

LOCAL

TACOS &ND LIME MARGARITAS

OUR SALSAS, SAUCES, DIPS, PICKLES, TORTILLAS, MARINADES, AND JUICES ARE MADE FRESH EVERY DAY

SALSA FLIGHTS

Our signature salsas are made from scratch each morning with all-natural ingredients.

Choose Three Salsas 4.75

ZUCCHINI ✨

Roasted Zucchini, Green Chile, Pepita, Onion, Cilantro, Lime

VERDE TOMATILLO ✨

Tomatillo, Jalapeño, Garlic, Onion, Green Habanero, Lime

CHIPOTLE ✨

Chipotle Pepper, Carrot, Roasted Red Bell Pepper, Sultana Raisin, Pineapple

CARIBBEAN MANGO ✨

Fresh Mango, Papaya, Pineapple, Roasted Tomato, Jalapeño, Cilantro, Lime

HOUSE TOMATO ✨

Tomato, Onion, Garlic, Cilantro, Jalapeño

TRES CHILES ✨

Pasilla and Arbol Chiles, Jalapeño, Poblano, Charred Onion, Garlic, Charred Tomato, Queso Fresco

BOTANAS

Enjoy as appetizers, or select several to share

MARKET CORN (2 pieces) ✨

Street-Style Grilled Corn On The Cob, Mexican Crema, Cotija Cheese, Cilantro, New Mexican Chili Powder 5.00

QUESO BLANCO ✨

with Corn, Green Chiles, Cilantro, Pico De Gallo, Fresh Jalapeño sm. 7.00 reg. 8.75

LOCAL GUACAMOLE ✨

Our signature Guacamole and Corn Tortilla Chips ✨ 8.50
Lighter Option / Watermelon Radish Crudo 'Chips' ✨ 2.50

QUESO FLAMEADO (Made to share: Serves 2-4)

Oaxaca and Jack Cheeses, Roasted Poblano Peppers, Green Chiles, and Caramelized Onion served flambéed in a cast iron skillet. Served with House Flour Tortillas.

Enjoy with Chorizo 13.50

Make it Vegetarian with Corn Tortillas, and

Roasted Zucchini and Corn ✨ 13.00

AHI CITRUS CEVICHE ✨

Sushi Grade Ahi Tuna*, Pico De Gallo, Avocado, Cucumber, Lime, Cilantro, Ginger-Citrus Jalapeño Vinaigrette, and Citrus-Soy Crema. Served with Tortilla Chips. 17.50

SHRIMP & BRIE QUESADILLA

Grilled Shrimp with Brie and Monterey Jack Cheeses. Topped with Chile-Mango Chutney. 17.50

CHICKEN & ROASTED POBLANO QUESADILLA

Grilled Chicken, Poblano Peppers, and Monterey Jack Cheese topped with Fresh Jalapeño, Tomatoes, and Cilantro. 14.50

GRILLED RIBEYE NACHO BITES

Crispy Fried Tortillas, Grilled Ribeye*, Jack Cheese, Cheddar Cheese, Drunken Pinto Beans, Tomato, Mexican Crema, Fresh Jalapeño 16.50

LOCAL NACHO BITES ✨

Crispy Fried Tortillas, Black Beans, Jack Cheese, Goat Cheese, Avocado, Bell Pepper, Mexican Crema, Fresh Jalapeño, Cilantro 12.00
add Chicken ✨ 5.00

SALADS & BOWLS

Vibrant dishes that are both light and filling.

LOCAL FRESCO BOWL ✨

Cabbage-Jicama-Jalapeño Slaw, Black Beans, Queso Fresco, Cilantro-Lime Rice, Pico de Gallo, Guacamole, Grilled Corn and Zucchini, Pickled Onions, Fresh Jalapeño, Cilantro. Served with Jalapeño Ranch or Citrus Vinaigrette 12.50
add Chicken ✨ 5.00 add Grilled Shrimp ✨ 7.50
add Salmon* ✨ 12.00 add Fajita Vegetables ✨ 2.50

THE LOCAL SALAD PLATE ✨

Romaine Lettuce, Avocado, Black Beans, Red Bell Pepper, Corn, Manchego Cheese, Queso Fresco, Fresh Jalapeño, Fried Corn Tortilla Strips, Cilantro, Manchego Peppercorn Crema Dressing 13.00
add Chicken ✨ 5.00

COASTAL CITRUS SALAD PLATE ✨

Romaine Lettuce, Spring Lettuce, Grapefruit, Orange, Avocado, Spring Onion, Cilantro, Citrus Vinaigrette 13.00
add Salmon* ✨ 12.00

ACAPULCO SPRING SALAD ✨

Spring Lettuce, Hearts of Palm, Avocado, Papaya, Fresh Jalapeño, Spring Onion, Cilantro, Chile-Lime Dressing 13.00
add Grilled Shrimp ✨ 7.50

RUSTIC TORTILLA SOUP ✨

A bowl of our signature rich Chile Broth with Grilled Chicken. Topped with Avocado, Fried Corn Tortilla Strips, Jack Cheese, and Cilantro. 9.00

BEVERAGES

FOUNTAIN SELECTIONS free refills | 2.95

Coke, Diet Coke, Coke Zero Sugar, Sprite, Dr. Pepper, Diet Dr. Pepper, Sweet Tea, Unsweet Tea, Barq's Root Beer

HOUSE MADE & FRESH no refills | 3.50

Lemonade | Limeade | Ginger-Lime Soda

MEXICAN COCA COLA | Glass 1.5L Bottle | 3.50

TOPO CHICO SPARKLING WATER | 2.75



Dietary restriction, sensitivity, or preference? Use these symbols as guides for vegetarian, vegan, and gluten-free items.

Severe allergy? Please note all food is prepared in an open kitchen and cross contamination is possible. Use caution and proceed at your own risk.

TACOS

Taco plates include three street-style size tacos and your choice of two side items.

GRILLED CHICKEN

Guacamole, Pico De Gallo, Queso Fresco, Mexican Crema, Cilantro | *House Made Flour Tortillas*16.50

LOCAL CARNITAS ✨

Slow-Roasted Pork, Cotija Cheese, Pickled Onion, Red Pepper Crema, Cilantro | *Stone-Ground Corn Tortillas*16.00

'EASY TIGER' FRIED FISH

North Atlantic Cod fried in Lost Forty's 'Easy Tiger' Lager Batter served with Slaw, Pico de Gallo, Poblano-Dill Crema, Cilantro *House Made Flour Tortillas*18.00

FRIED CHICKEN

Jicama-Jalapeño Slaw, Pico De Gallo, Queso Fresco, Fresh Jalapeño, Jalapeño Ranch Sauce *House Made Flour Tortillas*16.50

VERDE VEGGIE ✨✨

Grilled Corn, sautéed Zucchini, Cotija Cheese, Verde Tomatillo Sauce, Mexican Crema, Pickled Onion, New Mexican Red Chile, Cilantro *Stone-Ground Corn Tortillas*13.00

CRISPY AHI TUNA ✨

Lightly seared sushi-grade Ahi Tuna*, Habanero Crema, Jicama-Jalapeño Slaw, Cucumber, Pico de Gallo, Guacamole, and Cilantro. Topped with Toasted Sesame Seeds and Fresh Jalapeño. *CRISPY Stone-Ground Corn Tortillas*18.00

CURRY FRIED SHRIMP

Carrot-Jicama Slaw, Curry Crema, Cilantro, Lime *House Made Flour Tortillas*18.00

CHARGRILLED RIBEYE

Grilled Ribeye Steak*, Fajita Veggies, Tomatillo Sauce, Queso Fresco, Mexican Crema, Cilantro *House Made Flour Tortillas*17.00

THE LOCAL CHORIZO

Caramelized Pineapple, Jack Cheese, Verde Tomatillo Sauce, Cilantro | *House Made Flour Tortillas*15.50

SIDE ITEMS

- Cilantro Lime Rice ✨✨ | Jicama-Jalapeño Slaw ✨✨
- Black Beans ✨✨ | Drunken Pinto Beans
- House-Pickled Vegetables ✨✨♥

A LA CARTE ITEMS

- Tacos | 4.75 each
- Additional Sides | 2.95 each

PLATOS

Delicious signature local entrees for everyone.

SKILLET SALMON VERA CRUZ

Grilled Salmon* with Tomato, Peppers, Garlic, Grilled Onions, Green Olives, Cebollitas (Mexican Spring Onions), Capers, Roasted Lemon, Grilled Jalapeño, and Cilantro. Served sizzling hot on a cast iron skillet with Stone-Ground Corn Tortillas.24.00

BIRRIA QUESADILLA PLATO

Flour tortilla filled with Slow-braised Beef and Jack cheese and grilled to crispy, melty perfection. Served with Hatch Chile and Caldo Rojo broth, Guacamole, and Fresh Jalapeños. Topped with Radish, Cilantro, and Lime.17.50

QUESO CINCO ENCHILADAS ✨

Enchiladas filled with a blend of five cheeses, Onion, and Green Chile. Topped with New Mexican Red Chile Sauce and Tomato. Served with sides of Black Beans and Cilantro Lime Rice.16.50

SPINACH ARTICHOKE ENCHILADAS ✨

Spinach, Artichoke, Manchego Cheese, and Jack Cheese Enchiladas baked with Sour Cream Sauce and New Mexican Red Chile Sauce. Topped with Avocado and Queso Fresco. Served with Black Beans and Cilantro Lime Rice.16.50

DIXON CHICKEN ENCHILADAS

Grilled Chicken and Cheddar Cheese Enchiladas topped with Tomato, New Mexican Red Chile Sauce, and Fresh Jalapeño. Served with Black Beans and Cilantro Lime Rice.16.50

GRILLED SALMON PLATE ✨

Atlantic Salmon* Fillet marinated overnight in Orange and Achiote and grilled to perfection. Served with Caribbean Mango Salsa, Black Beans, and Cilantro Lime Rice.24.00



FAJITAS

Served sizzling hot with Grilled Peppers, Radishes, Tomato, and Onions. Topped with Jack Cheese and Cilantro. Served with Sour Cream, Guacamole, and Pico de Gallo.

VEGGIE 18.00 ✨ | CHICKEN 21.00

SHRIMP 26.00 | RIBEYE* 26.00

COMBO (CHOOSE 2) 26.00

*Fajitas are gluten free when ordered with corn tortillas.

DULCE!

psst... DESSERT BITES ARE BEST ENJOYED WITH SIPS OF PREMIUM TEQUILA AND MEZCAL

MEXICAN CARAMEL APPLE CRISP SKILLET

Baked Apple Crisp in a sizzling skillet topped with Vanilla Ice Cream, Mexican-style Caramel, Toasted Pecans, Whipped Cream, and Cinnamon. 9.25

TRES-RUM SPIKED TRES LECHES

Our boozy spin on a favorite! Tres Leches Cake soaked in Light Rum, Spiced Rum, Aged Rum, and Cream. Topped with Whipped Cream and a Brandied Cherry. 9.25 -- 21yrs & up only --

THE LOCAL KEY LIME CHEESECAKE

A creamy, zesty slice of our Fresh-baked Key Lime Cheesecake with Graham Cracker Crust. Topped with Freshly Whipped Cream, Fresh Lime, and Lime Zest. 9.25

Parties of 8 or more will have an 18% gratuity charge added to final check.

*Ask your server more information or for ways to modify other items. All food is prepared in a kitchen space that handles flour, wheat, nuts, dairy, soy, and meats. Though unlikely, cross contamination is possible. Our friendly health inspector asks us to remind you that consuming raw or under cooked meats, poultry, seafood, fish, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thank you kindly.