

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 13
- WHITE BEAN HUMMUS**
salsa verde, housemade green
chorizo, grilled flat bread..... 15
- HASHBROWN NACHOS**
sour cream, black beans, queso,
charred tomatillo, pico de gallo..... 13
- GULF SHRIMP & OCTOPUS CEVICHE°**
avocado, sunflower sprouts, chia seed,
radish, citrus-habanero dressing 19

SALADS

- DINER SALAD**
with ranch on the side..... 5
- RAINBOW SALAD**
lettuce, fresh veggies, avocado,
toasted almonds, cilantro & mint, grated
carrot & ginger dressing 15
- ROASTED CARROT & BEET SALAD**
whipped goat cheese, citrus vinaigrette, fresno, cumin 14

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 14
- ACHIOTE GRILLED CHICKEN TORTA**
guac, tomato, sprouts, jalapeño aioli, toasted bolillo..... 15



flour & corn tortillas
made in-house daily

DINNER

Served Sun-Thurs from 5pm to 9pm

Served Fri-Sat from 5pm to 10pm

PECAN BURNING GRILL

BEEF FAJITA PLATE*

marinated skirt steak, queso fundido, rajas,
refried beans, rice, flour tortillas..... 28

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..... 25

JOANN'S NACHOS

sour cream, refried black beans, monterey
jack cheese, pico de gallo, jalapeños..... 16
add chicken tinga or picadillo..... +4
add steak or barbacoa..... +5



TACOS

on choice of fresh tortillas
add rice & choice of beans +4

GRILLED REDFISH TACOS*

cabbage slaw, chipotle tartar..... 19

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 33

BARBACOA PLATE

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

CHICKEN MOLE ENCHILADAS

joann's red mole, cabbage slaw, avocado, jack
cheese, sour cream..... 18
add rice & choice of beans..... +4

GREEN CHICKEN ENCHILADAS

jack cheese, sour cream, pickled onions..... 18
add rice & choice of beans..... +4

BEEF PICADILLO ENCHILADAS

salsa ranchera, shredded lettuce,
tomato, queso fresco..... 17
add rice & choice of beans..... +4

CHICKEN TINGA CHALUPAS

refried black beans, jack cheese, shredded lettuce,
tomato & queso fresco..... 16
add rice & choice of beans..... +4

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, egg
wrap, green rice & choice of beans..... 19

SIDES

OVER-BRAISED GREEN BEANS

bacon, jalapeño, chicken stock..... 7

COTIJA FRIES..... 7

HALF AVOCADO..... 3

GREEN RICE..... 2

BLACK BEANS veggie or refried..... 2

FRESH FLOUR OR CORN TORTILLAS..... 2

POBLANO MASHERS & GRAVY..... 7

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