



MIX- MATCH

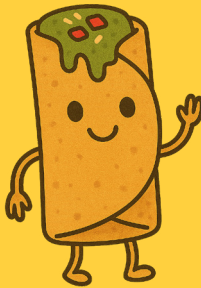
A MEXICAN EATERY + BAR

APPETIZERS



Fiesta Nachos \$9.25

Crispy tortilla chips loaded with melted queso, jalapeños, pico de gallo,



and sour cream.

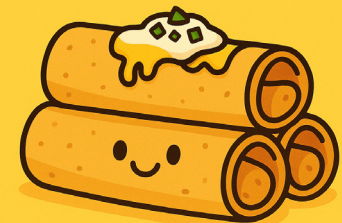


Mini Flautas \$7.95

Rolled crispy tortillas filled with chicken and cheese, served with avocado



salsa.



Guacamole Bowl \$8.50

Fresh avocado, lime, and cilantro mixed tableside with a hint of spice.



Street Corn Bites \$6.95

Charred corn tossed in cotija cheese, chili powder, and lime crema.



TACOS



Carne Asada Tacos (2) \$10.95

Grilled steak topped with onions, cilantro, and roasted salsa verde.



Pollo al Pastor Tacos (2) \$9.75

Marinated chicken with pineapple chunks and smoky chipotle sauce.



Veggie Tacos (2) \$8.25

Grilled peppers, onions, and mushrooms drizzled with avocado crema.



Fish Baja Tacos (2) \$11.25

Crispy fish with cabbage slaw, chipotle mayo, and lime zest.





ENTRÉES



Enchilada Trio \$13.95

Three enchiladas filled with chicken, cheese, and beef, topped with red and

green sauces.



Mix-Match Burrito Bowl \$12.50

Customizable bowl with rice, beans, protein, cheese, guacamole, and salsa.



Chiles Rellenos \$13.75

Roasted poblano peppers stuffed with cheese and lightly fried in egg batter.



Taco Platter \$14.25

Choice of three tacos with rice, beans, and house salad.





DRINKS



Horchata \$3.95



Creamy cinnamon rice drink served over ice.



Tamarindo Agua Fresca \$3.75

Refreshing tamarind drink with a sweet and tangy flavor.



Mango Margarita (21+) \$9.50

Tropical blend of mango purée, tequila, and lime.



Jarritos Soda (Assorted Flavors) \$3.25





HOUSE SPECIALS



Mix-Match Sampler \$15.95



Combination of mini tacos, flautas, nachos, and churros for sharing.



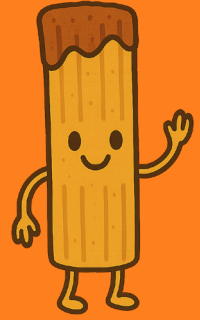
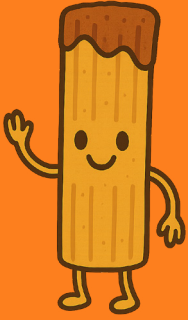
Build-Your-Own Fiesta Plate \$16.25



Choose any two entrées, one side, and a drink for the ultimate Mix-Match experience.

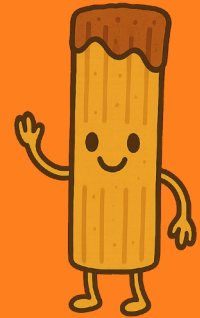
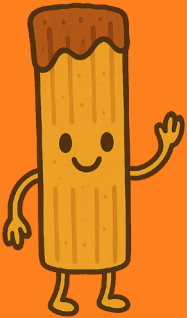


DESSERTS



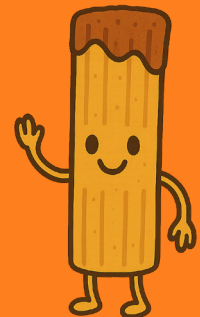
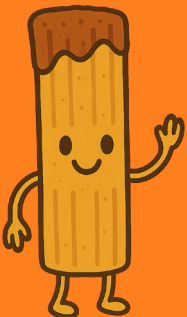
Churros con Chocolate \$6.95

Cinnamon sugar churros with rich chocolate dipping sauce.



Flan de Caramelo \$7.25

Creamy caramel custard topped with whipped cream and mint.



Sopapillas \$6.50

Puffy fried pastries dusted with powdered sugar and honey drizzle.

