

Soft drinks

AGUA FRESCAS

Tamarindo	3
Jamaica	3
Horchata	3

JARRITOS

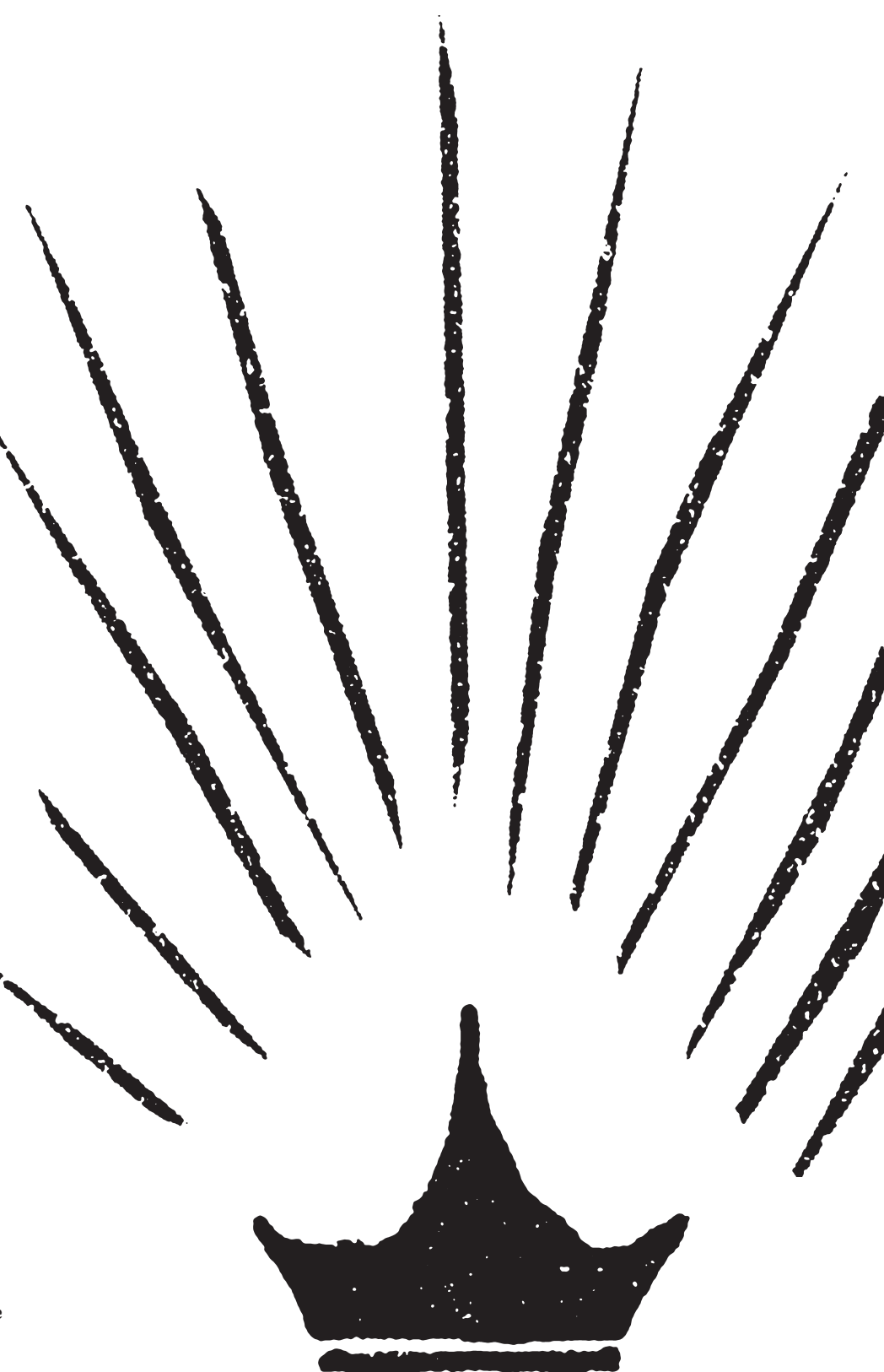
Pineapple	3.5
Grapefruit	3.5
Mandarin	3.5

REFRESCOS

Sidral Mundet Apple Soda	3.5
Mexican Coca-Cola	4

Wine

	Glass	Bottle
Blanc Brut	9	40
MARQUIS DE LA TOUR: France		
Sauvignon Blanc	10	45
MONKEY BAY: New Zealand		
Chardonnay	11	50
PENFOLDS KOONUNGA HILL: South Australia		
Garnacha	10	45
BORSAO: Campo de Borja, Spain		
Pinot Noir	9	
BOLLA: Northeast Italy		
Cabernet Sauvignon	9	40
10 SPAN: Livermore, California		



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 02/20/20

Ensaladas y Sopas

- Sopa de Hongos** 6.5
wild mushroom soup
- Chayote** 9
iceberg lettuce, orange, jicama, apple, fennel, pickled onion, corn, lime vinaigrette
- Sopa de Tortilla** 7.5
tomato broth, chicharron, crisp tortilla
- Nopales** 8.5
mixed greens, nopales, oaxaca cheese, pickled onion, tomato, radish, avocado, tortilla strips, pepita hummus, lime vinaigrette
- Crab & Avocado** 15
avocado, crab salad, mixed bell pepper, arugula, grapefruit, mango, bacon, herb vinaigrette



GUACAMOLE 13
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

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
- Tamal Colado** 12
shredded chicken tamale
- Multas Carne Asada** 13.5
Chipotle salsa, chihuahua, cherry tomato, avocado, cilantro, red onion
- 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 Burrito*** 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
- Milanesa de Carne** 16
Romaine, tomato, red onion, toreados, salsa macha, avocado salsa
- 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

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|---|--|
| Rice - 4 | Esquites - 5 |
| Refried Black Beans - 4 | Corn on the Cob - 4.5
chipotle, queso fresco |
| Cauliflower - 6
agave, habanero | |