NOW HIRING! WANT TO JOIN OUR TEAM?

EMAIL YOUR RESUME TO JOIN@JAJAJAGROUP.COM

COCKTAILS 15

most can be made as a mocktail

Matcha y Coconut
Cazadores Reposado, coco lopez, lemon

Cucumber y Basil
vodka, fresh pressed cucumber, lime

Pineapple y Mezcal
Peloton mezcal, cilantro, jalapeño, pineapple, lime

Pomegranate y Jalapeño
Cazadores blanco tequila, jalapeño infused curacao, lemon

Cilantro y Mezcal
Peloton Mezcal, organic coconut water, coco lopez, lime

Frozen Agave Margarita
Try a Sangria Swirl...tastes like spring break

Frozen Mangonita
Cazadores blanco tequila, chili apricot swirl, lime, agave, tajin

Oaxacan Old Fashioned 16
Cazadores reposado, mezcal, agave, chocolate bitters

Sangria 12

STARTERS

Nachos *13 +3 guac*
our chorizo, fermented black beans, turmeric queso fundido, sour cream

Beet & Pumpkin Empanada *9*
kabocha squash, swiss chard, guacamole, chimichurri

Sikil Pak *8* GF
crushed Mayan pumpkin seed, habanero, plum tomato, sliced plantains

Hijiki-Hearts of Palm Ceviche *12* GF
jalapeño, hijiki seaweed, red pepper, cilantro, cherry tomato, avocado

Jackfruit Tamale *9* GF
zucchini, salsa verde, onion, cashew crema

Rajas Con Crema *12 +2 chorizo*
melted coconut queso, shredded poblano peppers

Sopa del Día *9* GF
Chef's seasonal soup, cooked to perfection

Guacamole y Chips *9* GF

SPECIALTIES

Gorditas *13* GF
two stuffed tortillas, beans, serrano, shiitake bacon, sour cream
add chorizo, sweet potato or carnitas +3

Enchiladas Mole *14*
shredded palm carnitas, coconut queso, guajillo, sour cream, Spanish rice

Azteca Chile Relleno *13*
poblano pepper, queso, olive, mushroom, cinnamon, tomato & jalapeño broth

Chorizo Burrito *13*
Spanish rice, fermented beans, guac, smothered with salsa & sour cream

Coconut Queso Quesadilla *13 +3 guac*
spinach & basil pesto, serrano, king mushroom, pico de gallo, sour cream

Verde Enchiladas *14*
green tomato, serrano, palm carnitas, coconut queso, Spanish rice

ALL DAY BRUNCH 12

Kale Pancakes
triple stack, coconut mango jam, shaved coconut

Brunch Tacos
Scrambled "eggs," chorizo, jalapeño, onion

Breaky Burrito *13*
our sausage, guacamole,"eggs", coconut queso, fermented beans

SIDES GF

Mexican street corn *6* / salsa trio *8*
fermented black beans *4* / Spanish rice *4* / half avocado *4*

TEQUILA

Angelisco Blanco *14*
Angelisco Reposado *16*
ArteNOM 1579 Blanco *14*
ArteNOM 1414 Reposado *15*
ArteNOM 1146 Anejo *17*
Casa Dragones Blanco *16*
Casamigos Blanco *14*
Casamigos Reposado *15*
Casamigos Anejo *17*
Cazadores Reposado *15*
Cazadores Anejo *17*
Chamucos Blanco *14*
Chamucos Reposado *15*
Chamucos Anejo *17*
Clase Azul Plata *17*
Clase Azul Reposado *44*
Corralejo Blanco *12*
Corralejo Reposado *14*
Corralejo Anejo *16*
Corralejo Gran Anejo *32*
El Tesoro Paradiso Extra Anejo *35*
Espolon Blanco *13*
Espolon Reposado *14*
Fortaleza Blanco *14*
Fortaleza Reposado *15*
Fortaleza Anejo *17*
Tapatio Blanco *14*
Tapatio Reposado *15*
Tapatio Anejo *16*
Tapatio Excelencia Gran Anejo *40*
Tears of Llorona Extra Anejo *44*
Siembre Valles Ancestral *16*
Viva Xxxii Joven *14*
Viva Xxxii Reposado *15*

WE KINDLY ASK TO ADHERE TO A 90 MINUTE TABLE TIME

DRAFTS 7

Modelo Especial
Negra Modelo

WINES 10 / 37

Cava, Juve y Camps, ES
Rose, Alfa Tauri, IT
Rioja, Carlos Serren, ES
Sancerre, Dom. Fouassier, FR

BEVERAGES

Espresso 3.5
Americano 4
Almond Horchata 5
Hibiscus Iced Tea 4
Lemonade 4
Arnold Palmer 4
Pineapple Juice 4
Coconut Water 4

CANS 5

Tecate
Sunday Pilsner
El Sully Mexican-Style Lager
Dale's Pale, Oskar Blues
Dogfish, Seaquench Ale

BODEGA 3.5

Jarritos Mango
Jarritos Grapefruit
Jarritos Mandarin
Mexican Coke
Topo Chico Sparkling
Kevita Kombucha 5
Choco Chip Cookies 4 GF
Mexican Wedding Cookies 4

STREET TACOS 8

add avo or guac +2 / add extra taco +3

Palm Carnitas
blueberry & flax seed tortilla, hearts of palm, jackfruit, orange, salsa verde

Mezcal Mushroom GF
beet & paprika tortilla, red pepper, pico de gallo, sour cream

Our Chorizo
turmeric tortilla, radish, micro cilantro, red pepper, sour cream

Barbacoa GF
yuba, adobo, guajillo & ancho chili, coconut feta cream, serrano

Chipotle Sweet Potato GF
turmeric tortilla, fermented beans, serrano, scallion, pickled red pepper

Crispy Chayote Fish GF
hemp & flax seed battered squash, chipotle almond butter, red onion

Paleo Caveman GF
coconut & arrowroot tortilla, mushrooms, peppers, tahini maple cream

Buffalo Flower GF
tempura'd cauliflower, flax seed, shredded carrot, queso azul

Spicy Birria GF
banana blossoms, avocado, salsa botanera, cilantro

BOWLS

add chorizo, sweet potato or carnitas +3

Turmeric Cauliflower Rice *14* GF
cumin spiced black beans, cilantro & scallion herb chermoula, grilled vegetable, sour cream

Taco Tazón *16*
chorizo, romaine, coconut queso, avocado, grape tomatoes, black bean salsa, sour cream, agave-lime dressing

Dinosaur Kale *14* GF
mango, avocado, red quinoa, smoked coconut shards, scallion, jalapeño chia-cilantro dressing

Rainbow Chard *14* GF
white bean & hemp seed cotija, tofu feta, fresh corn, cherry tomatoes, lotus chips, avocado-caesar dressing

DESSERTS

Raspberry Cheesecake *10* GF
raw cashews, pecans, dates, agave

Peanut Chocolate Cake *10* GF
cacao, peanut butter, coconut

Frosted Carrot Cake *10* GF
raw almonds, dates, agave, lemon

Churritos *8*
coconut dulce de leche

MEZCAL

Borroso *14*
Bozal Espadin *14*
Bozal Tobasiche *16*
Bruxo 1 Espadin Joven *14*
Bruxo 3 Barril *15*
Bruxo 4 Ensamble *15*
Casamigos Mezcal *16*
Del Maguey Chichicapa *14*
Del Maguey Santo Domingo *15*
El Jogorio Tobaziche *28*
El Jogorio Madrecuishe *28*
El Tinieblo Joven *14*
El Tinieblo Anejo *15*
Gem & Bolt *14*
Leyenda Guerrero *16*
Leyenda Oaxaca *14*
Los Amantes Anejo *16*
Mezcal Vago Espadin *15*
Mezcal Vago Mexicano *16*
Nuestra Soledad La Compania *24*
Nuestra Soledad STGO *24*
Nuestra Soledad San Luis Del Rio *14*
Lagrimas De Dolores Castilla *14*
Lagrimas De Dolores Masparilo *14*
Lagrimas De Dolores Anejo *16*
Pierde Almas Tobaziche *24*
Rey Campero Wild Jabili *17*
Rey Campero Tepextate *19*
Valente Garcia Espadin *14*
Yola *14*
Yuu Baal Joven *11*

GF *gluten-free* *spicy* *contains nuts*