

BOTANITAS

GUACAMOLE – 10.95

Prepared table side – Avocado / pico de gallo / sea salt / serrano peppers

QUESO FUNDIDO – 9.95

Mexican cheeses flambéed in tequila / house made corn tortillas / morita salsa with mushrooms or chorizo add 2.00

YUCATAN CEVICHE – 10.95

Shrimp / habanero citrus / avocado / orange segments / cilantro

ATUN PACIFICO CEVICHE – 12.95

Ahi Tuna / maggi-lime marinade / avocado / fresh chiles / crispy amaranth

COL DE BRUSELAS – 7.95

Crispy brussels sprouts / chile de árbol sauce / pumpkin seeds / roasted sesame seeds / lime

CHICKEN FLAUTAS – 8.95

Chicken rolled in crispy corn tortilla / black bean puree / crema Mexicana / morita salsa

ALBONDIGAS – 8.95

Mexican meatballs in chipotle sauce / crumbled oaxacan cheese / fresh Mexican cream / cilantro

TAMAL VERDE – 5.95

Shredded chicken / tomatillo sauce / pickled onion / cilantro

NACHOS GABACHOS – 10.95

Corn tortilla chips / cheese dip / crema / guacamole / pico de gallo / bean puree / house pickled jalapenos w/ chicken or steak add 2.00

QUESADILLA DE POLLO - 9.95

Grilled chicken / Chihuahua cheese / crema fresca / flour tortilla / guacamole / pico de gallo

QUESADILLA DE CHICHARRON – 7.95

pork belly fried until crisp / house-made corn tortilla / Chihuahua cheese / five chile sauce

PLATANO RELLENO DE CAMARONES – 8.95

Stuffed sweet plantain / grilled adobo shrimp / arbol chile sauce / Oaxaca cheese / cilantro

ENTRADAS

POLLO MOLE POBLANO – 15.95

Grilled chicken breast / mole poblano sauce / fried plantains / epazote herb rice / refried beans

POLLO AL ZARAPE – 16.95

Pan seared chicken breast / red zarape sauce / cheese / pico / avocados / refried beans / crispy bacon / cotija cheese white rice.

CHILE RELLENO – 12.95

Poblano pepper / sautéed vegetables / cheese / black bean puree / salsa roja – Add Chorizo \$2.00

CARNE ASADA** - 19.95

Grilled skirt steak / chimichurri / sautéed vegetables / sweet corn tamal / charro beans / toreado chile
MAKE IT A SURF & TURF - add Shrimp – 4

LOMO SALTADO – 15.95

Skirt steak / soy seasoning / ginger / fries / epazote white rice.

CARNITAS DE PUERCO – 14.95

Slow roasted pork shoulder / pickled red onion / charro beans / Mexican rice / habanero / salsa verde / house-made corn tortillas

CAMARONES A LA DIABLA – 17.95

Grilled jumbo shrimp / veggie white rice / grilled pineapple / refried beans / salsa aji / tequila reduction.

MEXICAN FLAG – 12.95

Corn tortilla / beef barbacoa / chicken tinga / Mexican cheeses / tomatillo & chipotle sauce /

MOLCAJETE FOR TWO – 30.95

Molcajete stone filled with skirt steak / chicken / shrimp / house made chorizo / Chihuahua cheese / Rice / charro beans / house made tortillas

FAJITAS

Your choice of grilled fajitas / bell pepper / onion / guacamole / crema Mexicana / rice / charro beans / flour tortillas.

FILLING OPTIONS – Chicken / Veggies – 14.95

Steak or Shrimp – 16.95

ENCHILADAS

Two enchiladas served with rice / refried black beans

CHEESE ENCHILADAS – 11.95

Mexican cheese / green tomatillo sauce / crema

SHRIMP ENCHILADAS – 13.95

Corn / rajas / cheese / Jalisco sauce / avocado / fried plantains / crema

BEEF ENCHILADAS – 13.95

Beef brisket barbacoa / chipotle sauce / crema

CHICKEN ENCHILADAS – 12.95

Chicken tinga / tomatillo & chipotle sauce / crema

MOLE ENCHILADAS – 14.95

Braised duck / mole sauce / sesame seeds / crema

SIDES

fried plantains - 3.95

Cotija cheese rice – 3.95

house made corn tortillas(4) – 2.95

nacho cheese sauce – 3.95

guacamole - 4.95

corn on the cob – 3.95

sweet corn tamal – 3.95

AUTHENTIC MEXICAN TACOS IN HAND-MADE CORN TORTILLA

BEEF TONGUE – \$3.50

Braised / roasted pasilla chile sauce / onion / cilantro

COCHINITA PIBIL – \$3.00

Yucatan style pit barbecued pork / Mexican sour orange / house pickled red onions / cilantro

CHILORIO STEAK – \$3.00

Shredded beef braised in a rich & tangy sauce of pasilla & guajillo chiles / cilantro-onion

FISH TACOS – (Baja California)- \$3.95

Seared mahi mahi / Mexican slaw / house pickled chiles

PORK CARNITAS – \$3.00

Slow roasted / tomatillo sauce / onion & cilantro / pork rinds

AL PASTOR – \$3.00

Seared house-cured pork belly in a sauce of tomatoes & guajillo chiles / pineapple / onion-cilantro

CHORIZO – \$3.50

House made pork sausage / pickled onions / cotija

GRILLED CHICKEN – \$3.00

Grill marinated chicken breast / onion-cilantro / green tomatillo sauce

CHICKEN TINGA – \$3.00

Pulled chicken poblana / onion-cilantro / crema Mexicana

DE SUADERO – \$3.95

Braised roasted & grilled brisket / house made tortilla / salsa verde / onion-cilantro

SOPAS (SOUPS)

POZOLE ROJO – 8.95

Mexico's famous hominy soup / fresh pork / guajillo chile / onion-cabbage

TORTILLA – 6.95

Creamy tortilla-guajillo broth / crema / tortilla strips add chicken – 2

TLALPENO – 7.95

Traditional chicken soup / carrots / cilantro / avocado / rice / smoky chipotle sauce / chipotle chile

ENSALADAS (SALADS)

HUERTO SALAD – 8.95

Mixed greens / tomato / cheese / tangerine jicama / mango / apple / pepitas / avocado / house made vinaigrette dressing

CHIPOTLE BBQ CHICKEN SALAD – 12.95

Romaine-Napa / black beans / roasted corn / tortilla strips / cilantro / cotija & Chihuahua cheeses / house made cilantro ranch dressing

ROASTED BEET SALAD – 8.95

Avocado / roasted beets / tomatillo / red onion / jicama / orange dressing / queso fresco