



## 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**

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 Pulled Pork 28**

Al Pastor Smoked Pulled Pork with Pickled Pineapple

### **Guajillo Chicken 21**

Guajillo Marinated Grilled Chicken

### **Mushroom & Collards 19**

Sauteed 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

*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

## 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

### **Blue Bunny Ice Creams 9**

Vanilla, Chocolate, or Strawberry

## 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**



*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".