

# 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
- GREEN PEA GUACAMOLE  
queso fresco, herbs, tostadas ..... 12
- 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 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..... 18
- MOTEL TURKEY CLUB  
farmhouse cheddar, apple smoked bacon,  
jalapeño mayo..... 16
- GRILLED CHEESE  
sourdough, tomato, crispy bacon, white cheddar ..... 12
- ACHIOTE GRILLED CHICKEN TORTA  
guac, tomato, sprouts, jalapeño aioli, toasted bolillo..... 15



flour & corn tortillas  
made in-house daily

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## PECAN BURNING GRILL

### 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 ..... 16

### CHICKEN TINGA

shredded iceberg, tomato, queso fresco ..... 16

### 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

### GREEN CHICKEN ENCHILADAS

jack cheese, sour cream, pickled onions..... 17  
add rice & choice of beans..... +3

### BEEF PICADILLO ENCHILADAS

salsa ranchera, shredded lettuce, tomato, queso fresco..... 17  
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°..... 23

### 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..... 6

HALF AVOCADO..... 3

GREEN RICE..... 2

BLACK BEANS veggie or refried..... 2

FRESH FLOUR OR CORN TORTILLAS..... 2

POBLANO MASHERS & GRAVY..... 7