

LADERA

TAVERNA Y COCINA

APERITIVOS

GUACAMOLE & SALSA 10
oranges / charred onions / pepitas / serranos
cotija / salsa roja / salsa verde

QUESO FUNDIDO 8
white cheddar / menonita cheese / asadero
green chile / red chile / served with chips

STREET CORN 6
chipotle aioli / chili powder / cotija cheese

NACHOS CENTRALES 11
black beans / queso menonita / guacamole
pico de gallo / crema / puerco pibil or pollo asado
(make it Ladera style and add mole \$2)

QUESADILLA 9
flour tortilla / serranos / onion / menonita
oaxaca cheese / pico / salsa roja / crema

POZOLE 11
pork / hominy / cabbage / avocado
radish / onion / cilantro / lime

COCKTAIL DE CAMARONES* 13
lime marinated mexican shrimp / red onion
cucumber / tomato / clamato / cilantro

LA ENSALADA DE COBB 14
pollo asado / corn / black beans / nopalitos
pumpkin seeds / avocado / red bell peppers
cotija cheese / fresco-chili vinaigrette

TIJUANA CAESAR 9
baby romaine / parmesan / croutons
crispy onions / jalapeño caesar
(add egg 2)

PUERCO EN CHILE VERDE* 11
slow roasted pork / potatoes / queso cotija
over easy egg / salsa verde / served with chips

PLATOS FUERTES

CHILE RELLENO 10
poblano stuffed with hominy rice + cheese
calabacitas / queso fresco
chipotle cream sauce / cilantro

BARBACOA 17
braised beef / guajillo salsa / onion
cilantro / cotija cheese / tortillas / elote
frijoles negros or hominy rice

CARNE ASADA* 22
marinated skirt steak / elote / pico de gallo
serrano onions / guacamole / queso fresco
salsa roja / tortillas / frijoles negros or hominy rice

POLLO ASADO 18
half rotisserie chicken / elote / serrano onion
guacamole / pico de gallo / salsa verde
frijoles negros or hominy rice
(tortillas add mole \$2)

ENCHILADAS 14
pibil, barbacoa or pollo / corn tortilla / hominy rice
queso menonita / pico de gallo / guacamole / crema
salsa roja, salsa verde or christmas

BAJA ENCHILADAS 19
lump crab / shrimp / menonita + cheddar cheese
blue corn tortillas / green chile cream sauce
hominy rice / guacamole / pico de gallo
crema / cilantro

COCHINITA PIBIL 17
braised pork / pickled onions / cotija cheese
elote / tortillas / frijoles negros or hominy rice

ACHIOTE SALMON* 20
green chili corn cake / sautéed veggies
chipotle cream

AVAILABLE PROTEINS CAN BE ADDED TO ANY DISH FOR AN UPCHARGE
chicken 6 / shrimp 6 / carne asada 8 / salmon 8

TACOS / BURROS

(3 tacos or 1 burro)

(tacos served with hominy rice | burros filled with frijoles negros and hominy rice)

POLLO ASADO 10
rotisserie chicken / guajillo salsa
crema / roasted corn / cilantro
red onion / salsa verde

CARNE ASADA* 13
skirt steak / serranos / onion
cilantro / chili de arbol

SHRIMP 13
sautéed shrimp / chipotle slaw
tomatillo avocado / salsa
roasted garlic crema / cilantro

PASTOR 11
pork / pineapple slaw
cilantro / salsa verde

BAJA FISH 11
crispy or grilled fish / cabbage
remoulade / cotija
avocado crema / cilantro

5 TACO PLATTER 15
pollo asado, carne asada,
shrimp, pastor, baja fish

SIDES 4

FRIJOLAS NEGROS | REFRIED BEANS | HOMINY RICE | NOPALITOS

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
a gratuity of 18% is included for parties of 8 or more

LADERA

TAVERNA Y COCINA

COCTELES

OG MARGARITA 8
blanco tequila / simple / lime

COUPE DEVILLE 12
reposado tequila / grand marnier
agave nectar / lime

PINCHE PALOMA 10
blanco tequila / pamplemousse
peychaud's aperitivo lime
q grapefruit soda

EL SANTO 10
four roses bourbon / tamarind / lime
aguardiente de mango

SANGRIA TINTA 8
cabernet / brandy / strawberry
lemon / bubbles

SANGRIA BLANCA 8
pinot grigio / brandy / peach
lemon / bubbles

CHICA MALA 10
st. george citrus vodka / guava
lime / sparkling rosé

THE SLOPE 12
serrano infused yuu baal mezcal
aperol / orgeat / grapefruit bitters / lime

TELENOVELA 11
st. george green chile vodka
pineapple / ginger / lime

EL VIEJITO 11
reposado tequila / mesquite honey
orange bitters / mole bitters

FROZEN MEZCALADA 8
mezcal / coconut / pineapple
lime / angostura bitters

MICHELADA 7
green or red / spiked with tito's
vodka / served with tecate

VAGABUNDO 6
shot of ilegal mezcal with a can of
tecate and zero judgement

VINO

BLANCOS / ROSÉ

	6oz	9oz	btl
GRAFFIGNA PINOT GRIGIO San Juan / ARG	10	14	38
CASAS DEL BOSQUE SAUVIGNON BLANC Casablanca Valley / CHI	9	12	34
CUNE MONOPOLE VIURA Rioja / SPA	10	14	38
CONO SUR BICICLETA VIOGNIER Colchagua Valley / CHI	9	12	34
LOSCANO PRIVATE RESERVE CHARDONNAY Uco Valley / ARG	12	16	44
VIDIGAL VINHO VERDE Vinho Verde / POR	9	12	34
FABRÉ MONTMAYOU MALBEC ROSÉ Mendoza / ARG	10	14	38
HOUSE WHITE	7	9	24

SPARKLING

JUVE Y CAMPS CINTA PURPURA RESERVA CAVA Penedes / SPA	11		42
SEGURA VIUDAS CAVA ROSÉ Penedes / SPA	9		34

TINTO

SANTA CAROLINA PINOT NOIR Casa Blanca / CHI	9	12	34
TORRES SANGRE DE TORO TEMPRANILLO La Mancha / SPA	9	12	34
DOMAINE BOUSQUET MALBEC Tupungato Valley / ARG	11	15	42
LAS NIÑAS RESERVA CABERNET SAUVIGNON Colchagua Valley / CHI	12	16	44
LAS ROCAS SYRAH/GARNACHA Calatayud / SPA	11	15	42
HOUSE RED	7	9	24

SODAS Y REFRESCOS

HORCHATA / FRESCA DEL DIA (ASK SERVER)	4		
COKE / DIET COKE / SPRITE / GINGER ALE / TONIC	3		
MEX. COKE / JARRITOS / COCK & BULL GINGER BEER / DR. PEPPER / TOPO CHICO / COFFEE	4		
RED BULL / SUGAR FREE RED BULL	5		

CERVEZA

BOTELLAS

CORONA	5
CORONA LIGHT	5
DOS XX AMBER	5
PACIFICO	5
VICTORIA	5
TECATE CAN	3
MODELO ESPECIAL	5
TECATE LIGHT CAN	3
COORS LIGHT	4
BUD LIGHT	4
MICHELOB ULTRA	4
WYDER'S PRICKLY PINEAPPLE CIDER	5
DOGFISH HEAD SEAQUENCH SOUR	6

BARRIL

DOS XX LAGER	5
ESTRELLA JALISCO	5
NEGRA MODELO	5
NORTH MOUNTAIN HEFEWEIZEN	6
KILTIFTER	6
STELLA ARTOIS	6
LUMBERYARD IPA	6
OAK CREEK AMBER	6
ODELL DRUMROLL AMERICAN PALE ALE	6
SEASONAL SELECTION*	
CHARITY COMMUNITY HANDLE*	6

*ask server for details

DESSERT

FLOURLESS CHOCOLATE CAKE 8

hibiscus whipped cream / hibiscus syrup

CAJETA CHURROS 8

cajeta filled / cinnamon sugar
chocolate sauce

TRES LECHES CHEESECAKE 8

caramel / whipped cream
tres leches / strawberry

KIDS

(all \$6)

QUESADILLA

CHICKEN AND RICE

CARNE ASADA TACOS

CHICKEN TACOS

LADERA HAPPY HOUR

TUESDAY - FRIDAY | 3 - 6 PM

SNACKS 5

GIANT CHILI LIME CORN NUTS

CHICHARRONES DE PUERCO

with Salsa Valentina

PINEAPPLE & CUCUMBER

with Tajin

CHICHARONES DE HARINA

with Limon Salsa Valentina

CHIPS & HOUSE SALSA

HOUSE SMOKED BEEF JERKY



CHICKEN FLAUTAS

lettuce / tomato
queso fresco / crema

2 FOR 5

PORK PASTOR TACOS

pineapple
cilantro / salsa verde

2 FOR 5



CERVEZAS \$3

ALL DRAFTS

VINOS \$4

HOUSE WHITE,
HOUSE RED OR ROSÉ

CÓCTELES \$5

OG MARGARITA
PINCHE PALOMA
MICHELADA
EL SANTO
MEZCOLADA