

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

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

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

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

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 soffrito	4.95	6.95
sweet plantains	4.95	--

PLATOS PRINCIPALES ENTREES

ESPECIALIDADES DE LA CASA HOUSE SPECIALTIES

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

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

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

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

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

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

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

ENSALADAS GRANDES ENTREE SALADS

ensalada de atun
ahi tuna & avocado tower with field greens,
mango, cilantro soy lime dressing 15.95

carne asada
seared skirt steak, lettuce, tomatoes, black
olives, cotija cheese, avocado, chipotle
ranch dressing 15.95

mexican chopped with chicken
grilled chicken, chopped lettuce, corn,
tomatoes, black beans, radish, jicama,
avocado, bacon, queso fresco,
creamy cilantro dressing 12.95

chipotle César with chicken
grilled chicken, romaine lettuce, roasted
chiles, cotija cheese, crispy tortilla strips,
chipotle César dressing 11.95

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

de rajas con queso
fire roasted poblano & red peppers,
caramelized onions, chihuahua
cheese & sour cream 10.95

TORTAS SANDWICHES

torta de pollo
adobo marinated grilled chicken breast, black beans, lettuce, onion,
avocado, chipotle mayo & chihuahua cheese on a telera roll 8.95

torta ahogada
braised pork, chile de arbol & tomato sauce, black bean mayo
& pickled onion on a telera roll 8.95

torta de vegetales
roasted poblano, mushroom, caramelized onion, grilled zucchini,
chihuahua cheese & avocado on a telera roll 7.95

