



Más allá del Sol

APPETIZERS

- GUACAMOLE · 12.95 · Traditional guacamole
- GUACAMOLE MAS ALLA · 13.95 · Pomegranate, jicama and mango added to our traditional guacamole
- CEVICHE · 13.95 · Tilapia, shrimp, tomato, green pepper, cilantro, and avocado, in tomato-citrus sauce
- CALABACITAS · 11.95 · Baked zucchini stuffed with Chihuahua cheese, salsa ranchera, and verdolagas salad in lime vinaigrette, goat cheese sprinkle
- QUESO FUNDIDO · 13.95 · Melted Chihuahua cheese with choice of chorizo or veggies (mushrooms and poblano peppers), served with flour tortillas
- QUESO PANELA · 12.95 · Sautéed pan-seared Panela cheese, poblano peppers, tomatoes, onions, and cilantro, served with black beans and flour tortillas
- NACHOS · 10.95 · Individually prepared with beans, cheese, sour cream, pickled jalapenos and guacamole
- TAQUITOS · 10.95 · Mini chicken and chihuahua cheese flautas, sour cream drizzle, cheese and guacamole
- TILAPIA TACOS · 10.95 · Three pan seared tilapia tacos, pico de gallo and avocado
- PICADITAS · 10.95 · Three mini sopes with choice of one: steak, chicken or nopales, beans, tomatoes, cheese, and sour cream

SALADS

- VERDOLAGAS · 13.95 · Verdolagas in lime vinaigrette, radishes, julienned tomatoes, red onions, fried tortilla strips, and goat cheese sprinkle
 - NOPALES · 12.95 · Grilled cactus, julienned jicama, avocado strips, bed of Romaine lettuce, side of mango chipotle dressing
 - CAESAR · 11.95 · Traditional Caesar salad tossed in our chipotle-Caesar dressing, garlic croutons, parmesan
- Add grilled protein to any salad:
 Individual Jumbo Shrimp +4 ea. | | Add Chicken +5

SOUPS

- CALDO DE MARISCOS · 26.95 · Guajillo broth with jumbo shrimp, fish, calamari, scallops, celery and carrots
- CALDO DE CAMARON · 22.95 · Guajillo broth with jumbo shrimp, celery, carrots and side rice
- CALDO DE POLLO · 16.95 · Guajillo broth with chicken leg and thigh, carrots, corn, celery and side rice
- SOPA DE TORTILLA · c. 4.95 / b. 8.95 · Shredded chicken breast, avocado, cilantro and sour cream drizzle, tortilla strips and cilantro

SIDES

RICE	3.5	NOPALES	5
BEANS	3.5	Grilled cactus salad, queso fresco sprinkle	
CORN MASHED POTATOES	3.5	GRILLED VEGETABLES	6.5
GUACAMOLE	3.5	Zucchini, asparagus, red pepper, cactus	
FRIJOLES BORRACHOS	4.5	SALSA VERDE Subject to availability	3
Whole beans, Modelo Especial beer, bacon, house made chorizo, onions, green peppers		Avocado, jalapeno, and tomatillo based salsa	
		PICO DE GALLO sm 1.5/ md. 3.75/ lg. 6.95	

No outside desserts or beverages permitted.

Limit 2 Credit cards per party. Prices are subject to change without notice *Thank you!*

MAIN DISHES

- CARNE MAS ALLA DEL SOL** ✱ · 35.95 · Grilled skirt steak served over a chile morita-tomato sauce, frijoles borrachos, pan-seared panela cheese, fried cebollitas, avocado relish
- TAMPIQUEÑA** ✱ · 35.95 · Our signature grilled skirt steak, cheese enchilada suiza, guacamole, sour cream drizzle, rice, beans and salad
- CARNE ASADA** ✱ · 33.95 · Our signature grilled skirt steak served with rice, beans and salad
- COSTILLAS** · 24.95 · Roasted baby back ribs in a chile ancho, pineapple and tequila sauce, grilled jicama, pineapple, and cactus, corn mashed potatoes
- LAMB SHANK** · 24.95 · Braised, fallen off the bone lamb shank in tomato-chipotle broth, corn mashed potatoes, and verdolagas
- BISTEC ALA MEXICANA** · 25.95 · Strips of skirt steak, sautéed with salsa ranchera, tomatoes, jalapeños, and onions, rice, beans, and salad
- CHILE RELLENO** · 19.95 · Queso panela stuffed roasted poblano pepper, topped with salsa ranchera, rice and beans
- POLLO EN MOLE** · 21.95 · Our family's recipe, chicken leg and thigh cooked in our homemade mole, served on a tamal nejo, sesame seed garnish, side rice
- VEGGIE PLATTER** · 16.95 · Grilled cactus, red pepper, zucchini, asparagus, and pan-seared panela cheese over a chipotle-tomato sauce and Spanish white rice

Add grilled protein:

Individual Jumbo Shrimp +4 ea. | | Add Chicken +5

COMBINATIONS

- CARNE ASADA Y CHILE RELLENO** ✱ · 30.95 · Grilled skirt steak and queso panela stuffed poblano pepper with salsa ranchera, rice, beans and salad
- CARNE ASADA Y CAMARONES** ✱ · 30.95 · Grilled skirt steak and three jumbo grilled shrimp al chipotle, verdolagas salad and white rice
- POLLO Y CAMARONES** · 25.95 · Grilled chicken breast and three jumbo grilled shrimp, rice, beans and salad

SEAFOOD

- HUACHINANGO ALA VERACRUZANA** · market · Whole pan-fried red snapper, jalapeños, onion, tomato, cilantro and Spanish olives sautéed in salsa Ranchera, rice and house salad in lime vinaigrette
- HUACHINANGO AL MOJO DE AJO** · market · Whole pan-fried red snapper in a light garlic butter, with rice and house salad in lime vinaigrette
- SALMON** ✱ · 24.95 · Grilled Atlantic salmon, sautéed asparagus, zucchini, red pepper, and squash blossoms, roasted tomato-habanero sauce drizzle, avocado relish
- SCALLOPS** · 23.95 · Pan-seared sea scallops, creamy chipotle tortilla sauce, Spanish white rice, verdolagas salad
- CAMARONES CON VERDOLAGAS** · 25.95 · Sautéed jumbo shrimp in a light garlic butter, Spanish white rice, sautéed verdolagas, corn, tomatoes and onions, manzano-radish relish
- CAMARONES AL CHIPOTLE** · 24.95 · Jumbo shrimp in a creamy chipotle sauce, Spanish white rice, and grilled cactus salad
- CAMARONES ALA MEXICANA** · 24.95 · Jumbo shrimp sautéed with salsa ranchera, tomatoes, jalapenos, and onions, served with rice and salad
- CAMARONES AL MOJO DE AJO** · 24.95 · Jumbo shrimp in light garlic butter, served with rice and salad
- TILAPIA ALA VERACRUZANA** · 19.95 · Grilled tilapia filet with salsa Ranchera, green peppers, onions, tomatoes, cilantro and Spanish olives, served with Spanish white rice and verdolagas salad
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DINNERS

All served with rice, and beans, on corn tortillas

- FAJITAS** Sautéed strips of your choice of protein with tomatoes, green peppers, onions and mushrooms
de Asada · 26.95 · de Pollo · 22.95 ·
Vegetarianas (Zucchini and asparagus) · 16.95 ·
- ENCHILADAS** · 18.95 · Three enchiladas in your choice of one sauce and stuffed with one protein, baked chihuahua cheese, and sour cream
Sauce : Suiza (tomato), Verde (tomatillo) or Mole (+1.5)
Protein : Steak (+1.5), chicken, veggie (spinach and mushrooms or cheese)
- TACOS DE ASADA** · 17.95 · Three steak tacos, lettuce, tomato, sour cream and fresh cheese
- FLAUTAS DE POLLO** · 16.95 · Lightly drizzled with sour cream, fresh cheese and guacamole

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

MARGARITAS

	glass	pitcher
DE LA CASA Destilador tequila, orange liqueur, fresh lime, organic agave	11	51
MANGO PIQUIN Destilador tequila, orange liqueur, mango puree, basil, fresh lime, organic agave	12	56
CON HUMO Oro de Oaxaca Mezcal, Destilador tequila, orange liqueur, fresh lime, organic agave	12	56
GRANADA Y NARANJA Destilador tequila, orange liqueur, orange marmalade, pom juice, fresh lime	12	56
MORA Y PIÑA Blueberry-pineapple infused tequila, orange liqueur, fresh lime, organic agave	12	56
PISCO Pisco Porton, orange liqueur, fresh lime, organic agave	12.5	62

ASK ABOUT OUR FLAVOR OF THE DAY
COCKTAILS NOW AVAILABLE TO-GO!

TEQUILA

	Blanco	Reposado	Añejo	Extra Añejo
Corazon	9			
Corralejo	10	10		
Herradura	10	10	13	
Don Julio	10	11	12	29
Don Julio 70			17	
Patron	10	12	14	
Casa Amigos	10	11	14	
Centenario		10	12	
Hacienda Vieja		10		
Hornitos		10		
Cazadores		11		
Maracame	10	12	14	
Espolon	10	12		
El Milagro Reserve	11	13	17	
Tres Generaciones	11	12	14	
Clase Azul	13	22	85	230
1800		13		
Cabo Wabo			14	
Siembra Valles Ancestral <i>Blanco</i>	16			

FLIGHTS

REPOSADO · 15 · 1800, Herradura, Maracame
CLASE AZUL · 40 · Blanco, Reposado, Añejo

MEZCAL

Monte Alban - Espadin - Oaxaca	10
Oro de Oaxaca - Espadin - Oaxaca	11
El Buho - Espadin - Oaxaca	11
Del Maguey Vida - Espadin Oaxaca	11
Xicala - Espadin - Oaxaca	13
Mal Bien - Papalote - Guerrero	14
Quiereme Mucho - Espadin - Oaxaca	15
Don Mateo de la Sierra Pechuga - Michoacan	16
Mezcales de Leyenda - Espadin - Oaxaca	16
Los Amantes <i>Blanco</i> - Espadin - Oaxaca	14
Los Amantes <i>Reposado</i> - Espadin - Oaxaca	15
Los Amantes <i>Añejo</i> - Espadin - Oaxaca	18

FLIGHTS

OAXACA · 13 · Oro de Oaxaca, Buho, Del Maguey
MEXICO · 17 · Don Mateo de la Sierra Michoacan,
Mezcales de Leyenda Oaxaca, Mal Bien Guerrero
LOS AMANTES · 17 · Blanco, Reposado, Añejo

PREMIUM MARGARITA · + 2 · Your choice of
tequila or mezcal, Cointreau, fresh lime, organic agave

COCKTAILS

GUAJILLO MICHELADA · 8 · Modelo Especial, guajillo and chile ancho puree, fresh lime
SANGRIA · glass 9 pitcher 35 · House red sangria and fresh fruit
CANTARITO · 12 · Hacienda Vieja Reposado, fresh lime, freshly-squeezed orange, grapefruit Jarrito
PIÑA AHUMADA · 12 · Mezcal Union, pineapple-coconut pulque, fresh lime, pineapple
POMEGRANATE SOUR · 12 · La Pinta Pom. Liqueur, house tequila, Pulque, lemon, agave, Angostura bitters
PALOMA · 10 · House blanco tequila, fresh lime, grapefruit Jarrito, club soda
ROMERITO · 12 · Quiereme Mucho Mezcal, chile serrano, rosemary syrup, fresh lime
BASIL SMASH · 12 · Tito's Vodka, St. Germain Elderflower liqueur, basil, fresh lemon, agave
MOJITO · 10 · House rum, mint, fresh lime, cane sugar, club soda, Sprite
POMEGRANATE MOJITO · 12 · La Pinta Pom. Liqueur, house rum, mint, fresh lime, cane sugar, club soda
PULQUE-WHISKEY SOUR · 12 · Old Overholt whiskey, Pulque, tamarind, fresh lemon, old-fashioned bitters

VINO BLANCO

	glass	bottle
Dibon Cava Brut Reserve · Barcelona, Spain	8	30
Weingut Stadt Krenstal Gruner Veltliner · Wachau, Austria	10	40
Chateau Grand Traverse Dry Riesling · Michigan, United States	10	40
Zenato Pinot Grigio · Veneto, Italy	9	36
Monte Xanic Sauvignon Blanc · Valle de Guadalupe, Baja California, Mexico	12	48
Boen Chardonnay · Santa Lucia Highlands, California	12	44
Lechuza Stainless Steel Chardonnay · Valle de Guadalupe, Baja California, Mexico	15	60

VINO ROSADO

Santo Tomas Grenache Rose · Valle de San Vicente, Baja California, Mexico	12	48
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VINO ROJO

Elouan Pinot Noir · Oregon, United States	12	48
Catena Vista Flores Malbec · Mendoza, Argentina	10	40
Santo Tomas Mision Tinto · Valle de Santo Tomas, Baja California, Mexico	11	44
Catena Cabernet Sauvignon · Mendoza, Argentina	12	48
Terra Unica Tempranillo · Valencia, Spain	10	40
Monte Xanic Cabernet Merlot · Valle de Guadalupe, Baja California, Mexico	12	48
<i>50% Cabernet Sauvignon, 50% Merlot</i>		
La Carrodilla Canto de Luna <i>organic</i> · Valle de Guadalupe, Baja California, Mexico	13	52
<i>70% Tempranillo, 20% Shiraz, 10% Cabernet Sauvignon</i>		
Madera 5 Tempranillo Cabernet · Valle de San Vincente, Baja California, Mexico	15	60
<i>60% Tempranillo, 40% Cabernet Sauvignon</i>		
Hacienda Guadalupe El Caporal · Valle de Guadalupe, Baja California, Mexico		54
<i>50% Nebbiolo, 25% Cabernet Sauvignon, 25% Merlot</i>		
Cava Maciel Alba Cabernet Sauvignon · Valle de Guadalupe, Baja California, Mexico		54
Cava Maciel Via Lactea Merlot · Valle de Guadalupe, Baja California, Mexico		54
Cava Maciel Apogeo Nebbiolo · Valle de Guadalupe, Baja California, Mexico		65
Legado Sais Don Renato · Valle de Guadalupe, Baja California, Mexico		65
<i>60% Tempranillo, 40% Cabernet Sauvignon</i>		

CERVEZA

· DRAFT · 6 ·
Corona - Modelo - Negra Modelo
Pacifico - Lagunitas IPA
· BOTTLE · 6 ·
Bohemia - Corona Familiar - Corona Light,
Dos Equis - Victoria
· DOMESTIC · 4 ·
Miller Lite - Sharps Non-Alcoholic

NON-ALCOHOLIC

Jarritos	3.5
<i>Tamarind, Mandarin, Grapefruit, Lime, Tutti Frutti,</i>	
<i>Pineapple, Sangria</i>	
Mexican Coca Cola	4
Fountain	3.5
<i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	
San Pellegrino	3
Horchata	4
Jamaica	4
Rishi Summer Lemon Organic Iced Tea	3.75
Café con Canela	3.75
<i>The Coffee and Tea Exchange's locally roasted Fair Trade Organic Mexican coffee brewed with house ground cinnamon</i>	

Dessert Menu

FLAN · 6 ·

Choice of Mexican vanilla or coconut flavored Mexican custard

NIEVE FRITA · 6 ·

Corn flakes encrusted deep fried ice cream, chocolate drizzle, kiwi and strawberries

CHOCOLATE LAVA CAKE · 7 ·

Warm molten dark chocolate cake, chocolate drizzle, and vanilla ice cream

PASTEL DE TEQUILA · 7 ·

Nescafe and tequila reposado infused tres leches cake

PAY DE GUAYABA · 7 ·

Guava cheesecake, graham cracker crust, cajeta drizzle

CHURROS · 8 ·

House made fried to order, mini churros, cajeta drizzle, bittersweet Mexican hot chocolate dip

PASTEL DE PINA · 7 ·

Warm grilled pineapple upside down cake, served with a scoop of vanilla ice cream, whipped cream, cherry on top

ALL DESSERTS ARE MADE IN HOUSE

After Dinner Drinks

We proudly serve locally roasted coffee from
THE COFFEE & TEA EXCHANGE
Regular or Decaf available

CAFÉ CON CANELA · 3.75 ·

Organic Fair trade Mexican coffee brewed with house ground Mexican cinnamon

ESPRESSO · single 4 · double 6 ·

LATTE · 6 ·

CAPPUCCINO · 6 ·

MEXICAN HOT CHOCOLATE · 5 ·

CAFÉ CON CHOCOLATE · 6 ·

Steaming Mexican hot chocolate prepared with double espresso

MIGHTY LEAF HOT TEA · 4 ·

Cordials

BAILEY'S · 9 ·

KAHLUA · 9 ·

LICOR 43 · 9 ·

PATRON CAFÉ · 9 ·

DISARRONO AMARRETO · 9 ·

FRANGELICO · 9 ·

GRAHAM'S 10 YR TAWNY PORT · 10 ·

GONZALEZ BYASS SHERRY · 10 ·

75% Palomino, 25% Pedro Jimenez, aged 8 years

RONCHATA · 10 ·

House made horchata, Captain Morgan, cinammon