



Starters

Chips & Dips 10

House Fried Tortilla Chips,
Salsa Molcajete, Bean Puree, Cotija

Guacamole 13

House Fried Tortilla Chips, Pico de Gallo,
Cilantro, Pickled Onion, Radish

Queso Dip 11

House Fried Tortilla Chips, Hatch Green
Chile Queso, Salsa Molcajete

Add Chorizo +4

Street Corn 11

Corn on the Cob, Cotija,
Duke's Avocado Mayo, Crushed Hot Cheetos

Tropical Ceviche 19

Shrimp, Pico de Gallo, Cucumber, Lime, Onion,
Pickled Pineapple, Avocado. Served with House Fried Tortilla Chips

Adios Caesar 16

Flour Chicharron, Baby Gem Lettuce, Heirloom Cherry Tomatoes,
Pickled Onion, Radish, Cotija, Avocado Caesar Dressing

Add Chicken +8 | Add Shrimp +10 | Add Mahi +19

Signature Tacos

Served with Corn Tortillas, House Slaw, Mexican Rice, Frijol Mayocoba,
Cotija, Salsa Verde, Onion, Lime, House Fried Tortilla Chips

Add Avocado +5 | Add Guacamole +5

Barbacoa 22

Authentic Slow Braised Beef Cheeks

Shrimp a la Diabla 22

Adobo & Chile Spiced Shrimp Sautéed With Onions

Grilled Mahi Mahi 28

Adobo Marinated Mahi Mahi

Al Pastor 28

Al Pastor Smoked Pork Belly with Pickled Pineapple

Guajillo Chicken 21

Guajillo Marinated Grilled Chicken

Mushroom & Collards 19

Sautéed Oyster Mushrooms,
Pineapple Braised Collards, Mozzarella

Oscar's Favorites

Add Avocado +5 | Add Guacamole +5

Arroz con Pollo Bowl 25

Mexican Rice, Peppers & Onions, Queso,
Chipotle Agave. Served with Corn Tortillas

Sub Barbacoa +2 | Sub Shrimp +2

Chilaquiles 15

House Fried Tortilla Chips Tossed in Poblano Crema,
Onions, Queso Fresco, Lime Crema, Frijol Mayocoba,
Cotija, Sunny Side Up Eggs

Add Chorizo +4 | Add Chicken +6 | Add Shrimp +8

Shrimp & Blue Grits 28

Shrimp, Cheesy Blue Grits, Pineapple
Braised Collards, Salsa Molcajete, Sunny Side Up Eggs

Half Roasted Pollo Al Pastor 41

Mexican Rice, Frijol Mayocoba, Salsa Molcajete, Cotija,
Yucca Frita, Avocado Salsa. Served with Corn Tortillas

Sides

House Fried Tortilla Chips 5

Braised Collards 8

Mexican Rice 7

Yucca Frita 9

El Caesar Salad 9

Frijol Mayocoba 7

Desserts

Country Churros 10

Fried Biscuit Dough, Sugar & Cinnamon,
Chocolate Pasilla Sauce

Häagen-Dazs Ice Creams 9

Vanilla, Chocolate, or Dulce de Leche

Breakfast

4:00 AM - 10:30 AM

Mixed Berry Yogurt 14

Greek Yogurt, Mixed Berries, Pepita Granola

Breakfast Torta 17

Mexican Scrambled Eggs, Chorizo, Bean Puree,
Salsa Molcajete, Duke's Avocado Mayo, Breakfast Potatoes

Chilaquiles 15

House Fried Tortilla Chips Tossed in Poblano Crema,
Onions, Queso Fresco, Lime Crema, Frijol Mayocoba,
Cotija, Sunny Side Up Eggs

Add Chorizo +4 | Add Chicken +6 | Add Shrimp +8

Stuffed French Toast 23

Cream Cheese Stuffed Brioche, Mixed Berries,
Sweet Crema, 100% Maple Syrup, Mint

Adios Bowl 23

Mexican Scrambled Eggs, Breakfast Potatoes, Bacon,
Mexican Rice, Chorizo, Frijol Mayocoba, Cotija,
Duke's Avocado Mayo, Salsa Molcajete

Shrimp & Blue Grits 28

Shrimp, Cheesy Blue Grits, Pineapple
Braised Collards, Salsa Molcajete, Sunny Side Up Eggs

Sides

Chorizo 7

Mexican Rice 7

Apple Wood Smoked Bacon 7

Cheesy Blue Grits 8

Brioche Toast 8

Breakfast Potatoes 7

Two Eggs Any Style 6

Frijol Mayocoba 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Adios!

BY

OSCAR DIAZ

A two-time James Beard Award semifinalist for Best Chef Southeast, Oscar Diaz was born and raised in Chicago. Growing up surrounded by diverse flavors shaped his bold, multicultural culinary style blending his Mexican heritage, global influences, and Southern soul. After training in Michelin-starred kitchens across Las Vegas, Los Angeles, and Chicago, he landed in Raleigh, N.C., where he helped to launch Cortez Seafood + Cocktails. In 2023, Oscar opened Little Bull in Durham, which recently earned a Michelin Guide recommendation and features an American melting pot of flavors. His second restaurant AAKTUN opened in 2024, pushing Latin American flavors. Oscar's latest project and third restaurant, TaTaco is a mercado-inspired eatery in Durham. Known for his fearless creativity and high-pressure skills, Oscar was featured in Time Magazine as a chef defining the "Nuevo South".