

BOTANAS

Guacamole Tradicional 6.95

fresh avocados, lime, tomato cubes, onion, cilantro, serrano pepper

Guacamole del Dia 7.95

fresh avocados, lime, onion, cilantro fresh fruit of the day,
and chef's inspiration

Ceviche 7.95

tilapia, lime, extra virgin olive oil, serrano, tomato, onion

Ceviche del Mes MP

monthly special

CAZUELIYAS

de Champiñones 6.95

wild mushrooms, chile de arbol, garlic, onion,
crema fresca, chihuahua cheese

de Rajas con Chorizo 5.95

roasted poblano strips, chorizo, onions,
crema fresca, chihuahua cheese

de Camarones 7.95

sauteed shrimp, red onion, garlic, cilantro-chimichurri,
chihuahua cheese

TACOS

order of 4

a la Diabla 10.95

sauteed shrimp, butter-mojo de ajo, chipotle lime, avocado slice

Pescado 10.95

crispy beer battered tilapia, red cabbage, onion, tomato,
lime, chipotle-morita aioli

Bien Trucha 9.95

grilled skirt steak, home-made chorizo, chihuahua,
roasted tomatillo-serrano salsa

Pastor 9.95

ancho-guajillo marinated pork, cilantro, onion,
pineapple, morita salsa

Arrachera 9.95

grilled skirt steak, guacamole, chile de arbol-tomato salsa

Hongos 8.95

sauteed portabello mushrooms, chile de arbol-mojo de ajo,
onions, avocado slice

Pollo 9.95

crispy rolled tortilla, shredded chicken breast,
potato hash, crema and queso fresco, morita-serrano salsa

de la Costa 10.95

crispy beer battered shrimp, napa cabbage, cilantro, onion,
roasted serrano-mango salsa

20% Gratuity will be added to all parties of 6 or more

ENSALADAS

Manzana 7.95

baby arugula, apple, jicama shaved manchego, caramelized pecan,
lemon-tajin vinaigrette

Espinaca 6.95

baby spinach, pear, queso fresco, pinenuts, alfalfa sprouts,
jamaica vinaigrette

SOPAS

Crema de Chile Poblano 4.95

creamy roasted poblano, potato cubes and queso fresco

Soup of the Month 4.95

special soup of the month

BROCHETAS

Pica-Pica 8.95

bacon wrapped shrimp, onion, pineapple, chipotle-lime glaze

Carne 8.95

beef tenderloin, onion, poblano, garlic-avocado salsa

TACOS CONT.

order of 4

Pescadillas 9.95

shredded shark, epazote, avocado-habanero pico

Barriga de Puerco 8.95

slow roasted pork belly, adobo, salsa verde cruda,
cucumber, queso fresco

Huitlacoche 9.95

sauteed chicken, huitlacoche, queso fresco,
serrano salsa, grilled corn

PARA ACOMPAÑAR

Esquites 3.95

grilled corn, epazote-butter, lemon-aioli, queso cotija chile piquin

Arroz Poblano 3.95

white rice, poblano cubes, sour cream, chihuahua cheese

Frijoles Refritos 2.95

pinto beans, chipotle, garlic

SALSAS each 1.95 sampler 4.95

morita, serrano, habanero

changes or modifications politely declined

menu prices are subject to change without notice