

## FUN TO START & SHARE

**GUACA-GUACA MOLE** | Made fresh to order - Choose Mild, Spicy, Inferno w/ Homemade Tortilla Chips **14**

**Skinny Guacamole** | w/ Crudité **+5**

**TRIO OF SALSAS** | Mango-Pico de Gallo, Guacamole, Chile Jalapeño Vinaigrette w/ Homemade Chips **14**

**CHIPOTLE FRIED CALAMARI** | Served w/ Chipotle Mayo **15**

**NACHOS** | Homemade Corn Tortillas w/ Melted Cheddar Cheese, Fresh Pico de Gallo, Organic Beans topped w/ Mild Guacamole and Crema Mexicana **19**  
Add Chicken, Pork or Beef **+5** Shrimp **+6**

## VIVA LA CEVICHE

**SHRIMP** | Mildly Spicy Salsa Valentina, Avocado, Chopped Red Onion, Cucumber, Cilantro **19**

**YELLOWFIN TUNA TARTARE** | Cilantro, Red Onions, Avocado **22**

## SOUP & SALAD

**FRESH CORN SOUP** | Fresh Sweet Corn w/ Mole **11**

**TOMATO SOUP** | Tortilla Strips, Crema and Avocado **11**

**JICAMA / MANGO SALAD** | Jicama, Cucumber, Mango, Pomegranate, Jalapeño & Lime/ Cilantro Dressing **15**

**TORTILLA STRIP SALAD** | Romaine, Cucumber, Cherry Tomato, Fresh Corn & Avocado w/ Lemon Dressing **14**

**TOSTADA SALAD** | Organic Kale, Black & Pinto Beans, Fresh Corn, Avocado, Tomato, Cotija Cheese & Crema on a Crispy Tortilla w/ Lemon Dressing **16**

**MEXICANA CHICKEN SALAD** | Organic Chicken Breast Grilled, Marinated w/ Chile, Romaine, Radish, Avocado, Tomato, Pomegranate Dressing, Coconut Flakes **18**

**Our food is organic when we can and NEVER from a Can!**

## PIZZA MEXICANA made with classic dough of Gina La Fornarina

**JALAPEÑO MARGHERITA** | Tomato Sauce, Fresh Italian Mozzarella & Jalapeño **16**

**AVODACO & CILANTRO** | Avocado, Creamy Mozzarella, Topped with Kale, Baby Spinach & Cilantro Spicy Sauce **17**

**CHORIZO & SERRANO** | Tomato Sauce, Topped with Chorizo, Serrano Peppers, Fresh Italian Mozzarella & Cilantro **18**

**SPICY SHRIMP** | Chipotle Sauce, Spicy Tiger Shrimp, Mozzarella Cheese, Avocado & Cilantro **18**

**PIZZA BRUNCH** | Mozzarella, Tomato Sauce w/ Bacon, Cilantro, Jalapeño, Sunny Side Eggs **18**

## QUESADILLA ADORADA made with flour tortillas

**TRES QUESOS MELTY CORAZON** | Oaxaca, Chihuahua, Cheddar **14**

**POLLO LOCO** | Organic Chicken Breast & Tres Quesos **15**

**MUSHROOM** | Mushroom & Tres Quesos **15**

**BLACK TRUFFLE** | Black Truffle, Crema & Tres Quesos **16**

**BEEF** | Marinated Beef a la Plancha & Tres Quesos **16**

**SHRIMP** | Tiger Shrimp a la Plancha & Tres Quesos **20**

## ENCHILADAS Served w /Rice & Beans

**ENCHILADA VERDE** | Soft Corn Tortilla w/ Chicken, Romaine, Sour Cream, Cotija Cheese, Salsa Verde **19**

**ENCHILADA CON MOLE** | Soft Corn Tortilla w/ Chicken, Romaine, Sour Cream, Cotija Cheese, Mole Sauce **21**

**ENCHILADA CON SHRIMP** | Soft Corn Tortilla w/ Shrimp, Romaine, Sour Cream, Cotija Cheese, Hot Salsa Roja **19**

**ENCHILADA CON QUESO** | Tres Quesos, Romaine, Sour Cream, Salsa Verde **19**

**TACO BOOM-BOOM** two soft corn  
tacos served w/ Rice & Beans

**CHICKEN ADOBO** | Shredded Chicken  
Marinated in Adobo Sauce w/ Onion &  
Cilantro 16

**CARNE ASADA** | Beef a la Plancha w/  
Onion & Cilantro 16

**PASTOR** | Shredded Pork Marinated in  
four different Spices, Pineapple w/  
Onion & Cilantro 16

**SHORT RIB** | Red Wine Marinated Short  
Rib a la Plancha topped w/Guacamole,  
Onion & Cilantro 19

**CHORIZO** | Mexican Chorizo a la Plancha  
topped w/ Oaxaca Cheese, Cilantro,  
Onion & Salsa Verde 17

**TIGER SHRIMP** | Shrimp a la Plancha  
w/ Garlic, Onion, Cilantro and Fresh  
Lime 20

**RED SNAPPER** | Lime-Marinated, Seared  
a la Plancha w/ Sautéed Cabbage, Crema  
and a slice of Avocado 21

**LOBSTER** | Spicy Orange Marinated  
Lobster a la Plancha w/ Cilantro, Fresh  
sliced Avocado and Chipotle Mayo 24

**VEGETARIANO** | Spinach, Mushroom,  
Avocado, Corn, Onion & Cilantro 18

**PULPO** | Mediterranean Octopus a la  
Plancha w/ Pico de Gallo, Spanish  
Onion, Jalapeño, Cilantro, Salsa Roja &  
Fresh Lime Juice 23

**QUIERES MAS? SIDES**

**CHILE JALAPEÑO VINAIGRETTE** | Our  
Specialty 6

**ELOTE CORN ON THE COBB** | w/ Cotija  
Cheese 7

**KALE INFERNO** | Sautéed w/ Really Spicy  
Chili 7

**JALAPEÑO BRUSSEL SPROUT** | Sautéed  
w/ Jalapeño 7

**RICE & BEANS** | Yellow Mexican Rice,  
Pinto Beans 6

**MANGO PICO DE GALLO** | Tomato,  
Onion, Cilantro 6

**ESPECIALES DE LA CASA**

**TRIO OF TACOS CLASSICOS** | Six Tacos,  
Two of Each: Organic Chicken Adobo,  
Red Snapper and Carne Asada. Served  
w/ Homemade Salsa Verde and  
Salsa Roja 26

**TRIO OF TACOS ESPECIALES** | Six Tacos,  
Two of Each: Short Rib, Lobster and  
Chorizo. Served w/ Homemade Salsa  
Verde and Salsa Roja 30

**SIZZLING FAJITAS** | Made w/ Yellow and  
Red Peppers, Onion and Cilantro. Served  
w/ Corn Tortillas, Rice & Beans  
Chicken 16, Beef 18, Shrimp 21, Mix 22

**ORGANIC ROASTED CHICKEN** | made w/  
Lime, Lemon, Served w/ Tomato, Mixed  
Salad and Rice 22

**RED SNAPPER** | Filet w/ Shrimp, Brussel  
Sprouts, Green Olives, Tomato, Onion,  
Chipotle Sauce & Rice 25

**ROASTED BRANZINO** | Whole Branzino  
w/ Veracruz Sauce, Organic Kale & Rice  
25

**BURRITOS wrapped in Flour Tortilla.**  
**Served w/ Fresh Mexicana House**  
**Salad, Rice & Beans**

**PORK** | Spicy Marinated Carnitas,  
Cilantro, Sour Cream & Onion 15

**CHICKEN** | Organic Adobo Chicken,  
Cilantro, Sour Cream & Onion 15

**CARNE ASADA** | Beef a la Plancha,  
Cilantro, Sour Cream & Onion 16

**VEGETARIAN** | Mushroom, Spinach,  
Corn, Cilantro, Sour Cream & Onion 15

**PLEASE ASK FOR:**

**GINA BRUNCH** (AVAILABLE FRIDAY,  
SATURDAY, SUNDAY 11AM to 4PM)

**DAILY LUNCH COMBOS** (MONDAY TO  
THURSDAY 11 AM to 4PM)

**HAPPY HOUR** (MONDAY TO FRIDAY 3PM  
to 7PM)

**DAILY CHEF SPECIALS**

**\*\*20% Gratuity will be added for Parties of  
6 or More\*\***



**MARGARITAS**  
**ON THE ROCKS**

Jalapeño	14
Skinny	14

**ROCKS OR FROZEN**

Classic Lime	14
Passion Fruit	14
Blood Orange	14
Peach	14
Raspberry	14
Strawberry	14
Mango	14
Pomegranate	15
Cadillac	15

**RED SANGRIA**

Glass 11      Pitcher 39

**TEQUILAS**  
**BLANCO**

El Jimador	11
Arta Silver	12
Herradura	12
Patron Silver	12
Casamigos	13
Casa Noble	13
Don Julio	13
Riazul	14
Casa Dragones	15

**REPOSADO**

Espolon	13
Chinaco	13
Herradura	13
El Tesoro	13
Casamigos	14
Sauza Tres Generations	14
Patron	14
Corralejo Triple Distilled	14
Don Julio	15
Deleon	24

**ANEJO**

Hornitos	13
Arta Anejo	14
Chinaco	14
Don Julio	14
El Tesoro	14
Herradura	14
Patron	15
Partida	15

**EXTRA ANEJO**

Arta Extra Anejo	21
Don Julio 1942	42
Patron Platinum	45
Herradura Selection Suprema	58
Casa Dragones Limited Edition	60

**MEZCAL**

Mezcal con Gusano-Monte Alban	12
Los Amantes Joven	13
Los Amantes Reposado	15
Illegal Joven	17
Illegal Reposado	22

**COCKTAILS**

<b>Mezcal Negroni</b>	14
<i>Mezcal, Campari, Sweet Vermouth</i>	
<b>El Dude</b>	14
<i>Vodka, Kahlua, Milk</i>	
<b>Dark &amp; Stormy</b>	14
<i>Goslings Rum, Ginger Beer</i>	
<b>Bloody Maria</b>	12
<i>Tequila Bloody Mary</i>	
<b>Caipirinha</b>	12
<i>Cachaça, Lime, Sugar</i>	
<b>Mojito</b>	12
<i>Rum, Mint, Agave, Lime</i>	

**AMERICAN BEERS**

Lagunitas IPA	8
Sierra Nevada Pale Ale	8
Bleckenridge Agave Wheat	8

**LAS CERVEZAS MEXICANAS**

Pacifico	8
Corona	8
Sol	8
Tecate	8
Carta Blanc	8
Corona Light	8
Modelo	8
Bohemia	8
Victoria	8
Negra Modelo	8
Dos Equis Amber	8

**WHITE WINES**

Pinot Grigio, Italy	11 44
Sauvignon Blanc, Chile	12 48
Chardonay, California	14 56
Rose, Cote de Provence, France	12 48
Prosecco, Italy	11 40

**RED WINES**

Pinot Noir, California	13 52
Malbec, Argentina	11 44
Cabernet Sauvignon, California	12 48
Chianti, Italy	11 44