

Soft drinks

AGUA FRESCAS

Tamarindo	3
Jamaica	3
Horchata	3

JARRITOS

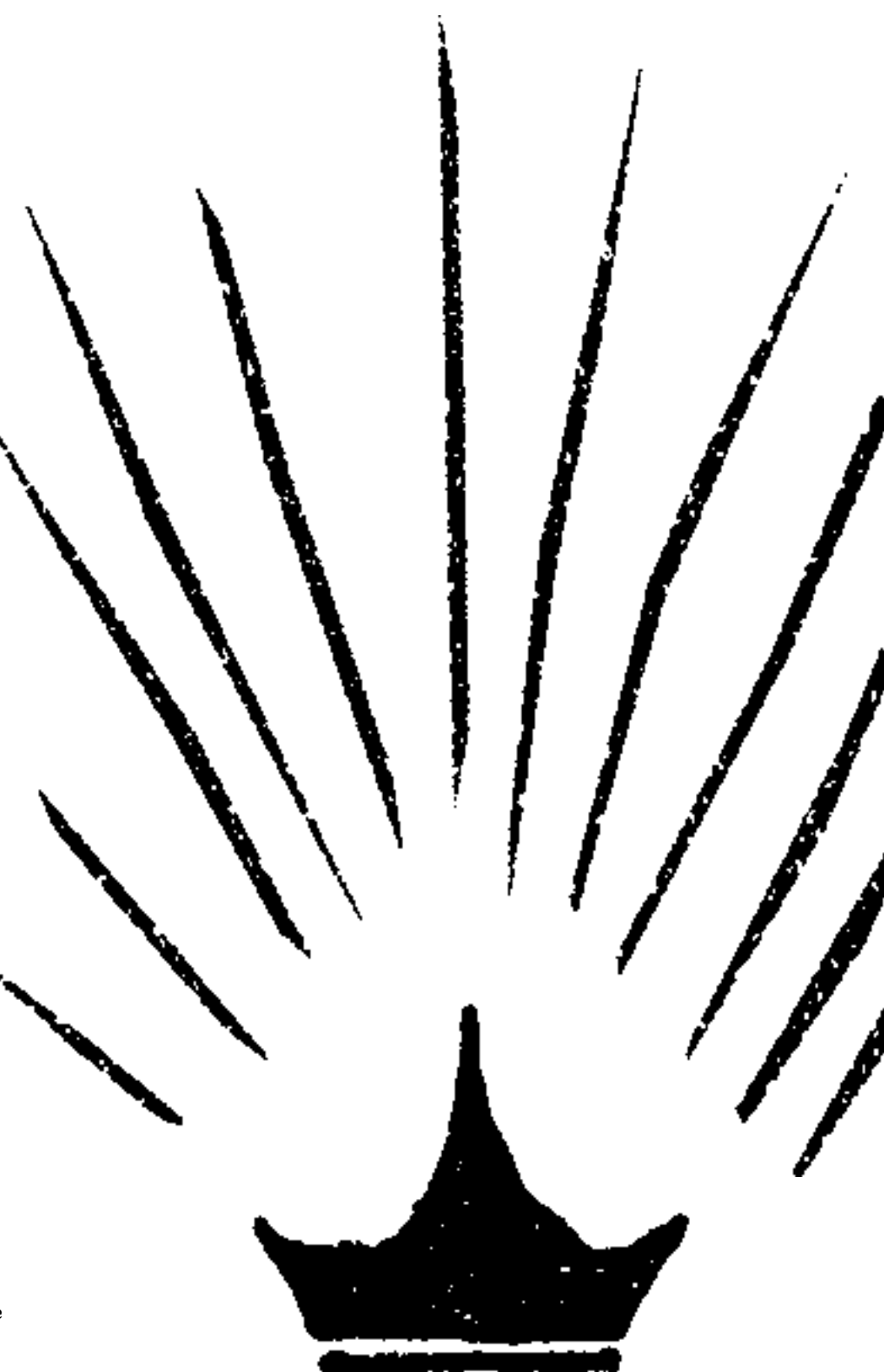
Pineapple	3.5
Grapefruit	3.5
Mandarin	3.5

REFRESCOS

Sidral Mundet Apple Soda	3.5
Mexican Coca-cola	4

Wine

	Glass	Bottle
Blanc Brut.	9	40
MARQUIS DE LA TOUR: France		
Riesling	10	45
SAINT M: Pfalz, Germany		
Sauvignon Blanc.	10	45
NOBLO: Marlborough, New Zealand		
Chardonnay.	11	50
CHLOE: Sonoma County, California		
Garnacha	10	45
BORSAO: Campo de Borja, Spain		
Merlot	9	40
PENFOLDS RAWSON'S RETREAT: South Eastern Australia		
Cabernet Sauvignon.	9	40
CONCANNON FOUNDERS: San Francisco, California		



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 04/10/19

Ensaladas y Sopas

- Sopa de Hongos** 6.5
wild mushroom soup
- Chayote** 8.5
corn, pickled onion, avocado, lime vinaigrette
- Sopa de Tortilla** 7.5
tomato broth, chicharron, crisp tortilla
- Nopales** 8
cactus, pumpkin seed, avocado, tomato
- Crab & Avocado** 14.5
mixed greens, chopped crab, avocado, grapefruit, bacon, chipotle dressing

GUACAMOLE 12
with tortilla chips

(CHIPS) & salsa 4.5

NACHOS 12

chorizo, chihuahua cheese, black beans, pickled jalapeño, habanero - mint salsa



QUESO FUNDIDO Melted chihuahua cheese with your choice of:

Chorizo & Poblanos-11 Mushrooms-9 Vegetable-8 Short Rib-11

CEVICHE

- Camaron Azul Veracruzana*** 12
blue shrimp a la veracruzana, garlic oil, olives, avocado, tomatoes, red & yellow bell peppers, red onion & micro mix
- Tuna Ceviche*** 13.5
avocado, cucumber, radish, mixed peppers, fried egg
- Campechana*** 13.5
shrimp, tuna, crab meat, tomato, onion, cilantro, jalapeños, avocado, ketchup

A LA PLANCHA

- Pozole Pork Belly Gorditas** 12
- Pibil Tostada** 10
crispy tortilla, achiote chicken, cabbage, refried black beans, hardboiled egg
- Trio de Tamales** 12
one each: chicken, mushrooms, mixed vegetable

DE LA CALLE

- Chicken Quesadilla** 12
molote de pollo (fried quesadilla)
- Zucchini Blossom & Corn Quesadilla** . . . 10.5
- Pork Pastor Quesadilla** 11
achiote braised pork, pineapple, oaxaca cheese
- Carne Quesadilla** 13.5
skirt steak, onions, peppers, pico de gallo, lettuce, cheese, crema
- Huitlacoche Empanada** 12
lettuce, crema, cotija cheese, chipotle salsa
- Pambazo** 12.5
chorizo, potatoes, lettuce, tomato, oaxaca cheese, salsa verde & salsa roja
- Lamb Burrito** 13
- Chicken Pastor*** 13.5
chicken, rice, roasted pineapple salsa, chihuahua, arbol, lettuce

Enchiladas

Chicken mole verde 12	Short Rib salsa roja 12	Black Bean salsa pipian 9	Eggplant smoked pumpkin seed chipotle salsa 10
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T A C O S	Chicken 9
	Brussels Sprouts 8
	Carnitas (pork) 9
	Brisket 10
	Lamb 11
	Fish 12
	Duck* 12
Plato Fiesta 30	

pico de gallo, roasted pineapple salsa, creamy corn and poblano salad

ESPECIALIDADES *meat & fish*

- Alambre de Pollo with Refried Beans** . . 14.5
guacamole, chicken, mushroom, bacon, poblanos, onion, chihuahua, flour tortillas
- Calamares en su Tinta** 10
squid ink, bell peppers, rice, salad
- Carne Asada*** 17
potato, sautéed spinach and mushrooms, ajillo sauce, whole beans, nopales
- Chile Relleno** 12.5
fried stuffed poblano pepper, chihuahua cheese, chipotle adobo sauce, rice
- Tumbada** 16
Veracruz-style paella, epazote-scented rice, chicken, chorizo, shrimp, squid, fish, achiote chimichurri
- Chile en Nogada** 12.5
stuffed poblano pepper, ground beef, almonds, dried fruit, walnut sauce
- Camarones** 16
shrimp, tomato-chipotle sauce, rice, vegetables
- Duck Carnitas platter** 29
half duck with scallions, onions, lemongrass habanero & avocado salsas
- Los Moles** 19.5
one each: mole negro with lamb, poblano with chicken, pipian rojo with pork

CHILAQUILES

tortilla chips tossed in your choice of salsa verde or roja, topped with a fried egg and your choice of:

- Chicken*** 12
- Steak*** 13

ADICIONALES

- Rice** - 4
- Refried Black Beans** - 4
- Cauliflower** - 4
agave, habanero
- Esquites** - 5
- Corn on the Cob** - 4
chipotle, queso fresco