

Tropisueño

Traditional Mexican food, simply prepared. Bienvenido and enjoy!

The House Margarita \$8

El Jimador Blanco, fresh lime juice and organic agave nectar. On the rocks with house salt.

Guacamole

Ripe avocados, lime juice, cilantro, jalepeños, and red onion.

Mariscos ~ Seafood

Traditional Cocteles:

Mexican style seafood, two choices, each in spicy tomato broth.

Coctel de Camarones 11
classic Mexican shrimp cocktail

~ or ~

Seafood Campechana 12
with shrimp, octopus, bay scallops and mussels

Ceviche de Pescado 7

Fresh Tilapia marinated in lime juice with onion, cucumber, cilantro, serrano and avocado.

Tostada de Camarones 8

Lightly poached shrimp with lime juice and salsa fresca on a crisp tostada with guacamole.

Antojitos ~ Starters

Platanos Fritos 6

Fried sweet plantains served with seasoned black beans and Mexican crema.

Empanandas de Hongos 8

Two Mexico City style turnovers filled with mushrooms and cheese, topped with guacamole.

Callos de Hacha a la Plancha 10

Seared Sea Scallops on a plantain-chorizo hash. Avocado-tomatillo salsa.

Molotes de Papa y Chorizo 8

Corn masa "cigars" filled with potato and Mexican chorizo. Black bean sauce and crema.

Tacos al Pastor 7

Two soft tacos with grilled marinated pork, pineapple, onion, cilantro and salsa.

Yucatan Poc Chuc 7

Grilled skewered pork marinated in citrus. Roasted habanero salsa. Watch out!

Crispy Flautas 6

Crisp corn tortillas filled with chicken tinga, topped with salsa verde and finished with crema.

Camarones al Mojo de Ajo 10

Wild white shrimp sautéed with butter and lots of garlic, finished with a squeeze of lime.

Entradas ~ Entrees

Our Entree dishes are served with traditional accompaniments, family style. Classic refried, white Peruano or black beans, Mexican rice and warm tortillas.

Partida Blanco \$9

Manuel says, "this is a beautiful Tequila for sipping."

From Amatitan, in the lowlands of Jalisco, Partida has nuances of vanilla and anise with a smooth finish and a hint of smokiness.

Los Favoritos

Old-school combo plates with rice and beans:
Taco ~ Enchilada ~ Tamal ~ Chile relleno

2 items ~ 9.95 3 items ~ 12.95 4 items ~ 14.95

Chile Relleno de Picadillo 10

Mild Poblano chile stuffed with ground beef, green olives, raisins and savory spices.

Chicken with Mole Poblano 13

Leg and thigh braised in a traditional sauce made with dry chiles, spices, nuts, herbs and chocolate.

Chile Verde 12

Tender pieces of pork simmered in tomatillos, pepper, chiles and herbs.

Tampiqueño 14

Thin, marinated carne asada, topped with grilled green onions with an enchilada.

Pozole Vegetariano 12

Hominy, vegetables, potato, oyster and crimini mushrooms, stewed in a spicy tomato broth.

Albondigas Guisadas 13

Traditional meatballs stewed in a velvety tomato sauce with potatoes and carrots.

Pollo Asado 14

Plump, free-range chicken marinated with citrus and achiote. Grilled and served with sautéed zucchini, mushrooms, yellow squash, peppers and onion.

Chuleta de Puerco Adobada 16

Grilled Niman Ranch pork chop marinated in chiles and spices served with our house slaw.

Camarones Tropisueño a house favorite

16

Large wild shrimp in an chile de arbol sauce finished with crema, lime juice and cilantro. Spicy!

Caldo de Mariscos a la Casa

19

Large shrimp, sea scallops, mussels and fresh fish in a lobster-chile broth topped with crispy tortillas.

Fresh Mahi-Mahi en la Parilla

17

Grilled Mahi-Mahi seasoned with ground chiles over a shredded cabbage slaw.

We welcome all major credit cards and some fine jewelry. ~ 18% gratuity added to parties of five or more. ~ Thank you for coming tonight!