

Minero

Charcoal Grilled Chicken Wings doused with Valentina 12

Queso Ranchero with refried beans 7
add Chorizo 1

Guacamole and Chips Mkt

Chips and Salsas 6
a tasting of verde, benne, arbol

Chilaquiles 11
tortilla chips, heirloom beans and pork, crema,
salsa, fried egg, queso fresco, avocado

Queso Fundido 10
roasted poblano, chorizo, handmade tortillas

Chopped Salad 12
tomato, radish, queso fresco, avocado, onion, chickpeas, cucumber, and crispy tortillas
choice of pasilla-buttermilk ranch or avocado vinaigrette dressing on the side
add charcoaled chicken, grilled shrimp, or grilled steak 4

TACOS

Fried Catfish 4.75
pickled green tomato tartar,
cabbage, red onion

Charcoal Grilled Chicken 4.75
unripe mango, cotija, lime pickled red onion,
pasilla de Oaxaca

Taco al Pastor 4.5
marinated and grilled pork,
pineapple, avocado purée

Roasted Shrimp 5.5
cucumber-jicama slaw, salsa morita

Grilled Steak 5
heirloom peppers, pickled vegetables,
queso fresco, garlic-amarillo

Pork Carnitas 4.5
confit, jowl, chicharron, salsa verde, chilmore

Grilled Cauliflower 4.5
salsa macha, red onion, cotija

Lunch Taco Combo Plate 13

choice of two tacos with refried beans, Carolina Gold rice, and broccoli salad
ends daily at 4 PM

THE BURRITO 10

queso de Oaxaca, crema, hoppin' john, avocado, poblano, cabbage, cilantro, salsa verde
add charcoaled chicken, achiotte pork, or grilled steak 4

MINERO PLATTERS

all served with avocado, warm tortillas, hoppin' john

Charcoal Grilled Steak 16
pulla salsa, roasted mushrooms and onions, queso fresco

Pork Carnitas 15
salsa verde cocida, seasonal squash, spicy pepitas

Charcoal Grilled Chicken 15
cotija, preserved tomato, pickled raisins, mole negro

Charcoal Grilled Shrimp 16
chimichurri, radish-nopales salsa

SIDES 3.5

Carolina Gold arroz rojo
Rancho Gordo beans

refried beans
vegetables del dia

DESSERT 6

Jeni's Ice Cream Sundae
dulce de leche, fried churro, almonds