



DRINKS SPECIALS

- House Margarita \$8.5**
Made with Jose Cuervo Traditional Reposado (Rocks)
- Coconut Margarita \$11**
Margarita made w/ 1800 Coconut (rocks)
- Zandra’s Signature Margarita \$14**
Made w/ our Barrel Select Maestro Dobel Diamante Tequila

SHAREABLES

- Elote \$4.5**
Street Corn on the Cob, Mayo, Cotija Cheese, Sour Cream, Cilantro
- Birria Sliders \$16**
4" Corn Tortillas filled with Shredded Beef, Mixed Cheese, Onion & Cilantro; served with Birria Consommé
- Nachos \$12+**
White Queso, Black Bean Chili, Pico, Yellow Corn Chips, Sour Cream, Guacamole, Jalapeños
- Loaded Tots \$13+**
Crispy Tots, Pickled Radish, Corn Salsa, Tajin Crema, Cilantro, Cotija White Cheese
- Warm Mexican Corn Dip w/ Yellow Corn Chips \$12+**
Sweet Yellow Corn, Green Onions, 4-Cheese Blend
- Guacamole w/ Yellow Corn Chips \$12**
- Skillet Queso \$9.5**
With Black Bean Chili \$10 | With Ground Beef \$12
- Ultra-Thin Corn Chips & Salsa**
Green Verde (Medium) | Spicy Roja | Sweet Roja
1 Salsa - \$5 | 2 Salsas - \$9 | Choice of 3 Salsas - \$12

QUESADILLAS

- Cheese \$10+**
Served with Gaucomole, Lettuce, Sour Cream

- (+Add-Ons):**
Chicken \$4 | Pork Carnitas \$4 | Steak \$6 Jerk Chicken \$5 | Shrimp \$6 | Birria \$6.5
Vegan Asada \$6 | Vegan Chorizo \$6 | Ground Beef \$5

FAJITAS

Served w/ Flour Tortillas, Onions & Peppers, Sour Cream, Lettuce, Cheese, Rice, Guacamole

- Chicken \$24 | Shrimp \$26 | Steak \$28**
Choose Two \$28| Choose Three \$30

CHEF-CURATED BOWLS

- Taco Salad Bowl \$15**
Ground Beef, Chopped Romaine, Mexican Rice, Pico, Cheese, Tortilla Strips, Black Bean Chili, Santa Fé Dressing
- Birria Fiesta Bowl \$16**
Mexican Rice, Romaine, Fajita Veg, Birria Beef, Corn Salsa, Shredded Cheese, Pickled Onions & Consommé
- Jerk Chicken Mango Bowl \$15**
Cilantro/Lime Rice, Romaine, Jerk Chicken, Grilled Pineapple, Mango/Jicama Slaw, Jerk Aioli, Cilantro, Lime
- Southwestern Chicken Bowl \$15**
Mexican Rice, Romaine, Fried Chicken, Corn/Black Bean Salsa, Shredded Cheese, Jalapeno, Creamy Chimichurri
- Baja Shrimp Bowl \$16**
Cilantro/Lime Rice, Cabbage, Grilled HH Shrimp, Mango/ Jicama Slaw, Pico, Avocado, Cilantro, Sweet-Chili Aioli
- Vegan Chorizo Verde Bowl \$16**
Cilantro/Lime Cauliflower Rice, Plant-Based Spicy Chorizo, Romaine, Fajita Veg, Corn Salsa, Pickled Onion, Pico, Vegan Santa Fe Dressing, Cilantro

KIDS MENU

Severed w/ Fries, Tots, or Chip and Drink

- Mini Chicken Tacos \$8**
- Mini Ground Beef Tacos \$8**
- Cheese Dilla \$7**
- Cheese Nachos \$8**
- Chicken Fingers \$8**
- Chicken Dilla \$9**

CHICKEN TACOS

- Chicken Al Pastor \$4.95**
Marinated Chicken, Grilled Pineapple, Cilantro, Onions
- Jerk Chicken \$5.5**
Caribbean Spicy Chicken, Mango/Jicama Slaw, Cilantro, Jerk Aioli
- Buffalo Chicken \$5.5**
Fried Chicken, House Buffalo Sauce, Shredded Lettuce, Carrot/Celery Slaw, Ranch, Blue Cheese Crumbles
- Fried Chicken \$4.95**
Crispy Fried Chicken, Cabbage Slaw, Corn Salsa, Santa Fé Dressing
- CBR 2.0 \$4.95**
Marinated Chicken, Pork Belly, Lettuce, Ranch

PORK TACOS

- Aloha Pork Belly \$5.5**
Hawaiian Marinated Pork Belly, Yuzu Slaw, Pineapple, Sriracha Aioli
- Cuban \$5.5**
Diced Pork Belly, Carnitas, Lettuce, Mustard Aioli, Cheese, Pickles
- Backyard BBQ Tot \$5.5**
Crispy Tater Tots, BBQ Pork Shoulder, Black Bean Salsa, Creamy Chimichurri
- Szechuan Pork Belly \$5.5**
Diced Pork Belly, Fried Brussels Sprouts, Szechuan Sauce, Jalapeños, Cilantro

SEAFOOD TACOS

- Honey Habanero Shrimp \$6**
Grilled Shrimp, Spicy Habanero Sauce, Cabbage Slaw, Mango/Jicama
- Tempura Shrimp \$6**
Tempura Shrimp, Sweet Chili, Cabbage Slaw
- Beer Battered Rockfish \$6**
Battered Rockfish, Cilantro-Lime Slaw, Santa Fe Dressing
- Sashimi Tuna* \$7.5**
Togarashi Seared Tuna, Yuzu Slaw, Wontons, Wasabi Aioli

VEGAN & VEGETARIAN TACOS

- Vegan Asada \$6** 
Plant-Based Vegan Asada, Sautéed Onions & Peppers, Corn Salsa, Vegan Green Sauce
- Brussel Sprout \$6** 
Brussel Sprouts, Corn Salsa, Pickled Onions, Vegan Green Sauce
- Vegan Chorizo \$6** 
Plant-Based Spicy Chorizo, Fajita Veg, Corn Salsa, Pickled Onion, Vegan Santa Fe Dressing, Cilantro
- Falafel \$6**
Flash-Fried Falafel, Roasted Garlic Hummus, Lettuce, Pico, Cotija Cheese, Tzatziki

BEEF TACOS

- Birria \$6.5**
Shredded Beef, Cheese, Onion & Cilantro, Consommé
- Skirt Steak \$6.95**
Skirt Steak, Corn Salsa, Cotija, Sauteed Onions & Peppers, Creamy Chimichurri
- Americano \$6**
Ground Beef, Lettuce, Pico, Queso
- Smash Burger \$6.50**
Dry-Aged Ground Beef Patty, American Cheese, Shredded Lettuce, Pico, Roasted Garlic Aioli, Diced Pickle

DESSERTS

- Nutella Empanadas \$3 each or 4 for \$10**
Nutella-filled, Cinnamon Sugar dusted
- Churros \$9**
Fried Churros in Cinnamon Sugar. Sauce: Chocolate, Raspberry, Caramel
- Zandra's Fried Ice Cream \$10**
Flash-Fried Vanilla Bean Ice Cream, Crispy Cinnamon-Sugar Flour Tortilla, Topped with Chocolate Sauce, Agave Syrup, Whipped Cream, Sprinkles & Cherry

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please notify the Manager if you have a food allergy.

*May be served raw or undercooked
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