



ANTOJITOS

Sopa del dia 8.00

Guacamole

made daily, house made salsa fresca 10.95

Grilled Asparagus**has nuts

poblano crema, pipian verde, four-seed salad 8.95

Chile Relleno **has nuts

roasted poblano stuffed with squash, leeks, epazote, pumpkin seeds, almonds, queso Oaxaca 11.95

Camarones con Chipotle

sautéed gulf prawns, cilantro crema, chipotle chile, rajitas, shallots, orange, served with grilled bread 12.00

Queso Fundido

three cheeses, chorizo, crushed potatoes, pumpkin seeds blended with smoky chili sauce, cilantro crema, warm tortilla chips 11.95

CEVICHE 11.95 ea, 2 for 20

Classic*

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

Peruvian*

cumin spiced salmon, aji amarillo, citrus, chile water, onion, cilantro

ENCHILADAS (2 each)

add black beans and green rice 3.50

Enchiladas vegetarianas

seasonal vegetables with pipian verde 15.50

**Vegan Option Available

Enchiladas de pollo

chicken with ancho chile, roasted tomatoes, jack cheese 16.95

Enfrijoladas

black bean and cheese enchilada, avocado, salsa fresca, cilantro, chipotle crema 14.95

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 10.95

Marinitas

little gem lettuce with avocado, pumpkin seeds, queso fresco, cilantro, creamy lime vinaigrette 11.95

Mango y Aguacate

mango, avocado, jicama, watercress, cotija cheese, chipotle citrus vinaigrette 11.95

Add to any salad

Chicken or Carnitas 6.95 Shrimp, Steak or Salmon 10.25

*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

Pescado Grilado

coriander crusted grilled salmon, summer squash, serrano, coconut milk, chayote 24.95

Grilled Creekstone Farms Wagyu Bavette Steak**

seasonal vegetable, papas villa, chimichurri 27.00

Carnitas

slow braised pork, black beans, house made tortillas (3), serrano chile salsa fresca, pickled onions, queso cotija 20.95

Plato Vegetariano

quinoa pilaf, sautéed chard with poblano crema, chile relleno stuffed with parsnip and queso Oaxaca, roasted King Trumpet mushrooms, grilled asparagus, cherry tomato relish, chipotle, pumpkin and sesame seeds 17.95
**Vegan Option Available

TACOS (2 each)

add black beans and green rice 3.50

Tacos de verduras (vegan)

seasonal vegetables, guacamole, three seed cabbage slaw, served on house made corn tortillas 12.95

Tacos dorados de verduras

crispy tacos with seasonal vegetable, potatoes, queso Oaxaca, cascabel sauce 12.95

Tacos dorados de pollo

crispy tacos with chicken, potato, watercress, queso Oaxaca, cascabel sauce 13.50

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 15.95

Tacos de shrimp al pastor

grilled achiote-spiced prawns, roasted garlic salsa, grilled pineapple, watercress radish salad, house made corn tortillas 15.95

ESPECIALES FIN DE SEMANA Friday-Saturday

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

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

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 8.95

Tres Leches Cake

with seasonal fruit 9.95

Budino

warm chocolate cake with mocha-caramel sauce and vanilla bean ice cream 9.95

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	10.95/43
DELUXE Monte Alban Reposado, Cointreau, house made sweet & sour	11.95/49
SUPREMO Hornitos Anejo, Cointreau, house made sweet & sour	12.95/54

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

FRUIT & SPICE	BY THE GLASS
FIERRO Silver Tequila, Cointreau, house made sweet & sour, jalapeño	11.95
SEASONAL Silver Tequila, Cointreau, house made sweet & sour	11.95

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
Vago	11.50
Casamigos	13

WHITE WINE half price bottle wednesday GLASS/BOTTLE

Light House Chardonnay (changes monthly)	9.50/37
Medium Full Honig Sauvignon Blanc, Napa '19	10/38
Matanzas Creek, Sauvignon Blanc, Napa '18	10/38
Rodney Strong, Chardonnay, Sonoma Coast '19	9.95/39
Cyprus Russian River Chardonnay '17	12/46
Cava Rose, Cochon, Old Vine '19	9.95/39
Segura Viudas, Brut Reserva NV	187ml 9 750ml 33

RED WINE half price bottle wednesday GLASS/BOTTLE

Medium House Red (changes monthly)	9.50/37
Rodney Strong, Pinot Noir, Russian River Valley '16	10/40
Lichen Moonglow, Anderson Valley '18	13/50
Full Liberty School, Cabernet Sauvignon, Paso Robles '18	10/40
Terrazas, Reserva Malbec, Mendoza, Argentina '17	10/40
Green&Red Chiles Canyon Napa Zinfandel '18	13/50
Pessimist Red Blend, Paso Robles '17	12.75/54

BEBIDAS LATIN SPECIALTIES

CUCUMBER LEMONADE

Pearl Cucumber Vodka, St. Germain Elderflower liquor, soda and fresh lemonade 12.95

GRAND MANHATTAN

Bulliet Bourbon, Grand Marnier, Carpano Antica Vermouth and a dash of bitters 14.00

MARIN MOJITO

Silver Rum, mint, sugar, soda and lime 12.50

MARINITAS PALOMA

Silver Tequila, Grand Marnier, fresh grapefruit juice and lemon-lime soda 11.75
Sub Tres Generaciones Silver 12.95

CAIPIRINHA

Cachaca, muddled sugar and lime 10.50

SANGRIA

Red, By the glass or pitcher 9.95/42

NON ALCOHOLIC

CITRUS-MINT COOLER	3.95
HOUSE MADE LEMONADE	3.95
JARRITOS STRAWBERRY	3.95
JARRITOS LIME	3.95
STEWART'S ROOTBEER	3.95
PELLIGRINO	5.50

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

**Straws and Water Upon Request