



MARINITAS

ANTOJITOS

Sopa del dia 7.50

Guacamole

made daily, house made salsa fresca 9.95

Crispy Masa Shrimp Quesadilla (2 each)

poblano crema, escabeche salad, ancho salt 10.25

Chile Relleno

roasted poblano chile stuffed with squash, leeks, epazote, pumpkin seeds, almonds, queso Oaxaca 9.95

Camarones con Chipotle

gulf prawns sautéed with cilantro crema, chipotle chile, rajars, shallots, orange, served with grilled bread 11.00

Queso Fundido

three cheeses, chorizo, crushed potatoes, pumpkin seeds blended with smoky chili sauce, cilantro crema, warm tortilla chips 9.95

CEVICHE any 2 for 17.00

Classic

crab, shrimp, squid, scallops, avocado, tomato, lime* 9.95

Tuna Crudo

avocado, radish, lime-serrano vinaigrette* 9.95

Rock Cod Ceviche Tostada

tahini cilantro sauce, avocado, serrano chile, jicama, pumpkin seeds* 9.95

ENCHILADAS

Enchiladas vegetarianas

seasonal vegetables with pipian verde 13.95

**Vegan Option Available

Enchiladas de pollo

chicken with ancho chile, roasted tomatoes, jack cheese 14.95

Enfrijoladas

black bean and cheese enchilada, avocado, salsa fresca, cilantro, chipotle crema 13.50

ENSALADAS

Mexicana ***has nuts

chopped romaine and cabbage, radish, jicama, green onions, red onions, queso fresco, fresh oregano, crispy tortilla ribbons, almonds, cumin citrus vinaigrette 9.95

Marinitas

little gem lettuce with avocado, pumpkin seeds, queso fresco, cilantro, creamy lime vinaigrette 10.50

Beet and Jicama Salad

kale, carrots, chayote squash, radish, pumpkin seeds, queso fresco, chipotle citrus vinaigrette 9.00

Add to any salad

Chicken or Carnitas 5.75 Shrimp, Steak or Salmon 9.95

*contains raw fish

**can be cooked to order

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

ENTRADAS not available after 10 pm

Plato Vegetariano

chile relleno stuffed with parsnip and queso Oaxaca, chipotle, quinoa, rice, chick peas, sautéed chard with poblano crema, roasted hen of the woods mushrooms, roasted cauliflower, cherry tomato relish, pumpkin, sesame seeds 15.95

**Vegan Option Available

Pescado a la Parrilla

grilled salmon, squash, leeks, red pepper mulato, green apple salsa 18.95

Carnitas

slow braised pork, black beans, house made tortillas (3), serrano chile salsa fresca, pickled onions, queso cotija 18.95

“Tinga”

braised pork, tomatillos, purslane, cumin, coriander, sweet corn polenta 17.95

Salmon y Verduras

grilled salmon, rainbow carrots, radish, kale, chayote squash, queso fresco, chipotle citrus vinaigrette 18.95

TACOS (2 each)

add black beans and green rice 3.50

Tacos of the month (see server) 14.95

Tacos de verduras (vegan)

seasonal veggies, guacamole, three seed cabbage slaw, served on house made corn tortillas 11.25

Tacos dorados de pollo

crispy tacos with chicken, potato, watercress, queso Oaxaca, cascabel sauce 11.95

Tacos de pescado

grilled cod, guacamole, three seed cabbage slaw, tabasco crema, served on house made corn tortillas 13.95

Tacos de carne asada

grilled sirloin, avocado, grilled onions, queso cotija, Chipotle salsa, served on house made corn tortillas 14.95

Tacos de shrimp al pastor

grilled achiote-spiced prawns, roasted garlic salsa, grilled pineapple, watercress radish salad, house made corn tortillas 14.95

ESPECIALES FIN DE SEMANA

FRIDAY

Sopa de Mariscos

in the style of Vera Cruz with wild gulf prawns, mussels, clams, cod, squid, served with grilled bread, roasted poblano aioli, lime 18.95

SATURDAY

Lamb Birria (while available)

braised lamb shank, ancho guajillo chilies, roasted squash, corn polenta 26.00

AL LADO

Frijoles negros black beans 3.50

Frijoles pintos pinto beans 3.50

Arroz verde green rice 3.50

Fresh handmade corn tortillas (2) 1.00

Verduras sautéed chard with poblano crema 5.00

DULCES

Churros

with canela sugar, warm chocolate and cajeta sauce 6.95

Marinitas Flan

with toasted almonds, vanilla and dark caramel 6.95

Tres Leches Cake

with seasonal fruit 7.95

Budino

warm chocolate cake with mocha-caramel sauce and vanilla bean ice cream 7.95

18% Service Charge on tables of 6 or more

\$15 Corkage on 750 ml \$1.50 Cakeage per person

MARGARITAS

Why they're so good:

We use only high-quality Cointreau or Grand Marnier, with 100% Blue Agave Tequila, and squeeze limes daily...no preservatives!

THE BIG THREE

GLASS/PITCHER

CASA Silver Tequila, Cointreau, house made sweet & sour 9.50/41

DELUXE Monte Alban Reposado, Cointreau, house made sweet & sour 10.50/47

SUPREMO Hornitos Anejo, Cointreau, house made sweet & sour 11.50/52

TOP SHELF

GLASS/PITCHER

PLATA Patron Silver, Cointreau, house made sweet & sour 12.50/57

ESPECIAL Don Julio Reposado, Grand Marnier, house made sweet & sour 13.50/61

ELEGANTE Tres Generaciones Anejo, Cointreau, house made sweet & sour 13.95/63

FRUIT & SPICE

BY THE GLASS

FIERO

Silver Tequila, Cointreau, house made sweet & sour, jalapeño 10.95

SEASONAL

Silver Tequila, Cointreau, house made sweet & sour 10.95

PINEAPPLE

Silver Tequila, Grand Marnier, fresh pineapple, agave, spicy salt 11.75

FLIGHTS

Mezcal Union, Vago, Casamigos 14

Blanco Casamigos, Magave, Casa Dragones 12

Reposado Siete Leguas, Fortaleza, Clase Azul 14

Añejo Don Julio 70, Gran Centenario, Chamucos 16

Extra Añejo Cazadores, Asombroso, Casa Noble 24

MEZCAL

Union 10.00

Vago 11.50

Casamigos 13.00

WHITE WINE half price wednesday

GLASS/BOTTLE

Light

House Chardonnay (changes monthly) 8/32

Black Stallion, Sauvignon Blanc, Napa Valley 8.50/34

Medium Full

Ramón Bilbao, Albarino, Spain 8.25/33

Ferrari Carano, Fume Blanc, Sonoma 9/36

Rodney Strong, Chardonnay, Sonoma Coast 9.50/38

Odisea Cochon Old Vine Rosé 2016 9.50/38

Textbook Chardonnay, Napa Valley 11.50/46

Cava

Segura Viudas, Brut Reserva NV 187ml 9

750ml 33

RED WINE half price wednesday

GLASS/BOTTLE

Medium

House Red (changes monthly) 8/32

Llama, Malbec, Mendoza, Argentina 8.50/34

Rodney Strong, Pinot Noir, Russian River Valley 10/40

Full

Liberty School, Cabernet Sauvignon, Paso Robles 9/36

Terrazas, Reserva Malbec, Mendoza, Argentina 10/40

Frank Family Zinfandel, Napa Valley 13.50/54

BEBIDAS LATIN SPECIALTIES

CUCUMBER LEMONADE

Pearl Cucumber Vodka, St. Germain Elderflower liquor, soda and fresh lemonade 10.95

GRAND MANHATTAN

Bulliet Bourbon, Grand Marnier, Carpano Antica Vermouth and a dash of bitters 13.00

MARIN MOJITO

Silver Rum, mint, sugar, soda and lime 10.50

MARINITAS PALOMA

Silver Tequila, Grand Marnier, fresh grapefruit juice and lemon-lime soda 11.25

Sub Tres Generaciones Silver 11.75

CAIPIRINHA

Cachaca, muddled sugar and lime 9.50

SANGRIA

Red, By the glass or pitcher 8/38

NON ALCHOLOIC

CITRUS-MINT COOLER 3.95

HOUSE MADE LEMONADE 3.95

JARRITOS STRAWBERRY 3.00

JARRITOS LIME 3.00

STEWART'S ROOTBEER 3.50

BEER

16 oz Draft

Sculpin IPA 7.00

XX Amber, Modelo Especial 5.50

Negra Modelo, Mt Tam Pale Ale, Lagunitas IPA 5.75

Mini draft beer 2.00

Bottles

Coors Light 4.50

Corona, Corona Premier, Pacifico 5.00

Clausthaler NA 5.50

TEQUILAS

BLANCO

8.75

Corralejo

Hornitos

Magave

Lunazul

9.00

Mi Campo

Gran Centenario

Espolon

9.25

Cazadores

Tres Generaciones

Herradura

Milagro

11.00

Casamigos

Codigo

Chinaco

Partida

Patron

7 Leguas

11.50

Casa Noble

12.00

Chamucos

Don Julio

El Tesoro

Fortaleza

Volcan

El Mayor

13.00

Milagro Single

Barrel

14.00

Ocho

19.00

Casa Drgones

REPOSADO

9.00

Monte Alban

9.25

Magave

Hornitos

10.00

Cazadores

Mi Campo

Gran Centenario

Milargo

Corralejo

Espolon

11.00

Herradura

Jose Cuervo

Tradicional

Tres Generaciones

12.00

Partida

Chinaco

Patron

7 Leguas

12.50

Casamigos

13.00

Chamucos

Don Julio

El Mayor

El Tesoro

Fortaleza

Casa Noble

15.00

Milagro Single Barrel

Codigo

Ocho

22.00

Clase Azul

ANEJO

11.50

Hornitos

Corralejo

Magave

Milagro

Cazadores

Espolon

13.00

El Mayor

Casa Noble

Tres Generaciones

Cazadoras Extra

Casamigos

Patron

7 Leguasa

14.00

Herradura

El Tesoro

Gran Centenario

16.00

Chamucos

Partida

Chinaco

Don Julio

17.00

Ocho

Don Julio 70

19.00

Fortaleza

Patron Extra

El Tesoro Paradiso

24.00

Codigo

Cuervo Reserve

Casa Noble Single

Barrel 5yr

Ocho Extra

Milagro Single Barrel

31.00

Asombroso

Don Julio 1942

**Straws and Water Upon Request