



DINNER MENU

STARTERS

GUACAMOLE: Avocado, chiles, garlic, onion, cilantro, lime. \$8

EMPANADAS: Beef Barbacoa served with chipotle aioli or Chicken con Mole with organic greens (*contains gluten*). \$10

NACHOS: House chips, braised beef, refried beans, Chihuahua and cheddar cheese, pickled jalapeño. \$12

FLAUTAS: Crispy tacos, chicken, lettuce, queso fresco, fresh cream, salsa. \$10

ROPA VIEJA: Braised beef, spicy aioli, queso fresco, sweet plantains, pickled onions. \$12

TRADITIONAL SHRIMP CEVICHE*: Avocado, tomato, chiles, onion, citrus, served with plantain chips. \$12

LATIN DRY RUB WINGS: Served with chipotle citrus aioli and blue cheese slaw. \$12

HOUSE MADE CORN TORTILLA QUESADILLAS: Chihuahua cheese, choice of barbacoa, chicken, or vegetarian, served with salsa. \$10

SALAD OR SOUP

HOUSE SALAD: Organic greens, sun dried tomatoes, jicama, cucumber, pepitas, queso fresco with sherry vinaigrette. \$6

RED MOLE POZOLE: Chicken, hominy, radish, cabbage, avocado, lime. Cup \$6, Bowl \$12

TACOS AND TORTAS

With House Made Corn Tortillas. Tacos Served Three To a Plate.

STEAK: Onion, cilantro, salsa, radish, lime. \$12

BARBACOA: Braised beef, radish, peanuts, cilantro, salsa. \$12

CARNITAS: Crispy pork, roasted tomato salsa, queso fresco, pickled onion. \$10

CHICKEN PIBIL: Yucatan-style chicken, lettuce, cilantro, spiced almonds. \$10

FISH: White fish, habanero aioli, pickled cabbage, avocado. \$12

SHRIMP: Green peppers, red peppers, yellow onion, habanero aioli, queso fresco, cilantro. \$12

PORK BELLY: Roasted tomatillo, smoked cheese, pepitas, cilantro. \$10

AVOCADO: Crispy avocado, lettuce, spicy aioli, pickled seasonal vegetables. \$10

CUBANO TORTA: Roasted pork, ham, jalapeño pickles, Chihuahua cheese, mustard. \$12

BARBACOA, CARNITAS, OR CHICKEN PIBIL TORTA: Black beans, sweet grilled onions, pickled jalapeños, chihuahua and cheddar cheese, served with plantain chips. \$12

ENTREES

PEPPER STEAK: Roasted red peppers, poblano chilis, plantain, chimichurri potatoes. \$19

POLLO CON MOLE: Chicken breast, sesame seeds, sweet corn cake, with traditional mole sauce from Oaxaca. \$18

CHIPOTLE SHRIMP: Grilled black tiger shrimp, creamy chipotle tomato, Mexican rice. \$18

PERNIL: Pork Tenderloin, Brussels sprouts, blueberry, butternut squash puree. \$18

SIDES

CHIPS AND SALSA: \$4 • **HANDMADE TORTILLAS:** \$2

RICE AND BEANS: (*non-vegetarian*) \$5 • **SWEET PLANTAINS:** \$6

PLANTAIN CHIPS: \$5

DESSERTS

PLEASE ASK TO SEE OUR DESSERT TRAY

All items are gluten free except where indicated.

**Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*

Parties of 6 or more are subject to an 18% automatic gratuity.

We are happy to accommodate split checks for even amounts.