

Antojitos - Starters

guacamole fresco 7
RIPE AVOCADO, ONION, TOMATO,
CILANTRO AND A HINT OF SPICES

guacamole carniceiro 9
APPLEWOOD SMOKED BACON,
ADOBO CHIPOTLE, ONION
CILANTRO, TOMATO

guacamole nacional 8
QUESO FRESCO, POMEGRANATE,
TOMATO, ONION, CILANTRO

quesadilla 5.49
FLOUR TORTILLA, REFRIED BEANS, MELTED CHEESE,
CREMA, CHILE GUAJILLO DRIZZLE
[add - chicken, beef, carnitas, or chorizo 2.95]

gambas al ajillo 9.95
SAUTÉED TIGER SHRIMP, SAUVIGNON BLANC,
EXTRA VIRGIN OLIVE OIL, FRESH CUT GARLIC

n
achos tradicionales 4.5
CRISP CORN TORTILLA, REFRIED BEANS, MELTED
CHEESE,
GARNISHED W/ JALAPENO PEPPERS
[add- chicken, beef, carnitas, or chorizo 2.95]

tamalito
FRESH CORN, GREEN CHILES, GOAT CHEESE 7

calamare paxia 9.89
ORGANIC BLUE CORNMEAL ENCRUSTED CALAMARE,
CHILE DE ARBOL AIOLI

totopos y salsa 3.95
YELLOW CORN TORTILLAS, HOME-MADE SALSA
queso fundido
OAXACA, JACK, CHIHUAHUA BLEND SERVED W/ THREE
WARM TORTILLAS OR CHIPS

ROASTED POBLANO "RAJAS" & CHORIZO 12
CAMELIZED ONIONS, CRIMINI MUSHROOMS 10
BACON, HABANERO, RED ONION 11

scallop tostaditas 10.95
CHILE CRUSTED PAN SEARED DIVER SCALLOPS, BLACK
BEANS, GOAT CHEESE, ROASTED PEPPER SALSA

Ceviches

atun 13.49
AHI TUNA, MANGO, & AVOCADO,
CHIPOTLE SALSA FRESCA

vuelta a la vida 13.95
SCALLOPS, SHRIMP, LUMP CRAB,
AVOCADO, TOMATO SWEET & SPICY MOLE

Sópas - Soups

crema negra 3.49
BLACK BEAN SOUP W/ A TOUCH OF CILANTRO & CHIPOTLE CREMA

tortilla 4.49
CORN TORTILLA, THREE MONTH CURED MANCHEGO, GUAJILLO RAJAS

Ensaladas - Salads

espinaca 7.19
BABY SPINACH, CAMELIZED ONIONS, FRESH GOAT CHEESE, SESAME SEEDS,
CHIPOTLE VINAIGRETTE

nopalitos 6
TENDER CACTUS, TOMATOES, ONIONS, QUESO BLANCO, CILANTRO, EXTRA VIRGIN OLIVE OIL

aguacate 8.65
SLICED AVOCADO, TOMATO, ONION EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR

[add - grilled chicken to any above 2.99]

Para acompañar - Sides 2.5

tortillas (3 per order) .89
CORN/ FLOUR

pico de gallo
FRESH CILANTRO, LIME JUICE, ONION & TOMATO

potato- poblano espinaca al gratin
SAUTÉED SPINACH, POBLANO RAJAS AU GRATIN

maduros
SWEET PLANTAINS

arroz mexicano
MEXICAN RICE

verduras salteado
SAUTÉED VEGETABLE MIX

esquite
CORN KERNELS, CHIPOTLE, CHILE DE ARBOL AIOLI,
QUESO FRESCO

frijoles negros / refritos
BLACK BEANS / REFRIED BEANS

*All of our food is made to order, so please allow time for proper preparation. All dishes are available spicy upon request.

Parties of 6 + are subject to a 20% gratuity Changes and Modifications politely declined. Please advise your server of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

tacos- (3)

SOFT CORN TORTILLA & YOUR CHOICE OF TWO SIDES

picadillo

GROUND BEEF STEW COOKED W/TOMATO & ONIONS 10.49

chorizo

GROUND PORK SAUSAGE W/A HINT OF SPICE 10.99

carnitas

MICHOACÁN STYLE BRAISED PORK 10.49

pollo

MARINATED CHICKEN BREAST W/ ONIONS & PEPPERS 10.49

burritos- CHOICE OF CHICKEN, CARNITAS, CHORIZO, PICADILLO, GUACAMOLE, SALSA CRIOLLA & HOME-MADE CREMA, TWO SIDES 10.49

tostadas- CHOICE OF CHICKEN, CARNITAS, CHORIZO, PICADILLO, REFRIED BEANS, PICO DE GALLO, LETTUCE, CHEESE AND HOME-MADE CREMA, TWO SIDES 10.49

flautas- CHOICE OF CHICKEN, CARNITAS, GUACAMOLE, GUAJILLO, CREMA, & TWO SIDES 11.75

fajitas

SERVED W/ SAUTÉED ONIONS, PEPPERS, GUACAMOLE & CREMA W/CHOICE OF FLOUR OR CORN TORTILLAS, LETTUCE, TOMATO & CHEESE

CHICKEN 12.95

CRIMINI MUSHROOM 12.95

STEAK 14.95

SHRIMP 16.95

para acompañar - sides

pico de gallo

FRESH CILANTRO, LIME JUICE, ONION & TOMATO

maduros

SWEET PLANTAINS

verduras salteado

SAUTÉED VEGETABLE MIX

potato - poblano al gratin

SAUTÉED SPINACH, POBLANO RAJAS, AU GRATIN

tortillas (3 per order)

CORN OR FLOUR

frijoles negros/ refritos

BLACK BEANS/REFRIED BEANS

arroz mexicano

MEXICAN RICE

esquite

CORN KERNELS, CHIPOTLE, CHILE DE ARBOL AIOLI, QUESO FRESCO

especiales de la casa - house specials

enchiladas suizas

ROASTED TOMATILLO, CORN TORITLLAS, MELTED CHEESE, GREENS, BLACK BEANS

GRILLED MARINATED CHICKEN 12.95

SEASONAL VEGETABLE MIX 11.95

LUMP CRAB & TIGER SHRIMP 15.95

enchiladas guajillo

GUAJILLO CHILE, CORN TORTILLAS, MELTED CHEESE, GREENS, BLACK BEANS

MARINATED CHICKEN BREAST W/PEPPERS AND ONION 11.95

GRILLED CHOICE SKIRT STEAK 12.95

tacos

SOFT CORN TORTILLA, BLACK BEANS,

“AL PASTOR “ACHIOTE MARINATED PORK, PINAPPLE PICO, CARMELIZED RED ONION, AVOCADO-TOMATILLO SALSA 11.95

CHOICE SKIRT STEAK, CARMELIZED RED ONION, BABY ARUGULA, CHIMICHURRI ROJO 12

MAHI MAHI SAUTÉE, CHILE DE ARBOL BLACKEN OR NEGRA MODELO BATTERED, CHIPOTLE REMOULADE, CABBAGE SLAW 16.49

*TIGER SHRIMP, GOUDA, SOFT FLOUR TORTILLA, BLACK BEAN PUREE, BABY SPINACH, CHILE DE ARBOL VINAIGRETTE, CREMA 16.95

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chile relleno costal 17.95

ROASTED POBLANO CHILE, GOUDA, TIGER SHRIMP, CALAMARI, SCALLOPS, OVER BLACK BEANS, CREMA FRESCA

chile relleno 16.49

CRUSTED POBLANO CHILE, SAUTÉED SHRIMP, ROASTED EGGPLANT, 3 MONTH CURED MANCHEGO CHEESE, ROASTED BELL PEPPER SAUCE , BALSAMIC REDUCTION

mero en dos salsas 23.49

PAN ROASTED GROUPER, MUSHROOMS, QUESO ANEJO POTATO CAKES, MANGO REDUCTION, FOUR CHILE MOLE

gambas al ajillo 19.95

TIGER SHRIMP, SAUTÉED IN A SAUVIGNON-GARLIC OLIVE OIL, SPINACH, SWEET PLANTAINS, MEXICAN RICE

shrimp & scallop enchilada 15.95

TIGER SHRIMP & SEA SCALLOPS, YELLOW CORN TORTILLAS, CHIPOTLE CREMA MOLE, BLACK BEANS, GREENS

pollo mole poblano 13.95

PAN ROASTED CHICKEN BREAST, CHILE DUSTED PLANTAINS, BLACK BEANS, GREENS

pollo a la parilla 12.95

GRILLED CHICKEN BREAST, ROASTED CORN PICO, CILANTRO PESTO, COTIJA

carnitas 14.49

1/2 LB PORK SHOULDER CONFIT OVER A THREE CHEESE BLEND QUESO FUNDIDO, TORTILLAS, GUACAMOLE

skirt steak pyramide 17.95

GRILLED CHOICE SKIRT STEAK, ONIONS, TOMATO, GUACAMOLE, BLACK BEAN PUREE, CHILE DE ARBOL SAUCE

carne asada 23.95

CHAR-GRILLED 14.OZ ANGUS RIB EYE, RED CHIMICHURRI, CHIPOTLE POTATO FLAUTA, SWEET PLANTAINS

filet mignon tampiquena 26.95

CHAR- GRILLED BUTTERFLY ANGUS CHOICE FILET MIGNON, OAXACA CHEESE ENCHILADA, POTATO- POBLANO GRATIN, MOLE POBLANO

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