

## 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

## 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

### Beet y 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

\*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

### Grilled Salmon Salad

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

### Pescado Grilado

grilled salmon, yellow and green zucchini, shallots, mashed potatoes, crispy chipotle glaze 27

### Bistec Argentino\*\*

grilled wagyu steak, asparagus, 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 NOT AVAILABLE AFTER 8 PM

green rice-garbanzo pilaf, sautéed chard with poblano crema, chile relleno stuffed with seasonal vegetable and queso Oaxaca, mushrooms, asparagus, 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

### Sopa de Mariscos

in the style of vera cruz, wild gulf prawns, mussels, clams, cod, squid, roasted poblano lime aioli, served with grilled bread 24

### Cochinitas Pibil

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

### Enchiladas de Carne

mole rojo, nopales-watercress salad 20

## 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 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 purchased mixers or preservatives!

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

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

FRUIT & SPICE FIERRO	BY THE GLASS
Silver Tequila, Cointreau, house made sweet & sour, jalapeño	13

### SEASONAL

Silver Tequila, Cointreau, house made sweet & sour, fruit puree 13

### FLIGHTS one ounce each

<b>Mezcal #1</b> Union, Del Maguey, Casamigos	15
<b>Mezcal #2</b> Union, Mexicana, Ensemble	15
<b>Blanco</b> Casamigos, Magave, Casa Dragones	13
<b>Reposado</b> Siete Leguas, El Tesoro, Clase Azul	15
<b>Añejo</b> Don Julio 70, Gran Centenario, Chamucos	17
<b>Extra Añejo</b> Cazadores, Asombroso, Casa Noble	25

### MEZCAL

Union or Mexicano	10
Casamigos	13
Del Maguey or Ensemble	15

### WHITE WINE

	GLASS/BOTTLE
House Chardonnay	10/36
Morgan Albarino, Arroyo Seco '23	11/42
Preston Sauvignon Blanc, Dry Creek '23	12/46
Honig Sauvignon Blanc, Napa '23	13/50
Jermann Pinot Grigio, Fiuli Italy '22	13/50
Duckhorn Chardonnay, Napa '22	16/60
Frank Family Chardonnay, Carneros '22	16/60

### ROSE

Domaine de Cala, Provence '23 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 '22	14/55
Dutton Estate Pinot Noir, Russian River '22	-/64
Susana Balbo Malbec, Mendoza '20	-/50
Preston Zinfandel, Dry Creek '21	-/55
Margerum M5, Santa Barbara '21	14/55
Preston Petite Sirah, Dry Creek '21	-/55
Decoy Limited Cabernet, Alexander '21	15/60

## BEBIDAS LATIN SPECIALTIES \$14

### CUCUMBER LEMONADE

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

### GRAND MANHATTAN

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

### MARIN MOJITO

Meyers's Silver Rum, mint, brown sugar, soda and lime

### MARINITAS PALOMA

Tres Generaciones Silver, Grand Marnier, fresh grapefruit juice and lemon-lime soda

### CAIPIRINHA

Cachaca, muddled sugar and lime

### SANGRIA

Cabernet, brandy, Cointreau, fresh orange juice, simple syrup. By the Glass or pitcher 12/46

### NON ALCOHOLIC

CITRUS-MINT COOLER	4.95
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

#### Bottles

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

## TEQUILAS 1.75 oz

BLANCO	REPOSADO	ANEJO
10	11	14
Corralejo	Monte Alban	Hornitos
Hornitos	Magave	Milagro
Rancho	Hornitos	Cazadores
Teremana		Espolon
	12.00	Teremana
	Cazadores	
11	Gran Centenario	15
Mi Campo	Milagro	El Mayor
Gran Centenario	Teremana	Casa Noble
Espolon	Espolon	Tres Generaciones
Cazadores	Herradura	Patron
Tres Generaciones	Jose Cuervo	7 Leguasa
Herradura	Tradicional	
Milagro	Tres Generaciones	17
		Cazadoras Extra
12		Casamigos
Adictivo	13	Herradura
Codigo	Partida	El Tesoro
Chinaco	Chinaco	Gran Centenario
Patron	El Tequileno	
7 Leguas	Patron	
Arette	7 Leguas	19
	Arette	Adictivo
13		Chamucos
Casamigos		Chinaco
Casa Noble	14	Don Julio
Chamucos	Adictivo Doble	
Don Julio	Chamucos	22
El Tesoro	Don Julio	Ocho
Fortaleza	El Mayor	Don Julio 70
Volcan	El Tesoro	Fortaleza
El Mayor	Fortaleza	Patron Extra
Mijenta	Casa Noble	El Tesoro Paradiso
15	15.50	
Ocho	Casamigos	27
	Codigo	Codigo
19.00	Ocho	Arette Gran Clase
Casa Drgones	Volcan	Cuervo Reserve
	Mijenta	Komos
		Ocho Extra
	22	
	Clase Azul	34
		Asombroso
		Don Julio 1942

\*\*Straws and Water Upon Request