

DE LUNCH & DINNER MENU

MADE TO ORDER GUAC

REGULAR GUACAMOLE MP 🍥 🛞

AVOCADO, ONION, CILANTRO, TOMATO, JALAPENO AND SALT.

HARVEST GUACAMOLE MP (S)

AVOCADO, ROASTED PUMPKIN SEEDS, SMOKEY CHIPOTLE PEPPERS, TOMATO, ONION, BLACK BEAN, ROASTED CORN, CILANTRO AND SALT.

MANGO GUACAMOLE MP () ()

AVOCADO, FRESH MANGO, CILANTRO, ONION, TOMATO, JALAPENO AND SALT.

APPETIZERS QUESO BLANCO 14

CREAMY WHITE CHEESE MELTED INTO A DIP WITH HINTS OF ZESTY JALAPENO AND RED PEPPER, SERVED WITH TORTILLA CHIPS. **ADD: CHORIZO +5**

QUESO FUNDIDO 16

CHORIZO, ROASTED POBLANO PEPPERS, MELTED CHIHUAHUA CHEESE, SERVED WITH YOUR CHOICEOF TORTILLA.

CHIPS AND SALSA

OUR HOMEMADE HOUSE SALSA AND AVOCADO TOMATILLO SALSA SERVED WITH TORTILLA CHIPS

WINGS 18

EIGHT MEATY WINGS TOSSED IN YOUR CHOICE OF SAUCE. SERVED WITH CELERY, CARROTS, BLUE CHEESE OR RANCH. CHOICE OF SAUCE: BUFFALO, MANGO HABANERO, PINEAPPLE CHIPOTLE, BBQ, CREAMY VERDE SAUCE, CREAMY GARLIC PARMESAN

CHEESE CURDS 13

MELTY, BREADED WHITE AMERICAN CHEESE CURDS SERVED WITH YOUR CHOICE OF RANCH OR BBQ, SAUCE.

CEVICHE TOSTADITAS 18 () (3)

THREE SMALL TOSTADAS WITH GUACAMOLE SPREAD TOPPED WITH OUR HOMEMADE SHRIMP CEVICHE, MANGO PICO AND DRIZZLED WITH A PINEAPPLE CHIPOTLE SALSA.

TIJUANA ROLLS 17

A TASTY MIX OF GRILLED CHICKEN, CREAM CHEESE, CHIHUAHUA CHEESE, ROASTED CORN, BLACK BEANS, PICO DE GALLO, WRAPPED INSIDE A DEEP FRIED WONTON. SERVED WITH A SIDE OF HOMEMADE GUACAMOLE.

SALADS VIDA VERDE SALAD 19

ADOBO MARINATED GRILLED CHICKEN, TORTILLA STRIPS, PICO DE GALLO, ROASTED CORN, BLACK BEANS, AVOCADO AND CHIHUAHUA CHEESE. SIDE OF JALAPENO RANCH.

CAPRESE SALAD 16 💓 🛞

SLICED BEEF STEAK TOMATOES, SLICES OF FRESH MOZZARELLA, BASIL, SERVED ON A BED OF BABY ARUGULA AND TOPPED WITH ORGANIC OLIVE OIL AND BALSAMIC DRIZZLE.

HAIL CAESAR 15 🔘 🛞

CHOPPED ROMAINE HEARTS TOSSED WITH GRATED IMPORTED PARMESAN CHEESE, CROUTONS AND TOPPED WITH SHAVED PARMESAN. SERVED WITH CREAMY CAESAR DRESSING. **ADD: CHICKEN +5**

MEDITERRANEAN QUINOA 18 📎

A MIX OF ARUGULA, BABY SPINACH, AND BABY GREENS, TOPPED WITH QUINOA, IMPORTED GREEK FETA, KALAMATA OLIVES, FRILLED ZUCCHINI, GARBANZO BEANS, CHOPPED RED ONION, CUCUMBER AND CHERRY TOMATOES. SERVED WITH CHAMPAGNE DRESSING. CHICKEN ADD 5

SHRIMP SALAD 21 🛞

GRILLED GULF SHRIMP, FRESH PINEAPPLE, AVOCADO, PICO DE GALLO AND QUESO FRESCO SIDE OF MANGO VINAIGRETTE.

SPECIALTY FRIES LOADED FRIES 16

WAFFLE FRIES TOPPED WITH THICK CUT APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, SOUR CREAM AND CHIVES.

TRUFFLE FRIES 15 🕥

WAFFLE FRIES TOSSED IN TRUFFLE OIL AND TOPPED WITH PARMESAN CHEESE, ITALIAN PARSLEY.

BANDITO FRIES 18

WAFFLE FRIES TOPPED WITH CHORIZO, QUESO BLANCO, PICKLED JALAPENOS, PICO DE GALLO, CHIVES AND SOUR CREAM.

GREEK FRIES 18

WAFFLE FRIES TOPPED WITH GRILLED CHICKEN, HOMEMADE TZATZIKI SAUCE, IMPORTED GREEK FETA, KALAMATA OLIVES, ORGANIC OLIVE OIL, CHIVES, OREGANO AND GARNISHED WITH LEMON WEDGES.

SANDWICHES KICKIN CHICKEN 21

OUR BREADED CHICKEN BREAST TOPPED WITH PEPPER JACK CHEESE, THICK CUT CHERRYWOOD SMOKED BACON, ONION STRAWS, GUACAMOLE, TOMATO AND DRIZZLED WITH OUR HOMEMADE HABANERO CHIPOTLE RANCH. SERVED ON A CIABATTA ROLL WITH PEPPER MAYO AND MINCED RED ONION.

CHICKEN PESTO 19

GRILLED CHICKEN BREAST, MOZZARELLA CHEESE, ROASTED RED PEPPERS, SAUTÉED SPINACH AND MUSHROOMS, CREAMY PESTO SAUCE AND PEPPER MAYO, SERVED ON CIABATTA ROLL.

REUBEN 20

WARM CORNED BEEF TOPPED WITH MELTED SWISS CHEESE AND SAUERKRAUT. SERVED ON CLASSIC MARBLE RYE WITH A SIDE OF CREAMY THOUSAND ISLAND DRESSING.

NINE GRAIN TURKEY BACON AVOCADO 20

ALL NATURAL TURKEY BREAST, CHERRYWOOD SMOKED BACON, PEPPER JACK CHEESE, GUACAMOLE, LETTUCE, TOMATO, AND PEPPER MAYO, SERVED ON TOASTED NINE GRAIN.

RIBEYE PHILLY 29

SHAVED GRILLED RIBEYE, SWISS CHEESE, SAUTÉED GREEN PEPPERS, ONIONS, MUSHROOMS SERVED ON TOASTED FRENCH ROLL GRILLED WITH BUTTER, PEPPER MAYO, SIDE OF OUR HOUSE ONION AU JUS.

WRAPS CACTUS JACK WRAP 18

HERB WRAP, GRILLED CHICKEN, BACON, ROASTED CORN, BLACK BEANS, HOMEMADE GUACAMOLE, CHIHUAHUA CHEESE, LETTUCE AND PICO DE GALLO SERVED WITH YOUR CHOICE OF SIDE.

BAJA WRAP 21

HERB WRAP, BEER BATTERED PACIFIC COD, PICO DE GALLO, THREE CHEESE BLEND, CORN, BLACK BEANS, SPICY CABBAGE AND HABANERO CHIPOTLE RANCH. SERVED WITH YOUR CHOICE OF SIDE.

STEAK WRAP 24

HERB WRAP, GRILLED SKIRT STEAK, BACON, CORN, BLACK BEANS, CHIHUAHUA CHEESE, GUACAMOLE, LETTUCE, PICO DE GALLO, FRITO CHIPS AND HABANERO CHIPOTLE RANCH. SERVED WITH YOUR CHOICE OF SIDE.

GOURMET BURGERS

TWO 4OZ PATTIES TOPPED WITH PEPPER JACK CHEESE, CHEESE CURDS, GRILLED JALAPENOS AND FINISHED WITH HONEY SIRACHA BBQ SAUCE.

WAKEY, EGGS AND BAKEY 20

TWO 4OZ PATTIES TOPPED WITH CHERRYWOOD SMOKED BACON, EGGS UP, SMOKED GOUDA AND FRIED ONIONS.

BANDITO BURGER 24

TWO 4OZ PATTIES, CHORIZO, GRILLED JALAPENOS, CHIHUAHUA CHEESE, QUESO BLANCO AND OUR HOMEMADE GUACAMOLE.

THREE MUSHROOM MEDLEY 21

TWO 4OZ PATTIES, GARLIC HERB SAUTÉED THREE MUSHROOM BLEND AND SWISS CHEESE.

BOURBON BURGER 21

TWO 4OZ PATTIES, THICK CUT PORK BELLY, CHEDDAR CHEESE, ONION STRAWS, TOPPED WITH BOURBON SAUCE.

BLACK BEAN BURGER 18 🕑 🛞

BLACK BEAN PATTY, GUACAMOLE, MINCED RED ONION, PEPPER MAYO AND PICKLES.

AMERICAN FAVORITES AGED RIBEYE STEAK 44

14OZ AGED RIBEYE, EXPERTLY SEASONED, CHAR-GRILLED AND TOPPED WITH HERB BUTTER. SERVED WITH YOUR CHOICE OF SIDE AND SOUP OR SALAD.

BABY BACK RIBS

HOMEMADE BABY BACK PORK RIBS, SLOW COOKED AND SMOTHERED IN OUR SIGNATURE BBQ SAUCE. SERVED WITH YOUR CHOICE OF SIDE AND SOUP OR SALAD. HALF SALB – 24 I FULL SALB – 28

GRILLED WILD SALMON 34 (8)

FRESH HERB ENCRUSTED GRILLED SALMON WITH LEMON. SERVED WITH YOUR CHOICE OF SIDE AND SOUP OR SALAD.

THE STACK 26

CAJUN SEASONED GRILLED CHICKEN BREAST OR SHAVED RIBEYE STACKED ON BACON CHEDDAR MASHED POTATOES AND SMOTHERED IN SAUTÉED MUSHROOMS, GREEN AND RED PEPPERS AND ONIONS, DRIZZLED WITH QUESO BLANCO SERVED WITH FRESH ITALIAN BREAD AND YOUR CHOICE OF SOUP OR SALAD.

RIBEYE ADD 7

FLATBREADS MARGARITA 16 😡

ROASTED TOMATOES, FRESH MOZZARELLA, FRESH BASIL, ORGANIC HERB OLIVE OIL, AND GARLIC HERB TOMATO SAUCE.

THE CARNIVORE 18

SAUSAGE, PEPPERONI, THICK CUT APPLEWOOD SMOKED BACON, SHREDDED MOZZARELLA CHEESE AND GARLIC HERB TOMATO SAUCE.

BBQ CHICKEN 18

GRILLED CHICKEN BREAST TOSSED IN OUR HOMEMADE BBQ SAUCE AND TOPPED WITH CHEESE CURDS, SMOKED GOUDA AND CHEDDAR CHEESE, CHOPPED RED ONION AND DRIZZLED WITH BOURBON SAUCE.

VIDA VERDE CLUB 18

GRILLED CHICKEN BREAST, SMOKED BACON, FRESH AVOCADO, CHIHUAHUA CHEESE, PICO DE GALLO AND DRIZZLED WITH CHIPOTLE RANCH.

FRIED GOAT CHEESE 18 🔘

GOAT CHEESE LIGHTLY BREADED AND DEEP FRIED, HOMEMADE MARINERA TOASTED ON OUR SIGNATURE FLATBREAD, FINISHED WITH ORGANIC HERB OLIVE OIL AND FRESH BASIL.

BURRITOS

TRADITIONAL BURRITO 20

LARGE FLOUR TORTILLA STUFFED WITH REFRIED BEANS, MEXICAN RICE, CHIHUAHUA CHEESE PICO DE GALLO, CHOICE OF PROTIEN AND CHOICE OF SIDE.

FRESH BURRITO BOWL 19 🕑

SHREDDED ICE BERG AND ROMAIN LETTUCE, WHITE RICE, BLACK BEANS PICO DE GALLO, CHIHUAHUA CHEESE, SOUR CREAM, GUACAMOLE, CHOICE OF PROTEIN.

HIPSTER BURRITO 28

LARGE FLOUR TORTILLA STUFFED WITH SKIRT STEAK, QUESO BLANCO, FRENCH FRIES, REFRIED BEANS, MEXICAN RICE, PICO DE GALLO CHOICE OF SIDE.

TACOS

SERVED WITH YOUR CHOICE OF SIDE.

STEAK TACOS 24

THREE TACOS STUFFED WITH TENDER SKIRT STEAK, ONION, CILANTRO, QUESO FRESCO, JALAPENO AIOLI, CHOICE OF TORTILLA.

CRISPY AVOCADO TACOS 20 🕑

SLICES OF AVOCADO IN A LIGHT CRISPY BATTER, SPICY CABBAGE, PICKLED RED ONION, HABANERO CHIPOTLE RANCH. SERVED ON YOUR CHOICE OF TORTILLA.

HONGOS TACOS 19 🕑 🛞

3 MUSHROOM BLEND, SPICY CABBAGE, GUACAMOLE. CHOICE OF TORTILLA.

BAJA FISH TACOS 21

BEER BATTERED TILAPIA FILET, CHIPOTLE AIOLI, SPICY CABBAGE, RADISH. CHOICE OF TORTILLA.

PIGGYBACK SHRIMP TACOS 21

ANCHO SPICED GULF SHRIMP, CHORIZO, AVOCADO SLICES, ONION, CILANTRO SERVED ON YOUR CHOICE OF TORTILLA.

CHICKEN TINGA TACOS 17

SLOW STEWED SHREDDED CHICKEN IN OUR TOMATILLO SALSA. SUPREME OR AUTHENTIC STYLE, CHOICE OF TORTILLAS.

BARBACOA TACOS 22

BARBACOA, CHIHUAHUA CHEESE, LIME, ONION, CILANTRO, JALAPENO AIOLI, CHOICE OF TORTILLA.

GROUND CHUCK TACOS 17

SLOW STEWED GROUND CHUCK, SUPREME OR AUTHENTIC STYLE, CHOICE OF TORTILLA.

PROTIENS

CHICKEN TINGA 4 STEWED CHICKEN

CARNE MOLIDA 4 GROUND CHUCK

BARBACOA 5

BRAISED BEEF **RAJAS Y AVOCADO 5** SAUTÉED ONION, GREEN PEPPER, POBLANO, TOMATO, GARLIC AND AVOCADO

GRILLED CHICKEN 6 SKIRT STEAK 7 GULF SHRIMP 5

TILAPIA 6

MEXICAN FAVORITES

FAJITAS

SAUTEED ONIONS, GREEN PEPPERS, RED PEPPERS, CARROTS, TOMATOES, ROASTED ADOBO SALSA. SERVED WITH LETTUCE, PICO DE GALLO, SOUR CREAM, CHEDDAR CHEESE. CHOICE OF SIDE AND TORTILLAS.

POLLO ASADO 28

GRILLED CHICKEN

CARNE ASADA 30

SKIRT STEAK

CAMARONES 29

GULF SHRIMP

TILAPIA 24

GRILLED TILAPIA

VEGETABLE 20 ()

ONIONS, GREEN & RED PEPPER, CARROTS, TOMATO, AVOCADO

FIESTA 38

COMBO GRILLED CHICKEN, SKIRT STEAK, GULF SHRIMP

BARBACOA ENCHILADAS 24

THREE ENCHILADAS FILLED WITH SLOW BRAISED BEEF AND TOPPED WITH OUR CREAMY VERDE SAUCE AND MELTED CHIHUAHUA CHEESE. CHOICE OF SIDE.

TACOS ALAMBRES 25

GRILLED CHICKEN OR SKIRT STEAK, GRILLED ONIONS, GREEN PEPPERS, SMOKED BACON, CHIHUAHUA CHEESE, ONION STRAWS. CHOICE OF SIDE AND TORTILLAS.

POLLO VERDE 31

PANKO CRUSTED CHICKEN BREAST STUFFED WITH CHORIZO, CHIHUAHUA CHEESE, TOPPED WITH OR CREAMY VERDE SAUCE AND QUESO FRESCO CHOICE OF SIDE AND TORTILLAS.

CARNE TAMPIQUENA 40

8OZ SKIRT STEAK WITH A CHEESE ENCHILADA, TOPPED WITH CEBOLLITAS AND BANANA PEPPER. CHOICE OF SIDE AND TORTILLAS.

TAMALES VERDE STYLE 24

CHOICE OF CHICKEN, PORK OR RAJAS TAMALES, SMOTHERED IN OUR CREAMY VERDE SAUCE WITH MELTED CHIHUAHUA CHEESE. CHOICE OF SIDE.

SHRIMP ENCHILADAS 25

THREE ENCHILADAS FILLED WITH GULF SHRIMP, TOPPED WITH OUR CREAMY CHIPOTLE SAUCE AND MELTED CHIHUAHUA CHEESE. CHOICE OF SIDE.

QUESABIRRIA 29

THREE CORN QUESADILLAS FILLED WITH SLOW BRAISED BEEF, CHIHUAHUA CHEESE, GRIDDLED IN BIRRIA BROTH TOPPED WITH CHOPPED ONION AND CILANTRO SERVED WITH A SIDE OF BIRRIA BROTH AND CHOICE OF SIDE..

THREE CHEESE QUESADILLAS 15

THREE FLOUR QUESADILLAS FILLED WITH OUR SIGNATURE THREE CHEESE BLEND AND CHOICE OF SIDE. ADD GRILLED CHICKEN, SKIRT STEAK, RAJAS Y AVACADO, CHICKEN TINGA, SHRIMP, BARBACOA.

KIDS MENU KIDS CHEESEBURGER 10

4OZ PATTY, CHEDDAR CHEESE, LETTUCE TOMATO, PICKLES, MAYO CHOICE OF SIDE.

KIDS TACOS 10

TWO TACOS STUFFED WITH CHICKEN TINGA OR GROUND CHUCK. SUPREME OR AUTHENTIC, CHOICE OF TORTILLA AND SIDE.

CHEESE ENCHILADAS 8

TWO CHEESE ENCHILADAS TOPPED WITH OUR CREAMY VERDE SAUCE AND MELTED CHIHUAHUA CHEESE. CHOICE OF SIDE.

CHICKEN STRIPS 9

TWO HAND BATTERED CHICKEN STRIPS WITH CHOICE OF SIDE.

KIDS QUESADILLA 8

TWO CHEESE, CHICKEN OR GROUND CHUCK QUESADILLAS WITH CHOICE OF SIDE.

SIDES

REFRIED BEANS & MEXICAN RICE BLACK BEANS & WHITE RICE REGULAR FRENCH FRIES SEASONAL VEGETABLES CUP OF SOUP HOUSE SALAD STREET CORN BACON & CHEDDAR MASHED POTATOES SPICY FRENCH FRIES SWEET POTATO FRIES WAFFLE FRIES CURLY FRIES