

## Burritos

*Rolled to your specifications on a Colorado-made flour tortilla*

<b>BABY BURRITO</b>	<b>4.60</b>
w/ meat or veg	<b>6.50</b>
w/ fish	<b>8.00</b>
<b>BURRITO</b>	<b>7.00</b>
with meat or veg	<b>9.75</b>
with fish	<b>11.70</b>
<b>BURROTE</b>	<b>13.80</b>
13" tortilla, beans, rice, double meat or veg, & double guac	

## Tacos

*Save a Burrito • Eat a Taco*

Tortillas: soft flour • soft corn • crunchy corn

<b>TACO</b>	<b>3.35</b>
<b>FISH TACOS (2)</b> <i>Please allow 5 - 10 minutes</i>	
<b>BAJA STYLE</b>	<b>10.50</b>
Tempura-battered pollock, cabbage, Mexican tartar sauce and pico de gallo	
<b>WAHOO TACOS</b>	<b>11.70</b>
Pan-seared wahoo, lime-cilantro rice, black beans, cabbage, cilantro pesto, mahalo sauce and pico de gallo	
<b>SUPER TACO</b>	<b>7.00</b>
Two tortillas with cheese melted between them, grilled, and prepared with your choice of rice, beans, meat or veggies, cheese, lettuce, guacamole, salsa & sour cream	

## Hot Soup

CUP 6.00 • BOWL 8.00

### CHICKEN POSOLE

Pulled chicken, hominy, guajillo peppers, and lots of love. Served with a tortilla, cilantro, onion, chip strips, cheese and cabbage

## Nachos

*Our tortilla chips are hand-made in small batches here in Durango, Colorado using all local ingredients.*

<b>SMALL NACHOS</b>	<b>4.60</b>
with meat or veg	<b>6.50</b>
<b>NACHOS</b>	<b>7.00</b>
with meat or veg	<b>9.75</b>
<b>SUPER NACHO LIBRE</b>	<b>12.50</b>
Large nachos with meat or veg, beans, rice, guacamole, and toppings	

## Quesadillas

*Monterey jack & white cheddar cheese in a grilled flour tortilla, served with rice & beans or side salad.*

<b>SMALL QUESADILLA</b>	<b>4.60</b>
w/ meat or veg	<b>6.50</b>
<b>LARGE QUESADILLA</b>	<b>7.00</b>
with meat or veg	<b>9.75</b>

## Rice, Salad & Potato Bowls

*rice, salad, or potato base*

<b>BABY BOWL</b>	<b>4.60</b>
w/ meat or veg	<b>6.50</b>
w/ fish	<b>8.00</b>
<b>BOWL</b>	<b>7.00</b>
with meat or veg	<b>9.75</b>
with fish	<b>11.70</b>

## Meats and Veggies

### CHICKEN

- YUCATAN: grilled breast with citrus marinade
- TINGA: shredded breast with chipotle & chorizo
- SINALOA: thigh meat, marinated & grilled

### PORK

- PULLED PORK: slow cooked & shredded
- PORK GREEN CHILE

### BEEF

- CARNE ASADA: Marinated grass fed steak
- BARBACOA: slow cooked grass fed shredded beef
- GROUND BEEF: local, grass fed ground with potatoes

### VEGGIES

- GRILLED: Zucchini, squash, corn and poblano peppers
- FAJITA VEGGIES: Sautéed peppers and onions
- VEGETARIAN GREEN CHILE
- PAN SEARED TOFU: organic & lightly seasoned

## Rice, Beans & Potatoes

*All options are vegetarian*

### RICE

- Lime-cilantro white rice
- Mexican whole-grain brown rice

### BEANS - locally grown

- Black: whole
- Pinto: Organic, whole or refried

### POTATOES

- Sweet potato: baked, diced, & fried

## Salsa, Sauce and Dressings

### SALSAS

MILD: Tomatillo Avocado • Pico de Gallo  
MEDIUM: Traditional Mexican Salsa  
HOT: Salsa Verde • Mango Habanero • Chipotle Purée  
Roasted Chile de Arbol

### SAUCES: Cilantro Pesto • Mexican Tartar • Mahalo

Sour Cream • Jalapeño Sour Cream

### SALAD DRESSINGS: Lime-Cilantro • Chipotle-Ranch



## Full Menu

Eat well  
Play hard  
Live long

### Beverages

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Soda / Iced Tea	2.75
House Beverages:	3.00
Jamaica (Hibiscus tea) • Horchata	
Bottled Drinks	3.00
Beers: • Locally Brewed Beer	5.00
• Tecate	3.00
• Imported Beer	5.00
Hard Cider	6.00
Margaritas on the Rocks	8.00

### Kids Menu

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**BURRITO • QUESADILLA • NACHOS**  
3.85  
with meat or veg 4.60

North Main District  
2977 Main Ave

South  
400 S Camino Del Rio

order online

