APPET|ZERS

stop light salsa

Green – roasted tomatillo, garlic Yellow – pineapple, habanero Red – roasted tomato, chipotle w/ housemade tortilla chips (gf, v) 6

queso blanco

Warm melted cheese with mild chiles, fresh tortilla chips, pico-de-gallo 10 w/ side of green chilis +3

d.i.y. guacamole

Fresh avocados, garlic, cilantro, pico-de-gallo, lime, in a giant stone molcajete, smashing required (gf, v) 17

mexican elote

Roasted corn, spices, cotija, aioli crema, cilantro, lime, served in hot cast iron with fresh chips (gf) 15

w/ side of queso +5

w/ chicken tinga +5

w/ carnitas +5

w/ green chili beef +5

w/ side of vegan chorizo +5

plantain tostadas

Crispy plantains, guacamole, charred corn salsa, black beans, lime, cilantro (gf, v) 16

southwest caesar

Romaine lettuce, charred corn, southwest caesar, parmesean, tortilla strips 12 +chicken, portobello, steak*, fish, shrimp +7

el jefe salad

Mix greens, agave lime vinaigrette topped with zesty tortilla strips, chared corn, goat cheese, cranberries, avo, papitas 15 +chicken, portobello, steak*, fish, shrimp +7

SPECIALITIES

sizzling fajitas

Served with flour tortillas, grilled onions, peppers, pico-de-gallopickled red onion, shredded cheese, crema

Chicken 25
Steak 28*
Grilled Portobello 25
Shrimp 28
Vegan Chorizo 25
Surf & Turf 36*
Chimichurri ELK Fajitas 41*
ELK Surf & Turf 49*

quesadilla salad

Entree sized portion of mixed greens, black bean salsa, pepitas, avocado, served on a warm open face flour tortilla with melted cheese, southwest ranch on the side 18



sides

Beans, spanish rice, beans & rice, flour tortillas, 1/2 avocado, queso blanco, vegan chorizo, kale slaw, chimichurri, roasted potatoes, green chili, tequila 5/ each

ENCHILADAS

carnitas

Slow cooked pork, charred pineapple, grilled jalapeño, mexican cheese, pork green chile, cilantro, lime crema 25

california

Thinly sliced and chopped steak, green chilis, seasoned potatoes. topped with cilantro lime mezcal crema, onion, cilantro 25

chicken

Seasoned shredded chicken, cheese, charred tomatillo sauce, pico-de-gallo, cilantro, taquria salsa (gf) 24

spinach & shrooms

Sauteed spinach, roasted portobello mushrooms, mexican cheese, red enchilada sauce, taqueria salsa, fresh cilantro, goat cheese, tortilla strips (gf) 24

cheese

Corn tortillas, cheese, roasted tomatillo, lime crema, pico-de-gallo, cilantro (gf) 20

BONEZ enchiladas are made with white corn tortillas and housemade sauces, house prepared meats and vegetables

add beans & rice +5

carnitas

TACOS

Crispy roasted pork, onion, salsa verde, cilantro

shrimp

Blackened shrimp, shaved cabbage, guasacaca, pickled ginger, cilantro

tinga (chicken)

Seasoned chicken, taqueria salsa, cabbage, goat cheese, cilantro

blackend fish

Blackened fish, cabbage, mango salsa, crema, cilantro

cali beef

Thinly sliced and chopped steak, green chilis, seasoned potatoes, onion, cilantro lime mezcal crema, cilantro

seitan

Teriyaki glazed seitan, shaved cabbage, guasacaca, mango salsa, cilantro (v)

veggie chorizo

Plant based chorizo, kale slaw, guasacaca, pickled onion, cilantro (v)

all tacos are served on flour tortillas Solo (1x) taco 8 3x all the same 20 3x mix & match 22

add beans & rice +5

bonez bowl

BOWLS

Seasoned black beans, spanish rice, shaved cabbage, pico, crema, cheese, cilantro (gf)
Shredded chicken 18
Carnitas 19, "Cali Beef" 19
Portobello 18, Shrimp 21

carlos' bowl

Blackened mahi mahi or shrimp, spanish rice, shaved cabbage, kale slaw, guasacaca sauce, pico-de-gallo, mango salsa, cilantro, lime (gf) 22

carnitas verde bowl

Pork green chili over carnitas, potatoes, cheese, crema, green onions, crema, pico-de-gallo 21

no-rizo bowl

Plant based chorizo, roasted potatoes, red enchilada sauce, guasacaca, corn, pico-de-gallo, pickled onion, green onion (v) 21

el diablo bow

Teriyaki glazed seitan, rice, shaved cabbage, mango salsa, taqueria salsa, green onions, lime (v) 19

