

DINNER

Boneless Chicken Wings

crispy, breaded boneless chicken wings coated with your choice of sauce. served with jicama, carrot and celery sticks with a homemade ranch dipping sauce.

PICK YOUR SAUCE:

BBQ / Buffalo / Chipotle tamarind (Sweet) / Mango + red chili peppers (Sweet + Spicy) / Garlic Parmesan / Chili-lime Cilantro

Cauli wings

crispy, breaded cauliflower "boneless wings" coated with your choice of sauce. served with jicama, carrot and celery sticks with a homemade ranch dipping sauce.

PICK YOUR SAUCE

BBQ / Buffalo / Chipotle tamarind (Sweet) / Mango + red chili peppers (Sweet + Spicy) / Garlic Parmesan / Chili-lime Cilantro

FRESH SALADS

Cesar Salad

Crunchy, creamy, classic. Enjoy it as is, or add protein to make it next level.

Thai peanut crunch chicken salad

This salad packs a flavorful punch, with fresh crispy veggies, delicious grilled chicken and a tasty peanut miso ginger dressing. vegetarian? swap the chicken for tofu!

Southwest Steak Salad

dive into a blend of grilled corn, lettuce, spinach, cherry tomatoes, green bell pepper, red onion, goat cheese, and grilled arrachera steak. a satisfying blend of savory and fresh ingredients.

BAR FOOD

Baja fish Tacos

Your Choice of Grilled or lightly battered fried mahi mahi topped with homemade coleslaw. shredded carrots, pickled red onions and chipotle Mayo

A+A Mac and Cheese

our spin on the classic mac and cheese is served with a homemade cheesy sauce and topped with more cheese, all oven-melted in a skillet.

Sampler plater

Onion rings, Chimichangas, potato skins, boneless chicken wings, served with ranch, buffalo and BBQ sauce

Fettuccine Alfredo

fettuccini pasta covered in our homemade creamy fettuccine sauce, topped with fresh parmesan cheese.

Quesabirrias

Experience the fusion of a taco with a quesadilla, full of tender stewed birrias, onion, cilantro, avocado sauce, and spicy chile de arbol. Dunk it in our homemade dipping broth.

Montreal poutine

indulge with a poutine: crispy fries topped with rich homemade gravy and melty oaxaca cheese for a savory montreal favorite.

Grilled Chicken Burger

enjoy our grilled chicken burger with lettuce, onion, tomato on a homemade bun, served with crispy fries. classic and delicious.

Classic burger

savor our classic beef burger with lettuce, onion, tomato on a homemade bun, served with crispy fries. taste the perfection.

Steak + Cheese Sandwich

an elevated classic! our grilled cheese loaded with arrachera steak is served with a tomato basil dipping sauce a gourmet delight on homemade bread.

Nachos

Dive into a fiesta of flavor with our loaded nachos! Crispy homemade tortilla chips with melted cheese, pico de gallo, beans, and guacamole. Perfect for sharing or savoring all to yourself.

PIZZAS

Garlic bread Pizza

Garlic, Parmesan, Queso Menonita

all cheese

enjoy a classic cheese pizza with a crispy crust and a generous topping of a gooey, melted blend of mozzarella and oaxaca cheese.

Margherita

each bite offers a perfect harmony of tangy tomato sauce, fresh basil, and rich, melty cheese on a crispy crust. a timeless favorite that never disappoints.

Pepperoni

delight in our pepperoni pizza with a blend of mozzarella and oaxaca cheese. a savory combination on a crispy crust that will leave you wanting more.

vegetarian

a delicious blend of mozzarella and oaxaca cheese topped with mushrooms, onions, and fresh avocado on a crispy crust.

hawaiiana

savor the tropical flavors of our hawaiian pizza, topped with a perfect combination of juicy pineapple, savory ham, and melted mozzarella and oaxaca cheese on a crispy crust.

Mexichicken

savor our flavorful pizza with grilled chicken breast, onions, peppers, tomatoes, and jalapeños. a perfect blend of savory and spicy that will leave you craving more.

Toxica

indulge in the ultimate guilty pleasure with our mouthwatering pizza loaded with savory pepperoni, zesty sausage, and crispy bacon. treat yourself!

apple twist

enjoy our delicious blend of mozzarella and oaxaca cheese topped with apple slices, goat cheese, bacon and honey. sweet and salty.

BIRRIA PIZZA

Tender birria meat, melted cheese and savory toppings on a thin and crispy crust. A delicious blend of tradition and creativity in every slice.

mexisteak **\$270.00**

experience the bold flavors of our mexisteak pizza with tender arrachera steak, beans, onions, peppers, and cilantro. a delicious fusion of savory ingredients that will tantalize your taste buds.

surf + turf **\$295.00**

savor the ultimate surf and turf pizza loaded with tender arrachera steak, succulent grilled shrimp, and fresh spinach.

JUNE SPECIALS

El Tri **\$1000.00**

2 Pepperoni pizzas, 1 Sampler Plater, 2 Buckets of beer

La Ruta al Quinto Partido **\$615.00**

1 Pepperoni Pizza, 1 Boneless, 1 Bucket of Beer

El Grito de Mexico **\$460.00**

2 Caguams, 1 Sampler Plater

Chicken & potato flautas **\$99.00**

Crispy flautas filled with chicken and potato, served with avocado salsa, lettuce, crema, and cheese

Ham, pepperoni & jalapeno Calzon **\$99.00**

Freshly baked dough stuffed with ham, pepperoni, Melted cheese, and Jalapenos

Monday Pizza Special **\$300.00**

choose any 2 pizzas: Cheese, Pepperoni, Margherita, or Hawaiian.

Tuesday Burger special **\$300.00**

savor 2 of our classic beef burgers with lettuce, onion, tomato on a homemade bun

DESSERTS

Churros **\$100.00**

try our irresistible churros! these golden-fried delights are crispy on the outside, fluffy on the inside, and coated in a cinnamon-sugar blend. dip them in your choice of cajeta or chocolate.

Passionfruit Mousse **\$100.00**

taste the tropics with our passionfruit mousse! this velvety dessert combines light and airy mousse with the exotic sweetness of passionfruit. each spoonful is a heavenly escape to a sunny paradise.

Cheesecake **\$125.00**

savor the perfect harmony of a creamy cheesecake covered by a mixed berries topping. each bite is a burst of sweet and tart goodness.

Key Lime Pie **\$110.00**

indulge in the perfect blend of tangy key lime filling and buttery graham cracker crust with our key lime pie. a delightful taste of summer in every pie.

APPETIZERS

Edamame **\$90.00**

savor the freshness of our lightly salted edamame - a simple and satisfying snack bursting with flavor in every bite.

Bánh mì smash taco **\$100.00**

introducing our banh mi smash taco - A fusion masterpiece that combines the bold flavors of vietnamese banh mi with the mexican corn dough! marinated chicken topped with crispy veggies: an explosion of flavors that will leave you craving more!

Guacamole **\$130.00**

indulge in the creamy goodness of our freshly made guacamole, a zesty blend of ripe avocados, tangy lime, onions, tomatoes and cilantro - served with our homemade tortilla chips.

Loaded Fries **\$140.00**

Golden fries piled with oaxaca cheese and crispy bacon, a shareable indulgence.

A+A guacamole **\$225.00**

experience the perfect harmony of flavors with our guacamole topped with tender grilled arrachera: a mouthwatering combination that will tantalize your taste buds - served with our homemade tortilla chips.

Jalapeno poppers **\$135.00**

Savor the spicy kick of our char-grilled Jalapeno Poppers filled with Oaxaca cheese and wrapped in bacon. a perfect blend of heat, cheese, and smoky goodness in every bite!

Mexican Sashimi **\$250.00**

the tuna tiradito is a full plate of sashimi style tuna topped with shaved jicama, avocado, arugula, pumpkin seeds, chile serrano slices and ponzu sauce. served with homemade tortilla chips. add rice +30

BOWLS

Chicken green curry **\$210.00**

experience the exotic flavors of our coconut green curry a blend of creamy coconut milk, fragrant herbs, and aromatic spices. served over rice.

Pad Thai **\$230.00**

stir-fried rice noodles with tofu, peanuts, sprouts and tangy tamarind sauce. a perfect balance of sweet, savory, and tangy flavors in every bite.

tuna bowl **\$235.00**

the original style poke bowl, with fresh raw tuna, cucumber, spinach, cherry tomatoes, red cabbage and pumpkin seeds. served with your choice of soy, ponzu or wasabi mayo sauce. served over rice or salad.

arrachera bowl **\$295.00**

enjoy tasty arrachera steak accompanied by, portobello mushrooms, cambrey onions, fresh avocado, and spinach. served over rice or salad.

thai salmon bowl **\$255.00**

served with our thai style tamarind sauce, this poke bowl features tasty grilled salmon, carrots, cucumbers, cilantro, peanuts and soy sprouts. served over rice or salad.