

{ ENTREMES }

GUACAMOLE \$ 8
Succulent blend of ripe avocados, lime, red onion, diced tomatoes, chile serrano, fresh cilantro & cucumber.

TAQUITOS DE PAPA Fresh vegetarian dish \$ 9
4 - Colorful taquitos dorados, stuffed with wild rose red potato, topped with squash, beets, carrots, cabbage queso fresco - orange & clove salsa.

PICO de GALLO \$ 7.5
sweet mango, strawberries, cilantro, tomato, red onion, cucumber & chile serrano.

CEVICHE de CAMARON \$ 13
Fresh lime and citrus marinated shrimp tossed with tomatoes, onions, cilantro & cucumber

QUESO FUNDIDO MELTED CHIHUAHUA CHEESE \$ 9
ADD steak, chicken or pork FOR \$2
1. Cheese 3. Chorizo 4. Black Beans & Corn
2. Spinach 5. Fire Roasted Poblano

NACHOS ADD steak, chicken or pork FOR \$2 \$ 8
Crispy home made chips with beans smothered with queso Chihuahua, fresh guacamole and sour cream.

QUESADILLAS (choice of following) \$ 9
ADD steak, chicken or pork FOR \$2 Served with fresh guacamole.
1. Cheese 3. Chorizo 4. Black Beans & Corn
2. Spinach 5. Fire Roasted Poblano

{ ENSALADAS / SOPAS }

ENSALADA Fresca \$ 9
Romaine, Arrugula, cucumber, apples, carrots, blue berries, raspberries, strawberries, bell peppers, almonds - cranberries. House Vinaigrette.
Add grilled chicken \$3 Steak wrapped in bacon \$6

POZOLE \$ 9
Our take on the classic white hominy soup, pulled pork, A rich broth with cabbage, radish and red onions, cucumber, & cilantro served with our fresh cucumber salsa

CREAM OF ROASTED POBLANO \$ 9
Creamy soup made with fresh roasted poblano, corn & potato

CRAWFISH & SCALLOP SOUP \$ 9
Cream of crawfish & baby scallops sprinkled with chile de arbol.

{ CARNES }

PINEAPPLE PORK LOIN \$ 16
Two loin chops marinated in guajillo-árbol salsa over fresh pineapple. White garlic rice & black beans.

ARRACHERA SHISH KABOBS \$ 18
Skirt steak shishkabobs, mushrooms, squash, bell peppers, red onion, tomatoes drizzled with chimichurri sauce-butter garlic rice.

CARNE ASADA - CHIMICHURRI \$ 18
Skirt steak dinner served with white rice, house salad and chimichurri sauce (parsley-basil-chile de árbol)

TAMPIQUENA \$ 18
Skirt steak dinner served with queso Chihuahua enchilada, stuffed chile babana, rice - beans.

CARNE ASADA \$ 18
Skirt steak dinner served with a chile banana stuffed with queso fresco accompanied with rice - beans.

STEAK FAJITAS \$ 18
Skirt steak sauteed with mushrooms, banana pepper, tomato and onion. Kick it up a notch and order them with jalapeños

{ AVES }

EL COWBOY \$ 17.5
Chicken breast smothered in our chipotle cream topped with smoked sausage accompanied with white rice & house salad.

EL AMOR \$ 17.5
Oven baked Chicken Breast stuffed with honey ham & queso fresco, dressed in a cream of Mushroom and bacon sauce - butter garlic rice - house salad.

EL DESEO \$ 17.5
Oven baked Chicken Breast wrapped in applewood bacon & queso fresco, dressed in a sweet cream of pineapple / coconut sauce - butter garlic rice - house salad.

MOLE POBLANO MADE WITH PEANUTS \$ 16.5
Our home-made mole sauce took 1st place "People's Choice Award" at Mole de Mayo Festival. Chicken thighs smothered with our sinful mole sauce. Served with Mexican rice & beans

ENCHILADAS DE MOLE or ENCHILADAS VERDES \$ 16.5
Three rolled up tortillas stuffed with pulled chicken smothered with our mole poblano sauce or *salsa verde* accompanied with rice & beans

CHICKEN FAJITAS \$ 16.5
Chicken breast strips seasoned to perfection, sauteed with bell pepper, tomatoes, onions, & zucchini accompanied with rice, beans & salad. Order them with Jalapeños!

CHICKEN FLAUTAS \$ 16
Three crispy tortillas rolled up and stuffed with shredded chicken topped with fresh romaine lettuce, diced tomatoes, sour cream & a side of orange clove salsa

{ DE LA COSTA }

Wild Chilean SALMON \$ 18
Served on a bed of garlic rice topped with a fresh Mango Avacado salsa. Accompanied with house salad.

FILETE A LA VERACRUZ \$ 16
Tilapia filet served with our veracruzana sauce made with sauteed tomatoes and onions, bell pepper and olives.

CHIPOTLE SHRIMP & TILAPIA FAJITAS \$ 17
Chipotle tinged shrimp / tilapia sauteed with banana pepper, onions & tomatoes.

FAJITAS DE CAMARON: \$ 16
Plump shrimp sauteed with banana pepper, onions & tomatoes. *Order Them Spicy with Jalapenos!*

CAMARONES A LA PLANCHA \$ 16
butterflied shrimp, seared on the skillet & then glazed with our buttery garlic sauce.

CAMARONES DIABOLICOS: \$ 16
If your looking for something to burn a hole in your soul try our shrimp marinated in limon, chile habanero, & red onion. Served with white rice and house salad.



Atáscate, Matías! De esto no hay todo los dias.