, grilled rye bread.

BUFFALO CHICKEN WRAP 15.50

Crispy chicken, hickory smoked bacon, buffalo sauce, cheddar cheese, lettuce, tomato, cucumber, celery, ranch dressing, veggie-herb wrap.

MUSHROOM MELT 14.50

5 mushroom blend, spinach, onions, Swiss cheese, and balsamic drizzle on rye bread.

KICKEN' CHICKEN SANDWICH 16.50

Grilled or breaded chicken breast, pepper jack cheese, applewood bacon, onion straws, guacamole, tomato, habanero chipotle ranch, pepper mayo, minced onion, ciabatta roll.

BBQ PULLED PORK SANDWICH 15

BBQ pulled pork, onion straws, spicy cabbage, pickles, ciabatta roll.

EL CAMINO TBLT 15.50

Turkey breast, applewood bacon, pepperjack cheese, guacamole, lettuce, tomato, pepper mayo, nine-grain toast.

CAGTUS JACK WRAP 16

Grilled chicken, hickory smoked bacon, three-cheese blend, black beans, corn, pico de gallo, lettuce, guacamole, chipotle ranch, veggie-herb wrap.

MEXICAN DINNERS

SERVED WITH SOUR CREAM, MEXICAN RICE AND BEANS.

ENCHILADAS 17.50

Topped with housemade red enchilada sauce and melted chihuahua cheese. **Choice of:** Three Cheese, Chicken Tinga, Ground Chuck

BARBACOA ENCHILADAS 19.50

Slow roasted braised beef, poblano cream sauce, melted chihuahua cheese.

SHRIMP ENCHILADAS 20.50

Grilled gulf shrimp, chipotle cream sauce, melted chihuahua cheese.

TILAPIA PUERTO VALLARTA 20.50

Ancho spice-encrusted tilapia served over rajas, (sautéed onion, green pepper, poblano peppers, tomato, garlic, and cream) and served with your choice of corn or flour tortillas.

DRUNKEN CHIMICHANGAS 15.50

Two deep fried flour tortillas covered in queso blanco and filled with your choice of chicken tinga or ground chuck and chihuahua cheese. **UPGRADE TO AGED SKIRT STEAK 5** ♦ **UPGRADE TO BARBACOA 3.50**

TACOS DE ALAMBRE

Aged skirt steak or grilled chicken breast, hickory smoked bacon, sautéed onion and green pepper, and melted chihuahua cheese. Topped with onion straws and served with lettuce, tomato, sour cream, Mexican rice, beans, and your choice of corn or flour tortillas.

GRILLED CHICKEN BREAST 22 ♦ **AGED SKIRT STEAK 29**

TAMPIQUENA 29

Aged skirt steak topped with cebollitas (grilled green onions) and a grilled banana pepper. Served with one three-cheese enchilada topped with poblano cream and served with your choice of corn or flour tortillas.

TAMALES 'OUR WAY' 17.50

Three homemade chicken or pork tamales topped with your choice of enchilada, poblano or chipotle sauce and melted chihuahua cheese.

PUERCO SALSA VERDE 18.50

Slow-cooked pork stewed in green tomatillo salsa served with your choice of corn or flour tortillas.

POLLO GORDO 22

Panko-encrusted chicken breast stuffed with chorizo and chihuahua cheese. Topped with poblano cream sauce and served with your choice of corn or flour tortillas.

QUESADILLAS

 SERVED WITH SOUR CREAM, MEXICAN RICE & BEANS.

QUESADILLAS 15

Three flour tortillas filled with our signature three-cheese blend and grilled to perfection. **ADD CHICKEN TINGA 3** ♦ **ADD BARBACOA 5**

TEQUILA SHRIMP QUESADILLAS 22

Three flour tortillas, signature three-cheese blend, sautéed tequila shrimp, pico de gallo, habanero chipotle ranch.

5 FUNGI & SPINACH QUESADILLAS 17.50

Three flour tortillas, signature three-cheese blend, onions, fresh sautéed spinach, 5 mushroom blend.

TACOS

 SERVED WITH MEXICAN RICE AND BEANS OR SPICY FRIES.

BARBACOA TACOS 16.50

Barbacoa, chihuahua cheese, lime, cilantro, onion, jalapeño aioli.

FILET MIGNON TACOS 20

Grilled filet mignon, cilantro, onions, lime, jalapeño aioli, arbol tomatillo salsa.

AVOCADO TACOS 16

Beer battered fried avocado, spicy cabbage, pickled red onion, chipotle aioli, radish.

HONGOS TACOS 14.50

5 mushroom blend, spicy cabbage, guacamole.

CAULIFLOWER VEGGIE TACOS 15

Grilled cauliflower and zucchini, spicy cabbage, avocado, pickled red onions, and arbol tomatillo salsa.

TAGO TRUCK FISH TACOS 15.50

Beer battered tilapia filets, chipotle aioli, spicy cabbage, radish.

BAJA SHRIMP TACOS 18.50

Ancho rubbed grilled gulf shrimp, spicy cabbage, chipotle aioli, pico de gallo.



AGED SKIRT STEAK TACOS 19.50

Aged skirt steak, lime, cilantro, onion, jalapeño aioli.

CHICKEN TINGA TACOS 15.50

Slow stewed chicken in adobo, lime, cilantro, onion.

GROUND CHUCK TACOS 15.50

Slow stewed ground chuck, lettuce, tomato, sour cream, shredded cheddar cheese.

BIRRIA TACOS 19.50

Beef barbacoa, melted chihuahua cheese, pico de gallo, crisp corn tortilla.

PASTOR TACOS 16.50

Housemade pastor, fresh pineapple, onion, cilantro, arbol tomatillo salsa, lime.

SALMON TACOS 20.50

Pan seared salmon, chipotle aioli, spicy cabbage, and pico de gallo.

CARNITAS TACOS 15.50

Slow cooked, shredded pork, cilantro, onion, lime, and arbol tomatillo salsa.

KOREAN BEEF TACOS 18.50

Bulgogi beef, chili paste, grilled corn, poblano peppers, and queso fresco.

BURRITOS

LARGE FLOUR TORTILLA STUFFED WITH REFRIED BEANS, MEXICAN RICE, CHIHUAHUA CHEESE, PICO DE GALLO, CHOICE OF MEAT, SOUR CREAM ON THE SIDE. SERVED WITH MEXICAN RICE & BEANS OR SPICY FRIES. 16

MAKE YOUR BURRITO ENCHILADA STYLE OR POBLANO STYLE 4

CHOOSE A FILLING

AL PASTOR

Pork marinated in adobo spices, pineapple and onions with arbol tomatillo salsa. **ADD 2.**

GROUND CHUCK

CHICKEN TINGA

Stewed chicken.

CAMARONES

Grilled shrimp. **ADD 4.**

CARNITAS

Slow cooked, shredded pork.

BEEF BARBACOA

Slow braised beef with jalapeño aioli. **ADD 3.50.**

CARNE ASADA

Grilled skirt steak with jalapeño aioli. **ADD 5.**

RAJAS Y AVOCADO

Sautéed onions, poblano peppers, green peppers, tomato, garlic and avocado, jasmine rice and black beans.

CALI STYLE BURRITO 17.50

Large flour tortilla, slow roasted pork shoulder stewed in tomatillo salsa, refried beans, mexican rice, chihuahua cheese. Topped with stewed pork, melted chihuahua cheese, side sour cream.

HIPSTER BURRITO 20.50

Large flour tortilla, grilled aged skirt steak, queso blanco, chihuahua cheese, french fries, jalapeño aioli, pickled jalapeños, refried beans, tomatoes, onion, side sour cream.

NAKED BURRITO 15.50

Tortilla-less burrito with shredded lettuce, pico de gallo, sour cream, chihuahua cheese, Mexican rice, refried beans. **Choice of meat:** Chicken Tinga, Ground Chuck or Puerco Salsa Verde. (Excludes choice of side) **UPGRADE TO AGED SKIRT STEAK 5** ♦ **UPGRADE TO BARBACOA 3.50**

FAJITAS

SAUTÉED GRILLED ONIONS, GREEN PEPPERS, RED PEPPERS, CARROTS, TOMATOES, ROASTED CHILES SALSA. SERVED WITH A SIDE OF LETTUCE, PICO DE GALLO, SOUR CREAM, CHEDDAR CHEESE, MEXICAN RICE & BEANS. **ADD EXTRA MEAT FOR AN ADDITIONAL CHARGE.**

POLLO 21

Chicken breast.

TILAPIA 20

2 flour dusted and grilled tilapia filets.

CARNE ASADA 28

Grilled skirt steak.

CAMARONES 25

Grilled shrimp.

FIESTA FAJITA 39

Combo of chicken breast, skirt steak, shrimp. (Sorry, no substitutions.)

VEGETABLE 18

Onions, cauliflower, zucchini, green & red peppers, carrots, tomato & avocado slices on top.

PLEASE BE AWARE OUR FAJITA SAUCE CONTAINS SHELLFISH.