

DINNER

Served Sun-Thurs from 5pm to 9pm
Served Fri-Sat from 5pm to 10pm

STARTERS

CUCUMBER FINGERS
with tajin & sea salt..... 5

BISCUITS
with chipotle honey butter..... 6

AVOCADO AND TOMATO
jalapeño, white onion, puffed rice &
crispy seeds, toasted sesame..... 12

GREEN PEA GUACAMOLE
queso fresco, herbs, tostadas 11

JOANN'S QUESO
tomatillo molcajete,
soyrizo, tostadas 12

GRILLED GOAT CHEESE TOAST
sauté of mushrooms, spinach
& chile de arbol 12

WHITE BEAN HUMMUS
salsa verde, housemade green
chorizo, grilled flat bread..... 14

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

SOUP & SALADS

DINER SALAD
with ranch on the side..... 5

RAINBOW SALAD
lettuce, fresh veggies, avocado,
toasted almonds, cilantro & mint, grated
carrot & ginger dressing 14

POZOLE ROJO guajillo braised pork, hominy & kale..... 12

ROASTED CARROT & BEET SALAD
whipped goat cheese, citrus vinaigrette, fresno, cumin 13

SANDWICHES

with cotija fries or diner salad

PATTY MELT°
beef patty, white cheddar & american cheese,
caramelized onions & jalapeños, mayo & mustard..... 15

MOTEL TURKEY CLUB
farmhouse cheddar, apple smoked bacon,
jalapeño mayo..... 15

GRILLED CHEESE
sourdough, tomato, crispy bacon, white cheddar 12

VEGI TORTA
crispy calabacitas, avocado spread, sprouts,
chopped escabeche, jalapeño aioli, toasted bolillo..... 13

ACHIOTE GRILLED CHICKEN TORTA
guac, tomato, sprouts, jalapeño aioli, toasted bolillo..... 14



flour & corn tortillas
made in-house daily

°Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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PECAN BURNING GRILL

T-BONE PLATE°

diner salad out first, poblano mashers, green beans, cilantro & charred jalapeño butter. 34

BEEF FAJITA PLATE°

marinated skirt steak, queso fundido, rajas, refried beans, rice, flour tortillas..... 27

MOJO DE AJO GRILLED SHRIMP°

migas fried rice, crema, chile de árbol.... 26

CHICKEN THIGHS IN RED MOLE

kale, avocado, pickled onion, toasted pepitas, green rice & flour tortillas..... 24



TACOS

on choice of fresh tortillas

add rice & choice of beans +3

GRILLED REDFISH TACOS°

cabbage slaw, chipotle tartar..... 18

AVOCADO TACOS

jack cheese, grilled corn, serrano, alfalfa sprouts, cabbage, radish 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, gravy 32

BARBACOA PLATE

avocado, kale, pickled serrano, green rice, refried beans..... 24

RED CHILI PORK

Colorado chili, kale, avocado, pickled onion, green rice, refried beans & flour tortillas..... 23

GREEN CHICKEN ENCHILADAS

jack cheese, sour cream, pickled onions..... 16
add rice & choice of beans..... +3

BEEF PICADILLO ENCHILADAS

salsa ranchera, shredded lettuce, tomato, queso fresco..... 16
add rice & choice of beans..... +3

CHICKEN TINGA CHALUPAS

refried black beans, jack cheese, shredded lettuce, tomato & queso fresco..... 16
add rice & choice of beans..... +3

RICE BOWL°

avocado, massaged kale, sunflower sprouts, black beans, salsa molcajete
with achiote tofu or chicken tinga..... 19
with steak° or grilled redfish°..... 21

CHILE RELLENO

beef picadillo, jack cheese, salsa ranchera, green rice & choice of beans..... 19

SIDES

OVER-BRAISED GREEN BEANS

bacon, jalapeño, chicken stock..... 7

COTIJA FRIES..... 5

HALF AVOCADO..... 3

GREEN RICE..... 2

BLACK BEANS veggie or refried..... 2

FRESH FLOUR OR CORN TORTILLAS..... 2