



MARINITAS

## ANTOJITOS

Sopa del dia 8.00

### Guacamole

made daily, house made salsa fresca 9.95

### Tostaditas

two crispy corn tortillas, grilled salmon, tomatillo, onions, avocado sauce, nopales salad 11.00

### Chile Relleno \*\*has nuts

roasted poblano chile stuffed with squash, leeks, epazote, pumpkin seeds, almonds, queso Oaxaca 10.95

### Camarones con Chipotle

gulf prawns sautéed with cilantro crema, chipotle chile, rajas, 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 10.95

## CEVICHE 10.95 each, 2 for 19.00

### Classic\*

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

### Tuna Crudo\*

avocado, radish, lime-serrano vinaigrette

### Peruvian\*

cumin spiced salmon, aji amarillo, citrus, chili water, onions, cilantro

## ENCHILADAS

### Enchiladas vegetarianas

seasonal vegetables with pipian verde 14.95  
(Vegan Option Available)

### Enchiladas de pollo

chicken with ancho chile, roasted tomatoes, jack cheese 15.95

### Enfrijoladas

black bean and cheese enchilada, avocado, salsa fresca, cilantro, chipotle crema 14.50

## 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 10.50

### Marinitas

little gem lettuce with avocado, pumpkin seeds, queso fresco, cilantro, creamy lime vinaigrette 10.95

### Salmon y Verduras

grilled salmon, rainbow carrots, radish, kale, chayote squash, queso fresco, chipotle citrus vinaigrette 19.95

### Beet and Jicama Salad

kale, carrots, chayote squash, radish, pumpkin seeds, queso fresco, chipotle citrus vinaigrette 9.95

### Add to any salad

Chicken or Carnitas 5.75 Shrimp, Steak or Salmon 9.95

\*contains raw fish \*\*has nuts \*\*\*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 16.95  
(Vegan Option Available)

### Pescado Grillado

grilled salmon, brussels sprouts, leeks, red pepper mulato, green apple salsa 21.95

### Grilled Snake River Farms Wagyu Bavette Steak\*\*\*

baby broccoli, papas villa, chimichurri 27.00

### Carnitas

slow braised pork, black beans, house made tortillas (3), serrano chile salsa fresca, pickled onions, queso cotija 19.95

## TACOS (2 each)

add black beans and green rice 3.50

**Tacos of the month** pinto beans, green rice 14.95

### Tacos de verduras (vegan)

seasonal vegetables, guacamole, three seed cabbage slaw, served on house made corn tortillas 11.95

### Tacos dorados de verduras

crispy tacos with seasonal vegetable, potatoes, queso Oaxaca, cascabel sauce 11.95

### Tacos dorados de pollo

crispy tacos with chicken, potato, watercress, queso Oaxaca, cascabel sauce 12.50

### Tacos de pescado

grilled cod, guacamole, three seed cabbage slaw, tabasco crema, served on house made corn tortillas 14.95

### 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

### THURSDAY

#### "Tinga"

braised pork, tomatillos, purslane, cumin, coriander, sweet corn polenta 19.95

### 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 19.95

### SATURDAY

#### Lamb Birria (while available)

braised lamb shank, ancho guajillo chilies, baby broccoli, corn polenta 26.00

## AL LADO

**Frijoles negros** black beans 3.95

**Frijoles pintos** pinto beans 3.95

**Arroz verde** green rice 3.95

**Fresh handmade** corn tortillas (2) 1.50

**Verduras** sautéed chard with poblano crema 5.00

**Third basket of chips** 1.95

## DULCES

### Churros

with canela sugar, warm chocolate and cajeta sauce 7.95

### Marinitas Flan \*\*has nuts

with toasted almonds, vanilla and dark caramel 7.95

### Tres Leches Cake

with seasonal fruit 8.95

### Budino

warm chocolate cake with mocha-caramel sauce and vanilla bean ice cream 8.95

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
<b>CASA</b> Silver Tequila, Cointreau, house made sweet & sour	9.95/43
<b>DELUXE</b> Monte Alban Reposado, Cointreau, house made sweet & sour	10.95/49
<b>SUPREMO</b> Hornitos Anejo, Cointreau, house made sweet & sour	11.95/54

TOP SHELF	GLASS/PITCHER
<b>PLATA</b> Patron Silver, Cointreau, house made sweet & sour	12.95/58
<b>ESPECIAL</b> Don Julio Reposado, Grand Marnier, house made sweet & sour	13.95/63
<b>ELEGANTE</b> Tres Generaciones Anejo, Cointreau, house made sweet & sour	13.95/63

FRUIT & SPICE	BY THE GLASS
<b>FIERRO</b> Silver Tequila, Cointreau, house made sweet & sour, jalapeño	11.95
<b>SEASONAL</b> Silver Tequila, Cointreau, house made sweet & sour	11.95
<b>PINEAPPLE</b> Silver Tequila, Grand Marnier, fresh pineapple, agave, spicy salt	12.75

## FLIGHTS

<b>Mezcal</b> Union, Vago, Casamigos	14
<b>Blanco</b> Casamigos, Magave, Casa Dragones	12
<b>Reposado</b> Siete Leguas, Fortaleza, Clase Azul	14
<b>Añejo</b> Don Julio 70, Gran Centenario, Chamucos	16
<b>Extra Añejo</b> Cazadores, Asombroso, Casa Noble	24

## MEZCAL

Union	10.00
Vago	11.50
Casamigos	13.00

## WHITE WINE half price bottle wednesday GLASS/BOTTLE

<b>Light</b>	
House Chardonnay (changes monthly)	8.50/34
Black Stallion, Sauvignon Blanc, Napa Valley	8.75/35

### Medium Full

Ramón Bilbao, Albarino, Spain	8.95/35
Ferrari Carano, Fume Blanc, Sonoma	9.95/38
Rodney Strong, Chardonnay, Sonoma Coast	9.95/39
Odisea Cochon Old Vine Rosé 2016	9.95/39
Textbook Chardonnay, Napa Valley	12.50/50

### Cava

Segura Viudas, Brut Reserva NV	187ml 9	750ml 33
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## RED WINE half price bottle wednesday GLASS/BOTTLE

<b>Medium</b>	
House Red (changes monthly)	8.50/34
Llama, Malbec, Mendoza, Argentina	8.95/35
Rodney Strong, Pinot Noir, Russian River Valley	10/40
<b>Full</b>	
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 11.95

### 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 11.50

### MARINITAS PALOMA

Silver Tequila, Grand Marnier, fresh grapefruit juice and lemon-lime soda 11.75  
Sub Tres Generaciones Silver 11.95

### CAIPIRINHA

Cachaca, muddled sugar and lime 10.50

### SANGRIA

Red, By the glass or pitcher 9.95/42

## NON ALCHOLOIC

<b>CITRUS-MINT COOLER</b>	3.95
<b>HOUSE MADE LEMONADE</b>	3.95
<b>JARRITOS STRAWBERRY</b>	3.95
<b>JARRITOS LIME</b>	3.95
<b>STEWART'S ROOTBEER</b>	3.95

## 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	REPOSADO	ANEJO
8.75	9.00	11.50
Corralejo	Monte Alban	Hornitos
Hornitos		Corralejo
Magave	9.25	Magave
Lunazul	Magave	Milagro
	Hornitos	Cazadores
9.00		Espolon
Mi Campo	10.00	
Gran Centenario	Cazadores	13.00
Espolon	Mi Campo	El Mayor
	Gran Centenario	Casa Noble
9.25	Milargo	Tres Generaciones
Cazadores	Corralejo	Cazadoras Extra
Tres Generaciones	Espolon	Casamigos
Herradura		Patron
Milagro	11.00	7 Leguasa
	Herradura	
11.00	Jose Cuervo	14.00
Casamigos	Tradicional	Herradura
Codigo	Tres Generaciones	El Tesoro
Chinaco		Gran Centenario
Partida	12.00	
Patron	Partida	16.00
7 Leguas	Chinaco	Chamucos
	Patron	Partida
11.50	7 Leguas	Chinaco
Casa Noble		Don Julio
	12.50	
12.00	Casamigos	17.00
Chamucos		Ocho
Don Julio	13.00	Don Julio 70
El Tesoro	Chamucos	
Fortaleza	Don Julio	19.00
Volcan	El Mayor	Fortaleza
El Mayor	El Tesoro	Patron Extra
	Fortaleza	El Tesoro Paradiso
13.00	Casa Noble	
Milagro Single		24.00
Barrel	15.00	Codigo
	Milagro Single Barrel	Cuervo Reserve
14.00	Codigo	Casa Noble Single
Ocho	Ocho	Barrel 5yr
		Ocho Extra
19.00	22.00	Milagro Single Barrel
Casa Drgones	Clase Azul	
		31.00
		Asombroso
		Don Julio 1942

\*\*Straws and Water Upon Request