

ANTOJITOS

GUACAMOLE EN MOLCAJETE -Our tableside fresh guacamole made just the way you like it!	\$15.95
ELOTE CON CREMA -Roasted corn on the cob with chipotle mayonnaise & Mexican queso añejo.	\$7.50
GUACAMOLE CRUDA -with pico de gallo, sour cream & blue corn chips	\$8.75
SPICY PEANUT SHRIMP -with fried plantains over a crispy blue corn tortilla served with mango & papaya sauce	\$10.50
CRISP CORNMEAL FRIED CALAMARI -served with chipotle chile sauce	\$10.50
SAUTÉED SHRIMP -in a garlic salsa verde with warm tortillas	\$10.50
SEARED AHI TUNA TOSTADA -with shredded lettuce & chipotle cream served over a crispy tortilla	\$11.25
FRESH TURKEY & SPICY CHICKEN SAUSAGE CHILE	\$8.25

SOPAS

SOPA DE TORTILLA -Mixed Vegetables & shredded chicken	\$7.50
SOPA DE FRIJOLES NEGROS -with cheese & corn tortilla strips	\$7.50

NACHOS

THREE CHEESE -Monterey jack, white cheddar & mozzarella served with guacamole, sour cream & pico de gallo	\$10.25
WITH TURKEY CHILE	\$10.95
BLUE CORN AND GOAT CHEESE -served with a salsa verde	\$10.95

QUESADILLAS

THREE CHEESE & OREGANO	\$8.95
GOAT CHEESE & POBLANO CHILE	\$10.75
GRILLED CHICKEN & ROASTED MUSHROOM	\$11.50
GULF SHRIMP, JALAPENO & QUESO ANEJO	\$11.95
SHREDDED DUCK -with red onions in a mole poblano sauce	\$12.50

ENSALADAS

CACTUS SALAD -Spiced cactus salad with red onions, radish, tomato, and queso fresco in ancho chile vinaigrette	SMALL: \$6.95 LARGE: \$11.95
SOUTHWESTERN -Toasted pumpkin seeds, romaine lettuce, Monterey jack, onions, peppers & celery	SMALL: \$6.95 LARGE: \$11.95
WITH GRILLED MARINATED BREAST OF CHICKEN	\$14.50
WITH GRILLED SALMON	\$20.50
WITH GRILLED SKIRT STEAK	\$18.95

AL LADO

GUACAMOLE	\$6.75	BLACK BEANS	\$2.95	CHEESE	\$2.00
PLANTAINS	\$4.50	MEXICAN RICE	\$2.95	TORTILLAS	\$2.00
SAUTÉED SPINACH	\$3.75	RICE & BEANS	\$5.50	GRILLED CORN	\$5.50
SAUTÉED VEGETABLES \$5.50					

Whole Wheat Tortillas offered upon Request

IRON SKILLET SEARED FAJITAS

All served with Mexican rice, Black Beans, Guacamole, Sour Cream, Pico de Gallo & Fresh Flour Tortillas

MARINATED SANTA FE BEEF	\$21.50
MARINATED SANTA FE CHICKEN	\$18.50
GULF SHRIMP	\$25.95
GARDEN VEGETABLES WITH MONTEREY JACK	\$15.50
TUNA & PORTOBELLO MUSHROOM	\$22.95

ENCHILADAS Y BURRITOS

SLOWLY ROASTED DUCK BURRITO -with black beans & smothered with mole poblano sauce	\$19.50
SPINACH, GOAT CHEESE, MIXED PEPPERS & MUSHROOM ENCHILADA -with salsa pipian	\$15.50
GRILLED CHICKEN ENCHILADA -with salsa ranchero, cheese & peppers	\$15.50
ROASTED VEGETABLE BURRITO -with fresh tomatoes, red onions & cilantro salsa	\$14.95
CHIMICHANGA DE POLLO -deep fried flour tortillas stuffed with chicken vegetables & cheese	\$16.50

TACOS

AL CARBON -sautéed hanger steak with onions, peppers, fresh tomato, and melted cheese over soft corn tortillas with pico de gallo	\$18.50
CARNITAS -Slow roasted chile arbol-orange marinated pork carnitas over soft corn tortillas with chopped onions, cilantro, and chile de arbol sauce	\$16.95
POLLO -pulled chicken sautéed with onions and tomatoes over soft corn tortillas with cactus salpicon	\$16.50

PESCADO

SOFT TACOS OF SALMON -with black beans & pico de gallo, topped with ranchero salsa & chipotle cream	\$18.50
GRILLED RARE TUNA -with citrus mango & papaya salsas, roasted corn & sautéed spinach	\$26.50
GRILLED SALMON -served over rice with scallops & vegetables in a white wine caldito verde	\$21.95

PARILLA - FROM THE GRILL

GRILLED ADOBO MARINATED BREAST OF CHICKEN -with roasted corn, sautéed spinach & a trio of salsas	\$17.95
GRILLED BREAST OF CHICKEN & GULF SHRIMP MOLE -served with papaya salsa	\$22.95
CARNE TAMPIQUEÑA -grilled hanger steak with a tomatillo & chile sauce over roasted mushrooms, peppers, onions & tomatoes served with a chicken flauta	\$22.95
GRILLED STEAK TENDERLOIN -with crispy shredded potato cakes, cast iron charred tomatoes, habanero salsa & roasted peppers	\$26.95
POLLO BORRACHO -sautéed sliced breast of chicken, mushrooms, onions, peppers & spinach in a white wine ranchero sauce over rice	\$17.50
ARROZ CON POLLO -slow roasted guajillo 1/2 chicken over chorizo rice finished with ranchero style sauce and melted cheese	\$17.95

EXECUTIVE CHEF *Ruperto Ramirez*