



ALL DAY MENU



TACO BAR

•PLATES•

Ensalada | 9

baby greens, avocado, hearts of palm, pickled onion, tomato, pepitas + mango vinaigrette

Grilled Street Corn | 9

corn on the cob topped with cotija cheese + garlic-lime aioli

Victory Club Nachos | 10

house tortilla chips topped w/melted longhorn cheese, pickled jalapeno, avocado crema, napa cabbage, house crema + cotija cheese
•add a protein +4

Quesadilla | 10

Oaxaca + longhorn cheeses, sofrito, salsa verde, onion + cilantro topped w/salsa roja + house crema
•add chicken +2

Frito Pie | 5.75

dallas spicy beef, longhorn cheese + house crema served in a bag of Fritos

Dry Rubbed Wings | 12

chile spice rub, grilled lime, salsa verde + house crema

Mexican Dog | 8.50

grilled hot dog, refried beans, longhorn cheese, sala roja, chipotle mustard + house crema on a brioche bun

El Cruncho Supremo | 12

dallas spicy beef, chile con queso, longhorn cheese, avocado crema, lettuce + tomato piled on a tostada shell, wrapped in a flour tortilla + topped with "fuego sauce"

•TOSTADAS + TORTAS•

Refried Bean Tostada | 8

crispy tortilla w/house beans, ranchero sauce, napa cabbage, pickled onion, house crema + cotija cheese

Torta Milanesa | 15

fried pork cutlet, refried beans, grilled pineapple, pickled onions, queso Oaxaca, habanero mayo + cilantro

Chicken Ranchero Tostada | 9

crispy tortilla w/house beans, ranchero braised chicken, napa cabbage, pickled onion, house crema + cotija cheese

Fried Chicken Torta | 15

fried chicken cutlet, pickled cabbage, lettuce, tomato + chipotle mayo

•DESSERTS•

Flan | 8

Tres Leches Cake | 8

•SIDES•

Refried Beans + Rice | 4

3 House Tortillas | 2

House Pickled Jalapenos | 3

Half Avocado | 3.75

•TACOS•

all tacos come one per order on house made corn tortillas

Carnitas Pork | 5.75

confit pork, salsa verde, queso fresco, onion + cilantro

Chorizo Fundido Costra | 5.75

house chorizo, queso Oaxaca, salsa quemada, avocado crema, onion + cilantro

Beef Barbacoa | 6.25

spicy brisket, pickled onion, avocado crema + cotija cheese

Beef Birria | 6.75

braised adobo beef + queso Oaxaca griddled on a house tortilla + served with consomé

Mushroom Asada | 6

chile marinated portobellos, poblanos, onions, avocado crema, napa cabbage, tomatillo salsa + salsa macha
vegan

Dallas Spicy Beef | 5.75

spiced ground beef, mushrooms + peppers on a fried tortilla w/longhorn cheese + napa cabbage

Grilled Avocado | 6.75

salsa verde, corn + black bean relish w/your choice of grilled queso fresco or braised tofu *tofu option is vegan*

Veracruz Fish | 6.50

spice rubbed + grilled red perch, avocado crema, salsa quemada + napa cabbage

Baja Fried Fish | 6.50

beer battered + fried white fish w/pickled cabbage + mango-habanero aioli

HOUSE SALSAS | 5.50 ea.

•Roja *♫*

tomato, serrano + cilantro

•Quemada *♫♫*

roasted tomato, garlic + chile

•Verde Fresca *♫♫*

fresh tomatillo, cucumber + habanero

•Tomatillo D'arbol *♫♫♫*

roasted tomatillo + chile d'arbol

Guacamole | 12

avocado, onion, tomato, chiles, oregano, cilantro + lime

Chile con Queso | 10

warm cheese dip w/chiles, tomatoes + love
-add chorizo +2

Chili con Carne | 12

"Texas cook-off" style beef chili (no beans)

Shrimp "Ceviche" Cocktail | 13

shrimp, tomato, cucumber, red onion, cilantro, serrano, Clamato juice, lime + avocado

GET SAUCY | 1 ea.

•Sweet Potato

Habanero

Hot Sauce *♫♫♫*

•Yucatan

Habanero *♫♫♫♫*

•Jalapeno Agave

Hot Sauce *♫♫*

•House Buttermilk

Crema

•Salsa Macha *♫♫♫*

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. before placing your order, please inform your server if a person in your party has a food allergy.