

COMAMOS

CHIPS & SALSA	9
CHIPS, SALSA & GUAC	12
tri color tortilla chips served with our house made salsa & guacamole	
AGOYO SALAD	13
chopped romaine and butter lettuce with yellow pepper, jicama, carrots, plum tomatoes with queso cotija vinaigrette	
<i>add chicken breast</i>	+5
<i>add chipotle shrimp</i>	+6
NACHOS	11
tri color corn tortilla chips, pinto beans, cheese and green chile, served with roasted jalapeño, guacamole, pico de gallo & sour cream on the side	
<i>add shredded chicken or beef</i>	+4
GREEN CHILE CHEESE QUESADILLA	11
<i>add shredded chicken or beef</i>	+4
JOE'S BURRITO	13
flour tortilla filled with pinto beans & onions, topped with cheddar jack blend & smothered with red or green chile with rice & beans on the side	
<i>add shredded chicken or beef</i>	+4
DAGOBERTO'S ENCHILADAS	13
rolled cheese enchiladas topped with cheddar jack blend & smothered with red or green chile with rice & beans on the side	
<i>add shredded chicken or beef</i>	+4
BURGER	14
choice of beef patty, adovada chicken breast or beyond meat patty on a brioche bun with cheese, a side of kettle chips, garnished with lettuce tomato onion and a barrio brinery pickle	
CHIPOTLE SHRIMP	17
Pan seared chipotle shrimp served on a bed of spanish rice with calabacitas	
CHICKEN ADOVADA	16
chile marinated breast of chicken served with spanish rice with calabacitas	

BEBAMOS

MARGARITAS & TEQUILA COCKTAILS	
<i>we only use 100% agave tequila</i>	
HOUSE –	\$10
<i>with jose cuervo plata</i>	
SUNSET TRAIL –	\$12
<i>espolon anejo, grapefruit juice & grenadine</i>	
TURQUOISE TRAIL –	\$10
<i>jose cuervo & blue curacao</i>	
MEZCAL MARG –	\$15
<i>el silencio</i>	
FIRESTONE –	\$14
<i>herradura reposado, cranberry agave & lime</i>	
PICK YOUR OWN MARGARITA – <i>made with our house made fresh lime juice blend and your choice of tequila</i>	
<i>casa dragones \$20 casa noble \$13 don julio \$16 herradura \$15 patron \$16 espolon \$15 cazadores \$15 chamucos \$18 jaja \$13 olmeca altos \$10 casamigos \$16 don julio 1942 \$20 illegal mezcal \$16</i>	
WINES - \$10 or \$39	
<i>prosecco, lamarca</i>	
<i>pinot grigio, pighn (fruili)</i>	
<i>albariño, marques de caceres (spain)</i>	
<i>sauvignon blanc, craggy range (new zealand)</i>	
<i>chardonnay, hacienda de arinzano (spain)</i>	
<i>rose, fleur de mer (cotes de provence)</i>	
<i>pinot noir, the seeker (france)</i>	
<i>malbec, colome (argentina)</i>	
<i>cabernet sauvignon, substance "cs" (washington)</i>	
BEER \$5	
<i>coors light corona amstel light heineken heineken na santa fe "happy camper" ipa bosque ipa sierra blanca brown ale</i>	

all of our chile sauces, beans & rice are vegan and gluten free