

## Appetizers

<b>GUACAMOLE</b> .....	<b>7.99</b>
<b>CHEESE DIP</b> .....	<b>7.99</b>
<b>FLAUTAS</b> .....	<b>9.85</b>
Four rolled dip fried chicken tinga taquitos, topped with guacamole sauce, sour cream, and chipotle/tomato salsa. Served on a bed of lettuce.	
<b>NACHOS</b> .....	<b>13.99</b>
Homemade totopos topped with cheese, lettuce, pico de gallo, sour cream. Chicken tinga   Beef brisket	
<b>CHICKEN EMPANADAS</b> .....	<b>9.99</b>
Two empanadas made with fresh masa, stuffed with queso Oaxaca and chicken tinga. Served on a bed of lettuce, avocado sauce, sour cream, and chipotle/tomato salsa.	
<b>PULPO EN CHILE MORITA</b> .....	<b>17.99</b>
Two octopus tentacles sautéed in a earthy chile morita oily sauce and topped with fried cilantro and Julienne carrots.	

## Sides

<b>RICE</b> .....	<b>3.50</b>	<b>WHOLE OR REFRIED BLACK BEANS</b> .....	<b>3.50</b>
<b>SOUR CREAM</b> .....	<b>1.99</b>	<b>SIDE OF SHRIMP</b> .....	<b>6.99</b>
<b>FRIES</b> .....	<b>2.50</b>		

## Street Tacos

*All tacos are served with rice, refried or whole black beans.*

<b>TACOS DE POLLO</b> .....	<b>15.35</b>
Three homemade tortillas, topped with grilled chicken, onions, cilantro, guacamole sauce, and salsa de tomatillo.	
<b>TACOS DE ASADA*</b> .....	<b>16.99</b>
Three homemade tortillas, topped with grilled steak, onions, cilantro, and salsa de arbol.	
<b>BRISKET TACOS</b> .....	<b>15.99</b>
Three homemade tortillas, topped with brisket, onion, cilantro, and creamy poblano sauce.	
<b>SHRIMP TACOS</b> .....	<b>18.99</b>
Two flour tortillas, topped with grilled shrimp, grilled onion, grilled poblano pepper, fresh onion, cilantro, drizzled with Ensenada and salsa de arbol.	
<b>TUNA TACOS*</b> .....	<b>17.99</b>
Three homemade tortillas, topped with red cabbage, onion, cilantro, and home-made chile ancho glaze.	
<b>TACOS DE MAHI-MAHI</b> .....	<b>17.99</b>
Three homemade tortillas, topped with red cabbage, onion, cilantro, mole sauce (chefs dad's recipe) and mango sauce.	
<b>TACOS PASTOR</b> .....	<b>16.99</b>
Three homemade tortillas, topped with marinated pork, cilantro, onion, pineapple sauce, and tomato/chipotle salsa.	

## Ceviches

*All ceviches are marinated with fresh lime juice.  
Served with home-made tostadas.*

<b>CEVICHE ROJO*</b> .....	<b>18.99</b>
Mixed with pico de gallo, and mole sauce.	
<b>CEVICHE VERDE*</b> .....	<b>18.99</b>
Mixed with pico de gallo, and creamy tomatillo sauce.	
<b>CEVICHE MAYO*</b> .....	<b>18.99</b>
Mixed with pico de gallo, and home-made lime/mayo.	
<b>CEVICHE TROPICAL*</b> .....	<b>18.99</b>
Mixed with pico de gallo, mango, and cucumber.	
<b>CEVICHE SAMPLER*</b> .....	<b>20.99</b>
Your choice of three ceviches.	
<b>SHRIMP TOWER</b> .....	<b>19.99</b>
Steamed shrimp, pico de gallo, avocado, and traditional cocktail sauce. Served with saltines.	

## Seafood Plates

*All plated are served with rice, refried or whole black beans, lettuce and Mexican coleslaw.*

<b>MAHI MAHI</b> .....	<b>22.99</b>
A grilled mahi fillet laid on a roasted creamy poblano sauce.	
<b>PESCADO A LA TALLA</b> .....	<b>22.99</b>
Pan-sear fish marinated in a mole sauce, served with avocado sauce and tortillas.	
<b>TUNA*</b> .....	<b>24.99</b>
Pan seared blakened yellowfin tuna. Served with chile ancho demi-glaze.	
<b>SALMON AL MEZCAL*</b> .....	<b>26.99</b>
Grilled Atlantic salmon covered with Mezcal / Chipotle glaze sauce.	

## Ensaladas

<b>SHRIMP SALAD</b> .....	<b>19.80</b>
Grilled shrimp, mixed greens, avocado, tomato, cilantro, pickle onion, tortilla strips, and side of Ensenada dressing.	
<b>CHICKEN SALAD</b> .....	<b>17.99</b>
Grilled chicken breast, mix greens, avocado, tomato, cilantro, pickled onion, tortilla strips, and lemon dressing.	
<b>BURRITO BOWL</b>	
Filled with rice, refried or whole black beans, lettuce, sour cream, and pico de gallo. Choose your favorite protein: Chicken 14.99 *Steak 16.99 Shrimp 16.99	

*\*This menu item might be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# Fajitas

## FAJITAS

Pick your favorite meat. Fajitas are served in a hot skillet with grilled poblano pepper, and onions. Served with rice, refried or whole black beans, sour cream, lettuce, Mexican coleslaw and corn tortillas.

*Grilled chicken 20 | \*Steak 23  
Shrimp 25 | Trio fajitas 30*

## FAJITAS RANCHERAS

Served in a hot skillet with grilled poblano pepper, grilled onions and salsa ranchera. Served with rice, refried or whole black beans, sour cream, lettuce, Mexican coleslaw and corn tortillas.

*Grilled chicken 21 | \*Steak 22  
Shrimp 26 | Trio fajitas 31*

## FAJITA QUESADILLA

Big flour tortilla stuffed with cheese, grilled poblano peppers, grilled onions and drizzle with chile de arbol, avocado sauce and sour cream. Served with rice and refried or whole black beans.

*Grilled chicken 19 | \*Steak 20 | Shrimp 21*

## QUESA BIRRIA ..... 20.75

A big flour tortilla stuffed with cheese, and braised Brisket cooked with a mole sauce while wrapped in a banana leave and left in the oven for 5 hours. All the juice from the meat is served to make the consome (broth) that is served on the side. Topped with salsa de arbol, cilantro, cebolla, pickle onion. Served with rice and the consome to dip your quesadilla.

# Especialidades

*All of these items are served with lettuce, Mexican coleslaw, rice, refried or whole black beans and tortillas.*

## COCHINITA PIBIL ..... 18.99

Boston Butt braise in banana leave with achiote, dried chilis, spices, and fresh juices till shredded and topped with pickle red onion.

## PECHUGA A LA PLANCHA ..... 17.99

Grilled chicken breast served on a bed of roasted creamy poblano pepper.

## POLLO AL MEZCAL ..... 19.99

Grill chicken breast sautéed in a sweet Mezcal sauce.

## MOLE POBLANO ..... 17.99

Chicken thigh topped with authentic mole poblano.

## CHILE RELLENO ..... 19.99

Poblano pepper deep fried in egg wash, stuffed with chicken tinga, queso Oaxaca and simmered in a tomato sauce.

## CARNE ASADA\* ..... 24.99

A traditional thin grilled steak, grilled onion, chile toreado, salsa ranchera, and avocado sauce.  
*Add Jumbo shrimp 4.75*

## RIBEYE RANCHERO\* ..... 28.99

10 oz grilled steak, ranchero sauce, grilled poblano peppers and grilled onion.

## RIBEYE\* ..... 28.99

10 oz grilled steak resting on a roasted creamy poblano sauce.

## ENCHILADAS SUIZAS ..... 16.99

Four Tinga enchiladas, topped with cheese, creamy tomatillo sauce and drizzled with sour cream. Served with rice, refried or whole black beans, lettuce and Mexican coleslaw.

## CREAMY POBLANO ENCHILADAS ..... 16.99

Four Brisket enchiladas, topped with cheese and roasted creamy poblano pepper sauce. Served with rice, refried or whole black beans, lettuce and Mexican coleslaw.

## ENCHILADAS MOLE POBLANO ..... 16.99

Four Tinga enchiladas, topped with cheese and Mole Poblano and drizzled with sour cream. Served with rice, refried or whole black beans, lettuce and Mexican coleslaw.

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*A 20% gratuity will be applied to parties of 10 or more people.*