



SEASONAL SPECIALS

STRAWBERRY GUACAMOLE

HALF 11.50 FULL 13.50

Strawberries, avocados, cilantro, salt, tomatoes, onions, and jalapenos.

TACO TRUCK FISH SANDWICH 16

Beer battered tilapia fillets, spicy cabbage, chipotle aioli, and pickles. Served with your choice of side and a cup of soup.

CHILES EN NOGADA 17

Poblano pepper filled with ground beef, apple, peach, and signature spices. Smothered with a pomegranate-nut cream sauce. Served with white rice.

STRAWBERRY SALAD 14

Baby spinach, baby greens, strawberries, feta cheese, bacon, candied pecans, balsamic vinaigrette. Add Chicken 6

GARBANZO BEAN PASTA 15 VEGETARIAN

Penne pasta, garlic olive oil sauce, garbanzo beans, spinach, tomatoes, grated parmesan, and fresh basil.

GREEK SALMON SALAD

4OZ FILET 20 8OZ FILET 29

Spinach, mixed greens, arugula, red onions, cucumber, tomatoes, kalamata olives, champagne dressing, oregano, salmon, and a lemon wedge.

TEQUILA SHRIMP RICE BOWL 22

Jasmine rice, Korean BBQ sauce, black beans, pico de gallo, mango, tequila shrimp, cilantro, lime.

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 GROSS 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, grilled 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, steamed broccoli. Plain fries, waffle fries, and sweet potato fries are inherently gluten free, but are cross contaminated in the fryer.

VEGAN

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

SALSA

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

GUACAMOLE

MEDITERRANEAN QUINOA SALAD

No cheese

VEGGIE BURGER

TAGOS
Cauliflower Veggie
Hongos

VEGGIE FAJITAS

No sauce, no sour cream, no cheese.

RAJAS Y AVOCADO BURRITO

No cheese, substitute fajita veggies for rajas

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, steamed broccoli. 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. Add strawberries for \$1!



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

CUCUMBER LIME

AGUA FRESCA 4

SAN PELLEGRINO SPARKLING WATER 4

SQUIRT 3

GINGER ALE 3

GINGER BEER 3

COFFEE 3

LUNCH SPECIALS

Monday-Friday
11am-4pm

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

STRAWBERRY MINT JULEP 9

Town Branch bourbon, strawberries, mint, fresh lemon juice, agave.

BASIL STRAWBERRY GIN LEMONADE 11

Hendricks gin, strawberries, fresh lemon juice, simple syrup.

SPIKED AGUA FRESCA 9

Our house made cucumber lime agua fresca spiked with a shot of Hornitos tequila. Make it a double for an additional 2.50!

WINE

PINE RIDGE CHENIN BLANC VIOGNIER (CALIFORNIA)

60Z 8 ♦ 90Z 9.75
♦ BTL 24

DRAFT BEER

HALF ACRE DAISY CUTTER

PALE ALE, 5.2% ABV,
CHICAGO, IL, 160Z 6.25

HAPPY HOUR

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

120Z HOUSE MARGARITAS 6



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

APP TRIO 11

Two chicken with tomatillo avocado salsa OR barbacoa with poblano cream flautas, small guacamole & chips, and two wings (one sauce flavor) with ranch or bleu cheese.

BUFFALO CHICKEN ROLLS 10

Chicken, buffalo sauce, chihuahua cheese, carrots, green onions. Served with a side of ranch or bleu cheese. Add an additional roll for \$3.

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.