DINNER

APPETIZERS

SMOKED CHICKEN WINGS smoked wings, choice of: chili lime dry rub, buffalo or ancho bbq; ranch or blue cheese 6 for 14/12 for 24

HOUSE MADE CHIPS + SALSA house fried tortilla chips with roasted salsa roja 8/13

QUESO FUNDIDO smoked bbq pork, melted chihuahua cheese, pico de gallo, lime crema, cilantro; served with our made-fresh-daily flour tortillas 14

CRISPY BRUSSELS cotija cheese, chipotle agave glaze 14

TEXAS TWINKIES jalapeño, smoked brisket, cream cheese, bacon, agave glaze, cilantro 2 for 14

THREE CHEESE BBQ PORK NACHOS
cheddar cheese sauce, cotija, chihuahua cheese, bbq pork, ancho bbq, lime crema, onion, cilantro, pickled jalapeño 12/19

TABLE SIDE GUACAMOLE
made fresh for you with avocado, minced onion, tomato, cilantro and lime; served with house fried tortilla chips 14/20

SALADS

CHILI LIME CAESAR SALAD baby romaine, chili lime Caesar dressing, corn bread croutons, cotija cheese 15

JICAMA SALAD jicama, radish, gem lettuce, cilantro, and pepitas tossed in mango vinaigrette 17; add mojo pork or smoked chicken 7

TACOS + COMBOS

Mix & match to build your own taco plate. Add sides if you'd like.

2-TACO COMBO choice of two tacos from below served with taco fries and queso dip 16.95
(+$1 per brisket or shrimp taco; +$1.5 per birria taco)

3-TACO COMBO choice of three tacos from below served with taco fries and queso dip 19.95
(+$1 per brisket or shrimp taco; +$1.5 per birria taco)

BRISKET TACO smoked brisket, cilantro, queso fresco, pickled onions, jalapeños, ancho aioli 7.95

SHRIMP TACO grilled shrimp, radish, shredded cabbage, jalapeño, cilantro, lime crema 7.95

SMOKED CHICKEN TACO refried beans, chihuahua cheese, pickled onions, ancho aioli 5.95

MOJO PORK TACO mojo pork, roasted pineapple salsa, cilantro, onion, green mojo sauce 5.95

CRISPY CAULIFLOWER TACO queso fresco, cilantro, avocado, chipotle aioli 5.95

CARNITAS TACO onion, cilantro, salsa verde 5.95

BAJA FISH TACO crispy fried fish, pickled slaw, chipotle aioli, avocado, queso fresco, cilantro 6.95

QUESA BIRRIA TACO
braised birria beef taco with melted chihuahua cheese, onion, and cilantro; served with consommé 8.49

SIDES

CHARRO BEANS 8
BIRRIA MAC 12
REFRIED BEANS 8
ELOTE 8
SIDE SALAD 8
HAND CUT FRIES 5
TACO FRIES 7
taco-spiced crispy fries, cotija, queso dip

SERVED DAILY STARTING AT 4PM

SIZZLING FAJITAS

All fajitas come with onions, peppers, lime crema, cilantro, chihuahua cheese, your choice of salsa and our made- fresh-daily flour tortillas.

TOP WITH HALF LB OAXACA QUESO +8

BRISKET 36

SMOKED CHICKEN 29

MOJO MARINATED SMOKED PORK 27

GRILLED KING TRUMPET MUSHROOMS 23 (VEGETARIAN)

SHRIMP 33

BRISKET & CHICKEN FAJITA COMBO
Our two most popular meats, on one shareable, sizzling skillet 50

BUTCHER'S PICKS

CHIMICHANGA
chicken, rice, chihuahua cheese, queso, lettuce, pico, lime crema, queso fresco cheese, cilantro, charro beans 27

RAJAS BRISKET BURGER*
half-pound brisket patty topped with roasted poblanos, onions, white american cheese and crispy onions; served with hand cut fries or side salad 21

PITMASTER BURRITO
combo of smoked chicken, mojo pork and brisket burnt ends with chihuahua cheese, pinto beans, pickled onions, and ancho sauce 20

DOUBLE SMASH BURGER*
two smash patties with American cheese, pickles, and our signature Smashies sauce; served with hand cut fries or side salad 20

CURIOUSER CRISPY CHICKEN SANDWICH
hand-battered fried chicken breast, mustard slaw, honey butter, hot honey; served with hand cut fries or side salad 20

BUILD-YOUR-OWN TACOS FROM THE SMOKER

SLOW-SMOKED MEATS OVER OAK. FRESH TORTILLAS HOT OFF THE PLANCHA.

Stack them your way with cilantro, onions, jalapeños, pickles and your choice of salsa.

SMOKED TEXAS STYLE BRISKET
smokey peppery bark, fall apart texture
SERVES 1: 30 | SERVES 2: 57

ACHIOTE RUBBED SMOKED CHICKEN
rubbed in citrus, annatto, then smoked to juicy perfection
SERVES 1: 24 | SERVES 2: 39

MOJO MARINATED SMOKED PORK
marinated in orange, lime, garlic, spices, and fresh herbs then smoked until ridiculously tender
SERVES 1: 22 | SERVES 2: 37

DESSERTS 12

TRES LECHES CAKE
MEXICAN CHOCOLATE FLOURLESS TORTE
CHURROS CON DULCE DE LECHE

*"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."

3% CREDIT CARD PROCESSING IS ADDED TO ALL CHECKS (WAIVED FOR CASH AND DEBIT CARD PAYMENTS)

COCKTAILS

MARGARITAS

HOUSE MARGARITA *(on the rocks or frozen)*
blanco tequila, orange liqueur, agave, lime, citrus salt 10
MAKE IT A PITCHER: 35 *(on the rocks only)*

BY THE GRACE OF GOD
reposado tequila, charred jalapeño, caramelized pineapple, lime, pineapple sugar rim 14

FRUIT OF THE DESERT
blanco tequila, prickly pear, ginger, honey, lime 14

FRESA DE PASION
blanco tequila, strawberry, basil, balsamic, agave, lime 14

SINGLE BARREL MARGARITA
dobel diamante single barrel, orange liqueur, agave, key lime 19

DURANGO TANGO
mezcal, blood orange, cardamom, agave, lime 15

MASTER YOUR MARGARITA

HUNDREDS OF AGAVES.
ONE PERFECT MARGARITA.
MAKE IT YOURS.

AGAVE LIST

Choose any agave from our list and let us make you your perfect margarita! Price is the 2 oz pour price, no additional charge for a margarita.

Choice of: citrus salt rim | tajin | pineapple sugar

Spice it up: add habanero

Add strawberry: $2; Add grand marnier float: $2

SIGNATURES

TEQUILA OLD-FASHIONED
overproof tequila, reposado tequila, velvet falernum, coconut sugar, chai tea, Jamaican bitters 15

SPICY PALOMA
blanco tequila, mezcal, habanero, grapefruit, agave, soda 13

HEAVENLY HIBISCUS
vodka, hibiscus, ginger, cinnamon, lemon, co2 13

TROPICAL EMBER
reposado tequila, mezcal, papaya shrub, rosemary, lime 14

ESPRESSO MARTINI
reposado tequila, coffee liqueur, amaro, demerara, espresso 14

THE OAXACAN SUNSET
mezcal, hibiscus, bianco vermouth, campari, orange bitters 16

SPICED OLD-FASHIONED
bonded bourbon and rye whiskey blend, cinnamon orange agave, especias bitters 14

ZERO PROOF

HIBISCUS COOLER *(floral + zippy + cozy)*
hibiscus, ginger, cinnamon, co2 9

PAPAYA PARADISE *(tangy, herbaceous + bubbly)*
papaya shrub, rosemary, lime, jarritos grapefruit soda 11

THE RUBY SPRITZ *(bitter + classic + refreshing)*
abstinence blood orange aperitif, lyre's classico non-alcoholic sparkling wine 11

CAPE ISLAND COOLER *(vibrant + tropical + velvety)*
cape spice non-alcoholic spirit, spiced demerara, pineapple, coconut, lime 11

PIÑA PICANTE *(sultry + fiery + juicy)*
non-alcoholic smoky agave, habanero, pineapple, lime 11

BEER + WINE

ADD A BUMP TO ANY DRAFT BEER FOR $3
BLANCO TEQUILA - MEZCAL - BOURBON - IRISH

DRAFT BEER

CRISP + LIGHT	10oz	14oz	20oz
COORS LIGHT	-	5.5	7.5
THE BUTCHER'S ALE	-	5.5	7.5
PACIFICO CLARA	5	7	9
INDEED MEXICAN HONEY LIGHT	5.5	7.5	9.5
MODIST SUPRA DELUXE	4	6	8
FULTON TROPICAL LONELY BLONDE	6	8	10

HOPS	10oz	14oz	20oz
MODIST FALSE PATTERN	6	8	10
FALLING KNIFE VERBAL TIP	6.5	8.5	10.5
TOPPLING GOLIATH POMPEII	7	9	11
MONTGOMERY TIGER KING	6.5	8.5	10.5

MALTY + ROAST	10oz	14oz	20oz
MODELO NEGRA MUNICH DUNKEL	5	7	9
DOS EQUIS AMBER	5	7	9
CIGAR CITY MADURO BROWN ALE	5.5	7.5	9.5
PRYES PEACE OFFERING STOUT COFFEE	6	8	10

FRUITED + SOUR	10oz	14oz	20oz
FIRESTONE WALKER CALI SQUEEZE	6	8	10
REVOLUTION FREEDOM LEMONADE	6	8	10
ELM CREEK RARE CANDY BLUEBERRY AND RASPBERRY	8	10	-

CIDER, SELTZER + MALT BEVERAGE	10oz	14oz	20oz
BLACKLIST BLUEBERRY BASIL	6	8	10
MINNEAPOLIS CIDER COMPANY MANGO HABANERO	6.5	8.5	10.5
GRAPE APE	8	-	-

BOTTLES/CANS

HIGH LIFE 5.5
CORONA EXTRA 7.5
BLUE MOON 8
WHITE CLAW RASPBERRY 7
SURLY VODKA SODA 9.5
Cherry Limeade/Lemon Drop
HEINEKEN 0.0 LAGER 7
ATHLETIC FREE WAVE NON-ALCOHOLIC IPA 7.5

WINE

HOUSE WHITE 9
SAUVIGNON BLANC 12
CHARDONNAY 13
PROSECCO 12
ROSÉ 12
HOUSE RED 9
PINOT NOIR 13
CABERNET SAUVIGNON 13

SODA

MILLSTREAM ROOT BEER ON TAP 4
MEXICAN COKE 3.5
JARRITOS 3.5
Grapefruit / Fruit Punch / Mandarin / Watermelon