

STARTERS FEEDS 8-10 / FEEDS 15-20

TORTILLA CHIPS AND GUACAMOLE \$50/\$95
FRESHLY MADE GUACAMOLE SERVED WITH TAJIN HINTED TORTILLA CHIPS

TORTILLA CHIPS AND QUESO \$45/\$70
FRESHLY MADE CREAMY LIQUID QUESO SERVED WITH TAJIN HINTED TORTILLA CHIPS

TRES AMIGOS \$45/\$85
A TRIO OF OUR FRESHLY MADE PICO, GUACAMOLE, AND LIQUID QUESO SERVED WITH TAJIN HINTED TORTILLA CHIPS

CHEESEBURGER NACHOS \$45/\$90
A BED OF TAJIN HINTED TORTILLA CHIPS TOPPED WITH GROUND BEEF, LIQUID QUESO, PICKLES, ONIONS, LETTUCE, PICO, AND FANCY SAUCE

DITOS NACHOS \$30/\$55
A BED OF TAJIN HINTED TORTILLA CHIPS TOPPED WITH BLACK BEANS, LIQUID QUESO, SALSA ROJA, PICO, PICKLED JALAPEÑOS AND CREMA

DITOS WINGS \$70/\$140
BONE-IN WINGS TOSSED IN CHOLULA HOT SAUCE AND SERVED WITH DITOS RANCH

TINGA FRIES \$50/\$95
WAFFLE FRIES SMOTHERED IN LIQUID QUESO, TOPPED WITH CHICKEN-CHORIZO TINGS, AVOCADO SALSA, PICO AND CREMA

MEXICAN STREET CORN \$45/\$85
GRILLED TO PERFECTION CORN ON THE COB ROLLED IN A LIME, MAYO, CREMA SAUCE AND SPRINKLED WITH TAJIN AND COTIJA

CHEESY BEEF EMPANADAS \$50/\$90
HAND FOLDED EMPANADAS STUFFED WITH GROUND BEEF, CHIHUAHUA CHEESE, CREMA, QUESO FRESCO, SALSA VERDE, CILANTRO, PICKLED JALAPEÑOS, AND LIQUID QUESO

CHORIZO JALAPEÑO POPPER EMPANADAS \$45/\$85
HAND FOLDED EMPANADAS STUFFED WITH CHORIZO, ROASTED JALAPEÑOS, CHIHUAHUA CHEESE, CREAM CHEESE, DITOS RANCH AND LIQUID QUESO (3 EACH)

FLACA EMPANADAS \$40/\$75
HAND FOLDED EMPANADAS STUFFED WITH BLACK BEANS, ROASTED CORN, CHIHUAHUA CHEESE, ROASTED POBLANOS, CREMA, AND SALSA ROJA (3 EACH)

SIDES FEEDS 8-10 / FEEDS 15-20

BLACK BEANS \$10/\$20

REFRIED BEANS \$12/\$24

MEXI-RICE \$10/\$20

STREET CORN SALAD \$15/\$30

STEAK \$65/\$130

GROUND BEEF \$45/\$80

CHICKEN TINGA \$35/\$70

GRILLED CHICKEN \$30/\$60

TACOS ALL TACO PLATTERS ALLOW FOR TWO TACOS PER PERSON

TRADITIONAL

CHICKEN TINGA \$80/\$160

CORN TORTILLA WITH SHREDDED CHICKEN, CHORIZO, LETTUCE, AVOCADO, CREMA AND QUESO FRESCO

CARNITAS \$80/\$160

CORN TORTILLA WITH BRAISED PORK, SALSA VERDE, DICED WHITE ONIONS, AND CILANTRO

CARNE ASADA \$100/\$200

FLOUR TORTILLA WITH SKIRT STEAK, ROASTED ONIONS AND POBLANOS, AND SALSA TOMATE

AL PASTOR \$80/\$160

CORN TORTILLA WITH ROASTED PORK, ROASTED PINEAPPLE, SALSA VERDE, DICED WHITE ONIONS AND CILANTRO

POLLO ASADO \$90/\$180

FLOUR TORTILLA WITH ANCHO CHILE MARINATED GRILLED CHICKEN, GUACAMOLE, ROASTED ONIONS, CILANTRO AND SALSA GUAJILLO-ARBOL

OG

NASHVILLE HOT \$70/\$140

FLOUR TORTILLA WITH FRIED CHICKEN TOSSED IN NASHVILLE HOT SAUCE, DICED PICKLED, AND DITOS RANCH

CBR \$75/\$150

FLOUR TORTILLA WITH FRIED CHICKEN, BACON, AND RANCH

CHEESBURGER \$85/\$170

FLOUR TORTILLA WITH GROUND BEEF, CHEDDAR-JACK CHEESE, SHREDDED LETTUCE, BACON, DICED PICKLES, PICO, AND FANCY SAUCE

AVO FRY \$100/\$200

FLOUR TORTILLA WITH TEMPURA FRIED AVOCADO, CABBAGE, CHILE ARBOL SALSA, PICO, AND CREMA

NEWCOMERS

SPICY CAULIFLOWER \$65/\$130

FLOUR TORTILLA WITH SPICY CAULIFLOWER, SALSA MACHA, POBLANOS, CUCUMBER CILANTRO CREMA, AND SESAME SEEDS

YO BABA BABA \$65/\$130

FLOUR TORTILLA WITH TEMPURA FRIED EGGPLANT, QUESO FRESCO, TAHINI SAUCE, TOASTED SESAME SEEDS, AND SALSA CHILE ARBOL

K-POP \$100/\$200

FLOUR TORTILLA WITH KALBI SHORT RIBS, KIMCHI, LETTUCE CUP, PICKLED CUCUMBERS, AND SESAME SEEDS

MIDNIGHT IN HAVANA \$90/\$180

FLOUR TORTILLA WITH CARNITAS, CHEDDAR-JACK CHEESE, DIJON MUSTARD, CRISPY PROSCIUTTO, PICKLED JALAPEÑO, AND CHIPOTLE MAYO

DESSERT **CHURROS \$30/\$60**

FRIED CHURROS TOSSED IN CINNAMON AND SUGAR, SERVED WITH CHOCOLATE SAUCE

TACO BAR \$15/PERSON

YOUR CHOICE OF TWO OF ANY OF OUR TACOS, SERVED DECONSTRUCTED TO ALLOW YOUR GUESTS TO BUILD TO THEIR PREFERENCE. ALL TACO BARS INCLUDE BLACK BEANS AND MEXI-RICE FOR A COMPLETE MEAL!

NACHO BAR \$12/PERSON

BUILD YOUR OWN NACHO BAR WITH THE FOLLOWING ITEMS. PROTEIN ADD-ONS AVAILABLE! BAR INCLUDES:

TORTILLA CHIPS	PICO DE GALLO
PICKLED JALAPEÑO	BLACK BEANS
QUESO	SALSA ROJA
CREMA	CILANTRO

BOWLS & SALADS

EL JARDIN BOWL \$60/\$120

A BED OF ROMAINE AND RICE TOPPED WITH BLACK BEANS, ROASTED ONIONS AND POBLANOS, LETTUCE, GUACAMOLE, PICO AND SALSA ROJA

DITO BURRITO BOWL \$55/\$110

A BED OF RICE TOPPED WITH BLACK BEANS, SPICY CAULIFLOWER, ROMAINE LETTUCE, STREET CORN SALAD, ACOVADO, PICO AND CREMA

RIO GRANDE SALAD \$60/\$120

A BED OF ROMAINE LETTUCE WITH AVOCADO, GRILLED CORN, BLACK BEANS, CUCUMBER, SEARED QUESO FRESCO, CRISPY BACON, PICO, CRISPY TORTILLA STRIPS AND CILANTRO-LIME DRESSING

DITO'S CAESAR \$50/\$100

ROMAINE LETTUCE TOSSED IN CAESAR DRESSING WITH ACOVADO, GRILLED CORN, JALAPENO, COTIJA CHEESE AND CRISPY TORTILLA STRIPS

STREET QUESADILLAS

CHEESE \$30/\$60

GRILLED QUESADILLA WITH CHIHUAHUA CHEESE, CREMA AND PICO

GOBERNADOR \$60/\$100

GRILLED QUESADILLA WITH SHRIMP, TOMATO, AND CHIHUAHUA CHEESE, SERVED WITH GUAJILLO-ARBOL CHILE SALSA

NASHVILLE HOT CHICKEN \$55/\$100

GRILLED QUESADILLA WITH FRIED CHICKEN TOSSED IN NASHVILLE HOT SAUCE, DICED PICKLES, AND CHIHUAHUA CHEESE, SERVED WITH DITOS RANCH

GRINGAS \$50/\$95

GRILLED QUESADILLA WITH CHIHUAHUA CHEESE, ROASTED PORK, AND ROASTED PINEAPPLE, SERVED WITH SALSA VERDE

CHORIQUESO \$55/\$100

GRILLED WHITE CORN TORTILLA QUESADILLA WITH CHIHUAHUA CHEESE, CHORIZO, AND POBLANOS, SERVED WITH SERRANO CHILIE SALSA