

# KING & MANE

## SOUPS, SALADS & SNACKS

- MANE NACHOS** house blend of three cheeses with red salsa, sour cream, pickled jalapeño, mexican oregano \$9
- KING NACHOS** mane nachos plus choice of carne asada, chicken, lamb barbacoa, carnitas 🐷 or chorizo 🐷 \$12
- ADOBO CHICKEN SALAD** house-roasted & pulled chicken tossed with spinach, baby arugula, red onion, jicama, pineapple, avocado, queso fresco & cider-orange vinaigrette \$8
- TORTILLA SOUP** rich chili-spiked chicken broth with avocado, string cheese, sour cream, cilantro & tortilla strips \$5
- ROASTED BEET SALAD** mixed greens tossed with goat cheese, salt & pepper toasted pistachios & red wine vinaigrette \$7
- CARAMELIZED ONION QUESADILLAS** chihuahua cheese filled flour tortilla with mexican oregano & caramelized onion, house green salsa served on side \$7
- GUACAMOLE** made to order with avocado, white onion, cilantro & serrano chili \$6
- CHIPS & SALSA** hearty corn chips with our housemade salsa \$2
- TOMATO SOUP** lightly spiced with chipotle and topped with a chihuahua cheese crouton \$4

## SMALL PLATES

- CHARRO BEANS** pinto beans cooked with corn husk smoked bacon 🐷 usinger hot dog 🐷 super tienda latina chorizo 🐷, tomato, garlic, onion & a hint of jalapeño \$3
- ALBONDIGAS** housemade lamb & chorizo 🐷 meatballs served in basque-style tomato sauce topped with manchego cheese, served with toasted bread \$10
- BLUE CHEESE STUFFED FIGS** mission figs stuffed with spanish blue cheese served on quijote salame, garnished with toasted pistachio & smoked paprika \$9
- ENCHILADAS** stuffed with adobo chicken & chihuahua cheese, topped with housemade enchilada sauce, garnished with white onion, local sour cream & queso fresco \$7
- QUESO FUNDIDO** melted chihuahua cheese with mexican oregano, roasted poblano & piquillo peppers and super tienda latina chorizo 🐷 served with warm tortillas \$9

## TRADITIONAL TACOS

*served on a corn tortilla with choice of meat, onions & cilantro*

- PORK CARNITAS** slow-cooked pork shoulder with citrus, thyme & chipotle \$2
- ADOBO CHICKEN** house-roasted & hand-pulled chicken in simmered in red salsa \$2
- CHORIZO & POTATO** super tienda latina chorizo cooked with diced potato \$2
- LAMB BARBACOA** wood-grilled & slow-roasted lamb shoulder with cider vinegar & red chili glaze \$2
- Add avocado, chihuahua cheese or sour cream 50¢*

## SPECIALTY TACOS

- PBR-BATTERED TILAPIA** crispy fried with chipotle mayo, shredded cabbage, pickled onions & cilantro on a corn tortilla \$3
- SHERRY & RED CHILI MUSHROOMS** with chihuahua cheese & avocado on a flour tortilla \$2.5
- REFRIED PINTOS** with chihuahua cheese & avocado on a flour tortilla \$2.5
- Add avocado, chihuahua cheese or sour cream 50¢*

## PLATE LUNCH

*Served from 11:00am – 3:00pm daily*

### TWO TACOS, RICE & PINTOS

your choice of any two tacos served with housemade pintos & rice \$6



*This item contains pork. Pork can be eliminated from most dishes upon request.*

*\*Consumer Advisory required by local ordinance: Consuming raw or undercooked beef, pork, lamb, or seafood may pose a risk to your health  
A service charge of 18% will be added to parties of 6 or more*

## SANDWICHES

*served with choice of side*

**HOUSE TORTA** choice of carnitas 🐷, lamb barbacoa, or chihuahua cheese omelette; on la concha's mexican roll with refried pintos, poblano & piquillo peppers, red salsa, cabbage, avocado & chipotle mayo \$8

**TORTA MILANESA** on la concha's mexican roll with breaded pork loin 🐷, smoked bacon 🐷, string cheese, refried pintos, avocado, cabbage, chipotle purée & white onion \$9

**STEAK TORTA** on la concha's mexican roll with carne asada, refried pintos, string cheese, avocado, sour cream, white onion & chipotle purée \$10

**BLAT** on clasen's multigrain bread with corn husk smoked bacon 🐷, red leaf lettuce, avocado, slow-roasted tomato & olive oil mayo \$8 🐷

**SLOW-ROASTED TURKEY** on clasen's multigrain bread with house-roasted turkey, arugula, spinach & smoked paprika aioli \$8 *add bacon 🐷 or avocado \$1*

**SMOTHERED BEEF TENDERLOIN\*** roasted and thinly sliced served on clasen's multigrain bread with chihuahua cheese, roasted poblano & piquillo peppers, pickled red onion, chipotle mayo \$9

## SIDES

mustard seed & cilantro slaw, mixed green salad, charro beans, kettle chips, sautéed broccoli, rice & refried pintos *a la carte* \$3

## DESSERTS

**MARCONA ALMOND & BITTERSWEET CHOCOLATE COOKIE** \$2

**MEXICAN CHOCOLATE BROWNIE** cinnamon ice cream, salted cajeta caramel, pecans \$5

**ICE CREAM** vanilla malt, chocolate or cinnamon \$3.5

## DAILY SPECIALS

### MOLE MONDAY

#### **ENCHILADAS with BLACK MOLE**

house-roasted turkey enchiladas topped with oaxacan black mole, white onion, local sour cream & queso fresco, served with rice & pintos \$10

#### **ENCHILADAS with RED SAUCE**

house-roasted chicken enchiladas topped with housemade enchilada sauce, white onion, local sour cream & queso fresco, served with rice & pintos \$9

### TORTA TUESDAY

#### **TORTA con POLLO**

chicken en adobo, chihuahua cheese omelette, refried pintos, avocado, cabbage, pickled jalapeño, pickled onion \$9

#### **TORTA CUBANA**

pork milanese 🐷, chihuahua cheese omelette, usinger's weiner 🐷, refried pintos, avocado, cabbage pickled jalapeño, pickled onion \$10

### WINE & WIENER

#### WEDNESDAY

#### **SONORAN HOT DOG** 🐷

usinger wiener wrapped in smoked bacon with chihuahua cheese, refried pintos, grilled green onion, guacamole, pickled jalapeño, mayo, ketchup & mustard

single dog \$7

double dog \$10

### THREE-PLATE THURSDAY

#### **SMALL PLATES**

chef's selection of three plates that change weekly  
*ask your server for details*

### KING FRIDAY & SATURDAY

#### **STEAK FAJITA**

seared beef steak\* with poblano peppers, red & green onion, avocado, green salsa, rice, pintos & flour tortillas \$12

