

ANTOJITOS APPETIZERS

guacamole made fresh to order
avocado with tomato, onion, cilantro, serrano pepper,
garlic & lime juice, served with warm tortilla chips
mild • spicy
serves two to four 11.95

cuatro salsas
a selection of house made regional salsas
served with warm tortilla chips 4.95

queso tradicional
house made cheese sauce, roasted poblano
peppers & pico de gallo 5.95

queso con vegetales
market vegetables 6.95

queso con chorizo
mexican chorizo 6.95

quesadillas
crispy flour tortilla, pulled chicken, chihuahua cheese,
pico de gallo & sour cream 8.95

tamales
steamed corn husk, barbacoa chicken,
ranchera salsa, sour cream & queso fresco 7.95

taquitos yucatecos
crispy pulled chicken tacos, tomato habanero salsa,
pickled onions & sour cream 7.95

CEVICHES

**ultra-fresh seafood marinated with freshly squeezed
citrus juices & prepared in traditional regional styles**

acapulco
mexican shrimp in a tomato & citrus broth,
avocado, onions & cilantro 11.95

yucatan
ahi tuna in a fresh mango & habanero citrus broth,
pico de gallo, avocado & cilantro 12.95

veracruz
lime marinated tilapia in an oregano
orange broth, capers, green olives,
pickled jalapeños, tomato & avocado 11.95

trio
a selection of all three 15.95

ENSALADAS PEQUEÑOS SMALL SALADS

mexican chopped
chopped lettuce, corn, tomatoes, black beans,
radish, jicama, avocado, bacon, queso fresco,
creamy cilantro dressing 7.95

ensalada de jicama y mango
field greens, jicama, mango, cucumber, queso fresco,
chile piquin, pumpkin seed dressing 7.95

chipotle César
romaine lettuce, roasted chiles, cotija cheese, crispy
tortilla strips, chipotle César dressing 6.95

PLATOS PRINCIPALES ENTREES

ESPECIALIDADES DE LA CASA HOUSE SPECIALTIES

budin azteca
baked layers of corn tortillas, pulled chicken, mushrooms,
creamy poblano salsa, chihuahua cheese & cilantro 15.95

camarones en mole*
chipotle marinated grilled mexican shrimp,
red peanut mole sauce & saffron rice 21.95

tilapia a la veracruzana*
pan seared tilapia filet, tomatoes, olives, avocado,
rustic lemon & caper sauce, mexican rice 18.95

lomito con mole negro oaxaqueño*
adobo marinated grilled pork tenderloin, oaxacan mole sauce,
corn tamal & sautéed spinach 17.95

carne asada*
cilantro marinated grilled skirt steak, morita quemada salsa,
pinto beans, zucchini & roasted tomatoes 21.95

**served with combination of fresh flour tortillas
and corn tortillas upon request*

ENCHILADAS

mama's enchiladas*
rolled corn tortillas, pulled chicken
mexicana, tomatillo salsa, sour
cream, chihuahua cheese, shaved
lettuce & market tomatoes 12.95

enchiladas de carne*
tender braised beef,
sweet onions, creamy ancho
salsa & queso fresco 13.95

enchiladas de vegetales*
roasted market vegetables, poblano
tomatillo salsa, sour cream, chihuahua
cheese, avocado & sweet onions 10.95

**served with mexican rice and
vegetarian black beans*

TACOS

de pescado
beer battered tilapia, creamy
chipotle salsa, pickled cabbage
& pico de gallo 14.95

pollo al carbon
marinated grilled chicken breast,
rajas, lettuce, pico de gallo
& queso fresco 12.95

al pastor
adobo marinated slow roasted pork,
pickled onion, morita quemada
sauce & grilled pineapple salsa 11.95

carne asada
lime marinated grilled skirt
steak, cilantro, avocado &
salsa verde 14.95

FAJITAS

adobo marinated **chicken** 14.95

chipotle **shrimp** 16.95

market **vegetables** 12.95

adobo marinated **skirt steak** 18.95

*served with grilled onions & peppers, pico de gallo,
fresh tomatillo salsa, sour cream, mexican rice & fresh flour tortillas*

SOPAS SOUPS

sopa de tortilla
chicken, roasted tomato & guajillo
pepper, queso fresco &
crispy tortilla strips 4.95 cup

sopa de elote
creamy fresh corn soup, tomato
& sour cream 4.95 cup

MAS SIDES

	individual	group
vegetarian black beans	3.95	5.95
charro beans	3.95	5.95
mexican rice	2.95	4.95
fresh corn tamal	3.95	5.95
zucchini sofrito	4.95	6.95
sweet plantains	4.95	--