



BRUNCH

10AM-2PM | SATURDAY & SUNDAY

-HUEVOS-

RELLENO* 14.5
griddled eggs, rancho broth, potato and cheese stuffed poblano chili

BOWL 14
scrambled eggs, cascabel skirt steak, breakfast potatoes, veggie black beans, adobo crema & tomatillo salsa, grilled tortillas

BURRITO 13.5
scrambled eggs, chorizo, chimayo potatoes, charro beans, pico de gallo, mexican crema

HUEVOS RANCHEROS* 14
griddled eggs, meaty charro beans con queso, chili rajias, potato hash, avocado, warm tortillas

QUESADILLA 15.5
griddled eggs, crisp steak bits & smoked queso oaxaca, pico de gallo, guacamole

-ENSALADA-

NUTTY GREENS 13
baby kale & romaine with bacon, queso anejo, golden raisins, toasted almonds, shaved cauliflower, sour orange cashew vinaigrette

AVOCADO PACIFICO* 12
beer battered avocado half, ahi tuna salad, cool greens with queso fresco & crispy bits

-EGG TACOS-

CHORIZO & EGGS 4
salsa roja, queso cotija, fresno crema

REFRIED BEANS & EGGS 3.5
black beans, avocado, pico de gallo, cotija

BACON & EGG 5
house cured pork belly, cascabel bbq, avocado

STEAK 'N EGGS 5
char grilled skirt, salsa verde, crema, manchego

EGG & CHEESE 3.5
salsa verde, haystack fresnos, lime mayo queso fresco

FRIED AVOCADO & EGGS 3.5
fresno pepper sauce, queso cotija

-SIDES-

4.5 EACH
- strawberries & pineapple
- routt county bacon
- chimayo potato hash

-SWEETS-

CHURRO FRENCH TOAST 11
churros with routt county bacon, maple syrup, pineapple & strawberries

CHURROS 8
cinnamon sugar coated with mexican chocolate

NUTTY CHURROS 8
pistachio glazed with cashew crunch

-SIPS-

AGUA FRESCAS 4

JARRITOS SODA 3.5
pineapple, fruit punch or orange

MEXICAN COCA COLA 3.5

TROPICAL COOLER 5
seasonal fruit, sugar, lime, blood orange shrub

TINY HOT CHOCOLATE 4
t h i c k melted mexican chocolate

COCTELES

S&L BLOODY MARIA 12
sauza 100% blue agave tequila, house mix, popper garnish

CASA MARG 9
sauza 100% blue agave tequila, triple sec, lime, sugar

ORIGINAL MARG 12
dulce vida blanco, naranja liqueur, lime

FRUTILLA MARG 10
strawberry & pineapple infused silver tequila, triple sec, lime, sugar

CUCUMBER FRESCO MARG 10
cucumber infused silver tequila, triple sec, lime, sugar

BEACH BUBBLES 8
strawberry & pineapple infused tequila, sparkling wine, OJ, pineapple

SUMMER SANGRIA 9
white wine, made fresh with seasonal fruit

PALOMA 11
dulce vida grapefruit tequila, lime, grapefruit bitters, grapefruit soda

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SNACKS

SHRIMP CHIPS 11

corn chips, butter poached shrimp, smashed avocado, haystack chilis, queso fresco

TORITOS POPPERS 12

pineapple & melty cheese stuffed, bacon wrapped jalapeños, cascabel bbq

TUNA TOSTADA* 11

chili dusted tuna, lime mayo, cabbage, escabeche pepper, avocado, guajillo crunchies

GUACAMOLE

NAKED 8.75

fresh crushed avocado, cilantro, serrano chili, fresh lime, olive oil

LOADED 11.5

all of the above topped with salsa roja, pinto beans, queso fresco, crispy bacon

QUESO

CHORIZO FUNDIDO 13.5

melted chihuahua cheese, picante chorizo roja, rajas con crema

VEGGIE FUNDIDO 12.5

melted chihuahua cheese, blistered tomatoes, beans, corn, fresno chilis

BISON FUNDIDO 13.5

melted chihuahua cheese, house taco spiced ground bison, pinche salsa, jalapeño, pico

TACOS

AL PASTOR 4 EA

grilled pork adobada, salsa verde, piña fresca, lime crema

CHORIZO VAMPIRO 4 EA

fiery chorizo, cabbage slaw, avocado, haystack chilis, fresno pepper sauce

FISH 4.5 EA

grilled or pacifico beer battered, cool raw slaw, lime mayo, pineapple pico

CARNE ASADA* 4.5 EA

grilled skirt, cabbage slaw, manchego, caesar crema

SHRIMP BLT 5 EA

cascabel bbq shrimp, bacon, avocado, pico de gallo, crunchy lettuce, tequila butter

VEGETALES 4 EA

roasted cauliflower, cashew salsa, queso añejo, tempura fried avocado

CHICKEN TINGA 4 EA

avocado, pickled onion & cabbage, queso cotija, cilantro, lime mayo

CEDAR MOUNTAIN LAMB 5 EA

12 hour braised shoulder, roasted poblano, cabbage, serrano jam, charro beans

COLORADO BISON 4.5 EA

house taco spiced ground bison, pico de gallo, onion strings, manchego, mexican crema

BURRITOS

POLLO RANCHERO 15

chicken tinga, rice & black beans, avocado, fresno chilis, queso cotija

COLORADO BISON 16.5

house taco spiced ground bison, rice & charro beans, pico de gallo, onion strings, mexican crema

CLASSICS

POLLO ENCHILADA 17

spicy chilaca chicken, poblanos & black beans, chili broth, con queso chihuahua

SHRIMP ENCHILADA 18

iron skillet layered tortillas, butter poached shrimp, chili rajas, ranchero sauce, queso

CHILE RELLENO 14

potato & melty cheese stuffed poblano chili with ranchero broth

BISON FRITO PIE 15

served walking taco style, loaded with pico, queso, meaty pintos and refried black beans, cascabel bbq, crunchy lettuce

QUESADILLA BARBACOA 15.5

crisp steak bits, smoked queso oaxaca, pico de gallo, guacamole

QUESADILLA CAMARÓN 16

butter poached shrimp, bacon & manchego with piña fresca, avocado, sweet hot jam

DURANGO BOWL 12

fragrant rice with veggie black beans, cool raw slaw, salsa verde, adobo crema

MEATIFY YOUR BOWL

carne asada, beer battered fish or shrimp +6
pork al pastor or chicken tinga +5

SALADS

CAESAR 12

hearts of romaine, poblano butter croutons, manchego crisp, adobo caesar dressing

INSALADA MEXICANA 13

romaine, pinto beans, pico de gallo, queso chihuahua, avocado, radish, maiz chips, chipotle honey dressing

LITTLE CASA SALAD 6.75

hot house greens, crudité, golden raisins, manchego, tortilla crispies, guajillo crunchies, smoky vinaigrette

NUTTY GREENS 13

kale & romaine, bacon, queso añejo, golden raisins, toasted almonds, shaved cauliflower, sour orange cashew vinaigrette

MEATIFY YOUR SALAD

carne asada, beer battered fish or shrimp +6
pork al pastor or chicken tinga +5

BEAN & VEG SIDES

5.25 EA

- cauliflower hash with cashew salsa
- meaty charro pinto beans
- verde rice with almonds
- black beans & rice combo
- cheesy rice

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