

## RAW & SMALL PLATES

ALBACORE TWO WAYS / SEARED / TARTARE (3)  
lime salsa verde / burnt onion crème fraiche / crispy eggplant / jalapeño ponzu 17.45

HOUSE GUACAMOLE  
crispy beluga lentils / chickpeas / blackbean hummus / zaatar & sea salt chips 13.25

“ESQUITES” STREET STYLE CORN  
corn / charred chayote / lime / salsa valentina / cotija / mayonnaise / cilantro 7.25

MEDITERRANEAN ADOBADA TACO  
(GYRO STYLE BEEF & LAMB) 6.45  
flour tortilla / jalapeño tzatziki / olla beans / pineapple

CRISPY NIMAN RANCH PORK BELLY  
pipian sauce / smoked pepitas 11.25

ROADSIDE AHI TUNA TOSTADA  
guacamole / crema fresca / mixed greens / habanero / ponzu salsa / extra virgin olive oil 16.45

## SOUP & SALADS (pick two for 21)

add grilled chicken breast 6.50

NANA'S LENTIL SOUP  
cilantro / baja evo / corn masa dumplings / crema 10.95

ROMESCO TORTILLA SOUP  
tomato / vegetable stock / tortilla strips / avocado / crema fresca / queso fresco / fried pasilla chile / cilantro 10.95

TIJUANA'S ORIGINAL CAESAR'S SALAD  
hearts of romaine / caesar dressing / parmesan / crouton 12.95

PASS THE PEAS SALAD  
charred sugar snap peas / salt cured nopales / pasadena burrata + point reyes cheese / hoja santa vinaigrette / chile canario jelly 13.25

## LUNCH ENTREES

CHILAQUILES ROJOS  
suzie's farm fried egg / taj farm crema / queso cotija / nopales / avocado / pickled red onion / refried beans 12.50

CRISPY QUESADILLA VERDE  
epazote / requeson / mozzarella / queso fresco / aged cotija / caldillo verde / crema 12.25

TIJUANA STYLE “GRINGAS”  
flour tortilla / queso / beef tenderloin or chicken / olla beans 16.50

CAZUELITAS PLATE  
choice of cazuelita below served wth house made corn tortillas  
-Cauliflower  
-Slow Cooked Beef Cheek  
-Beef Tongue Confit  
-Niman Ranch Carnitas 20.50/22.95 with guacamole side

SLOW BRAISED BRISKET TORTA  
brisket / avocado / demi / heirloom tomatoes / pickled onion 11.25

TORTA DE ASADA  
tenderloin / telera roll / dijon mayo / guacamole / marinated tomato & onion 12.50

“CARNE ASADA A LA TAMPIQUENA” PLATE  
marinated beef tenderloin / two cheese enchiladas potosinas / poblano rice / refried beans / guacamole 20.50

AGUAS FRESCAS 3.50  
Ask for our daily selection of fresh made aguas frescas

add 1oz. shot of House Tequila or Mezcal for 7

*Bracero*  
COCINA DE PAÍZ

DINING ROOM & BAR  
HAPPY HOUR  
MONDAY-FRIDAY  
3pm-6pm

\$5.5 DRAFT BEER  
\$8.5 HOUSE WINE  
\$2 OFF GLASS WINE  
\$9.5 SPECIALTY COCKTAILS

\$4.25 “ESQUITES” STREET STYLE CORN  
corn / lime / salsa valentina / cotija / mayo / cilantro

\$7.50 HOUSE GUACAMOLE  
crispy beluga lentils / chickpeas / blackbean hummus / zaatar & sea salt chips

\$9.50 CRISPY NIMAN RANCH PORK BELLY  
pipian sauce / smoked pepitas

\$3.95 TACOS

CAULIFLOWER TORTITA  
avocado / pickled red onion

SLOW COOKED BEEF CHEEK  
fresh onion / cilantro

BEEF TONGUE CONFIT  
WITH CHILE MORITA VERDE  
picked onion / cilantro

MEDITERRANEAN ADOBADA  
(GYRO STYLE BEEF & LAMB)  
flour tortilla / jalapeño tzatziki / olla beans / pineapple

NIMAN RANCH CARNITAS  
chicharron / habanero / avocado salsa

## Lunch Dessert

Flan 8

Flan & Coffee 10

LUNCH MENU SERVED UNTIL 3PM  
2.8.17

\* Please note that some items may contain or have traces of nuts and nut oils or may have been made alongside other products containing nuts.

Please notify your server of any allergies.

\* A 3% charge will be added to your check to help cover new government mandates for San Diego in regards to increase in minimum wage & salaried employees and health insurance costs. If you would like this charge removed, please let your server know and the charge will be removed. Thank you for supporting our staff.