

 We grind our own masa for tortillas daily from heirloom Masienda corn



## Starters

**Pickled Vegetables** and jalapenos 4

**Wood Grilled Salsa** served with all you can eat "el Nopalito" chips 4

**Made to Order Guacamole** (Add Uni +3) \* served with all you can eat "el Nopalito" chips 12

**Totopos** blue corn chips, spicy tomato arbol salsa, queso fresco, green onion, crema 7 (Add Carne +3) \*

**Queso Fundido** charred shishitos, tortillas 12 (Add Chorizo +2)

**Roasted Brussel Sprouts** chipotle mayo, lime, cotija, cilantro 7.5 \*

**Roasted al Mojo de Ajo Cauliflower** jalapeno aioli, capers, pepitas, garlic, pickled jalapenos and onions, cotija 7.5 \*

**Fish Ceviche Tostada** lime, pico de gallo, avocado, serrano, mayo 13 (Add Uni +3) \*

**Avocado Tostada** Oaxacan crickets, kale guacamole, orange, pickled pearl onions, lime 13 (Add Uni +3) \*

**Fruit Salad** mango, orange, watermelon, pineapple, cucumber, jicama, toasted coconut, chili, fresh lime 7/14

**"Cesar" Salad** baby gems, cherry tomato, cotija, lime marinated red onions, "Cesar" dressing, guajillo bread crumbs, avocado 12 \*

**Mexican Chicken and Rice Soup** lime, cilantro, served with tortillas 12 with a poached egg 13 \*

**Grilled Octopus Tostada** bean puree, avocado, tomato, burnt orange-habanero salsa 15

## DESSERT 10

**Churro** vanilla ice cream, Mexican chocolate sauce (contains nuts)

**Flan** seasonal fruit, caramel, whipped cream

**Strawberry Tres Leches** banana, almond

**Coconut Panna Cotta** sweet potato, piloncillo, nuez, corn flakes

\* These items are served raw or undercooked or may contain raw or undercooked ingredients

**Galaxy Taco merchandise is available, ask the staff!**

## BRUNCH ENTREES

**Chilaquiles** fried eggs, chile, queso fresco, green onion, crème fraiche 12 \*

**Huevos Rancheros** salsa roja, beans, cotija, chile relleno, guacamole, cilantro 14 \*

**Two Eggs** roasted seasonal vegetables, cotija, salsa verde y rojo 11 \*

**Pork Huarache** fried eggs, roasted tomatillo salsa, lime crema, cotija, radish, lettuce, cilantro 15 \*

**Breakfast Tacos (2)** potato chorizo (no pork), jack cheese, avocado, fried egg, pico de gallo 12 \*

**Grilled Blue Corn Shrimp Quesadilla** chipotle crema, bell peppers, red onions, celery, jack cheese, cabbage 16

**Short Rib Hash** potato, poached egg, mushroom, hollandaise 16 \*

**Tres Leches French Toast** with cajeta 12 with eggs 14 \*

## TACOS

Choose any two tacos with rice and beans \$17.5  
A la carte \$5.75

**Baja Fried Fish** chile lime crema, avocado mousse, cabbage, pico de gallo

**Chicken ancho** chicken, black bean puree, red onion, cotija

**Mushroom** spicy tomato sauce, crispy jack cheese, salsa verde, queso fresco, hoja santa

**Carnitas** salsa verde de chicharron, queso fresco, onions, cilantro

**Grilled Avocado** bean puree, creamy corn salad, lime

**Steak** chile con carne, crema, olives, onions, jack cheese \*

**Grilled Fish** fingerling potato, cherry tomato, bell pepper, jalapeno aioli (Add Uni +3) \*

**Barbacoa Short Rib** beans, onions, cilantro

**Baja Fried Shrimp** chile lime crema, avocado mousse, cabbage, pico de gallo

**A 3.5% surcharge will be added to each bill to help cover increasing operations and labor costs**

