



ANTOJITOS

Sopa del dia 8

Guacamole

made daily, house made salsa fresca 11

Brussels Sprouts

fried brussels sprouts, pumpkin seeds, cotija cheese, lemon jalapeno crema 11

Tostaditas

two crispy corn tortillas, grilled salmon, avocado sauce, nopales salad 13

Chile Relleno **has nuts

roasted poblano stuffed with squash, cebollitas, epazote, pumpkin seeds, almonds, queso Oaxaca 14

Camarones con Chipotle

sautéed gulf prawns, cilantro crema, chipotle chile, rajas, shallots, orange, served with grilled bread 13

Queso Fundido

three cheeses, chorizo, crushed potatoes, pumpkin seeds blended with smoky chili sauce, cilantro crema, warm tortilla chips 13

CEVICHE

Classic*

crab, shrimp, squid, scallops, avocado, tomato, lime 13

Tuna Crudo*

avocado, mango, cilantro, onion, chipotle-lime vinaigrette, served with taro root chips 14

Peruvian*

cumin spiced salmon, aji amarillo, citrus, chile water, onion, cilantro 13

ENCHILADAS (2 each)

add black beans and green rice 3.50

Enchiladas vegetarianas

seasonal vegetables with pipian verde 16
**Vegan Option Available

Enchiladas de pollo

chicken with ancho chile, roasted tomatoes, jack cheese 18

Enfrijoladas

black bean and cheese enchilada, avocado, salsa fresca, cilantro, chipotle crema 15

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 12

Marinitas

little gem lettuce with avocado, pumpkin seeds, queso fresco, creamy cilantro lime vinaigrette 12

Beets y Kale

jicama, pomegranate, red onion, watercress, goat feta, chipotle tahini vinaigrette 12

Add to any Salad

Chicken or Carnitas 6.95, Add Shrimp, Steak or Salmon 10.25

ENTRADAS

Grilled Salmon Salad

quinoa, cucumber, yellow wax beans, scallions, tomato, avocado, lime dressing 26

Pescado Grilado

grilled salmon, sweet potato, sautéed chard, watercress and radish salad 27

Bistec Argentino**

grilled wagyu steak, broccolini, roasted fingerling potatoes, mushrooms, chimichurri, shallot jus 33

Carnitas

slow braised pork, black beans, house made tortillas (3), serrano chile salsa fresca, pickled onions, queso cotija 22

Plato Vegetariano

green rice-garbanzo pilaf, sautéed chard with poblano crema, chile relleno stuffed with seasonal vegetable and queso Oaxaca, mushrooms, sweet potato, cherry tomato relish, chipotle, pumpkin and sesame seeds 20
**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 14

Tacos dorados de verduras

crispy tacos with seasonal vegetable, potatoes, queso Oaxaca, cascabel sauce 15

Tacos dorados de pollo

crispy tacos with chicken, potato, watercress, queso Oaxaca, cascabel sauce 15

Tacos de pescado

grilled cod, guacamole, three seed cabbage slaw, tabasco crema, served on house made corn tortillas 17

Tacos de carne asada

grilled sirloin, avocado, grilled onions, queso cotija, chipotle salsa, served on house made corn tortillas 18

Tacos de shrimp al pastor

grilled achiote-spiced prawns, roasted garlic salsa, pineapple, watercress radish salad, house made corn tortillas 18

ESPECIALES FIN DE SEMANA Friday-Sunday

Tacos de Pato

duck confit tacos, escabeche, slaw, queso cotija, cascabel mole, pinto beans, green rice 19

Cochinitas Pibil

Yucatan style slow braised achiote spiced pork, adobo black bean purée, housemade tortillas 22

Sopa de Mariscos

In the style of Vera Cruz, with gulf prawns, mussels, clams, cod, squid, served with grilled bread, roasted poblano aioli, lime 29

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

Fresh handmade corn tortillas (2) 1.50

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

18% Service Charge on tables of 6 or more

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

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.

*contains raw fish **can be cooked to order

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 purchased mixers or preservatives!

THE BIG THREE	GLASS/PITCHER
CASA Silver Tequila, Cointreau, house made sweet & sour	11/49
DELUXE Monte Alban Reposado, Cointreau, house made sweet & sour	12/53
SUPREMO Hornitos Anejo, Cointreau, house made sweet & sour	13/58

TOP SHELF	GLASS/PITCHER
PLATA Patron Silver, Cointreau, house made sweet & sour	13/58
ELEGANTE Tres Generaciones Anejo, Cointreau, house made sweet & sour	14/63
ESPECIAL Don Julio Reposado, Grand Marnier, house made sweet & sour	15/65

FRUIT & SPICE	BY THE GLASS
FIERRO Silver Tequila, Cointreau, house made sweet & sour, jalapeño	12
SEASONAL Silver Tequila, Cointreau, house made sweet & sour	12

FLIGHTS

Mezcal Union, Vago, Casamigos	15
Blanco Casamigos, Magave, Casa Dragones	13
Reposado Siete Leguas, Fortaleza, Clase Azul	15
Añejo Don Julio 70, Gran Centenario, Chamucos	17
Extra Añejo Cazadores, Asombroso, Casa Noble	25

MEZCAL

Union	10
Vago	11.50
Casamigos	13

WHITE WINE

	GLASS/BOTTLE
Matthew Fritz Chardonnay, North Coast '21	9.50/36
Honig Sauvignon Blanc, Napa '21	11/42
Preston Sauvignon Blanc, Dry Creek Valley '22	11/42
Jermann Pinot Grigio, Fiuli Italy 1'19	13/50
Duckhorn Chardonnay, Napa '21	15/60
Miner Chardonnay Napa '19	15/60

ROSE

Miraval "Studio", Provence '20	10/40
Miner Mendocino Rosato Sangiovese '21	10/40

SPARKLING

La Marca Prosecco Rose, Tuscany NV	187ml	12
Segura Viudas, Brut Reserva NV	187ml	9
	750ml	33

RED WINE

	GLASS/BOTTLE
Matthew Fritz Cabernet, North Coast '18	9.50/36
Morgan 12 Clones Pinot Noir, Santa Lucia Highlands '19	14/55
County Line Pinot Noir, Sonoma Coast '20	15/60
Susana Balbo Malbec, Mendoza '18	13/50
Green & Red Chiles Canyon Zinfandel, Napa '18	13/50
L. Preston Dry Creek, Rhone Blend '18	14/55
Decoy Limited Cabernet, Napa Valley '18	15/60

BEBIDAS LATIN SPECIALTIES

CUCUMBER LEMONADE

Pearl Cucumber Vodka, St. Germain Elderflower liquor, soda and fresh lemonade 13

GRAND MANHATTAN

Bulliet Bourbon, Grand Marnier, Carpano Antica Vermouth and a dash of bitters 14

MARIN MOJITO

Silver Rum, mint, sugar, soda and lime 13

MARINITAS PALOMA

Silver Tequila, Grand Marnier, fresh grapefruit juice and lemon-lime soda 12
Sub Tres Generaciones Silver 13

CAIPIRINHA

Cachaca, muddled sugar and lime 12

SANGRIA

Cabernet, brandy, Cointreau, fresh orange juice, simple syrup. By the Glass or pitcher 10.50/42

NON ALCOHOLIC

CITRUS-MINT COOLER	3.95
HOUSE MADE LEMONADE	3.95
JARRITOS PINEAPPLE	3.95
JARRITOS FRUIT PUNCH	3.95
HENRY WEINHARD'S ROOTBEER	3.95
PELLIGRINO	5.50

BEER AND CIDER

16 oz Draft

Sculpin IPA	8.00
Modelo Especial, Negra Modelo, East Bros Pils, Lagunitas IPA	7.00
Golden State Cider	8.00

Bottles

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

TEQUILAS

BLANCO	REPOSADO	ANEJO
<u>10.00</u> Corralejo Hornitos Rancho	<u>10.25</u> Monte Alban	<u>13.00</u> Hornitos Milagro Cazadores Espolon
<u>10.25</u> Mi Campo Gran Centenario Espolon	<u>10.50</u> Magave Hornitos	<u>14.00</u> El Mayor Casa Noble Tres Generaciones Cazadores Extra Casamigos Patron 7 Leguasa
<u>10.50</u> Cazadores Tres Generaciones Herradura Milagro	<u>11.00</u> Cazadores Mi Campo Gran Centenario Milargo Corralejo Espolon	<u>15.00</u> Herradura El Tesoro Gran Centenario
<u>11.75</u> Adictivo Casamigos Codigo Chinaco Partida Patron 7 Leguas El Tequileno Arette	<u>11.50</u> Herradura Jose Cuervo Tradicional Tres Generaciones	<u>18.00</u> Adictivo Chamucos Partida Chinaco Don Julio Volcan
<u>12.50</u> Casa Noble	<u>12.75</u> Partida Chinaco Patron 7 Leguas Arette	<u>19.00</u> Ocho Don Julio 70
<u>13</u> Chamucos Don Julio El Tesoro Fortaleza Volcan El Mayor Mijenta	<u>13.50</u> Adictivo Doble Casamigos El Tequileno	<u>21.00</u> Fortaleza Patron Extra El Tesoro Paradiso El Tequileno
<u>13.75</u> Milagro Single Barrel	<u>13.75</u> Chamucos Don Julio El Mayor El Tesoro Fortaleza Casa Noble	<u>26.00</u> Codigo Cuervo Reserve Casa Noble Single Barrel 5yr Ocho Extra Milagro Single Barrel
<u>14.75</u> Ocho	<u>15.50</u> Milagro Single Barrel Codigo Ocho Volcan Mijenta	<u>32.00</u> Asombroso Don Julio 1942
<u>19.00</u> Casa Drgones	<u>22.00</u> Clase Azul	

**Straws and Water Upon Request