

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



Starters

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

Spicy Tomato Soup green onions, crema, cotija cheese, wood grilled bread, chorizo butter 12

Birria Steamed Clams onions, cilantro, radish, grilled bread 15 (Add shrimp +4 octopus +5)

Michelada Steamed Mussels tomato, broth, cilantro, red onion, wood grilled bread 13

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

Shared items

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) *

Rajas con Crema Quesadilla poblano chile, crispy potatoes, onions, crema, queso fresco 12 (Add Chicken or Carne +3) *

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

Tlayuda black bean puree, chorizo, quesillo, potato, caramelized onions 15

Tetelas charred broccoli mole, black bean, broccoli salsa verde, swiss chard, crema 14

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 *

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!

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



MAIN COURSES

Most entrees served with salsas (contains nuts) and house made tortillas

Chicken Enchilada choice of red or green sauce, jack cheese, sour cream, cotija, red onion, radish, avocado, cilantro 20.5 (not served with tortillas)

Vegetable Tamales carrot chipotle mole, roasted carrots, squash, pepitas, carrot top salsa, queso fresco 20 (Add Chicken or Carne +3) (not served with tortillas)

Braised and Roasted Pork Shoulder cabbage, beans, chicharron, radish, cilantro 25

Braised Short Rib birria jus, roasted carrots, radish, onions, garbanzo beans, cilantro, salsa quemada 25

Adobo Grilled 1/2 Chicken grilled onions, roasted potatoes, jalapeno 25

Wood Grilled Trout adobo rub, watercress aioli, shishito-watercress salad, hoja santa 25 *

Carne Asada grilled over wood, avocado, nopales, onions, beans, jalapeno, salsa borracha 25 *

Milanesa Sandwich thin breaded chicken with layers of guacamole, mayo, lettuce, pickled jalapenos, queso fresco, jack cheese and Mexican crema. Served with our house pickled vegetables 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

Lengua cilantro, onions, avocado salsa verde

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

