

## 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, verdolagas salad in lime vinaigrette, goat cheese  
QUESO FUNDIDO · 12.95 · Melted Chihuahua cheese with choice of chorizo or veggies (mushrooms and poblano peppers), served with flour tortillas  
QUESO PANELA · 10.95 · 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 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 sopas with choice of one: steak, chicken or nopales, beans, tomatoes, cheese, and sour cream

## SALADS

VERDOLAGAS · 12.95 · Verdolagas in lime vinaigrette, radishes, julienned tomatoes, red onions, fried tortilla strips, and goat cheese  
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, and parmesan

Add grilled protein to any salad:

Jumbo Shrimp +\$3/piece or Chicken Breast +\$4

## SOUPS

CALDO DE MARISCOS · 25.95 · Guajillo broth, 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 · 7.95 · Shredded chicken breast, avocado, sour cream, tortilla strips and cilantro

## MAIN DISHES

CARNE MAS ALLA DEL SOL \* · 30.95 · Our signature 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 seared panela cheese over a chipotle-tomato sauce and Spanish white rice

Add grilled protein:

Individual Jumbo Shrimp +3 ea. | | Add Chicken +4

## 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)  
TACO DINNER · 15.95 · Three of one choice:  
Steak (+1\$) (*lettuce, tomato, sour cream and cheese*)  
Chicken (*lettuce, tomato, sour cream, and cheese*)  
Chorizo (*cilantro and onion*)  
Tilapia (*pico de gallo and avocado*)  
FLAUTAS DE POLLO · 15.95 · Lightly drizzled with sour cream, fresh cheese and guacamole  
BURRITO DINNER · 15.95 · Your choice of steak (+\$1), chicken, or veggie (avocado and rice), beans, lettuce, tomato, sour cream and cheese

## 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, verdolagas, 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

## DESSERTS

- FLAN · 5.95 · Choice of Mexican vanilla or coconut flavored Mexican custard
- NIEVE FRITA · 5.95 · Corn flakes encrusted deep fried ice cream, chocolate drizzle, kiwi and strawberries
- PASTEL DE TEQUILA · 6.95 · Nescafe and tequila reposado infused tres leches cake
- CHOCOLATE LAVA CAKE · 6.95 · Warm molten dark chocolate cake, chocolate drizzle, and vanilla ice cream
- PAY DE GUAYABA · 6.95 · Guava cheesecake, graham cracker crust, cajeta drizzle
- CHURROS · 7.95 · House made fried to order, mini churros, cajeta drizzle, bittersweet Mexican hot chocolate dip
- PINEAPPLE UPSIDE DOWN · 6.95 · Warm grilled pineapple upside down cake, vanilla ice cream, pineapple-custard sauce, Maraschino cherry

## 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
- POLLO Y CAMARONES · 23.95 · Grilled chicken breast and three jumbo grilled shrimp
- CARNE ASADA Y CAMARONES \* · 27.95 · Grilled skirt steak and three jumbo grilled shrimp

## SIDES

- |   |      |
|---|------|
| RICE  | 3    |
| BEANS   | 3    |
| CORN MASHED POTATOES  | 3    |
| GUACAMOLE   | 3.5  |
| FRIJOLES BORRACHOS  | 4    |
| Whole beans, Modelo Especial beer, bacon, house made chorizo, onions, green peppers |      |
| NOPALES   | 3.95 |
| Grilled cactus salad, queso fresco sprinkle   |      |
| GRILLED VEGETABLES  | 5.95 |
| Zucchini, asparagus, red pepper, cactus   |      |
| CHIPS AND SALSA   | 4.5  |
| SOUR CREAM  | 0.95 |
| SALSA VERDE   | 3.5  |
| Avocado, jalapeno, and tomatillo based salsa  |      |
| PICO DE GALLO SM. 1.25 / MD. 3.50 / LG. 6.50  |      |

## NON-ALCOHOLIC

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|---|------|
| Jarritos  | 3.5  |
| <i>Tamarind, Mandarin, Grapefruit, Lime, Tutti Frutti, Pineapple, Sangria</i> |      |
| Mexican Coca Cola   | 3.5  |
| Fountain  | 3    |
| <i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>                          |      |
| San Pellegrino  | 2.5  |
| Horchata  | 3.5  |
| CAFÉ CON CANELA   | 3.25 |
| Organic Fair trade Mexican coffee brewed with house ground Mexican cinnamon   |      |
| MEXICAN HOT CHOCOLATE   | 5    |