

STARTERS & SMALL PLATES

GUACAMOLE a classic recipe of avocado, tomato, onion, chile serrano, cilantro and lime	\$6.95
QUESO FUNDIDO monterrey and chihuahua cheeses melted in a cast iron skillet with blistered poblano peppers and house made chorizo sausage, served with flour tortillas	\$7.95
QUESADILLAS TRADICIONALES corn masa turnovers filled with sautéed huitlacoche 'mexican truffles', wild mushrooms and chihuahua cheese, served with chipotle lime aioli	\$7.95
QUESADILLAS NORTEÑAS flour tortillas grilled with chicken and monterrey jack cheese, served with sour cream and tomatillo avocado dipping sauce	\$6.95
CEVICHE CLÁSICO mahi mahi marinated with lime, jicama, chile serrano, tomato, onion, and cilantro, served with tostaditas	\$9.95
TAMALES de PUERCO fresh corn masa steamed in a corn husk, topped with shredded pork and ancho agave glaze	\$6.95
TOSTADITAS de PATO pulled duck in blood orange habanero sauce piled high on crisp corn tortillas with black bean puree, lime cabbage, and avocado cream	\$7.95
CAMARONES al MOJO de AJO jumbo shrimp sautéed in a garlic butter sauce, served with micro greens salad	\$9.95

SOUPS & SALADS

SOPA de TORTILLA spicy tomato broth with shredded chicken and tortilla strips, served with avocado, panela cheese, and lime	\$5.95
SOPA de FRIJOLE NEGROS black beans simmered with onion and spices and pureed, topped with sour cream and annatto oil	\$4.95
ENSALADA MILAGRO mixed greens with cilantro lime vinaigrette, tomato, panela cheese, and toasted pepitas	\$4.95
ENSALADA CESAR romaine lettuce tossed with house made caesar dressing, cotija cheese, and garlic croutons entrée size with chicken \$9.95 or shrimp \$11.95	\$5.95
ENSALADA AZTECA mixed greens, grilled chicken, spicy chipotle ranch, panela cheese, avocado, tomato, and tortilla strips	\$8.95

TACOS

'taqueria' inspired tacos served with choice of rice and beans

TACOS de PESCADO FRITO tilapia dipped in a dos equis amber ale batter on homemade corn tortillas with chipotle aioli, lime cabbage, pico de gallo, and queso fresco	\$11.95
TACOS de PESCADO a la PARRILLA grilled tilapia on flour tortillas with chipotle aioli, lime cabbage, pico de gallo, and queso fresco	\$12.95
TACOS al CARBON grilled skirt steak with fresh diced onion and cilantro in homemade corn tortillas, served with chile de arbol salsa	\$10.95
TACOS al PASTOR chile marinated pork tenderloin with grilled pineapple and cilantro in homemade corn tortillas, served with salsa verde	\$10.95
TACOS de CAMERONES grilled shrimp with achiote marinade on a flour tortilla with micro greens and mango salsa fresca	\$11.95
TACOS de POLLO TINGA shredded chicken in a chipotle tomato sauce, served on flour tortillas with lime cabbage, pico de gallo and queso fresco	\$10.95

ENCHILADAS

traditional enchiladas served with choice of rice and beans

ENCHILADAS ROJAS de POLLO	\$11.95
shredded chicken and jack cheese rolled in corn tortillas and baked in an earthy chile ancho sauce	
ENCHILADAS VERDES de PUERCO	\$11.95
slow roasted pork rolled in corn tortillas with jack cheese and baked in a spicy tomatillo sauce	
ENCHILADAS SUIZAS de CANGREJO	\$14.95
lump crab meat and spinach wrapped in corn tortillas and baked in a creamy tomatillo sauce	
ENCHILADAS de MOLE POBLANO con PATO	\$13.95
slow roasted duck rolled in corn tortillas and baked in mole poblano (this dish contains peanuts)	
ENFRIJOLADAS de HONGOS	\$12.95
wild mushrooms, huitlacoche 'mexican truffles', and chihuahua cheese, baked in a black bean sauce	

TRADITIONAL ENTREES

POLLO con MOLE POBLANO	\$14.95
half roasted chicken smothered in house made mole poblano, a complex sauce of dried chiles, peanuts, almonds, raisins, spices and mexican chocolate, served with cilantro rice pilaf and calabacitas	
CARNE ASADA	\$15.95
grilled angus sirloin with mexican chimichurri, charred scallions, chile morita salsa, charro beans and street corn 'off the cob'	
SALMÓN YUCATECO	\$14.95
atlantic salmon marinated in achiote and grilled in a banana leaf, topped with mango salsa and annatto oil, served with chile mashed potatoes and garlic spinach	
BARBACOA de CORDERO	\$15.95
tender lamb tips braised with avocado leaves, tomatoes, onions, cumin, and oregano, served with cilantro rice pilaf and charro beans	
CHILES RELLENOS	\$12.95
chile poblano filled with zucchini, mushrooms, and jack cheese, lightly battered and topped with smoked chile salsa, served with mexican rice and street corn 'off the cob'	
POLLO ADOBADO	\$11.95
red chile marinated chicken, grilled and topped with warmed salsa fresca and tomatillo avocado sauce, served with chile mashed potatoes and calabacitas	
CHILE VERDE de PUERCO	\$12.95
pork tenderloin and red potatoes simmered in a spicy tomatillo chile broth, served with corn tortillas	
MAHI MAHI con MOLE VERDE	\$15.95
pan seared mahi mahi with mole verde, a traditional green sauce made with fresh chiles, tomatillos, pumpkin seeds and spices, served with cilantro rice pilaf and refried black beans	

SIDE DISHES

CHARRO BEANS	\$2.95	CHILE MASHED POTATOES	\$2.95
pinto beans simmered with chorizo, bacon, tomato, and chiles		red potatoes mashed seasoned with chiles	
REFRIED BLACK BEANS	\$2.95	STREET CORN 'OFF THE COB'	\$2.95
simmered with epazote and refried, topped with queso fresco		grilled corn off the cob with garlic mayo and queso fresco	
MEXICAN RICE	\$2.95	CORN TAMALES	\$2.95
traditional mexican rice cooked in tomato broth		topped with crema and queso fresco	
CILANTRO RICE PILAF	\$2.95	CALABACITAS	\$2.95
cilantro lime scented rice		grilled zucchini and yellow squash seasoned with chipotle	

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness