



Más allá del Sol

APPETIZERS

GUACAMOLE · 11.95 · Traditional guacamole
GUACAMOLE MAS ALLA · 12.95 · Pomegranate, jicama and mango added to our traditional guacamole
CEVICHE · 12.95 · Tilapia, shrimp, tomato, green pepper, cilantro, and avocado, in tomato-citrus sauce
CALABACITAS · 10.95 · Baked zucchini stuffed with Chihuahua cheese, salsa ranchera, and verdolagas salad in lime vinaigrette, goat cheese sprinkle
QUESO FUNDIDO · 12.95 · Melted Chihuahua cheese with choice of chorizo or veggies (mushrooms and poblano peppers), served with flour tortillas
QUESO PANELA · 11.95 · 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
QUESADILLAS · 9.95 · Flour tortillas stuffed with Chihuahua cheese, spinach and mushrooms, sour cream drizzle and guacamole
PICADITAS · 9.95 · Three mini sopes with choice of one: steak, chicken or nopales, beans, tomatoes, cheese, and sour cream

SIDES

RICE	3.00
BEANS	3.00
CORN MASHED POTATOES	3.00
GUACAMOLE	3.50
FRIJOLES BORRACHOS	4.00
Whole beans, Modelo Especial beer, bacon, house made chorizo, onions, green peppers	

SALADS

VERDOLAGAS · 12.95 · Verdolagas in lime vinaigrette, radishes, julienned tomatoes, red onions, fried tortilla strips, and goat cheese sprinkle
NOPALES · 11.95 · Grilled cactus, julienned jicama, avocado strips, bed of Romaine lettuce, side of mango chipotle dressing
CAESAR · 10.95 · Traditional Caesar salad tossed in our chipotle-Caesar dressing, garlic croutons, parmesan
Add grilled protein to any salad:
Individual Jumbo Shrimp +3 ea. | | Add Chicken +4

SOUPS

CALDO DE MARISCOS · 25.95 · Guajillo broth with jumbo shrimp, fish, calamari, scallops, celery and carrots
CALDO DE CAMARON · 20.95 · Guajillo broth with jumbo shrimp, celery, carrots and side rice
CALDO DE POLLO · 15.95 · Guajillo broth with chicken leg and thigh, carrots, corn, celery and side rice
SOPA DE TORTILLA · c. 3.95 / b. 7.95 · Shredded chicken breast, avocado, cilantro and sour cream drizzle, tortilla strips and cilantro

NOPALES	3.95
Grilled cactus salad, queso fresco sprinkle	
GRILLED VEGETABLES	5.95
Zucchini, asparagus, red pepper, cactus	
SALSA VERDE Subject to availability	2.95
Avocado, jalapeno, and tomatillo based salsa	
PICO DE GALLO	sm 1.25/ md. 3.50/ lg. 6.50

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 ✱ · 30.95 ·

Grilled skirt steak served over a chile morita-tomato sauce, frijoles borrachos, pan-seared panela cheese, fried cebollitas, avocado relish

TAMPIQUEÑA ✱ · 30.95 · Our signature grilled skirt steak, cheese enchilada suiza, guacamole, sour cream drizzle, rice, beans and salad

CARNE ASADA ✱ · 29.95 · Our signature grilled skirt steak served with rice, beans and salad

COSTILLAS · 22.95 · Roasted baby back ribs in a chile ancho, pineapple and tequila sauce, grilled jicama, pineapple, and cactus, corn mashed potatoes

LAMB SHANK · 23.95 · Braised, fallen off the bone lamb shank in tomato-chipotle broth, corn mashed potatoes, and verdolagas

PUERCO CON VERDOLAGAS · 19.95 · Grilled pork tenderloin, sautéed verdolagas in a tomato-guajillo sauce, corn mashed potatoes, manzano-radish relish

BISTEC ALA MEXICANA · 23.95 · Strips of skirt steak, sautéed with salsa ranchera, tomatoes, jalapeños, and onions, rice, beans, and salad

CHILE RELLENO · 18.95 · 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 · 15.95 · 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 +3 ea. | | Add Chicken +4

COMBINATIONS

All served with rice, beans and salad

CARNE ASADA Y CHILE RELLENO ✱ · 27.95 ·

Grilled skirt steak and queso panela stuffed poblano pepper with salsa ranchera

CARNE ASADA Y CAMARONES ✱ · 27.95 ·

Grilled skirt steak and three jumbo grilled shrimp

POLLO Y CAMARONES · 23.95 ·

Grilled chicken breast and three jumbo grilled shrimp

SEAFOOD

HUACHINANGO ALA VERACRUZANA · 29.95 ·

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 · 28.95 ·

Whole pan-fried red snapper in a light garlic butter, with rice and house salad in lime vinaigrette

SALMON ✱ · 22.95 · Grilled Atlantic salmon, sautéed asparagus, zucchini, red pepper, and squash blossoms, roasted tomato-habanero sauce drizzle, avocado relish

SCALLOPS · 21.95 · Pan-seared sea scallops, creamy chipotle tortilla sauce, white rice, verdolagas salad

CAMARONES CON VERDOLAGAS · 21.95 ·

Sautéed jumbo shrimp in a light garlic butter, Spanish white rice, sautéed verdolagas, corn, tomatoes and onions, manzano-radish relish

CAMARONES AL CHIPOTLE · 20.95 · Jumbo shrimp in a creamy chipotle sauce, Spanish white rice, and grilled cactus salad

CAMARONES ALA MEXICANA · 20.95 · Jumbo shrimp sautéed with salsa ranchera, tomatoes, jalapenos, and onions, served with rice and salad

CAMARONES AL MOJO DE AJO · 20.95 · Jumbo shrimp in light garlic butter, served with rice and salad

GRILLED TILAPIA · 18.95 · Grilled tilapia filet, Spanish white rice, grilled asparagus, zucchini, and red pepper, manzano-radish relish

TILAPIA ALA VERACRUZANA · 18.95 · Grilled tilapia filet with salsa Ranchera, green peppers, onions, tomatoes, cilantro and Spanish olives, served with Spanish white rice and verdolagas salad

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 · 23.95 · de Pollo · 20.95 ·

Vegetarianas (Zucchini and asparagus) · 16.95 ·

ENCHILADAS · 17.95 · 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), chicken, cheese or veggie (spinach and mushrooms)

TACOS DE ASADA · 16.95 · Three steak tacos, lettuce, tomato, sour cream and fresh cheese

FLAUTAS DE POLLO · 15.95 · 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	10	51
MANGO PIQUIN Destilador tequila, orange liqueur, mango puree, basil, fresh lime, organic agave	11	56
CON HUMO Oro de Oaxaca Mezcal, Destilador tequila, orange liqueur, fresh lime, organic agave	11	56
GRANADA Y NARANJA Destilador tequila, orange liqueur, orange marmalade, pom juice, fresh lime	11	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

TEQUILA

	Blanco	Reposado	Añejo	Extra Añejo
Corazon	8.5			
Corralejo	9	10		
Herradura	9	10	13	
Don Julio	9.5	11	12	29
Don Julio 70			16	
Patron	9.5	11	13	
Casa Amigos	9.5	10	13	
Centenario		9	11	
Hacienda Vieja		9		
Hornitos		9		
Cazadores		10		
Maracame	9.5	11	13	
Espolon	10	11		
El Milagro Reserve	10	13	16	
Tres Generaciones	10.5	11.5	12	
Clase Azul	11	19	80	230
1800		12.5		
Cabo Wabo			13	
FLIGHTS				
REPOSADO · 14 · 1800, Herradura, Maracame				
CLASE AZUL · 37 · Blanco, Reposado, Añejo				

MEZCAL

Monte Alban	9
Oro de Oaxaca	10
Union - Espadin and Cirial	10
El Buho - Espadin	10
Del Maguey Vida - Espadin	10
Siete Misterios - Angustifolia	11
Viejo Indecente - Espadin	12
Xicala - Espadin	12
Quiereme Mucho - Espadin	14
Mezcales de Leyenda - Guerrero Cupreata	15
Los Amantes	Blanco 14 Reposado 15 Añejo 18
FLIGHTS	
OAXACA · 12 · Union, Oro de Oaxaca, Buho	
MEXICO · 15 · Siete Misterios, Viejo Indecente,	
Mezcales de Leyendas 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 or white sangria, fresh fruit
CANTARITO · 11 · Hacienda Vieja Reposado, fresh lime, freshly-squeezed orange, grapefruit Jarrito
PIÑA AHUMADA · 11 · Mezcal Union, pineapple-coconut pulque, fresh lime, pineapple
POMEGRANATE SOUR · 11 · La Pinta Pom. Liqueur, house tequila, Pulque, lemon, agave, Angostura bitters
PALOMA · 10 · House blanco tequila, fresh lime, grapefruit Jarrito, club soda
ROMERITO · 11 · Quiereme Mucho Mezcal, chile serrano, rosemary syrup, fresh lime
BASIL SMASH · 11 · Tito's Vodka, St. Germain Elderflower liqueur, basil, fresh lemon, agave
MOJITO · 10 · Cruzan rum, mint, fresh lime, cane sugar, club soda, Sprite
POMEGRANATE MOJITO · 11 · La Pinta Pom. Liqueur, Cruzan rum, mint, fresh lime, cane sugar, club soda
PULQUE-WHISKEY SOUR · 11 · Old Overholt whiskey, Pulque, tamarind, fresh lemon, old-fashioned bitters

VINO BLANCO

	glass	bottle
Dibon Cava Brut Reserve · Barcelona, Spain	7.5	30
Weingut Stadt Kremstal Gruner Veltliner · Wachau, Austria	8	32
Chateau Grand Traverse Dry Riesling · Michigan, United States	9	36
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	11	44

VINO ROSADO

Domaine Bousquet Organic Rose · Mendoza, Argentina	10	40
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VINO ROJO

Elouan Pinot Noir · Oregon, United States	10	40
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	11	44
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	14	56
<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

· I m p o r t e d · 6 ·	
Bohemia - Corona ☼ - Corona Familiar - Corona Light,	
Dos Equis - Modelo ☼ - Negra Modelo - Pacifico ☼ -Victoria	
Agua Mala <i>Ensenada, BC, Mexico</i>	7.5
Astillero IPA ☼ (7.2% APV)	
Sirena Pilsner (5.2% APV)	
Colibre <i>Tecate, BC, Mexico</i>	
Blonde Ale ☼ (5.5% APV)	
· D o m e s t i c ·	
Lagunitas IPA (6.2% APV)	6
Miller Lite ☼	4
Sharps Non-Alcoholic	4

NON - ALCOHOLIC

Jarritos	3.5
<i>Tamarind, Mandarin, Grapefruit, Lime, Tutti Frutti,</i>	
<i>Pineapple, Sangria</i>	
Mexican Coca Cola	3.5
Fountain	3
<i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	
San Pellegrino	2.5
Rishi Summer Lemon Organic Iced Tea	3.5
Agua Fresca <i>Horchata, Jamaica</i>	3.5
Café con Canela	3.5
<i>The Coffee and Tea Exchange's locally roasted Fair Trade Organic</i>	
<i>Mexican coffee brewed with freshly ground cinnamon</i>	

☼ Available on DRAFT