

FUN TO START & SHARE

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

Skinny Guacamole | w/ Crudit  +5

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

CHIPOTLE FRIED CALAMARI | Served w/ Hot Salsa **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 **19**

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

SOUP & SALAD

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

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

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

TORTILLA STRIP SALAD | Romaine, Cucumber, Cherry Tomato, Avocado **14**

TOSTADA SALAD | Organic Kale, Black & Pinto Beans, Fresh Corn, Avocado, Tomato, on Crispy Tortilla **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 Can!

QUESADILLA ADORADA made with flour tortilla

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 **19**

ENCHILADA CON SHRIMP | Soft Corn Tortilla w/ Shrimp, Romaine, Sour Cream, Cotija Cheese, Hot Salsa Roja **21**

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

BURRITOS wrapped in Flour Tortilla. Served w/ Fresh Mexicana House Salad, Salsa Roja, 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**

****20% Gratuity will be added for Parties of 5 or More****

TACO BOOM-BOOM made with soft corn tortilla served w/ Rice & Beans

CHICKEN ADOBO | Shredded Chicken Marinated in Adobo Sauce, Onion, Cilantro 16

CARNE ASADA | Beef a la Plancha, Onion, Cilantro 16

PASTOR | Shredded Pork Marinated in four different Spices, Pineapple, Onion, Cilantro 16

VAMPIRO | Marinated Pernil (Pork) a la Plancha, Melted Monterey Jack Cheese, Salsa Verde made w/Avocado, Cilantro & Spanish Onions 19

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

CHORIZO | Mexican Chorizo a la Plancha topped w/ Oaxaca Cheese, Cilantro, Onion, and 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, Jalapeno, Cilantro, Salsa Roja & Fresh Lime Juice 23

QUIERES MAS? SIDES

CHILE JALAPENO VINAIGRETTE | Our Specialty 6

ELOTE CORN ON THE COBB | w/ Cotija Cheese 7

KALE INFERNO | Sautéed w/ Really Spicy Chili 7

JALAPENO BRUSSEL SPROUT | Sautéed w/ Jalapeno 7

RICE & BEANS | Yellow Mexican Rice, Pinto Beans 6

HOMEMADE TORTILLA CHIPS | 5

MANGO PICO DE GALLO | Tomato, Onion, Cilantro 6

CRUNCHY TOSTADAS made with corn tortilla

ASADA | Beef a la Plancha, Romaine, Avocado, Cojita Cheese, Spicy Salsa, Crema 19

POLLO LOCO | Organic Chicken Breast a la Plancha, Romaine, Avocado, Cojita Cheese, Spicy Salsa, Crema 18

RED SNAPPER | Pan-Seared Red Snapper, Kale, Cherry Tomato, Fresh Corn, Jicama Salad 23

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, 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

RED SNAPPER | Filet w/ Shrimps, Brussel Sprout, Green Olives, Tomato, Onion, Chipotle Sauce and Rice 25

PLEASE ASK FOR:

GINA BRUNCH (AVAILABLE FRIDAY, SATURDAY AND SUNDAY 12PM to 4PM)

HAPPY HOUR (FRIDAY, SATURDAY AND SUNDAY 12PM to 4PM)

DAILY CHEF'S SPECIALS

MARGARITAS
ON THE ROCKS

Jalapeno	14
Skinny	14

ROCKS OR FROZEN

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

RED SANGRIA

Glass 11

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

Montelobos	11
Creyente	12
Los Amantes Joven	13
Los Amantes Reposado	15
Illegal Joven	17
Illegal Reposado	22

COCKTAILS

Mezcal Negroni	14
<i>Mezcal, Campari, Sweet Vermouth</i>	
El Dude	14
<i>Vodka, Kahlua, Milk</i>	
Dark & Stormy	14
<i>Goslings Rum, Ginger Beer</i>	
Bloody Maria	12
<i>Tequila Bloody Mary</i>	
Paloma	13
<i>Tequila, Grapefruit Juice, Agave</i>	
Caipirinha	12
<i>Cachaça, Lime, Sugar</i>	

AMERICAN BEERS

Lagunitas IPA	8
Sierra Nevada Pale Ale	8
Breckenridge Agave Wheat	8
Brooklyn Lager	8

LAS CERVEZAS MEXICANAS

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

WHITE WINES

Pinot Grigio, Italy	11 44
Sauvignon Blanc, Chile	12 48
Chardonnay, California	14 56
Rose, France	12 48
Prosecco, Italy	11 40

RED WINES

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