



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, rajas, 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, creamy cilantro 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

AL LADO

Frijoles negros black beans 3.95 Arroz verde green rice 3.95

Frijoles pintos pinto beans 3.95 Third basket of chips 1.95

Papas a la huancayna (vegan option available)

peruvian spicy potatoes, yellow bell pepper, aji Amarillo sauce, queso fresco, cilantro 7.95

Fresh handmade corn tortillas (2) 1.50

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

Adobo Chicken Salad

adobo braised chicken, arugula, purslane, avocado, corn, cilantro, oranges, pepitas, cotija, adobo vinaigrette 19.50

Grilled Salmon Salad

grilled salmon on quinoa salad with chayote, cucumber, poblano, scallions, cilantro, tomatoes, avocado dressing, purple corn "nuts" 24.00

Pescado Grilado

coriander crusted salmon, grilled summer squash, serrano, orange-coconut sauce, chayote salad with tamarind 24.95

Lomo Saltado Hanger Steak**

hanger steak marinated in the peruvian style with soy-cumin, braised bell peppers, tomatoes, papas a la huancayna (see Al Lado) 31.95

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-Sunday

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

Cochinita Pibil

Yacatan style slow braised chipotle spiced pork on a sweet corn polenta 19.50

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

*contains raw fish **can be cooked to order

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!

	GLASS/PITCHER
THE BIG THREE	
CASA Silver Tequila, Cointreau, house made sweet & sour	10.95/49
DELUXE Monte Alban Reposado, Cointreau, house made sweet & sour	11.95/53
SUPREMO Hornitos Anejo, Cointreau, house made sweet & sour	12.95/58

	GLASS/PITCHER
TOP SHELF	
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

	BY THE GLASS
FRUIT & SPICE	
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

	GLASS/BOTTLE
Matthew Fritz Chardonnay, North Coast '18	9.50/36
Honig Sauvignon Blanc, Napa '19	10/38
Matanzas Creek, Sauvignon Blanc, Napa '18	10/38
Abadia de San Campio, Albarino, Rias Baixas '19	11/42
Cyprus Chardonnay, Russian River '17	12/46
Duckhorn Chardonnay, Napa '19	15/60

ROSE

Rosé, Cochon, Old Vine '19	9.95/39
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SPARKLING

Segura Viudas, Brut Reserva NV	187ml 9	750ml 33
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RED WINE

	GLASS/BOTTLE
Altos Malbec, Mendoza '18	9.50/36
Lichen Moonglow Pinot Noir, Anderson Valley '18	13/50
Liberty School Cabernet Sauvignon, Paso Robles '18	10/40
Dutton Estate Pinot Noir, Russian River Valley '18	15/60
Sasanna Balbo Malbec, Mendoza '17	13/50
Green&Red Chiles Canyon Zinfandel, Napa '18	13/50

BEBIDAS LATIN SPECIALTIES

CUCUMBER LEMONADE

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

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

Silver Rum, mint, sugar, soda and lime	12.50
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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
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SANGRIA

Red, By the glass or pitcher	9.95/42
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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	8.00
XX Amber, Modelo Especial	6.50
Negra Modelo, East Bros Pils, Lagunitas IPA	7.00
Mini draft beer	2.50

Bottles

Coors Light	4.50
Corona, Corona Premier, Pacifico	5.00
Clausthaler NA	5.50

TEQUILAS

BLANCO	REPOSADO	ANEJO
9.00	9.25	12.50
Corralejo	Monte Alban	Hornitos
Hornitos		Corralejo
Magave	9.50	Magave
Rancho	Magave	Milagro
	Hornitos	Cazadores
9.25		Espolon
Mi Campo	10.50	
Gran Centenario	Cazadores	13.50
Espolon	Mi Campo	El Mayor
	Gran Centenario	Casa Noble
9.50	Milargo	Tres Generaciones
Cazadores	Corralejo	Cazadoras Extra
Tres Generaciones	Espolon	Casamigos
Herradura		Patron
Milagro	11.50	7 Leguasa
	Herradura	
11.25	Jose Cuervo	14.50
Casamigos	Tradicional	Herradura
Codigo	Tres Generaciones	El Tesoro
Chinaco		Gran Centenario
Partida	12.50	
Patron	Partida	17.00
7 Leguas	Chinaco	Chamucos
	Patron	Partida
11.75	7 Leguas	Chinaco
Casa Noble		Don Julio
	13.00	
12.25	Casamigos	18.00
Chamucos		Ocho
Don Julio	13.50	Don Julio 70
El Tesoro	Chamucos	
Fortaleza	Don Julio	20.00
Volcan	El Mayor	Fortaleza
El Mayor	El Tesoro	Patron Extra
	Fortaleza	El Tesoro Paradiso
13.50	Casa Noble	
Milagro Single		25.00
Barrel	15.50	Codigo
	Milagro Single Barrel	Cuervo Reserve
14.50	Codigo	Casa Noble Single
Ocho	Ocho	Barrel 5yr
		Ocho Extra
19.00	22.00	Milagro Single Barrel
Casa Drgones	Clase Azul	
		32.00
		Asombroso
		Don Julio 1942