



Margaritas

MAUDIE'S FAMOUS FROZEN MARGARITA	16
<i>inspired by Aspen's own Crazy Ray, perfected by Joe Draker</i>	
<i>with strawberry-sherry swirl & citrus salt rim</i>	+2
<i>with spicy pepino swirl & aleppo salt rim</i>	+2
<i>with tamarind sangrita swirl & house tajín salt rim</i>	+2
AUSTIN SKINNY	19
<i>rey campero espadin mezcal, fresh lime, giffard orange, aleppo salt</i>	
SMOKEY BANDIT	18
<i>rey campero espadin mezcal, pineapple, jalapeño, lime, grand marnier, agave, house tajín salt rim</i>	
JIMMY'S OWN	23
<i>ocho reposado, grand marnier, fresh lime, agave</i>	

Cocktails

TAMARIND BURRO	16
<i>ketel one vodka, lime, tamarind sangrita, ginger beer, angostura bitters</i>	
MEXICAN MAHON MARTINI	18
<i>mahon spanish gin, castelvetrano brine, fresh lime, giffard orange, salt rim - with a sidecar shaker tin refill</i>	
MEZCAL LAST WORD	18
<i>rey campero espadin mezcal, luxardo liqueur, green chartreuse, lime</i>	
NEGRONI DOÑA	18
<i>doña vega mezcal, campari, dolin rouge, orange twist</i>	
ESPRESSO MARTINI	20
<i>LALO blanco tequila, mr. black coffee liqueur, cuarenta y tres, cold brew, cracked espresso</i>	
ROSADO PALOMA	18
<i>lunazul tequila, lime, pink peppercorn sangrita, grapefruit soda & citrus salt</i>	

Beer

PACIFICO CLARA	8
MODELO NEGRA	8
SIERRA NEVADA PALE ALE	8
MICHELADA	10
<i>choice of beer, rojo sangrita, lime, michelada mix, allepo salt</i>	
ATHLETIC BREWING N/A CERVEZA	8
<i>make it a Miche-NADA with rojo sangrita, lime, michelada</i>	

Soda & Water

MEXICAN COKE	5
GRAPEFRUIT SODA	5
TAMARIND LIMEADE	7
MOUNTAIN VALLEY <i>still or sparkling</i>	9
NON ALCOHOLIC PALOMA	10
<i>grapefruit, agave syrup, lime, grapefruit soda</i>	

Wines by the Glass

SPARKLING

RAVENTOS I BLANC , Rosé de Nit CONCA DEL RIU, SPAIN.....	19/74
LOUIS ROEDERER 'Collection 242' CHAMPAGNE, FRANCE	30/118

WHITE

DANDELIÓN Albariño RIAS BAIXAS, SPAIN.....	18/70
BODEGAS MENADE Verdejo CASTILLA Y LEON, SPAIN.....	14/54
AQUILA CELLARS 'VESPA' Pinot Gris Blend PAONIA, COLORADO.....	16/62
PALAFXOX 'PIONERO' Chenin Blanc Blend BAJA CALIFORNIA, MEXICO	18/70
MOUNT EDEN Chardonnay SARATOGA, CALIFORNIA.....	21/82
NO FINE PRINT Sauvignon Blanc SONOMA, CALIFORNIA	17/66

ROSÉ

AMEZTOI 'RUBENTIS' TXAKOLINA GETARAÍKO, SPAIN.....	22/80
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RED

CASA JIPI Nebbiolo VALLE DE SAN VICENTE, BAJA CALIFORNIA, MEXICO.....	17/66
GUIMARO Mencia 'Camiño Real' RIBERA SACRA, SPAIN.....	18/70
BODEGAS CHACRA 'BARDA' Pinot Noir PATAGONIA, ARGENTINA.....	22/86
MINER FAMILY Cabernet Sauvignon 'Emily's Cuvee' NAPA VALLEY, CALIFORNIA.....	28/110



Starters

SALTED & SMASHED CUCUMBER.....10 lime, tajín, serrano peppers	
ROASTED GREEN CHILE QUESO †.....16 cilantro, serrano, fresh tostadas	
EL RANCHO DIP †.....21 queso, guacamole, beef picadillo, fresh tostadas	
GRILLED SPANISH OCTOPUS †**28 bay leaf aioli, soft & crispy leeks, pickled fresco	
GUACAMOLE CLASSICO †.....19 queso fresco, cilantro, fresh tostadas	
LOBSTER QUESADILLA †**38 chipotle, pineapple pico	
MUSHROOM & HUITLACOCHES QUESADILLA †.....22 spinach, arbol macha, grilled serrano	
LAMB BARBACOA QUESADILLA †.....30 queso oaxaca, birria sauce	

Sizzling Fajitas †

SERVES UP TO TWO

housemade tortillas, garlic jalapeño butter, sour cream, yellow jack cheese, rice & refried beans, queso fundido & chile toreado

NO.1 10 oz. Prime Steak Arrachera al Carbon	68
NO.2 Achiote-Marinated Chicken Breast	45
NO.3 14 oz. Pineapple & Soya-Marinated Ribeye	78
NO.4 Seasonal Vegetables & Mushrooms	34
NO.5 Jumbo Gulf Shrimp**	47
NO.6 Steak Arrachera & Achiote Chicken Combo	75

Enhancements

jalapeño & oaxaca cheese rellenos	5 ea
bacon-wrapped quail diablo	12 ea
seasonal vegetable & mushroom brocheta	9 ea

Para la Mesa

BEANS † refried or veggie pinto.....4	
CUMIN RICE.....4	
CRISPY BEEF TACO †.....8	
GUACAMOLE SALAD †.....5	
GRILLED VEGETABLE BROCHETA.....9	
SEASONED FRENCH FRIES.....5	

† Food Allergy notice: Please be advised that food prepared here may contain one or more of these ingredients: milk, egg, fish, crustacean, tree nut, wheat, peanut, soy and/or sesame.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Ensaladas

ADD Chicken +12 | ADD Shrimp or Arrachera +15

CAESAR SALAD À LA TOMAS †**23 with chile de arbol crunch & white anchovy	
CRUNCHY ROOTS & GREENS †.....18 jicama, beets, baby lettuces, cumin avocado dressing, tortilla crisp	
BAJA STYLE OYSTERS †**5 ea serrano & cilantro mignonette, lime	
YELLOWFIN TUNA TOSTADAS †**26 pickled onion, cabbage, avocado, chipotle mayo	
GULF SHRIMP & COCONUT CEVICHE †**26 leche de tigre, fresco, perilla leaf, dried lime	
HAMACHI & AJI AMARILLO CRUDO †**25 toasted cashew salsa seca, serrano	
TUNA & AVOCADO TARTARE †**26 white soy & lime ponzu, crispy quinoa	

Ceviches & Mariscos

Enchiladas

CHICKEN TOMATILLO ENCHILADAS †.....34 braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream	
BEEF PICADILLO ENCHILADAS †.....34 salsa ranchera, shredded lettuce, tomato, jack cheese	
MARJORIE'S FAVORITE †.....28 green chicken enchilada, crispy beef taco, guacamole salad	

Platos Fuertes

GARLIC SHRIMP BROCHETTAS †**41 habaero escabeche, salsa	
CRISPY GULF RED SNAPPER †.....42 salsa a las brasas, grilled lime, pineapple pico de gallo	
PRIME 14OZ NY STRIP CARNE ASADA †.....72 grilled scallion, salsa macha	
LAMB BARBACOA PLATE †.....56 braised lamb shank, habaero escabeche sauce, cumin rice, refried beans, guacamole salad	
PORK CHOP AL PASTOR †.....49 adobo rub, roasted pineapple, chili mezcal butter	
LAS MON SMASHBURGUESA †.....26 rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries	