



## TACOS

**HIBISCUS & GUAC** (GF) (VG) **3.05**

sauteed hibiscus, guacamole, tomato

**BLACK BEAN & MUSHROOM TACO** (GF) (VG) **3.00**

fresh stone ground, handmade nixtamalized tortilla, vegan black bean, sauteed mushrooms, red onion, cilantro, roasted salsa roja

**BLACK BEAN & RAJAS TACO** (GF) (VG) **3.00**

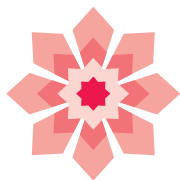
fresh stone ground, handmade nixtamalized tortilla, vegan black bean, sauteed onions & fire roasted poblano peppers, pepitas, cilantro

**BLACK BEAN & GUAC TACO** (GF) (VG) **3.50**

fresh stone ground, handmade nixtamalized tortilla, cabbage, vegan black bean, guac, tlaycoyo salsa, cilantro, onion

**MEXICAN STONE GROUND HUMMUS TACO** **3.00**

our house, hand made stone ground hummus served on top of our nixtamalized tortilla, topped with serrano lime salsa, chile de arbol salsa, red onions, cilantro



## SPECIALS

**BLACK BEAN AND MUSHROOM SOPE** (GF) (VG) **5.75**

fresh stone ground, handmade nixtamalized corn cake, served with black beans, mushroom, avocado salsa verde, salsa roja, red onions, cilantro

**GARBANZO BEAN TLAYCOYO** (GF) (VG) **6.49**

fresh stone ground, handmade nixtamalized corn filled with our stone ground garbanzo bean paste, fried and topped with black beans, guac, red & green cabbage, onions, cilantro, salsa roja



## DRINKS

**FOUNTAIN DRINK** **2.59**

**BOTTLED SODA** **2.99**

**AGUAS FRESCAS** **2.69**

**BOTTLED & CANNED BEER** (prices vary)

**CRAFT BEER ON TAP** (prices vary)

**MARGARITAS & SANGRIAS** (prices vary)

