

ALL DAY

Served: Monday–Friday from 11:00am to Midnight
Saturday & Sunday from 5:00pm to Midnight

SNACKS

- CUCUMBER FINGERS
with tajin & sea salt..... 5
- PICKLED SERRANOS & CARROTS
ginger, turnips, herbs..... 5
- GREEN PEA GUACAMOLE
queso fresco, herbs, tostadas 10
- JOANN'S QUESO tomatillo molcajete,
soyrizo, tostadas 11
- SPICY CHILLED CLAMS
in vinaigrette, garlic aioli,
bolillo toast..... 12
- GRILLED GOAT CHEESE TOAST
sauté of mushrooms, spinach
& chile de arbol 12
- WHITE BEAN HUMMUS
salsa verde, housemade green chorizo,
grilled flat bread..... 12
- HASHBROWN NACHOS
sour cream, black beans, queso,
charred tomatillo, pico de gallo..... 12
- GULF SHRIMP & OCTOPUS CEVICHE
avocado, sunflower sprouts, chia seed,
radish, citrus-habanero dressing 18
- POZOLE ROJO guajillo braised pork,
hominy, radish, kale..... 12

SANDWICHES

with cotija fries or diner salad

- PATTY MELT
veggie or beef patty, white cheddar & american cheese,
caramelized onions & jalapeños, mayo & mustard..... 15
- MOTEL TURKEY CLUB
farmhouse cheddar, apple smoked bacon, jalapeño mayo.... 15
- VEGI TORTA
crispy calabacitas, avocado spread, sprouts,
chopped escabeche, jalapeño aioli..... 14
- GRILLED CHEESE
sourdough, tomato, crispy bacon, white cheddar 14

SALADS & VEGETABLES

- AVOCADO AND TOMATO
jalapeño, white onion, puffed rice & crispy seeds,
toasted sesame..... 14
- SPINACH SALAD
shaved mushrooms, red onion, bacon, olives,
fresh horseradish, warm vinaigrette..... 13
- RAINBOW SALAD
lettuce, fresh veggies, avocado, toasted almonds,
cilantro & mint, grated carrot & ginger dressing 14
- TUNA CONFIT SALAD
marinated garbanzos, lettuces, cucumber,
carrot, green olive, roasted pepper vinaigrette 16
- GRILLED CORN & SQUASH
green goddess, fresh dill, cotija..... 12



flour & corn tortillas
made
in-house daily

PECAN BURNING GRILL

- GULF SNAPPER & SHRIMP VERACRUZ**
cherry tomato, jalepeno & green olive stew,
over green rice with corn tortillas..... 34
- SMOTHERED PORK LOIN CHOP**
hash browns and braised green beans,
caramelized onion gravy..... 28
- BEEF FAJITA PLATE**
marinated skirt steak, queso fundido,
refried black beans, flour tortillas..... 28
- STEAK JOANN**
10 oz ribeye, cilantro vinaigrette,
grilled scallions, potato wedges,
garlic aioli..... 36



TACOS

- on choice of fresh tortillas
add rice & choice of beans +4
- GRILLED FISH TACOS**
fresh gulf catch, cabbage slaw,
chipotle tartare..... 18
- AVOCADO TACOS**
jack cheese, grilled corn,
alfalfa sprouts, cabbage, radish 14
- ACHIOTE SEARED TOFU**
jack cheese, grilled corn, lettuce, carrot..... 14
- CHICKEN TINGA**
shredded iceberg, tomato, queso fresco 14
- BEEF PICADILLO**
jack cheese, shredded iceberg,
tomato & avocado 14
- BARBACOA**
white onion, cilantro, grilled serrano 16

JOANN'S SPECIALTIES

- CHICKEN FRIED STEAK**
diner salad out first, poblano mashers,
braised green beans, jedd's gravy 32
- HOUSEMADE TAMALES**
green chorizo & adobo pulled pork stuffings,
cabbage slaw, salsa fresca..... 16
- GREEN CHICKEN ENCHILADAS**
jack cheese, sour cream, pickled onions..... 16
add rice & choice of beans..... +4
- BEEF PICADILLO ENCHILADAS**
salsa ranchera, shredded lettuce,
tomato, queso fresco..... 16
add rice & choice of beans..... +4
- CHICKEN TINGA CHALUPAS**
refried black beans, jack cheese, shredded
lettuce, tomato & queso fresco..... 15
add rice & choice of beans..... +4
- ACHIOTE TOFU & RICE BOWL**
avocado, massaged kale, sunflower sprouts,
black beans, salsa molcajete..... 19
- CHILE RELLENO**
eggy wrap, beef picadillo, jack cheese,
salsa ranchera, green rice & choice of beans... 23

SIDES

- DINER SALAD**
with ranch on the side..... 6
- OVER-BRAISED GREEN BEANS**
bacon, jalapeño, chicken stock..... 8
- COTIJA FRIES..... 6**
- GREEN RICE..... 2**
- BLACK BEANS**
veggie or refried..... 2
- FRESH FLOUR OR CORN TORTILLAS..... 2**

