

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

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

Roasted Shrimp 5.5
cucumber-jicama slaw, salsa morita

Grilled Cauliflower 4.5
salsa macha, red onion, cotija

***Grilled Steak** 5
pickled heirloom peppers,
queso fresco, garlic-chile salsa

Taco al Pastor 4.75
marinated and grilled pork,
pineapple, avocado purée

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 11

(want it as a bowl?, just ask)

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

MINERO PLATTERS

Ember Roasted Duck Leg with Farro 16

brussels sprouts, spring onion, spicy pepitas, tres chile salsa

Charcoal Grilled Shrimp with Hoppin' John 16

chimichurri, radish-nopales salsa, avocado, tortillas

SIDES

Carolina Gold arroz rojo 3.5 refried beans 3.5
Rancho Gordo beans 3.5 vegetables del dia 4.5

DESSERT 7

Churros
with Mexican chocolate

Our menu contains Nuts, Seeds, Dairy, Soy, and Seafood
Please advise your server if you have any allergies

Minero

!!!THROW A TACO PARTY!!!

Make a party out of your dining experience by ordering our "Taco Kit" at your table. Great for groups!

Build your taco experience with any of the below:
(each of the below make about 10 tacos per, and come with fresh warm tortillas, cotija cheese, chopped onion, salsa verde, cilantro, and limes)

CHARCOAL GRILLED CHICKEN \$45

citrus marinated

AL PASTOR \$45

pineapple marinated grilled pork

*GRILLED STEAK \$50

dressed with chile-garlic salsa

BEVERAGES

MARGARITA CARAFE (32 oz) \$42

SANGRIA CARAFE (32 oz) \$42

BUCKET OF TECATE (6) \$20

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

