



COVID-19 TAKE-OUT MENU

OUR MENU IS CURRENTLY LIMITED. SOME REGULAR MENU ITEMS ARE NOT AVAILABLE. THIS MENU WILL BE UPDATED DAILY TO REFLECT CURRENT AVAILABILITY. REVISED: 3/21/20

STARTERS

CHIPS & SALSA

Our homemade Salsa Fresca and tortilla chips. 2.50

THE THREE AMIGOS

Queso Dip, Guacamole, Salsa Fresca and tortilla chips. 9.25

MEXICAN PORK RIBS

Grilled, sweet & spicy pork ribs with pineapple sauce. 9.00

QUESO DIP

Melted cheese mixed with tomatoes and jalapeños. Served with a basket of tortilla chips. 4.75

★ ADD A SIDE OF CHORIZO +1.50

SHRIMP CEVICHE *

Chilled citrus-marinated shrimp combined with tomato, red onion, serrano pepper, cilantro and avocado. 7.25

BEVERAGES

FOUNTAIN DRINKS & MORE

COCA-COLA * DIET COKE * COKE ZERO * SPRITE * DR. PEPPER * GINGER ALE * MINUTE MAID LEMONADE * SWEET/UNSWEET TEA 2.50

TOPO CHICO SPARKLING MINERAL WATER BOTTLE 2.00 * COFFEE 2.00

AGUAS FRESCAS

Mexican coolers made from scratch and served over ice. 2.50

HORCHATA SWEET RICE MILK WITH CINNAMON

JAMAICA HIBISCUS FLOWER TEA SWEETENED WITH SUGAR

TAMARINDO THE TART PULP OF THE TAMARIND POD

MEXICAN SODAS

Bottled sodas "HECHO EN MEXICO" and sweetened with pure cane sugar. 2.00

STRAWBERRY * GRAPEFRUIT * LIME * ORANGE

PINEAPPLE * MEXICAN COCA-COLA * APPLE

SOUP & SALAD

POZOLE VERDE SOUP

PORK, hominy, and mole verde broth. Topped with radish, queso fresco, fresh jalapeños, onions and avocado.

SMALL BOWL 5.00 ★ BIG-ASS BOWL 9.00

BIG GREEN SALAD

Mixed greens, tomato, radish and tortilla strips. Choose Cilantro-Lime Vinaigrette or Creamy Avocado dressing. 6.50

★ ADD SEASONED GRILLED CHICKEN + 3.50

★ ADD GRILLED ADOBO STEAK + 5.00

RED GOAT SOUP

GOAT, chile de arbol and guajillo broth, rice, onion and cilantro. SMALL BOWL 5.00 ★ BIG-ASS BOWL 9.00

YUCATAN SALAD

Grapefruit, fresh avocado, romaine lettuce, red onion, sunflower seeds, citrus vinaigrette dressing. 4.50

BETABEL SALAD

Roasted beets, spinach, oranges, queso fresco, toasted pumpkin seeds, Oaxacan vinaigrette dressing. 5.00

SIDE DISHES

MEXICAN RICE Cooked in vegetable stock. 2.00

REFRIED BLACK BEANS Homemade and vegetarian. 2.00

RICE & BEAN COMBO A little bit of each. 3.25

GRILLED ASPARAGUS Grilled with garlic. 3.50

FRIED YUCA Tossed in chile powder and queso fresco, served with tomatillo-guacamole sauce. 5.00

EXTRAS

SALSA FRESCA 4 oz.....1.25	GUACAMOLE SAUCE 2 oz.....75¢	FRESH AVOCADO SLICES.....2.00	GRILLED JALAPEÑOS.....75¢
CHILE DE ÁRBOL SAUCE 2 oz.....75¢	SOUR CREAM.....75¢	SHREDDED MONTEREY CHEESE.....1.00	CORN OR FLOUR TORTILLAS.....1.00
ÁRBOL SAUCE 2 oz.....75¢	SALAD DRESSING 2 oz.....75¢	RADISH SLICES.....50¢	PICKLED RED ONIONS.....50¢
HABANERO SAUCE 2 oz.....75¢	GROUND CHORIZO 3 oz.....1.50	FRESH ONION & CILANTRO.....50¢	PICKLED JALAPEÑOS.....75¢
SALSA VERDE 4 oz.....1.25	SIDE OF GUACAMOLE 2 oz.....3.00	FRESH DICED JALAPEÑOS.....75¢	★ TRY OUR HOMEMADE HOT SAUCE

*THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS WHICH CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS OR DEATH.



ENCHILADAS



SOLO CHORIZO

One nice little CHORIZO enchilada topped with guajillo sauce, cheese and sour cream. 4.50

DOS QUESO

Two CHEESE enchiladas topped with guajillo sauce, queso fresco, sour cream, pickled red onion and avocado. Served with rice and refried black beans. 11.75

BIRRIA BRISKET

Two BEEF BRISKET enchiladas, chihuahua cheese and red tomatillo sauce. Topped with sour cream and queso fresco. Served with rice, refried black beans and a fresh salad. 12.75

PIPIÁN MOLE [PREPARED WITH PUMPKIN/SESAME SEEDS AND PEANUTS]

Two CHICKEN enchiladas, chihuahua cheese and pipián green mole sauce. Topped with avocado, tomato, queso fresco, cilantro and sour cream. Served with rice and refried black beans. 12.00

CAMARONES

Two garlic-sautéed SHRIMP enchiladas, melted cheese sauce, and red tomatillo sauce. Topped with queso fresco and sour cream. Served with rice and refried black beans. 12.50

TACOS

SERVED ON SOFT CORN TORTILLAS ★ GRILLED FLOUR TORTILLAS BY REQUEST

CARNE ADOBO

Grilled STEAK marinated in guajillo chile and red pepper, cilantro, onion and a side of salsa verde. 4.50

TINGA DE POLLO

Chipotle CHICKEN, queso fresco, pickled onion, radish, cilantro and salsa árbol. 4.00

CHIVO

Braised goat, avocado, cilantro, onion and salsa verde. 4.00

NOPALITOS

Sautéed CACTUS, grilled queso fresco, salsa verde, cilantro and jicama-cucumber relish. 4.00 [VEGAN? ORDER WITHOUT CHEESE]

SHRIMP VERDE

Sautéed SHRIMP, pipián mole sauce, fresh cabbage and cilantro. 4.50

CHILE PICANTE

Seasoned CHICKEN, spicy habanero salsa and fresh cilantro. 4.00

AL PASTOR

Marinated PORK grilled with pineapple, guajillo peanut sauce, cabbage, cilantro and onion. 4.00

LENGUA

Seasoned BEEF TONGUE, grilled onion, radish, cilantro and salsa verde. 4.00

CHICHARRON [LIMITED AVAILABILITY]

Crispy fried PORK BELLY, onion, cilantro, cabbage and salsa verde. 4.00

MORE!

POLLO LIMON TACO

LIMITED SPECIAL - A Bone Garden favorite is back! This taco is filled with grilled lemon-curry chicken. Topped with grilled onions, salsa verde and cilantro. 4.00

CHIPOTLE CHICKEN BURRITO

CHICKEN tinga, refried black beans, rice, queso fresco, cilantro, sour cream and salsa verde. 9.00

★ ADD FIRE-GRILLED JALAPEÑO +75¢

★ ADD FRESH AVOCADO +1.50

SPICY PORK BURRITO

Marinated PORK, chile de arbol sauce, chihuahua cheese, rice, refried black beans, guacamole sauce and sour cream. 8.50

★ ADD FIRE-GRILLED JALAPEÑO +75¢

★ ADD FRESH AVOCADO +1.50

HOLY CHORIZO EMPANADA

Mexican-style CHORIZO, cheese and scallions. Served with guajillo peanut sauce. 3.00

STEAK TORTA

Warm Mexican sandwich with telera bread, skirt steak, refried beans, jalapeño mayo, cotija cheese, lettuce, tomato and pickled red onion. Served with fried yuca. 14.00

★ ADD AVOCADO +1.50

CHEESE QUESADILLA

Large flour tortilla and melted CHEESE, plain and simple. Served with sour cream and guacamole sauce on the side. 7.50

★ ADD FIRE-GRILLED JALAPEÑO +75¢

★ ADD FRESH AVOCADO +1.50

CHICKEN QUESADILLA

Large flour tortilla, melted cheese, adobo CHICKEN and grilled onions. Served with sour cream and guacamole sauce on the side. 9.75

★ ADD FIRE-GRILLED JALAPEÑO +75¢

★ ADD FRESH AVOCADO +1.50

BEEF BRISKET QUESADILLA

Large flour tortilla, melted cheese, BEEF brisket and grilled onions. Served with sour cream and guacamole sauce on the side. 10.00

★ ADD FIRE-GRILLED JALAPEÑO +75¢

★ ADD FRESH AVOCADO +1.50

ADOBO STEAK QUESADILLA

Large flour tortilla, melted cheese, grilled ADOBO STEAK sautéed onions and bell peppers. Served with sour cream and guacamole sauce on the side. 12.00

★ ADD FIRE-GRILLED JALAPEÑO +75¢

★ ADD FRESH AVOCADO +1.50

MEXICAN BEER

Bohemia	4.50
Corona	4.50
Corona Light.....	4.50
Dos XX Ambar	4.25
Dos XX Lager	4.25
El Sully Lager 21ST AMENDMENT BREWERY.....	4.50
Estrella Jalisco MEXICAN PILSNER	4.50
Mexican Empire ARCHES BREWING -5.2%	4.50
Modelo Especial	4.50
Negra Modelo.....	4.50
Pacifico	4.50
Tecate.....	3.50

DOMESTIC BEER

Laughing Skull AMBER ALE - 5.3%	4.50
Michelob Ultra	4.00
Pabst Blue Ribbon 16 oz CAN.....	3.50
Treehorn DRY CIDER, LOCAL - 5.9%	6.00

SEASONAL CRAFT BEER

Bell's Brewery BRIGHT WHITE ALE	5.00
Burial Beer Co SURF WAX IPA	7.00
Creature Comforts TROPICÁLIA.....	6.00
Mobcraft BAT\$HIT CRAZY COFFEE ALE	6.00
Southern Tier CRÈME BRÛLÉE NITRO STOUT	9.00
Stone Brewing XOCOVEZA MOCHA STOUT.....	7.00
TrimTab BLOOD ORANGE MARGARITA GOSE.....	6.00

HOMEMADE DESSERTS TWO BANANA EMPANADAS WITH CINNAMON SUGAR ★ ALMOND FLAN WITH STICKY CARAMEL SAUCE ★ 5.00 EA