



SEASONAL SPECIALS

HABANERO GUACAMOLE

HALF 10.50 FULL 12.50

Avocados, cilantro, salt, habaneros, onions, and tomatoes.

BAJA WRAP 15.50

Beer battered tilapia filet, black beans, corn, pico de gallo, spicy cabbage, and chipotle aioli. Served with your choice of side and a cup of soup.

BIRRIA GRILLED CHEESE 16

Texas toast, pepper jack cheese, barbacoa, and a side of consommé. Served with your choice of side and a cup of soup.

BUFFALO CHICKEN SALAD 15.50

Romaine, baby spinach, cucumbers, carrots, red onions, bleu cheese, grilled chicken breast tossed in buffalo sauce, and ranch dressing.

THAI BURGER 17.50

Two 4oz patties, pepper jack, grilled jalapenos and pineapples, cheese curds, spicy Thai peanut sauce, pepper mayo, minced onions, and pickles. Served with your choice of side and a cup of soup.

RANCHEROS ALAMBRES 32

Skirt steak, bacon, poblano peppers, onions, chihuahua cheese, onion straws, and chorizo patties. Served with tortillas, lettuce, tomatoes, sour cream, and your choice of a side.

VEGGIE RICE BOWL 15 VEGAN

Jasmine rice, zucchini, cauliflower, cabbage, carrots, broccoli, black beans, corn, poblano peppers, house Korean BBQ sauce, cilantro, and green onions.

ALLERGY/DIETARY MENU

GLUTEN FREE

WE CAN PREPARE MANY DISHES GLUTEN FREE BY OMITTING AN INGREDIENT OR TWO. PLEASE DON'T HESITATE TO ASK!

CHIPS ARE INHERENTLY GLUTEN-FREE, BUT MAY BE CROSS CONTAMINATED IN THE FRYER.

WE HAVE GLUTEN FREE BUNS FOR BURGERS AND SANDWICHES.

SALSA

House salsa, tomatillo salsa, habanero salsa, salsa verde, and red enchilada sauce.

MEATS

Barbacoa, shrimp, filet, skirt steak, pastor, carnitas, puerco salsa verde, salmon, unseasoned chicken breast, and burger patties.

SIDES

Black beans, jasmine rice, grilled zucchini, apples, fruit plate, garden vegetable soup, side salad (no croutons), bacon-cheddar mashed potatoes. Plain fries, waffle fries, and sweet potato fries are inherently gluten free, but are cross contaminated in the fryer.

VEGAN

CHECK OUT SEASONAL SPECIALS FOR AN ADDITIONAL OPTION!

CHIPS ARE INHERENTLY VEGAN, BUT MAY BE CROSS CONTAMINATED IN THE FRYER.

SALSA

House salsa, tomatillo salsa, habanero salsa, and salsa verde.

GUACAMOLE

MEDITERRANEAN QUINOA SALAD

No cheese

VEGGIE BURGER

TACOS

Cauliflower Veggie Hongos

VEGGIE FAJITAS

No sauce, no sour cream, no cheese.

RAJAS Y AVOCADO BURRITO

No cheese, substitute fajita veggies for rajás

ENCHILADAS

Hongos, fajita veggies, or black beans, suiza sauce and no cheese.

SIDES

Black beans, jasmine rice, grilled zucchini, apples, fruit plate, side salad (no cheese), garden vegetable soup. Plain fries, waffle fries, and sweet potato fries are inherently vegan, but are cross contaminated in the fryer.

DESSERTS

TRES LECHES 7

A light, homemade cake soaked in three types of milk and topped with whipped cream.

FRIED ICE CREAM 8

Vanilla ice cream coated in cinnamon, sugar, and corn flakes; then flash fried. Served inside of a sopapilla and covered with chocolate, strawberry, caramel, and honey.

ULTIMATE CHOCOLATE CAKE 7

Chocolate cake with velvety chocolate mousse, a chocolate cookie crust, chocolate ganache, and chocolate chips.

SALTED CARAMEL CHEESECAKE 6

New York-style cheesecake with a caramel swirl; topped with a thin layer of Hershey's caramel and a dusting of sea salt.



BEVERAGES

SOFT DRINKS 3

Pepsi, Diet Pepsi, Starry, Starry Zero, Dr. Pepper, Mountain Dew, Lemonade, Unsweetened Iced Tea (free refills)

FLAVORED LEMONADE & TEA 4

Strawberry, Raspberry, Mango (free refills)

POTOSI DRAFT ROOT BEER 4

HORCHATA 4

SEASONAL AGUA FRESCA 4

Mango Cream

SAN PELLEGRINO SPARKLING WATER 4

SQUIRT 3

GINGER ALE 3

GINGER BEER 3

COFFEE 3

LUNCH SPECIALS

TWO TACO PLATE

See the main menu for full descriptions

BARBACOA TACOS 12

FILET MIGNON TACOS 15.50

AVOCADO TACOS 11

CAULIFLOWER VEGGIE TACOS 10.50

HONGOS TACOS 10

TACO TRUCK FISH TACOS 11

BAJA SHRIMP TACOS 13

AGED SKIRT STEAK TACOS 14.50

CHICKEN TINGA TACOS 11

GROUND CHUCK TACOS 11

BIRRIA TACOS 14.50

PASTOR TACOS 12

SALMON TACOS 15.50

CARNITAS TACOS 11

KOREAN BEEF TACOS 13.50

NAKED BURRITO 12.50

Lunch portion: Shredded lettuce, pico de gallo, sour cream, chihuahua cheese, Mexican rice, refried beans. Choice of meat: Chicken Tinga, Ground Chuck or Puerco Salsa Verde. UPGRADE TO BARBACOA 2.50 ♦ UPGRADE TO AGED SKIRT STEAK 3.50

FAJITAS

Lunch portion: Sautéed grilled onions, green peppers, red peppers, carrots, tomatoes, roasted chiles salsa. Served with a side of tortillas, lettuce, pico de gallo, sour cream, cheddar cheese, Mexican rice & beans. CHICKEN BREAST 12.50 ♦ GRILLED SKIRT STEAK 16.50 ♦ GRILLED GULF SHRIMP 15.50 ♦ TILAPIA 12.50 ♦ VEGETABLE 11.50

LUNCH COMBO 13.50 PICK TWO

BABY BURRITO

Chicken tinga or ground chuck

TAMALE 'OUR WAY'

Choice of enchilada, poblano, or chipotle sauce

DRUNKEN CHIMICHANGA

Chicken tinga or ground chuck

THREE CHEESE QUESADILLA

THREE CHEESE ENCHILADA

LUNCH SALADS

LUNCH PORTION OF OUR SALADS.

SOUTHWEST SALAD 12

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

MEDITERRANEAN QUINOA SALAD 10

Mixed baby greens, arugula, baby spinach, quinoa, imported Greek feta, Kalamata olives, grilled zucchini, garbanzo beans, chopped red onion, cucumber, tomato, champagne dressing.

THE CHOPPED SALAD 12

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

CAESAR SALAD 7

Romaine hearts, grated parmesan cheese, shaved parmesan, croutons, Caesar dressing.

EL CAMINO SALAD 11

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

ADD CUP OF SOUP \$2 ♦ ADD BOWL OF SOUP \$3

SEASONAL DRINK SPECIALS

PICANTE PIÑA-RITA 11

House jalapeño syrup, Hornitos reposado, pineapple juice, fresh squeezed lime juice and triple sec.

RUN RUMMER 10

Pineapple rum, banana rum, peach schnapps, passionfruit puree, orange juice, topped with orange soda.

THE BOSS'S MISTRESS 12

1800 Coconut, Cointreau, fresh lime juice, simple syrup.

WINE

SANTA EMA CABERNET SAUVIGNON (CHILE)
60Z 8.25 ♦ 90Z 9.50
♦ BTL 24.75

DRAFT BEER

HILLSBORO BADGER SWEAT
MILK STOUT, 6% ABV,
HILLSBORO, WI, 160Z 6.25

HAPPY HOUR

MONDAY-THURSDAY 2PM-5PM ♦ FRIDAY-SUNDAY 12PM-5PM

120Z HOUSE MARGARITAS 5

SANGRIAS 5

MICHELADAS 5

DRAFT BEERS 4



QUESO BLANCO 6

CHEESE QUESADILLAS 7

POT STICKERS 8

HAPPY HOUSE EXCLUSIVES

ONLY AVAILABLE DURING HAPPY HOUR.

MONDAY-THURSDAY 2PM-5PM ♦ FRIDAY-SUNDAY 12PM-5PM

SOICAL ROLLS 10

Two deep fried wontons with: chicken, cream cheese, black beans, corn, pico de gallo, chihuahua cheese and chipotle ranch. Served with a side of guacamole. Add an additional roll for \$3.

TOSTADITAS 12

Five mini tostadas with your choice of: chicken tinga, carnitas, or ground chuck. Topped with refried beans, lettuce, tomato, sour cream and queso fresco.

1/2 ORDER NACHOS 7

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.

MAKE SURE YOU HAVE YOUR LUNCH PUNCH CARD!