

CHEF-CRAFTED

MENU

BY THE BLIND FOX
FOR THE HALLES

AVOCADO TOAST TO ROUND TOP \$8

ADD FRIED EGG +\$2

TOASTED BREAD, SMASHED AVOCADOS, TOMATOES, MIX GREENS, CILANTRO LIME VINAIGRETTE, COTIJA CHEESE, SHAVED RADISH

BACHMAN BREAKFAST TACO \$6

(FROM 9AM-10:30AM ONLY)

BACON EGG AND CHEESE BREAKFAST TACO

THE HALLES QUESADILLA \$12

ADD GUACAMOLE +\$2

10IN FLOUR TORTILLA, MIXED SHREDDED CHEESE, CHOICE OF MEAT (PASTOR PORK, SEASONED BEEF OR SEASONED CHICKEN) WITH OPTIONAL GRILLED ONIONS AND OR BELL PEPPERS. SERVED WITH SALSA AND OPTIONAL MEXICAN CREMA

THE PRESTON AL PASTOR TOSTADA \$10

CRISPY FLAT CORN TORTILLA, MARINATED AL PASTOR (PORK), CILANTRO, PINEAPPLE RELISH AND CREMA

POZOLE ROJO RODEO \$12

SHREDDED CHICKEN, HOMINY, ROASTED TOMATOES, ONION, GARLIC, CILANTRO, LIME AND SEASONING, GARNISHED WITH CILANTRO, ONION, ADISH, AND FRIED TORTILLA STRIPS

BENJY MOORE NACHOS \$15

ADD GUACAMOLE +\$2

FRIED CORN TORTILLA CHIPS, HOUSE MADE QUESO, TOPPED WITH CHOICE OF MEAT (PORK, BEEF OR CHICKEN), RED ONIONS, CILANTRO, COTIJA CHEESE, CREMA, AND SALSA

CISCO SOUTHWEST SALAD \$12

ADD CHICKEN, BEEF, OR PORK +\$2

MIXED GREEN LETTUCE, GRILLED CORN, TOMATO, ONION, BLACK BEANS, COTIJA CHEESE, GUACAMOLE, AND FRIED TORTILLA STRIPS. CHOICE OF ROASTED HATCH CHILI RANCH OR CILANTRO LIME VINAIGRETTE.

WAYNE AND DENNY COMBO \$10

HALF PORTIONS OF OUR POZOLE AND SOUTHWEST SALAD WITH CHOICE OF DRESSING

CHEF PREPARED SALSA AND CHIPS \$6

HOMEMADE ROASTED RED SALSA & CHIPS

CHEF PREPARED QUESO AND CHIPS \$6

MELTED BLEND OF CHEESES, VEGGIES AND SPICES & CHIPS

CHEF PREPARED GUAC AND CHIPS \$7

FRESH, HANDMADE GUACAMOLE & CHIPS

DORSEY DIP TRIO \$15

ALL 3 OF OUR FRESH MADE SAUCES AND CHIPS

< WINE, BEER & COCTAILS AVAILABLE AT THE BAR >