

BOTANAS

- GUACAMOLE** 19
Pico de Gallo, Corn Tortilla Chips
- TAQUITOS** 18
Braised Beef Short Rib, Pico de Gallo, Cheese
- QUESO FUNDIDO** 19
Tres Quesos, Tomato Fondue, Caramelized Onion, Tortillas. **Add Chorizo +5**
- WOOD-FIRED QUESADILLA** 22
Chicken Tinga, Quesillo, Salsa Tatemada, Avocado Crema

CRUDOS

- COCTEL DE CAMARON*** 19
Shrimp, Clamato, Cucumber, Avocado, Serrano
- CEVICHE*** 27
Yellowtail, Cucumber, Coconut Leche de Tigre
- HAMACHI Y SERRANO*** 25
Aguachile Rosa, Cucumber, Avocado
- TUNA TOSTADA*** 26
Blue Fin Tuna, Cherry Tomato, Cashew Crema, Salsa Macha

ENSALADAS

- HEIRLOOM TOMATO SALAD** 20
Hearts of Palm, Avocado, Watermelon Radish, Meyer Lemon
- CAESAR SALAD*** 18
Romaine, Croutons, Parmesan, Lemon, Caesar Dressing
- Add Skirt Steak + 18 | Shrimp +16 | Grilled Chicken +12**

TACOS 3 PER ORDER

- All Served with Arroz and Refried Beans**
- COLIFLÓR AL PASTOR** 21
Roasted Cauliflower, Grilled Pineapple, Cashew Crema
- BAJA TACOS** 27
Mexican Shrimp, Cabbage, Pico de Gallo, Cilantro Crema
- CHICKEN TINGA** 23
Chicken Tinga, Guacamole, Pickled Red Onion
- WAGYU STEAK TACOS*** 31
Skirt Steak, Guacamole, Onions, Cilantro, Salsa Morita

CADILLAC FAJITAS

- Served with Onions, Peppers, Mushrooms, Refried Beans, Arroz, Grand Marnier, Flour or Corn Tortillas
- WAGYU SKIRT STEAK*** 51
- CITRUS ADOBO CHICKEN** 38
- GUAJILLO MARINATED SHRIMP** 42
- ANCHO SPICED MUSHROOMS** 36

PLATOS ESPECIALES

- TORTA** 19
Carnitas, Avocado, Heirloom Tomato, Red Onion, Escabeche, Salsa Verde, Bolillo
- BARBACOA MELT** 23
Short Rib, Smoked Gruyere, Chipotle Thousand Island, Escabeche
- ENCHILADAS DE POLLO** 30
Chicken, Requeson, Feta, Red Onion, Refried Beans, Arroz
- POLLO ROSTIZADO** 42
Half Chicken, Arroz, Roasted Carrots, Ginger Sofrito
- SALMÓN*** 46
King Salmon, Wood Fired Vegetables, Spanish Chorizo, Crema

BRUNCH

- BREAKFAST BURRITO** 22
Bacon, Scrambled Eggs, Potato Fries, Quesillo, Macha Aioli
- CHILAQUILES*** 21
Corn Tortilla Chips, Sunny Side Up Eggs, Ranchero Salsa, Queso Fresco
Add Chorizo +5 | Add Chicken +8
- BREAKFAST TACOS** 22
Scrambled Egg, Crispy Potato, Quesillo, Avocado, Macha Aioli
Choice of Bacon or Chorizo
- TRES LECHEs FRENCH TOAST** 21
Candied Pecan, Seasonal Berries, Tres Leches Sauce, Whipped Cream

BOTTOMLESS SANGRIA

Roja or Blanca 39

SIDES

- TORTILLAS** 6
Hand Pressed, Heirloom Corn
- FRIJOLEs** 9
Refried Pinto Beans
- ARROZ** 8
Tomato Sofrito, Roasted Garlic
- PAPAS** 12
Crispy Fingerling Potatoes, Chile Manzano, Cotija Cheese
- ESQUITES** 14
Corn, Bone Marrow, Serrano, Cotija, Cheese
- SHELLS & QUESO** 15
Pasta Shells, Pepper Jack Queso, Bread Crumbs

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

An 18% gratuity will be added for parties of eight (8) or more



TEQUILA

ARTENOM
 Seleccion 1123 20
 Seleccion 1579 20

CASA DEL SOL
 Blanco 24
 Reposado 28
 Añejo 32

CASAMIGOS
 Blanco 16
 Reposado 20
 Añejo 22

CASA DRAGONES
 Blanco 28
 Añejo 40
 Joven 120

CASA NOBLE
 Blanco 16
 Reposado 18
 Añejo 20

CIERTO
 Blanco 20
 Reposado 26
 Añejo 46

CLASE AZUL
 Reposado 65
 Ultra 400

DON ABRAHAM
 Blanco 16
 Reposado 18
 Añejo 20
 Extra Añejo 35

DON FULANO
 Blanco 16
 Reposado 22
 Extra Añejo 45
 20 yr Sherry Cask Anejo 65

DON JULIO
 Blanco 18
 70 Cristalino Añejo 22
 1942 46

EL TESORO
 Blanco 16
 Reposado 18
 Añejo 20

FLECHA
 Blanco 16
 Reposado 18
 Añejo 20

FUENTESECA
 Cosecha Blanco 2018 29
 Reserva Añejo 11yr 85

G4
 Blanco 16
 Reposado 18

PATRON
 Blanco 16
 Reposado 18
 Cristalino 20
 Sherry Cask Añejo 35

SIEMBRA
 Valles Blanco 24
 Azul Blanco 24

SIETE LEGUAS
 Blanco 18
 Reposado 20
 Añejo 22

TEQUILA OCHO
 Blanco 2021 22
 Reposado 2020 26
 Añejo 2018 28

VOLCAN
 Blanco 16
 XA 46

MEZCAL/AGAVE

BOSSCAL
 Joven 18
 Damiana 20
 Conejo 35

BOZAL
 Tobasiche 24
 Jabali 28

DEL MAGUEY
 Vida 18
 Chichicapa 28
 Tobala 36

DERRUMBES
 Cenizo, Durango 24
 Espadin, Oaxaca 22
 Ensamble, Tamaulipas 26

EL JOLGORIO
 Barril 38
 Cuixe 40

FIDENCIO
 Ensamble 30
 Classico 16

LA VENENOSA
 Raicilla Sierra 24
 Raicilla Tabernas 20

LOS MAGOS
 Sotol Blanco, Chihuahua 20

MAL BIEN
 Espadin 20
 Alto - Isidro Rodriguez 26

MEZCAL VERÁS
 Joven 20
 Reposado 22

NUESTRA SOLEDAD
 Santiago Matatlan 22
 San Luis 20

THE PRODUCER
 Ensamble 18
 Espadin 20

VAGO
 Elote 20
 Espadin 22
 Ensamble 20

YUU BAAL
 Rayu Joven Espadin 18
 Rayu Ensamble 26

SANGRIA

Roja
 Red Wine, Spiced
 Jamaica, Citrus,
 Fresh Fruit

Blanco
 White Wine,
 Apricot, Citrus,
 Fresh Fruit

COPA 19
PITCHER 49

COCKTAIL

¡VIVA-RITA! OUR HOUSE MARGARITA 22
 Blanco Tequila, Fresh Lime, Agave, Salt Air Foam

PALOMA DE LA CASA 20
 Blanco Tequila, Aperol, Grapefruit, Lime, Hibiscus Salt

HIBISCUS COOLER 20
 Reposado Tequila, Spiced Jamaica, Naranja, Hibiscus Salt

WELCOME TO THE JUNGLE 22
 Aged Rum, Reposado Tequila, Orgeat, Pineapple, Mango

OAXACAN GIN & TONIC 20
 Condesa Prickly Pear & Orange Blossom Gin, Elderflower Tonic,
 Orange Oil, Dried Hibiscus Flower

AL PASTOR OLD FASHIONED 22
 Rittenhouse Rye, Planteray Pineapple Rum, Piloncillo,
 Guajillo, Anise, Aromatic Bitters, Citrus Oil

THE GOLDEN AGE 22
 Paranubes Anejo Rum, Velvet Falernum, Lime, Passionfruit,
 Vanilla Cardamom Syrup, Negra Modelo Float

DESERT FLOWERS OF CHIHUAHUA 22
 Los Magos Sotol, Ancho Reyes Verde, Cucumber, Lime,
 Agave, Micro Cilantro, Chile Lime Rim

HOUSE OF DRAGONS 34
 Casa Dragones Blanco Tequila, Grand Marnier, Fresh Lime,
 Agave, Salt Rim

¡VIVA! FLIGHT 50
 ¡Viva-Rita! | Spicy Cucumber | Watermelon
 Mango | Passion Fruit

BEER

CANS & BOTTLES 12

Victoria	Modelo Negra	Almanac Love Hazy IPA
Corona	Michelob Ultra	Athletic Brewing Co.
Tecate	Dogfish Head 90 IPA	Cerveza Atletica, NA
Pacifico	Lagunitas IPA	

DRAFT 12

Modelo Especial
 Dos XX