

LUNCH | DINNER

APERITIVO | APPETIZER

Chips & Salsa | Made Here! VE/G

Fresh chips fried daily + our homemade salsa recipe! 1.00
Refill chips 50¢ | Refill salsa 50¢

Fresh Guacamole VE/G

We peel every Hass Avocado here then season for that fresh taste. Includes first basket of chips & salsa Half 6.50 Full 9.75

Nachos Grande! VE/G

Fresh chips loaded with refried pinto beans, cheese, guacamole, sour cream & jalapenos! 12.95
Add: Beef or Chicken 3.50 Asada or Carnitas 4.50

Coconut Lime Shrimp

Generously sized prawns rolled in shaved coconut. Served with our sweet & mildly spicy jelly. (6) 12.95

Baja Shrimp Ceviche G New

Cooked shrimp then chilled with cucumbers, cilantro, onions, avocado, serrano peppers with lime juice and spices. 12.95

Cabo Calamari New

Sliced calamari, panko breaded and served with Latin inspired jalapeno marinara. (6) 12.95

Wings Chipotle G

Chicken wings (8) with spicy chipotle sauce. 11.95

Wings Habnero G

Mucho CALIENTE if you dare. (8) with chile habanero 11.95

Wings de Cerdo | Pork G

Just because they look a bit like chicken wings! On bone, slow cooked pork "wings" (5) tossed in a sweet chili sauce 13.95

Wings Lemon Pepper G New

Sencillo (simple) wings (8) lightly tossed with lemon, sea salt, ground pepper and a splash of reposado tequila. Must be over 21 to order! 13.95

Cantina Chicken Tenders

Natural white meat, lightly battered and fried. Served with sweet & mildly spicy jelly and chipotle sauce. 9.25

Mexi-Corn Fritters VE

Battered kernel corn, slightly sweet served in a basket with sweet & mildly spicy jelly and chipotle sauce. 6.95

Mexi-Fries VE

Russet & sweet potatoes tossed corn fritters & jalapenos. Served with chipotle sauce. 7.95

Sampler Trio

Coconut lime shrimp (3), panko breaded sliced calamari (3) and corn fritters(10) with chipotle sauce, sweet & mildly spicy jelly & Latin inspired jalapeno marinara. 12.95

Chimale VE/G

Pork or vegetarian in fresh masa then lightly fried. With honey chipotle and mildly spicy green chile sauce on the side. 7.95

SOPA | SOUP

Chicken Tortilla G

Slow-cooked chicken blended with onions, carrots, celery, bell-peppers, corn tomatoes and fresh garlic. Topped with tortilla strips, cheese & onions. Cup 5.95 Bowl 7.50

ENSALADA | SALADS

Mexican Caesar

Fresh Romaine lettuce, roasted pumpkin seeds, heirloom tomatoes, jicama, tortilla strips & queso fresco. Tossed with cilantro lime Mexican Caesar dressing with grilled steak or chicken. 13.75 Substitute Shrimp: Add 3.95

Yucatan Seared Ahi G

Sushi grade Ahi Tuna served on a bed of mixed greens with heirloom tomatoes, red onions, cucumbers, avocado slices and tortilla strips. Jalapeno-ginger-soy dressing. 17.95

Sugarcane Shrimp VE/G

Shrimp skewered with sugarcane, lightly glazed with sweet chile sauce, grilled, over a bed of spring mix, heirloom cherry tomatoes, onions, cucumber, avocado, mango, jicama. Pomegranate-lime dressing & pumpkin seeds. 17.95 Drop the shrimp...15.95

Tostada VE/G

Refried pinto beans, lettuce, cheese, tomatoes, guacamole & sour cream in a flower tortilla basket. 13.95
Add: Beef or Chicken 3 Carnitas or Asada 4

Mexi-Stack VE/G

Layer of rice, black beans, greens, cabbage, carrots, peppers, tomatoes and avocado. Topped with cilantro, tortilla strips, avocado ranch dressing and lime juice! 14.50
Add: Chicken or Carne Asada 3.50

Mixed Green (Dinner) VE/G

Mixed greens, shredded red cabbage, carrots, diced tomatoes & topped lightly with cheese. Your choice of dressing. 6.50

TRADICIONAL | a la CARTE

Legendary Soft Tacos (each)

Shrimp 7.50 | Fish (Battered or Grilled) 7.50 | Seared Ahi 7.95
Calamari 6.95 | Asada 5.95 | Carnitas 5.95 | Portobello 6.95

Legendary Crispy Tacos (each) G

Shredded Beef | Chicken 5.95

Tamale VE

Handmade here from scratch. Pork or vegetarian 6.95

Relleno VE/G

Hand prepared whole Poblano chile, lightly battered, stuffed with fresh cheese and smothered with our special sauce. 8.95

Quesadilla VE

Cheese, guacamole, sour cream & pico de gallo. 10.75
Beef or chicken Add: 3.50 | Asada or Carnitas Add: 4.50

Enchilada

Hand prepared. Served with enchilada sauce & sour cream. Cheese 5.95 VE/G
Shredded Beef or Chicken 6.75 G

Burrito Traditional VE

Served with cheese, rice, refried beans inside with sauce and sour cream on top. 7.95
Rice, beans & cheese only 6.95
Beans & cheese only 6.75
Add: Chicken or Beef: 3

Burrito Grande Vegetariano VE

Whole black beans, rice, cheese, portabello mushroom and our Vegetariano Fajita mix in a whole wheat tortilla with enchilada sauce on top. 11.95
Add: Chicken or Beef 3

Burrito Asada

Served with cheese, rice, refried beans onions and cilantro inside. Sauce on top.
Carnitas | Carne | or Chicken Asada 12.95

We are happy to serve water upon request or better yet, just have a margarita!

SUMMER | FALL 2017

ESPECIAL | SPECIALS

Sizzling Fajitas

Our original recipe delicately sauteed with bell peppers and onions. Served with guacamole, sour cream, rice, whole black beans and tortillas on a cast iron skillet!

Steak, chicken or combo 19.95

Steak or chicken & shrimp combo 21

Shrimp only 19.95

Grande combo (all 3) 22.95

Grande Vegetariano | Portobello mushrooms, spinach & roasted tomatoes added to our fajita mix. 18.25 **V/G**

Chipotle Mezcal Ribs **G**

Our Latin inspired spin on BBQ St. Louis ribs glazed with a sweet & mildly spicy Chipotle Mezcal rib sauce. Char-grilled. Served with Baja Slaw, garlic mashed potatoes and extra napkins! 1/2 Rack 19.95 Full Rack 28.95

Mexican Surf n' Turf **G**

Tender Rib-eye (CAB) with Mezcal compound butter. Spicy jumbo garlic shrimp plus mashed potatoes and Baja Slaw. 32.95

Mexican Rib-eye Steak **G**

Tender Rib-eye (CAB) with Mezcal compound butter. Char-grilled medium rare. Served with mashed potatoes and Baja Slaw. 26.95

Asada **G**

Strips of tender seasoned Skirt steak (CAB) or lean chicken breast, grilled and garnished with our homemade asada sauce, guacamole and pico de gallo. Served with rice, whole black beans and tortillas. 21.95

Pulled-Pork Carnitas **G**

Delicately seasoned & slow-cooked pulled pork. Classically served with tomatoes, scallions and cilantro on top with rice, whole black beans and tortillas. 20.95

Wahoo Mexicana **G**

Smooth meaty white fish, marinated in jalapeno-ginger-soy dressing. Char grilled and wrapped in a banana leaf. Served with white rice, plantains & Baja slaw. 22.95

Garlic Shrimp **G**

Large shrimp sauteed in garlic and butter with tomatoes, onions & cilantro. Served with rice, whole black beans and tortillas. 21.95



COMBINACIONES | COMBINATIONS

Includes whole black beans and our delicious Spanish rice.

El Chiquito

Choice of One Entree 12.95

El Gomez

Choice of Two Entrees 16.95

El Macho

Choice of Three Entrees 19.95

Choose From:

Taco: Beef, Chicken, Portobello **VE**

Taco: Fish, Shrimp, Calamari, Ahi, Asada or Carnitas (Add 2)

Enchilada: Beef **G** Cheese **VE/G** or Chicken **G**

Tamales: Pork **G** or Veggie **VE/G**

Relleno **VE**

Add: Soup Cup 4.50 Bowl 5.50 Dinner salad 5.50

POSTRE | SWEETS | DESERTS

Flourless Chocolate Cake **G**

Dark chocolate cake with a raspberry drizzle. Amazing and Gluten Free! 6.95

Cinnamon Churros **VE** ^{New}

A traditional Mexican pastry which is rolled, hand cut, sprinkled with sweet cinnamon, and topped with raspberry drizzle. (3) 6.95

Black Cherry Ricotta Cheesecake **VE**

Amazing! Light and tangy! 5.95

Plantains **VE**

Fried Yucatan plantains with homemade Mexican sweet cream (3) 5.95

Mexican Flan **VE**

Smooth traditional custard prepared here. 5.95

LADOS | SIDES

Tortillas Corn (3) 1.50 **V/G**

Tortillas Flour (3) 1.50 **VE**

Spanish Rice 3.95 **V/G**

Refried Pinto Beans 3.95 **V/G**

Black Beans 3.95 **V/G**

Rice & Beans 4.95 **V/G**

Mashed Potatoes 4.95 **VE/G**

Baja Slaw 3.95 **VE/G**

Flour Chips 4.75 **VE**

Sour Cream (2oz) 1.25 **VE**

Guacamole (2oz) 2. **VE/G**

Jalapenos 1 **V/G**

AUTHENTIC MEXICAN | LATIN FUSION

We take great pride in our use of high quality ingredients. All our beef, chicken & pork has been raised with no added hormones. All our dishes as well as our sauces, salsa, guacamole, tamales, relleno are prepared fresh from proprietary recipes. Your experience is important to our family so if for any reason you receive something that is not to your satisfaction please let us know, we will gladly share something else!

MENU GUIDE*

VEGAN (**V**)

Excludes animal products, meat & dairy*

VEGETARIAN (**VE**)

Excludes meat, may include dairy

GLUTEN SENSITIVE (**G**)

Prepared or substitutions to reduce gluten*

STUFF OUR LAWYERS MAKE US SAY*

Individuals with gluten intolerance, food allergies or strict vegans should note that our kitchen uses the same cooking & prep surfaces for all our items. We rely on information provided by our suppliers and therefore cannot guarantee that any item is free of gluten or other allergen and cannot assume responsibility for guests with allergies or sensitivities. Please use your own judgment when eating out.

18% auto-gratuity will be added to parties of six or more | 10% will be added to orders "To-Go."

No personal checks please | Not responsible for lost or stolen articles. | Restaurant reserves the right to change menu and prices.

