



STARTERS

Pomme Frites & Aioli 6

Hand cut potatoes blanched and fried with house made aioli.

Uno-Dos-Tres Salsas 6

Served with fresh cut chips.

Guacamole Fresco 7

House made guacamole served with fresh cut chips.

Chicken Wings 11

Fried chicken wings (8-10) in house made chipotle sauce. Served with mango salsa.

Nachos 12

Tortilla chips with melted cheese, black beans, tomato, guacamole, onion, jalapeno, olives and sour cream.

Add chicken or asada 2.5

Taquitos del Rancho 11

Four rolled tortillas fried crispy and topped with cabbage, avocado and salsa, filled with your choice of:
chicken or queso fresco

Taquitos Ahogados 11

Our housemade taquitos in a piquant broth, filled with your choice of:
chicken or queso fresco

Quesadilla 9

Melted cheese and pico de gallo on a flour tortilla. Served with salsa, guacamole and crema

Add chicken or asada 2.5

*Ceviche 12

Talapia marinated in citrus juices. Served with cucumber, pico de gallo and chips.

TACOS

3 Tacos served with rice and beans

Al Pastor 12

Pork marinated and spit roasted. Carved to order and topped with pineapple, red onion, cilantro and salsa taquera.

Calabacitas 9

Zucchini, corn and poblano in a rich tomato sauce.

Camarones 12.5

Shrimp sauteed in butter and garlic. Topped with cabbage and creamy salsa.

Carne Asada 12

Arrachera steak, bacon, onion, roasted chile and salsa roja.

Cochinita Pibil 11

Mayan style pork, braised with traditional spices, habaneros and onions.

Papas Con Rajas 9.5

Roasted potatoes, chiles, cream and onions.

Papas Con Chorizo 10

Roasted potatoes and longaniza topped with diced serranos, avocado and tomatillo salsa.

Pescado 12.5

Garlic fried idaho trout, mayan cabbage and pico de gallo.

Pollo 10

Braised chicken, guajillo, onion and salsa taquera.

Barbacoa Beef 12

(2 tacos with rice and beans)

Slow cooked beef seasoned with chiles and spices. These folded tacos are then topped with salsa taquera and fried on the griddle until crispy.

SALADS AND SOUPS

The Jimmy 9

Romaine, carrot, croutons, grana padano grated to order and house dressing.

Add chicken or asada 2.5

Caesar Salad 9

Romaine and croutons tossed in our house made dressing.

Falafel Salad 11

Homemade falafel served on a bed of romaine with feta, sesame-chick pea dressing and sambal.

Pozole 13

Pork and hominy in a tasty red broth. Topped with cabbage and radish. Cilantro, red onion, lime and torilla chips are served along side

Consome 11

Spicy beef soup with fresh cilantro, red onion, serrano chiles and tortillas.

Tortilla Soup 11

Hearty and spicy soup of chicken broth, tomato, onion, garlic and guajillo chiles. Topped with chicken, avocado, cotija cheese, red onion, cilantro, sour cream and tortilla strips.



SANDWICHES

Served with frites and aioli. Sub Jimmy salad for \$2

*212 Burger 14

6oz ground chuck with melted cheddar. Served with lettuce, tomato, onion, aioli and mustard on a macrina bakery brioche bun.

Add grilled anaheim .50

Add bacon 1

Vegan Burger 13

Soy free vegan patty with melted chao cheese. Served with lettuce, tomato, onion, vegenaise and mustard on a fresh baked roll.

Add grilled anaheim .50

Add bacon 1

Falafel 11

Homemade falafel served on warm flatbread, cradled in a bed of greens and topped with our sesame chick pea dressing and sambal.

Chicken Breast 13

Grilled chicken breast on Macrina sour batard, topped with lettuce, tomato, onion, avocado, bacon, cheese and aioli.

B.L.T.A. 11

Bacon, lettuce, tomato, avocado, aioli on Macrina sour batard.

SIDES

Beans and spanish rice 3

Beans 3

Spanish rice 3

1/2 avocado with sea salt 3

Mayan cabbage 2

4 Fried serranos with lime and salt 2.5

Extra tortillas (5) 2

Salsa roja 1.5

Salsa taquera 1.5

Aioli 1

Chips 1.5

Guacamole 5.5

ENTREES

Verde Enchiladas 14

Three corn tortillas filled with chicken and queso Chihuahua, topped with salsa verde and served with rice and beans.

Queso Enchiladas 13

Three corn tortillas filled with queso chihuahua, roasted poblano and onions, topped with salsa and served with rice and beans.

Carne Asada 16

Seared arrachera steak and scallions, pico de gallo and mayan cabbage. Served with corn tortillas, rice and beans.

Camarones a la Diabla 16

Shrimp, bell pepper and onions in a spirited warm salsa. Served with pico de gallo, corn tortillas, rice and beans.

Bistek Rancheros 14

Arrachera steak, bell pepers and onions served in a lively sauce and accompanied by rice, beans and corn tortillas.

Barbacoa Plate 14

Beef braised in chiles and spices. Served with rice, beans, Mayan cabbage and corn tortillas.

Cochinita Pibil Plate 14

Mayan style pork. Braised in traditional spices, habaneros and onions.

Served with rice, beans, Mayan cabbage and corn tortillas.

Join us for lunch 11:30-3:00
and take \$2 off
Starters, Tacos, Salads,
Soups, Sandwiches
and Entrees.

DESSERTS

Flan de Cajeta 7

Homemade vanilla custard with cajeta

Times Tres Chocolate Bread 6

Chocolate bread fried crisp. Topped with fruit sauce and powdered suger

Churros 7

Delicate Mexican pastry topped with cinnamon sugar.