

FUN TO START & SHARE

GUACA-GUACA MOLE | Made fresh to order - Choose Mild, Spicy, Inferno w/ Homemade Tortilla Chips **16**

Skinny Guacamole | w/ Crudité +5

TRIO OF SALSAS | Mango-Pico de Gallo, Guacamole, Chile Jalapeño Vinaigrette w/ Homemade Chips **16**

CHIPOTLE FRIED CALAMARI | Served w/ Chipotle Mayo **17**

NACHOS | Homemade Corn Tortillas w/ Melted Cheddar Cheese, Fresh Pico de Gallo, Organic Beans topped w/ Mild Guacamole & Crema Mexicana **21**
Add Chicken, Pork or Beef+6 Shrimp+7

VIVA LA CEVICHE

SHRIMP | Mildly Spicy Salsa Valentina, Avocado, Chopped Red Onion, Cucumber, Cilantro **21**

YELLOWFIN TUNA TARTARE | Cilantro, Red Onions, Avocado **24**

SOUP & SALAD

FRESH CORN SOUP | Fresh Sweet Corn w/ Mole **13**

TOMATO SOUP | Tortilla Strips, Crema and Avocado **13**

JICAMA / MANGO SALAD | Jicama, Cucumber, Mango, Pomegranate, Jalapeño & Lime/ Cilantro Dressing **17**

TORTILLA STRIP SALAD | Romaine, Cucumber, Cherry Tomato, Fresh Corn & Avocado w/ Lemon Dressing **16**

TOSTADA SALAD | Organic Kale, Pinto Beans, Fresh Corn, Avocado, Tomato, Cotija Cheese & Crema on a Crispy Tortilla w/ Lemon Dressing **18**

MEXICANA CHICKEN SALAD | Organic Chicken Breast Grilled, Marinated w/ Chile, Romaine, Radish, Avocado, Tomato, Pomegranate Dressing, Coconut Flakes **20**

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 **18**

AVODACO & CILANTRO | Avocado, Creamy Mozzarella, Topped with Kale, Baby Spinach & Cilantro Spicy Sauce **19**

CHORIZO & SERRANO | Tomato Sauce, Topped with Chorizo, Serrano Peppers, Fresh Italian Mozzarella & Cilantro **20**

SPICY SHRIMP | Chipotle Sauce, Spicy Tiger Shrimp, Mozzarella Cheese, Avocado & Cilantro **21**

PIZZA BRUNCH | Mozzarella, Tomato Sauce w/ Bacon, Cilantro, Jalapeño, Sunny Side Eggs **22**

QUESADILLA ADORADA made with flour tortillas

TRES QESOS MELTY CORAZON | Oaxaca, Chihuahua, Cheddar **16**

POLLO LOCO | Organic Chicken Breast & Tres Qesos **17**

MUSHROOM | Mushroom & Tres Qesos **18**

WILD MUSHROOM | Mushroom, with White truffle oil & Tres Qesos **18**

BEEF | Marinated Beef a la Plancha & Tres Qesos **18**

SHRIMP | Tiger Shrimp a la Plancha & Tres Qesos **22**

ENCHILADAS Served w /Rice & Beans

ENCHILADA VERDE | Soft Corn Tortilla w/ Chicken, Romaine, Sour Cream, Cotija Cheese, Salsa Verde **22**

ENCHILADA CON MOLE | Soft Corn Tortilla w/ Chicken, Romaine, Sour Cream, Cotija Cheese, Mole Sauce **23**

ENCHILADA CON SHRIMP | Soft Corn Tortilla w/Shrimp, Romaine, Sour Cream, Cotija Cheese, Hot Salsa **23**

ENCHILADA CON QUESO | Tres Qesos, Romaine, Sour Cream, Salsa Verde **21**

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

CHICKEN ADOBO | Shredded Chicken Marinated in Adobo Sauce w/ Onion & Cilantro **19**

CARNE ASADA | Beef a la Plancha w/ Onion & Cilantro **19**

PASTOR | Shredded Pork Marinated in four different Spices, Pineapple w/ Onion & Cilantro **19**

SHORT RIB | Red Wine Marinated Short Rib a la Plancha topped w/Guacamole, Onion & Cilantro **22**

CHORIZO | Mexican Chorizo a la Plancha topped w/ Oaxaca Cheese, Cilantro, Onion & Salsa Verde **20**

TIGER SHRIMP | Shrimp a la Plancha w/ Garlic, Onion, Cilantro and Fresh Lime **24**

RED SNAPPER | Lime-Marinated, Seared a la Plancha w/ Sautéed Cabbage, Crema and a slice of Avocado **22**

LOBSTER | Spicy Orange Marinated Lobster a la Plancha w/ Cilantro, Fresh sliced Avocado and Chipotle Mayo **27**

VEGETARIANO | Spinach, Mushroom, Avocado, Corn, Onion & Cilantro **19**

QUIERES MAS? SIDES

CHILE JALAPEÑO VINAIGRETTE | Our Specialty **9**

ELOTE CORN ON THE COBB | w/ Cotija Cheese **10**

KALE INFERNO | Sautéed w/ Really Spicy Chili **10**

JALAPEÑO BRUSSEL SPROUT | Sautéed w/ Jalapeño **10**

RICE & BEANS | Yellow Mexican Rice, Pinto Beans **9**

MANGO PICO DE GALLO | Tomato, Onion, Cilantro **9**

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 **29**

TRIO OF TACOS ESPECIALES | Six Tacos, Two of Each: Short Rib, Lobster and Chorizo. Served w/ Homemade Salsa Verde and Salsa Roja **34**

SIZZLING FAJITAS | Made w/ Yellow and Red Peppers, Onion and Cilantro. Served w/ Corn Tortillas, Rice & Beans Chicken **19**, Beef **20**, Shrimp **24**, Mix**24**

ORGANIC ROASTED CHICKEN | made w/ Lime, Lemon, Served w/ Tomato, Mixed Salad and Rice **25**

RED SNAPPER | Filet w/ Shrimp, Brussel Sprouts, Green Olives, Tomato, Onion, Chipotle Sauce & Rice **28**

ROASTED BRANZINO | Whole Branzino w/ Veracruz Sauce, Organic Kale & Rice **29**

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

PORK | Spicy Marinated Carnitas, Cilantro, Sour Cream & Onion **18**

CHICKEN | Organic Adobo Chicken, Cilantro, Sour Cream & Onion **18**

CARNE ASADA | Beef a la Plancha, Cilantro, Sour Cream & Onion **19**

VEGETARIAN | Mushroom, Spinach, Corn, Cilantro, Sour Cream & Onion **18**

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	15
Skinny	15

ROCKS OR FROZEN

Classic Lime	15
Passion Fruit	15
Blood Orange	15
Peach	15
Raspberry	15
Strawberry	15
Mango	15
Pomegranate	16
Cadillac	16

RED SANGRIA

Glass 12 Pitcher 42

TEQUILAS**BLANCO**

Milagro	12
Partida	13
Arta Silver	13
Herradura	13
Patron Silver	13
Casamigos	14
Casa Noble	14
Don Julio	14
Riazul	15
Casa Dragones	16
Clase Azul	22

REPOSADO

Partida	15
Espolon	15
Chinaco	15
Herradura	15
El Tesoro	15
Casamigos	15
Sauza Tres Generations	15
Patron	15
Corralejo Triple Distilled	15
Don Julio	16
Deleon	25
Clase azul	30

ANEJO

Partida	16
Hornitos	16
Arta Anejo	16
Chinaco	16
El Tesoro	16
Herradura	16
Patron	16
Don Julio	17
Clase Azul	35

EXTRA ANEJO

Don Julio 1942	42
Patron Platinum	45
Herradura Suprema Selection	58

MEZCAL

Montelobos	12
Los Amantes Joven	14
Los Amantes Reposado	16
Illegal Joven	18
Illegal Reposado	23

COCKTAILS

Gina Mezcal	15
<i>Mezcal, pineapple, Agave, Lime juice</i>	
Tequila Sunrise	14
<i>Tequila, Orange juice, Grenadine</i>	
Dark & Stormy	15
<i>Goslings Rum, Ginger Beer</i>	
Bloody Maria	14
<i>Tequila Bloody Mary</i>	
Caipirinha	14
<i>Cachaça, Lime, Sugar</i>	
Mojito	14
<i>Rum, Mint, Agave, Lime</i>	

AMERICAN BEERS

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

LAS CERVEZAS MEXICANAS

Pacifico	9
Corona	9
Sol	9
Tecate	9
Modelo	9
Victoria	9
Negra Modelo	9
Dos Equis Amber	9

DRAFT BEER

PACIFICO	9
NEGRA MODELO	9

WHITE WINES

Pinot Grigio, Italy	12 46
Sauvignon Blanc, Chile	13 50
Chardonnay, California	15 58
Rose, Cote de Provence, France	13 50
Prosecco, Italy	12 44

RED WINES

Pinot Noir, California	14 54
Malbec, Argentina	12 44
Cabernet Sauvignon, California	13 50
Chianti, Italy	12 45