

MASA

Tapas menu

(Served in the bar area only) \$1.00 Each

COMBO PLATTER FOR \$10.00

50 cent tapas 5pm-7pm every night, all night on Thursday (Combo Platter Only)

GRILLED CHORIZO
Cranberry Chutney Salsa

FIRE ROASTED SWEET CORN TACO
Spicy Cotija Crema, Chile Pequin

SHREDDED CHICKEN TAQUITO
Chili Ancho Aioli

AHI TUNA TARTARE*
Tomatillo Cucumber Escabeche

RAJAS DE VEGETALES
Jalapenos, Carrots and Cauliflower

GOAT CHEESE AND QUESO
CHIHUAHUA QUESADILLA
Chile Anaheim Puree, Pasilla Chile Balsamic Glaze

BEER BATTERED ACHIOTE SHRIMP
Roasted Garlic Chile Aioli

PULLED PORK AND MONTEREY JACK
SPRINGROLL
Masa BBQ Sauce

SMOKED JALAPENO AREPA CON CHICHARRON
Chipotle Black Beans and Cotija Cheese

QUESO FUNDIDO JALAPENO EMPANADA

PICADITAS DE LA CANTINA

SPICY TUNA TARTARE WITH JALAPENO SOY-GINGER VINAIGRETTE
Organic Field Greens, Avocado Mash and Crispy Totopos 7.95

GREEN CHILE BURGESA CON QUESO WRAP
Monterrey Jack, Smoky Salsa Roja and Chile Dusted Fries 6.95

ANCHO BBQ SMOKED CHICKEN CHIMICHANGA
Chile Poblano Buttermilk Sauce, Avocado and Cilantro 5.95

MASA STYLE BBQ MAC & CHEESE WITH SMOKED GOUDA
Roasted Peppers, Chorizo, Onions and Garlic 5.95

CHEF OWNER Philip Aviles EXECUTIVE CHEF Gregory Stevcic