

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 All Three 20

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

Mango y Aguacate

mango, avocado, jicama, watercress, cotija, chipotle vinaigrette 12

Add to any Salad

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

BRUNCH Saturday-Sunday

Huevos Rancheros

layers of tortillas, black beans, salsa roja, green onions, with any style eggs, queso fresco, crema, avocado, salsa fresca 15

Breakfast Taco

two crispy tacos with scrambled eggs, spicy chorizo, Oaxaca cheese, potatoes, black beans, salsa fresca, cotija cheese 14

Mexican Cinnamon Toast

brioche bread soaked in a vanilla & Mexican cinnamon egg batter served with mangoes and agave syrup 12

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

Tinga de Pollo

Braised chicken, tomatillos, purslane, cumin, coriander, sweet corn polenta 19

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

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 one ounce each

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
House Chardonnay	10/36
Fillaboa Albarino, Rias Baiyas '21	11/42
Morgan Sauvignon Blanc, Arroyo Seco '21	11/42
Honig Sauvignon Blanc, Napa '22	12/46
Jermann Pinot Grigio, Fiuli Italy '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	10
	750ml	36

RED WINE

	GLASS/BOTTLE
House Cabernet	10/36
Calera Pinot Noir, Central Coast '21	14/55
Adelaida Pinot Noir, Paso Robles '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 '19	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 LIME	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
Modelo Especial, Negra Modelo, East Bros Pils, Lagunitas IPA	7
Golden State Cider	8

Bottles

Coors Light	5
Corona, Corona Premier, Pacifico	6
Clausthaler NA	6

TEQUILAS 1.75 oz

BLANCO	REPOSADO	ANEJO
10 Corralejo Hornitos Rancho	11 Monte Alban Magave Hornitos	14 Hornitos Milagro Cazadores Espolon
11 Mi Campo Gran Centenario Espolon Cazadores Tres Generaciones Herradura Milagro	12.00 Cazadores Mi Campo Gran Centenario Milargo Corralejo Espolon Herradura Jose Cuervo Tradicional Tres Generaciones	15 El Mayor Casa Noble Tres Generaciones Cazadores Extra Casamigos Patron 7 Leguasa
12 Adictivo Casamigos Codigo Chinaco Partida Patron 7 Leguas El Tequileno Arette	13 Partida Chinaco Patron 7 Leguas Arette	16 Herradura El Tesoro Gran Centenario
12.50 Casa Noble	13.50 Adictivo Doble Casamigos El Tequileno	19 Adictivo Chamucos Partida Chinaco Don Julio Volcan
13 Chamucos Don Julio El Tesoro Fortaleza Volcan El Mayor Mijenta	14 Chamucos Don Julio El Mayor El Tesoro Fortaleza Casa Noble	20 Ocho Don Julio 70
15 Milagro Single Barrel Ocho	15.50 Milagro Single Barrel Codigo Ocho Volcan Mijenta	22 Fortaleza Patron Extra El Tesoro Paradiso El Tequileno
19.00 Casa Drgones	22 Clase Azul	27 Codigo Cuervo Reserve Casa Noble Single Barrel 5yr Ocho Extra Milagro Single Barrel
		32 Asombroso Don Julio 1942

**Straws and Water Upon Request