



gluten free est. 2017

GUACAMOLE MP

PICO DE GALLO 8

SALSA 9

QUESO 10

STARTERS

CHICKEN TAQUITOS	15
CEVICHE	16
RICE BALLS	14
SHORT RIB CHILLI	14
CALAMARI	17
mexicano or buffalo	
LOADED NACHOS	16
short rib or black bean	
GOAT CHEESE BITES	15
HOT HONEY, FIG JAM	

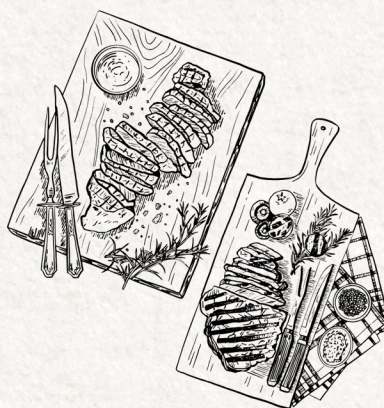
QUESADILLA			13
ADD			
Octopus	9	Buffalo Chicken	7
Salmon	9	Pulled Pork	7
Shrimp	9	Cauliflower	5
Carne Asada	8	Veggie Hash	5
Short Rib	8	Avocado	4
Chicken	7	Vegan Cheese	3
WINGS			18
buffalo, tangy bbq, dry rub			

OAXACAN CHICKEN SOUP	12
CHICKEN & RICE SOUP	12
BEEF EMPANADA	14
HANDROLLED MOZZARELLA STICKS	14
STUFFED DATES	11
wrapped in bacon w raspberry puree goat cheese, hot honey & crispy crushed chickpeas	
FIRECRACKER SHRIMP	18

ENTRÉES

CHIMICHURRI STEAK	36
skirt steak, truffle mashed potatoes & asparagus	
BURRITO (OR MAKE IT A BOWL)	18
rice, beans, jack cheddar, pico de gallo, sour cream, avocado crema, cilantro, side of guacamole	
ADD:	
Flank Steak 9	Mahi 9
Pulled Pork 7	Pulpo 9
Ground Beef 6	Shrimp 9
Chicken 7	Salmon 9
Short Rib 8	Veggie 5

POPO A LA PLANCHA 36
grilled pulpo served with our mediterranean
salad



ENCHILADAS chicken or pork served in a mole or salsa verde sauce topped w sour cream & cotija cheese served w rice 29

FISH & CHIPS 29
dusted with cayenne infused rice flour,
wild alaskan cod

TROPICAL SALMON 36
grilled wild salmon with rice, asparagus &
tropical pico

FAJITA 30
hominy, black beans, jalapeños, onions, red & green peppers served with hot tortillas, pico, sour cream & avocado crema

Flank Steak	Steak & Chicken
Shrimp	Chicken & Shrimp
Chicken	Veggie
Octopus	cauliflower or veggie
Steak & Shrimp	hash

SALADS

MEDITERRANEAN SALAD	16
arugula, tomatoes, onions, feta	
MEXICAN CHOPPED SALAD	16
romaine, bell peppers, red onions, jicama, zucchini, tomatoes, black beans, fresh corn cilantro	
POPOJITO SALAD	16
mixed greens, gorgonzola, oranges, cranberries & walnuts	
WATERMELON SALAD	16
arugula, cucumber, goat cheese, mint, diced watermelon	
CRAFT YOUR SALAD	
see back of menu	

BOWLS

RANCHERS BOWL	27
steak, chicken or both w tomatoes, onions, jalapeños, yuca over rice & beans	
RICE BOWL	20
rice or quinoa w lettuce, grilled corn, sweet plantains, pico, sour cream, or dressing	
MEDMEX BOWL	19
snap peas, quinoa, bitter greens, corn, radish, cucumber, avocado créma	
CRAFT YOUR BOWL	
see back of menu	

TACOS

FROM THE GARDEN (AVO, PICO) 5

- Brussels Sprout & Mushroom
- Grilled Cauliflower
- Veggie Hash

FROM THE SEA 7

- Salmon (aioli, mp pico)
- Mahi (avo, mp pico)
- Grilled cod (avo, mp pico)
- Shrimp (aioli, mp pico)
- Crispy Calamari (jalapeño, aioli)
- Pulpo (aioli, mp pico)

FROM THE LAND 7

- Braised Short Rib (onions, pico)
- Chicken (avo, pico)
- Carne Asada (avo, pico)
- Pulled Pork (aioli, mp pico)
- Ground Beef (avo, pico, cotija)
- Buffalo Chicken (bleu ch, celery)

*AVO = AVOCADO CREMA (DF)
*MP = MANGO PINEAPPLE PICO

We Are A 100% Gluten Free Celiac Friendly Environment. We Take Pride In Serving You Only The Best Quality Ingredients Including Extra Virgin Olive Oil, Wild Caught Fish & Angus Grass Fed Meats
If You Have A Food Allergy, Please Advise Your Server, Chef Or Manager.
Prices are subject to change with out notice.



POPOJITO KIDS		WEEKLY	SIDES
CHEESE QUESADILLA	7	MARGARITA MONDAYS \$5MARGARITAS ALL DAY & NIGHT	YUCA FRIES 10
Steak 5 , Chicken 4			
BURRITO	9	TACO TUESDAY SPECIALS ALL DAY	MEXICAN STREET CORN MP
Steak 5 , Chicken 4			chipotle aioli & cotija
GROUND BEEF TACOS	9	WINE DOWN WEDNESDAY HALF OFF WINE & SANGRIA	GRILLED BRUSSELS SPROUTS 10
2 hardshells w cheese			RICE & BEANS 8
CHICKEN FINGERS & FRIES	14		TRUFFLE COTIJA FRIES 10
FISH & RICE	16		SWEET POTATO FRIES 10
Salmon or Shrimp			CHARRED BROCCOLI 10
			SWEET PLANTAINS 10
			TOSTONES 10

CRAFT YOUR SALAD OR BOWL

GREENS/BASE + 3 TOPPINGS \$15
+\$1 FOR EACH ADDITIONAL TOPPING ABOVE 3

BASE	MIXED GREENS ROMAINE	ARUGULA RICE	QUINOA BABY SPINACH	
BEANS/ GRAIN	QUINOA	KIDNEY BEANS CHICKPEAS	BLACK BEANS	RICE
FRUITS & VEGGIES	CHERRY TOMATOES AVOCADO +2 CORN CUCUMBERS RED PEPPERS	GREEN PEPPERS CAULIFLOWER ZUCCHINI WATERMELON ORANGES	APPLES SCALLIONS RED ONION JALEPENOS JICAMA	STRAWBERRIES BRUSSEL & MUSHROOM RADISH
DAIRY	GOAT CHEESE FETA	CHEDDAR JACK GORGONZOLA	COTIJA	VEGAN CHEDDAR +\$3
CRUNCH	BACON BITS CORN TORTILLA STRIPS	WALNUTS	DRIED CRANBERRIES	CRISPY CHICKPEAS
ADD A PROTEIN	GRILLED CHICKEN +\$7 STEAK +\$8 OCTOPUS +\$13	PULLED PORK +\$7 SHORT RIB +\$8 HARD BOILED EGG +2	BUFFALO CHICKEN +\$7 SALMON +9	SHRIMP +9 MAHI +9
DRESSING	LIME VINAIGRETTE BALSAMIC VINAIGRETTE	RASPBERRY VINAIGRETTE GARLIC AIOLI, CHIPOTLE AOILI	SWEET BALSAMIC SOUR CREAM	