

## small plates

### swordfish ceviche 12

ginger & mezcal agua, serrano, radish, avocado, chamomile flowers, pickled onion, lime-chile salt

### calamari 11

blue cornmeal, chili jam, tomatoes, slaw

### mofongo 10

shrimp, twice fried plantain, sofrito aioli, bacon

### white corn arepas 9

black bean purée, oyster mushrooms, smoked corn crema, pickled fresnos

## SOUPS

cup 4 bowl 6

### avocado gazpacho

epazote slaw, habanero, onion, cucumber, lime-honey vinaigrette

### roasted sweet corn

smoked paprika oil, cilantro

## tacos

### ropa vieja beef 4.5

roasted corn & mushroom, lettuce, sriracha mayo

### chicken barbacoa 4

creamed peppers, griddled cotija, radish

### spiced fish taco 4

lime slaw, cilantro aioli

### carrot taco 4

watercress leaves, bread crumbs, argan oil mole, goat cheese

### al pastor 4

guajillo marinated pork shoulder, pineapple, onion, cilantro

### pork belly 5

chayote-fresno slaw, oaxacan mole

### chips & guacamole 8

### bacon wrapped dates 8

chorizo-stuffed, salsa negra

### poblano empanada 7

chilies, asadero chese

### shrimp ceviche 11

coconut milk, roasted chilies, lime

### pescado ceviche\* 10

cucumber, onions, tomatoes, serrano peppers

### carne asada fries 10

red potatoes, ropa vieja beef, black bean puree, pico de gallo, guacamole, crema, serrano

## salads

add: chicken 3, shrimp 5, snapper 6, steak \*4

### casa 10/6

mixed field greens, cucumber, tomato, onion, seasoned pepitas, cotija cheese, cilantro-pepita vinaigrette

### roasted tomatillo Caesar\* 11/7

grilled romaine, charred corn, tomatoes, avocado, seasoned croutons, cotija, caesar dressing

### jicama 11/7

arugula, mint crema, oranges, mint, pepitas, prickly pear preserve, lime-honey vinaigrette

## drinks

### iced tea 2.5

virgin mojito 3.5  
muddled lime & mint, ginger ale

### french press coffee 3/6

boulder dashanbe  
teahouse chai 3  
w/ soy milk 3.5  
w/ almond milk 4

hot tea 3.5  
boulder breakfast,  
rocky mountain mint,  
mao zhen green

Ask to see a leaf menu for more  
vegetarian options

## plates

### huevos rancheros\* 11

two eggs, corn tortillas, chorizo, peppers rajas, black beans, rice, asadero cheese, pork green chili, guacamole, pico de gallo

### oaxacan chicken mole 12.5

cippolini, green rice, tomatillo-jalapeño marmalade

### enchiladas 11

veggie enchiladas, mazina tortillas, asadero cheese, pico de gallo, chile cream, rice, guacamole  
add pork 3, add over-easy egg\* 1.5

### chilaquiles steak & eggs\* 13

flank steak, tortilla chips, rancho sauce, peppers & parmesan cheese, over-easy egg, sour cream, salsa verde, radish

## sandwiches & wraps

served with house cut fries. substitute soup, salad or sweet potato fries 1.  
substitute gluten-free bread 1.

### cubano 10

ham, smoked pork, dill pickle, swiss cheese, mustard, mayonnaise

### poblano 10

roasted poblano, asadero cheese, avocado, tomato, red onion, mayonnaise, mustard  
add chicken 2.5

### ancho-chile steak\* 13

top sirloin asada, asadero cheese, tomatillo-horseradish crema, peppers rajas

### grilled snapper 13

toasted chile focaccia, chayote-fresno slaw, corriander aioli

### chicken wrap 11

grilled chicken salad, corn-tomato slaw, pineapple, lettuce, chipotle aioli

### argentine choripan 11

smoked chorizo link, lettuce, tomato, chimichurri

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are happy to apply multiple forms of payment to a check, however we are unable to split checks. An 18% gratuity may be added to parties of 6 or more; Split plate fee \$3