

Bienvenidos



Botanas

Guacamole de Mexico \$9

Roasted Corn
with Mexican crema
and roasted chile de arbol \$8

Tres Tacos
(tortillas mais, hecho a mano) Pollo,
Carne Asada, Carnitas or Potato/Spinach \$9

Taco Platter
platter of 9 Tacos, pick from above \$24

Tacos Pescados
(tortillas harina) two tacos
with jalapeno cabbage escabeche \$10

Queso Fundido
with chile en rajas and chorizo/soyrizo \$9

Tamale
"Oaxaca Style" in corn husk
with salsa verde \$9

Seasonal Ceviche
with avocado, serrano chiles and lime \$12

Wood Fired Duck Taquitos
with mole \$9

Grilled Quesadilla
(tortilla mais) with queso ranchero,
poblano chiles and chicken or shrimp \$9

Grilled Mexican Shrimp
with chipotle chile dip \$12

Grilled Tijuana Caesar
with anchovy parmesan dressing \$9

**Verdolaga, Cilantro,
Tomato and Tortilla Salad**
with cotija vinaigrette \$10

SALSAS

**Verde • Super Roja
Negra/Rustica • Picante**
\$3

Cena

Cilantro Cumin Carne Asada
with cebollitas, escabeche,
and borracho beans \$16

Roasted Half Chicken
with mole Coloradito + corn and nopales \$15

Kettle Fried Huachinango
(Red Snapper) Veracruzana \$16

**Wood Fired Chicken
or Vegetable Enchiladas**
with salsa verde, rice and beans \$13

Wood Fired Chile Rellenos
with queso Oaxaca and spinach with
salsa negra, rice and beans \$14

Classic "Carnitas Style" Pork
with sautéed verdolaga and tomatillos \$15

"Macho Man" Burrito
with chicken or steak, Oaxaca beans,
lettuce, and chiles in red sauce \$14

MexiCombo
Two Items \$14 / Three Items \$17

- Chile Relleno
- Chicken, Cheese or Vegetable Enchilada
- Taco - Choice of Pollo,
Carne Asada, or Pescado (+\$1)
- Tamale

served with rice and beans

**¡BUEN
PROVECHO!**

Sides

Cilantro Rice \$3
Wood Fired Black Beans \$3
Potatoes and Spinach \$4

Postres

Paletas de Mango
con miel y crema \$7
Coconut Flan \$7

**Red Velvet
Mexican Chocolate
Wedding Cake** \$7

Beers

Corona • Corona Light
Negra Modelo • Pacifico
Carta Blanca \$6

Draft Beers

Dos Equis • Tecate \$5
Draft Beer Pitchers
\$15

"Silverrano"

Corzo Silver with muddled
cucumber, serrano chiles and sour \$11

"Guavalove"

Casa Noble Reposado con guava nectar
y damiana \$12

"Cadillac Eldorado with Pink Fins"

Porfidio "Super-Jalisco" Silver, Cointreau Noir
and fresh muddled fruit \$15

"Platino Latino"

Cuervo Platino (Reserva De La Familia Platinum Tequila)
with white peach and Cointreau Noir \$12

"Jump on a Horse"

Herradura Reposado with cactus flower and Cointreau \$12

"Screamer"

Sauza Reposado with fresh mango and guajillo lemon syrup \$10

"Jamaica Vacation"

Hibiscus infused Gran Centenario with jamaica and pineapple \$12

Margaritas y Cocteles

"Papachulo"

El Mayor Silver con tangerine, Cointreau and sour \$13

"The Big Kahuna"

Asombroso Silver with coconut and citrus sour \$12

"Cachasita Mojito"

Cabana Cachaca wth yerba buena, fresh lime and cane sugar \$11

Pitchers

Tijuana Pitcher

with El Jimador Blanco \$22

Acapulco Pitcher

with Cazadores Blanco \$28

Sayulita Pitcher

with Don Julio Silver \$38

Super Jalisco Pitcher

with Porfidio
"Super-Jalisco" Silver \$45

Sodas \$3

Organic
Mexican
Coffee \$3

Mexican

Coffee D-Luxe

A touch of Mexican
chocolate, canela and
whipped cream \$4
with Kahlua and Tequila \$10

SOFT BEVERAGES

Agua Fresca

Mexican seasonal fruit water \$4

Jugos

Naranja, Toronja \$5

Bebidas

Mexico
Restaurante y Bar