

SALADS AND APPETIZERS

CAESAR	<i>small</i> \$3.50 pp <i>large</i> \$7.00 pp
KALE	<i>small</i> \$4.00 pp <i>large</i> \$8.00 pp
ROMAINE	<i>small</i> \$3.50 pp <i>large</i> \$7.00 pp
CEVICHE	<i>small</i> \$5.00 pp <i>large</i> \$9.00 pp
MEATBALL SOPE	\$4.00 ea

DRINKS

MARGARITA	<i>quart</i> \$24.00
AGUA FRESCA	<i>quart</i> \$8.00
HIBISCUS TEA	<i>quart</i> \$7.00

TACO BAR

*Enough fillings, toppings
and tortillas for 10 tacos*

CHICKEN TINGA **\$40.00**

Pulled roasted chicken, chile
chipotle-tomato sauce.
(toppings: lettuce, radish,
crema fresca, cilantro, lime wedge)

CARNE ASADA **\$45.00**

Seared beef, house marinade.
(toppings: onions, 3 chile tomato
salsa, cilantro, lime wedge)

ACHIOTE PORK **\$40.00**

Pork shoulder slow cooked.
(toppings: pickled onion, cilantro,
habanero salsa, lime wedge)

VEGETARIAN **\$35.00**

Mushrooms, onions, zucchini, epazote.
(toppings: cilantro, crema fresca,
lime wedge)

BLACK ROOSTER ASADA **\$47.50**

Seared beef, applewood smoked bacon,
melted Oaxaca cheese, pickled poblano.
(toppings: cilantro, lime wedge)

PER PERSON "MEALS"

"LIL' CHICK" **\$8.50**

1 Chicken Tinga Taco
Guac, Salsa, Chips

"EAT YOUR GREENS" **\$11.50**

2 Smoked Greens tacos
Guac, Salsa, Chips

"BIG ROOSTER" **\$12.50**

1 Chicken Tinga Taco
1 Carne Asada Taco
Guac, Salsa, Chips

**add Tres Leches as dessert
to any meal for \$2.00*

SIDES

GUACAMOLE* *quart* **\$30.00**
feeds 8-10

SALSA* *quart* **\$18.00**
feeds 12-15

CILANTRO RICE *quart* **\$12.00**
feeds 6-8

PLANTAINS *quart* **\$15.00**
feeds 6-8

BLACK BEANS *quart* **\$16.00**
feeds 6-8

PINTO BEANS *quart* **\$18.00**
feeds 6-8

**includes chips*