



APPERITIVOS

The Good Guac	10
Avocado, Tomatoes, Jalapeños, Onion, Lime Juice, Cilantro	
Queso Blanco	8
Queso Blanco, Jalapeños, Tomatoes, Peppers, Onions	
Trompo Street Fries	11
Mexican Street Fries, Trompo Beef, Queso Blanco, Cheddar + Pepperjack Blend, Pico de Gallo, Pickled Jalapeños served with Guacamole	
Shrimp Flautas	15
Gulf Shrimp, Oaxaca Cheese, Guacamole, Iceberg Lettuce, Tomatoes, Lime Sour Cream, Guajillo Sriracha Sauce	
Spanish Chorizo Mussels	16
Mussels, Chorizo, Tomatoes, Cilantro sautéed in Negra Modelo	

Mexi-Mari	13
Panko Breaded Calamari, Jalapeños, Roasted Peppers, Tomatoes, Creamy Cotija dressing	
Barrelled Nachos	12
Chicken Tinga, Tortilla Chips, Chili con Queso, Black Beans, Tomatoes, Pickled Red Onion, Sour Cream, Guacamole Mixed Cheeses, Pico de Gallo	
Vidorra Ceviche	14
Baby Scallops, Crab, Onion, Serrano Peppers, Tomatoes, Jalapeños, Avocado, Mango Puree, Corn Tortilla Chips	
Crusted Tuna Salpicon	15
Seared Coriander-Crusted Tuna, Fresh Mango, Pickled Cucumbers, Avocado, Cilantro, Sriracha, Cilantro-Cotija Crema	

Quesadilla de la Cocina	14
3 Cheese Blend, Pico de Gallo, Corn, Lime-Chipotle Sour Cream, Cilantro-Cotija Crema	
Add-Ons	
Chicken Tinga 4 / Pork Carnitas 5 / Trompo Beef 6	

Flaming Fundido	
Melted Oaxaca cheese served in 400 degree Molcajete dish. Served with tortillas.	
Vegetarian	12
Squash, Zucchini and Mushrooms	
Chorizo	13
Poblano Peppers and White Onion	
Chicken Tinga	13
Pico de Gallo	
Trompo Pastor	14
Pineapple Pico de Gallo	

SOPAS & ENSALADAS

Traditional Pozole	12
Hominy, Ancho/Guajillo Chilis, Onions, Garlic, Cabbage, Watermelon Radish, Lime Chicken or Pork	
Mexican Watermelon Salad	10
Watermelon, Mint, Cotija Cheese, Red Onion, Nopales, Cilantro, Lime-Beer Dressing	

Chicken Tortilla Soup	10
Tomatoes, Avocado, Jalapeño, Lime Juice, Cilantro	
Red River Caesar	11
Romaine, Cotija Cheese, Avocado, Croutons, Crispy Brussels, Vidorra Caesar Dressing	

Carnitas Soup	11
Pork, Yukon Gold Potatoes, Salsa Verde, Cilantro, Jalapeño, Avocado	
Cabo Salad	11
Romaine, Avocado, Black Bean Pico, Cheddar Cheese, Pickled Red Onion, Radish, Cotija Cheese, Tortilla Strips, Southwestern Buttermilk Dressing	

Add a Protein	Fajita chicken +5	Fajita Beef +6	Margarita Salmon +7	Chipotle marinated Shrimp +7
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VIDORRA TACOS

Served with rice and beans

Fried Avocado Tacos	12
Panko Breaded Avocado, Pico de Gallo, Ancho Slaw, Cotija Cheese, Southwestern Crema	
Chicken Fajita	13
Three eggs, Cheese, Mushrooms, Onions, Grilled Chicken Fajita	
Chorizo Taco Papa	13
Cheese, Onions, Poblano Peppers, Potatoes, Eggs, Poblano Sauce	
Baja Fish Tacos	14
Mexican Beer Battered Red Snapper, Ancho Slaw, Cilantro Cotija Sauce	
Chipotle Garlic Shrimp Tacos	15
Sautéed Shrimp, Ancho Slaw, Cilantro Cotija Sauce	
Pork Napales	13
Slow Cooked Pork, Cactus, Adobo Sauce	
Carne Asada	14
Flat Iron Steak, Avocado, Salsa Guena	

STREET TACOS

Barbacoa	3/Each
Beef Cheek braised in garlic and onion	
Chicken Tinga	3/Each
Hand Shredded Chicken braised in a tomato sauce	
Trompo Pork	3/Each
Pork Shoulder trompo grilled with pineapple	
Trompo Beef	3/Each
Hand carved marinated grilled beef trompo	
Carnitas	3/Each
Slow-cooked pork shoulder	

Add Rice & Beans +4

BRUNCH COCKTAILS

GUADALAJARAN	13/60
Cazadores Reposado, Casamigos Mezcal, pineapple juice, citrus and Squirr	
A NIGHT IN TULUM	14
Casamigos Tequila/Mezcal, passionfruit juice	
THE OAXACAN SUN	12
Illegal Mezcal, basil and cranberry juice	
EL DIABLO	15
Illegal Mezcal Joven, Western Son Gin, Bacardi Rum, Triple Sec, lime juice and red wine	
COCO LOCO	13
Grey Goose Vodka, coconut cream, coconut milk, vanilla	
EL CONTINUAR	13
Bacardi Dragonberry Rum, lime, berries, spearmint leaves, agave nectar and Topo Chico	
EL JEFE 42	60
Don Julio 1942, Grand Marnier Centenaire, agave, chocolate bitters	
TEQUILING ME SOFTLY	13
Patron Reposado, lime, spearmint, pineapple juice, agave nectar and Topo Chico	
EFFEN HORN	14
Effen vodka, Hornitos silver tequila, St. Elder, lemon, agave nectar, cucumber and spearmint	
CHILE TOPO	13
Topo Chico, Illegal Joven Mezcal, lime juice and tajin chile on rim	

BRUNCH ENTRADAS

Chilaqueles	12
Tortilla chips in Guajillo sauce topped with refried beans, sunny side up egg, queso fresco and sour cream drizzle	
Migas	11
2 eggs, tortilla strips, colorful bell peppers and pico de gallo all scrambled, topped with Mexican blend cheese melted to perfection.	
Steak & Eggs	14
Our flat iron steak, topped with sunny side up egg and drizzled with cotija cilantro dressing and chimichurri. Served with a side avocado	
Green Chile Eggs Benedict	
Vidorra Sweet potato hash tossed with Asada veggies and Chorizo. Topped with two poached eggs and green chili Hollandaise. Garnished with red onions and micro greens	

Churro Toast	10
4 slices Texas toast dipped in our French toast batter, and fried till golden brown. Rolled in cinnamon sugar, topped with powdered sugar and Golden Agave Syrup. Garnished with fried banana slices, whipped cream and mixed berries.	
Juevos and Tortillas	11
2 corn tostadas, refried beans, queso fresco, veggie asada, 2 sunny side up eggs and cilantro	
Cazuela de Brunch	12
Mexican egg casserole with chorizo, tortillas, black beans and corn. Topped with fries avocado, poblano crema, cilantro.	
Molletes de Juevo	11
Open faced torta, topped with refried beans, scrambled eggs, your choice of chorizo or tinga. Garnished with avocado, chipotle crema, and crispy shallots	

CASITA FAJITAS

Served with grilled veggies, rice, flour tortillas, guacamole and pico de gallo.

Fajita Chicken	S / L		S / L
Chorizo Links	18 / 26	Pick 2	25 / 38
Wood-Fired Paprika Ribs	18 / 26	Pick 3	48
Grilled Shrimp	22 / 34	Pick 4	72
Carne Asada	25 / 38	Pick 5	96
Trompo Pork	21 / 33		
	19 / 27		

DULCES

Churro Stack	9	Fried Ice Cream	9
Warm Cinnamon Sugar Churros, Coconut White Chocolate, Spicy Chocolate, Mango Sauce		Cinnamon Ice Cream, Fruity Pebbles	
Cheesecake Chimichangas	9	Choco Tacos	9
Strawberry Cream Cheese Filling, Cinnamon Sugar, Spicy Chocolate Sauce, Fresh Strawberries, House-made Whipped Cream		Chocolate Dipped Waffle Tacos, Ancho Chili Ice Cream, Dragon Fruit, White Chocolate Rum Sauce	

SEE FULL DRINK MENU ON BACK

#THEGOODLIFE

SIDES

Borracho Beans	4
Pinto Beans, Onions, Garlic, Beer Simmered Peppers	
Refried Black Beans	4
Black Beans, Cotija Cheese	
Cilantro Lime Rice	4
Lime, Cilantro, Pico de Gallo	
Roasted Corn	5
Wood Roasted Corn, Cotija Cheese,	
Crispy Garlic Potatoes	5
Smashed Yukon Gold Potatoes, Garlic Butter, Pepper	
Street Fries	5
Hand Cut Idaho potatoes, House Mexi-Seasoning	
Mexican Rice	5
Traditional recipe with onion and carrots	