

STARTERS

- SPICY SHRIMP CEVICHE** jicama, orange and cilantro 7.00
- CHILI-BRAISED SHORT RIB** lettuce, guacamole, crema 5.50
- “JUST-CRUSHED” GUACAMOLE** corn tortillas 5.75
- QUESO BLANCO** melted Mexican cheese with jalapenos; served with corn tortillas . 4.75
- QUESO ROYALE** melted Mexican cheese with jalapenos, Mexican chorizo, chili rajás, charred onion; served with corn tortillas . 6.50

TACOS

served individually on corn tortillas

- PORK CARNITAS** fresh cilantro, diced onion 2.95
- VEGGIE** grilled cactus, tomato, cilantro, pepper relish, corn tortilla . . . 2.95
- GRILLED CHICKEN** cilantro, crema, avocado, corn tortilla 3.25
- GRILLED SHRIMP** chipotle marinated shrimp, onions, cabbage and radish, corn tortilla 3.50
- RED CHILI STEAK** tomatillo-lime salsa . 3.95
- MEXICAN CHORIZO** yuca, raja, Fresno arbol salsa 3.25

* THIS MENU IS SUBJECT TO CHANGE *



GLUTEN-FREE MENU

Welcome to the neighborhood’s spirited watering hole where you’ll enjoy simple, fresh gluten-free Mexican food made with all-natural meats while sipping on our soon-to-be-famous margaritas and frozen mojitos. We’re also doin’ our part for Mother Earth by committing to renewability, recycling, composting and the use of eco-friendly products where we can throughout the joint. So pull up a seat, amigo—we’re glad you’re here.

MEXICAN “PIZZA”

giant masa flatbread with vegetarian refried black beans, shaved lettuce, tomato, avocado, radish, two Mexican cheeses, hot peppers and sunflower sprouts

- VEGETARIAN** poblano rajás, roasted corn and sunflower sprouts 10.75
- WOOD-GRILLED CHICKEN** white and dark meat in a smoky pepper sauce 13.00
- CARNITAS** slow-braised, all-natural pork . 12.50
- GRILLED MEXICAN CHORIZO** 13.25

Please note—an 18% gratuity is added to all parties of six or more.
Fifth Group Restaurants serves only 100% trans-fat free food.

TEX MEX

- WOOD-GRILLED FAJITAS** pico de gallo, pickled cabbage, charred jalapeno, crema and hot corn tortillas with:
chili de arbol-marinated steak 14.50
scallion and cumin-marinated chicken 12.50
Mexican chorizo 10.75
lime-marinated shrimp 15.50
combine any two 14.50

- GRANDE HOUSE SALAD** crunchy greens, radish, avocado, tomato, ranch dressing . . 6.25
add chili de arbol-marinated steak 10.95
add scallion and cumin-marinated chicken . . 9.50
add Mexican chorizo 9.00
add lime-marinated shrimp 11.50

- EL SHORT STACK** open-faced corn tortillas, red and green chili, refried beans, Mexican cheese, sunny-side-up egg 6.25
add pork carnitas 2.00

SIDES

- more corn tortillas (3) 1.00
refried black beans and crema 1.75
more guacamole 2.75
cowboy pot beans 1.75
wood-grilled scallions, lime juice and sea salt. . 2.00

DESSERTS

- FLAN** vanilla bean-poached pineapple . . 5.00
MEXICAN COKE FLOAT
vanilla ice cream 5.00

A FIFTH GROUP RESTAURANTS CONCEPT

South City Kitchen *Midtown* • South City Kitchen *Vinings* • La Tavola Trattoria • Ecco • The Original El Taco • Bold American Catering & Events
fifthgroup.com