



Especiales de Montesa

- Tostada de Ceviche de Hamachi GF** **\$28**
guacamole, jicama, mandarin, salsa macha, red onion, cucumber
- Quesabirria Estilo Tijuana D** **\$24**
braised prime brisket, Mennonite cheese, cilantro, onion, chickpea consommé
- Pozole Rojo GF** **\$16**
white hominy, heritage pork, radish, lime, cilantro, onion

Los Tacos

- Tinga de Pollo D** **\$8**
Organic chicken, salsa tatemada, lime crema
- Camarones Gobernador** **\$9**
chipotle-marinated shrimp, queso Oaxaca, salsa tatemada
- Asada** **\$9**
marinated Niman Ranch prime steak, tomatillo sauce, cilantro
- Coliflor al Pastor V** **\$7**
cauliflower al pastor, pickled red onion, avocado
- Carnitas Estilo Michoacán** **\$8**
heritage pork slow-cooked four hours, salsa verde, cilantro, onion

From Mexican Shores to Sierra Peaks

Our heirloom corn tortillas are pressed fresh in-house each day. These are street-style tacos, plus a little extra.



Mountain Roots, Mexican Soul.

Acompañamientos

Totopos Con Salsa V \$9

guacamole, salsa tatemada,
pico de gallo, corn tortilla chips

Arroz Verde con Charros D \$9

cilantro, onion, garlic, crema Mexicana,
Rancho Gordo heirloom beans, lime

Ensalada Chascas VE \$16

roasted corn, orange cilantro mezcal
vinaigrette, pickled onions, radishes,
jicama cotija

add:
steak or shrimp \$6
chicken or carnitas (4oz) \$5

Postres

Pastel de Tres Leches D \$13

traditional tres leches cake, vanilla
chiffon cake topped with berries

Flan Napolitano D, GF \$13

creamy traditional flan, rich
caramel sauce, crunchy vanilla tuile

Bebidas

Inspired by tradition, crafted with creativity

Frozen Favorites

Classic Frozen Margarita \$25

Casamigos Blanco tequila, lime
juice, orange juice, agave

Prickly Pear Margarita \$28

Mijenta Blanco tequila, lime juice,
prickly pear, orange juice, agave

Cantina Hot

Chocolate \$28

Don Julio Reposado tequila, Union mezcal,
Evil Bean, vanilla oat milk, cocoa, espresso,
warming spices

Tradicionales on Tap

Montesa Margarita \$23

Volcan Blanco tequila, Cointreau,
fresh lime juice, agave

Flor de Lago \$29

Mijenta Reposado tequila, Union
mezcal, strawberry jam, agave,
fresh lime juice, Hellfire Bitters

Cerveza on Tap \$13

Osita Mexican Lager
Modelo Especial
make it into a traditional michelada +6

Non-Alcoholic Libations

Cucumber Cooler \$16

aloe vera juice, cucumber juice,
fresh lime juice, agave, Fever Tree
soda water

Corona Cero \$13

Jarritos \$6

Topo Chico \$8

Aguas Frescas \$10

horchata
jamaica



LIFE IS
BETTER
WITH SALT ON THE
RIM.



»»»»»»»»»» Breakfast Specials ««««««««««

Montesa Burrito \$17
*house-made tortilla, scrambled eggs,
hashbrowns, oaxaca cheese, crema, pico de gallo
add asada \$5 | chorizo \$4 | guacamole \$3*

Chilaquiles \$14
*house-made tortilla chips, guajillo salsa, fried egg,
lime crema, pickled onions, cilantro, cotija cheese
add asada \$5 | chorizo \$4 | guacamole \$3*

Concha NF \$6
mexican sweet bread, buttery crumble, sugar shell

Osito NF \$6
spiced molasses and gingerbread bear

»»»»»»»»»» Bebidas ««««««««««

Freshly Brewed Coffee GF, V \$9

Ghirardelli Hot Chocolate D, GF, VE \$10

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