



STARTERS

CHIPS AND SALSA \$4

Choose salsa verde or salsa roja

GUACAMOLE \$7

Served with chips

ROLLED TACOS \$9

Four chicken taquitos, topped with guacamole, sour cream and queso fresco

Chile con Queso \$13

Queso fundido, chorizo, poblanos pepper, red roasted peppers, served with tortillas chips

Nachos \$15

Tortilla chips smothered in our signature queso, shredded cheese, queso fresco, black olives, jalapenos, guacamole, pico de gallo, and chili lime sour cream

tinga \$ 17, carne asada \$19

SHRIMP AND COD CEVICHE

\$ 16

Served with corn tortilla chips

ADD ONS

Rice 3.00

Refried Beans 3.00

Salsa 1.00

Guacamole 3.00

Sour Cream .50

SOUP AND SALAD

CEVICHE SALAD \$13 (P) \$16 (F)

Romaine, ceviche, pickled red onions , cucumbers, citrus vinaigrette

SOUTHWEST CAESAR SALAD \$10 (P)\$16 (F)

Romaine, corn, black beans ,corn, tortilla strips, avocado, queso fresco, crispy chicken and pico de gallo

CHICKEN TORTILLA SOUP \$4 (C)..\$6 (B)

TACO SALAD \$ 15

Your choice of carne asada, chicken tinga, or ground beef in a crispy tortilla shell with beans and romaine topped with black olives, pico de gallo, guacamole and shredded cheese with chipotle ranch on the side

TACOS

CHICKEN TINGA \$11

Three tacos filled with braised chicken, queso fresco, cabbage and pickled onions.

CARNE ASADA \$14

Three tacos filled with carne asada, pico de gallo, pickled red onions, queso fresco and pineapple tomatillo salsa

CARNITAS \$12

Three tacos filled with braised pork, fresh onions, cilantro and salsa verde

GROUND BEEF TACOS \$12

Three crispy tacos filled with seasoned taco meat, lettuce, cheese and sour cream

BIRRIA \$16

Three tacos filled with braised beef, melted mozzarella cheese, onions and cilantro, served with a side of consome for dipping

VEGETARIAN \$9

Three tacos filled with grilled onions, zucchini, peppers, black beans and mushrooms

FROM INDIGO MENU

THE CLASSIC \$15
8 oz. patty brioche bun, 1000 island, lettuce, onion, tomato, american cheese and pickles

CHICKEN TENDERS \$13
Four breaded chicken tenders, with side of fries and your choice of ranch, honey mustard, bbq or buffalo

GRILLED CHICKEN SANDWICH \$17
Grilled chicken breast, bacon, pepper jack, lettuce, tomato, onion, ranch spread on a brioche bun

ASIAN CHICKEN SALAD \$10 (P)\$15 (F)
Crispy chicken, romaine, cucumbers, snow peas, carrots, mandarin oranges, crispy rice noodles and sesame vinaigrette

COBB SALAD \$11 (P)\$16(F)
Romaine, turkey, bacon, eggs, blue cheese crumbles, cucumber, avocado and blue cheese dressing

REUBEN \$16
Corned beef braised, melted swiss, sauerkraut, 1000 island on a marble rye bread

QUESADILLAS

CHICKEN TINGA QUESADILLA \$13
Braised chicken, pickled onions, pico de gallo

CARNE ASADA QUESADILLA \$15
Carne asada, pico de gallo, pickle red onions

QUESABIRRIA \$18
Braised beef, melted cheddar jack pepper, onions, cilantro with a side of consome for dipping

PLATOS DINNER AFTER 4 PM

BEEF FAJITAS \$23
Grilled steak with sautéed peppers and onions, served with rice, fried beans, corn tortillas and side salsa roja

SHRIMP FAJITAS \$25
Grilled shrimp with sautéed peppers and onions, served with rice, fried beans, corn tortillas and side salsa roja

CHICKEN FAJITAS \$21
Grilled chicken with sauteed peppers and onions, served with rice, fried beans, corn tortillas and side salsa roja

CARNE ASADA PLATE \$25
Grilled marinated skirt steak served with rice, fried beans, corn tortillas and side salsa roja

DESSERTS

FLAN \$8
A baked custard dessert with a layer of caramel sauce and topped with whipped cream and berries