

WILL CALL

STARTERS

Wings \$12

smoked wings flash-fried + dry-rubbed or tossed in your choice of sauce: buffalo, mango habañoero, cilantro mojo, agave buffalo, house green or meleguta (extra hot) served with celery + bleu cheese or ranch

Chili Cheese Fries \$8

regular, sweet potato or a combo of fries smothered in pork green chili + topped with white melting cheese

Plantains \$9

fried plantains served with raspberry coulis

Chicken Chicharrones \$8

chicken skins + thigh meat fried + tossed in your choice of sauce: buffalo, mango habañoero, cilantro mojo, agave buffalo, house green or meleguta (extra hot) served with celery + bleu cheese or ranch

Spicy Hummus \$9

house made hummus topped with green onions served with celery, cucumbers + two arepas

Cheese Empanadas \$8

white melting cheese + green onions in an empanada wrap served with ranch

SALAD + SOUP

served with an arepa
add chicken \$2 | add steak \$3

House \$7

mixed greens topped with tomatoes, cucumbers + red onions

Spinach \$10

baby spinach topped with tomatoes, bacon, pickled red onions + hardboiled eggs

El Rancho \$10

mixed greens topped with avocados, cucumbers, corn, black beans, mango, green onions + toasted slivered almonds

Industry \$10

baby kale + spinach topped with crispy chickpeas, shredded carrots, shaved red onions + sweet potatoes

dressing: ranch, bleu cheese, creamy sesame asian, balsamic vinaigrette or cilantro vinaigrette

Guisado c.\$5 | b.\$7

south american vegetable stew

Hatch Pork Green Chili c.\$5 | b.\$7

BURGERS

all burgers are cooked to order

served on a brioche bun with lettuce, tomato, pickle, red onion + your choice of sweet potato or regular fries
sub salad, soup or plantains \$1.5

Chorizo Sliders* \$8

house made spicy chorizo topped with white melting cheese + avocado salsa

Bison Burger* \$12

all natural organic bison burger

Angus Burger* \$9

angus chuck burger

choice of cheese: american, cheddar, swiss, bleu cheese or white melting cheese

add bacon, avocado or a fried egg \$1



many items on our menu are gluten free or can be made gluten free
- please ask your server -

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

WILL CALL

HOUSE AREPAS

handmade corn arepas served with sweet potato or regular fries

sub salad, soup or plantains \$1.5

smother any arepa with hatch pork green chili \$1.5

Classic

filled with ginger black bean paste, plantain and queso fresco

RiNo

filled with ginger black bean paste, grilled onion, jalapeños, green bell peppers + white melting cheese

Point

filled with ginger black bean paste, avocado + queso fresco

Call

filled with ginger black bean paste, mango, spinach + white melting cheese

Toastador

filled with ginger black bean paste, pickled red onions, plantain, corn + queso fresco

choice of filling:

pork \$6 - chicken \$7 - steak \$8 - veggie mix \$5.5

choice of sauce:

avocado salsa, mango habañoero, cilantro mojo or house green

SPECIALTY AREPAS

handmade corn arepas served with sweet potato or regular fries

sub salad, soup or plantains \$1.5

smother any arepa with hatch pork green chili \$1.5

Queso \$6

filled with ginger black bean paste, white melting cheese + queso fresco

Perico* \$6

filled with ginger black bean paste, scrambled egg, green onions, tomatoes, cilantro + jalapeño

Huevo* \$7

filled with house made chorizo, white melting cheese + an over-medium egg

Chicharrón \$6

filled with ginger black bean paste, chicken chicharrón + queso fresco

choice of sauce:

avocado salsa, mango habañoero, cilantro mojo or house green

DESSERT

add ice cream \$1.5

Dulce Arepa \$4

nutella + raspberry preserves

Caramel Apple Empanadas \$6

rum caramelized apples with agave

AREPA OF THE WEEK

- ask your server about this week's selection -

\$7.5

DINNER SPECIAL

monday - friday after 5pm

any two house arepas + sweet potato or regular fries

choice of: chicken, pork, queso, veggie or steak + choice of sauce

\$12



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