

ANTOJITOS

Guacamole Preparado en la Mesa 12.95
Guacamole prepared tableside.

Queso Fundido 12.95
Oven melted, Mexican cheese fondue and herbs.
Served with corn or flour tortillas.
Topped with:
 Sautéed Mushrooms +2.00
 Poblano Peppers +2.00
 Chorizo +4.00
 Short Rib +4.00

Ceviche de la Casa 14.95
Wild caught shrimp marinated in orange and lime mixed with plum tomatoes, jalapeno peppers, cilantro, topped with avocado.

Quesadillas 10.95
Chihuahua cheese melted between two grilled flour tortillas, served with guacamole, crema, and pico de gallo.
Stuffed with:
 Spinach +2.00
 Chicken +4.00
 Steak +4.00
 Shrimp +4.00

Sopes de Carne 13.95
Crispy masa boats filled with your choice of chicken, shredded beef, or chorizo, topped with lettuce, crema, pico de gallo, and queso fresco.

Rollitos de Pollo 14.95
Egg roll style crispy rollitos filled with grilled chicken, black beans, corn, onion, green and red peppers, cilantro, and melted cheese, served with avocado lemon cream dip.

Nachos Grandes 14.95
A bed of crispy corn tortilla chips loaded with black beans, jalapeno peppers, crema, guacamole, queso, and pico de gallo.
Topped with:
 Ground Beef, Shredded Beef,
 or Braised Chicken +4.00
 Steak, Short Rib, or Carnitas +5.00

SOPAS

Sopa de Tortilla con Pollo 5.95 **cup** | 9.95 **small bowl**
[Chicken Tortilla Soup]
A rich, hearty soup with braised chicken, avocado crema, crispy tortillas.

Pozole Verde 6.95 **small bowl** | 14.95 **large bowl**
Served with chicharrones, diced onion, cilantro, and radish.

Pozole is a cross between a soup and a stew often containing the base ingredients of pork, garlic and large hominy kernels. Pozole is a Mexican classic throughout the country, although some regions try to lay claim to the special dish. Often times pozole is associated with large family gatherings or holidays such as Mexican Independence Day and Christmas.

ENSALADAS

Azteca 13.95
Add Steak, Chicken, Shrimp, Salmon +4.00
Tuscan spring mix, black beans, corn, pico de gallo, and queso enchilado, tossed in cilantro lime dressing topped with radish, and crispy tortilla croutons.

Espinaca 13.95
Add Steak, Chicken, Shrimp, Salmon +4.00
Baby spinach, sun dried tomatoes, avocado, and sesame seeds tossed with a sweet chile ancho vinaigrette, topped with crumbled queso de cabra [goat cheese] and caramelized onions.

Ensalada Margarita 13.95
Add Steak, Chicken, Shrimp, Salmon +4.00
A bed of mixed greens tossed in a tequila-orange vinaigrette, topped with avocado, queso panela, orange wedges, and tomato, sprinkled with toasted sesame seeds.

Taco Salad 12.95
Add Ground Beef, Shredded Beef, or Braised Chicken +4.00
A large, crispy tortilla shell filled with rice, lettuce, pico de gallo, and guacamole topped with crema and queso Chihuahua.

BEBIDAS

Fruit Smoothies 8.50
 Frambuesa [Raspberry] **Guayaba** [Guava]
 Fresa [Strawberry] **Mango** [Mango]
 Durazno [Peach] **Coco** [Coconut]

Horchata 6.00 Sweet almond rice water

Fresh Squeezed Limonadas 5.00 Regular, strawberry, raspberry

Jarritos [Mexican soft drink] 4.00 Mandarin, lime, piña

Mexican Coca Cola 4.00
Iced Tea or Hot Tea 4.00
French Press Coffee 4.00

FAJITAS

Served over a sizzling hot bed of caramelized onions, sautéed green and red peppers, and diced tomatoes, accompanied with Mexican rice, black beans, guacamole, crema, pico de gallo, and warm tortillas.

Pollo 19.95
Grilled, marinated chicken

Carne 20.95
Grilled, marinated sirloin steak

Camarones 21.95
Grilled wild caught shrimp

Combo Fajitas 22.95
Combination of any two.

**Pollo, Carne,
Camarones, Veggie**

TACO MEALS

Taco meals come served with Mexican rice and black beans.*

TACOS Americanos* 17.95 | 6.00 a la carte
Three flour tortillas, stuffed with your choice of shredded beef, ground beef, braised chicken, grilled chicken, or grilled steak, topped with shredded cheese, lettuce, pico de gallo, served with crema.

TACOS al Carbon* 17.95 | 6.00 a la carte
Three corn tortillas stuffed with your choice of grilled steak, al pastor, or chorizo, topped with onion, cilantro, and escabeche served with crema.

TACOS de Borregos* 18.95 | 7.00 a la carte
Three corn tortillas stuffed with braised lamb, topped with caramelized red onion, and cilantro, served with crema.

TACOS de Carnitas* 17.95 | 6.00 a la carte
Three corn tortillas stuffed with slow roasted pork, topped with caramelized red onion, and cilantro, served with crema.

TACOS de Modelo Cocido Costillitas* 18.95 | 7.00 a la carte
Three corn tortillas stuffed with Modelo braised short rib, caramelized red onion, and cilantro, served with crema.

TACOS de Camarones* 19.95 | 8.00 a la carte
Three corn tortillas stuffed with your choice of fried or grilled shrimp, topped with cabbage slaw, and chipotle aioli.

TACOS de Pescado* 19.95 | 8.00 a la carte
Three corn tortillas stuffed with your choice of beer battered tilapia, or grilled tilapia, topped with cabbage slaw, and chipotle aioli.

TACOS de Huachinango* 19.95 | 8.00 a la carte
Three corn tortillas stuffed with your choice of fried red snapper or grilled red snapper, topped with cabbage slaw, and chipotle aioli.

BYO TACO PLATTER

Build your platter
by ordering a la carte!
Add rice and beans for \$4

ENCHILADAS

Three corn tortillas stuffed with assorted fillings, drizzled with crema.
Served with Mexican rice and black beans.

Enchiladas Verdes 15.95
Braised chicken, shredded beef, or picadillo [ground beef and potatoes], topped with salsa verde and melted queso Chihuahua

Enchiladas Rojas 15.95
Braised chicken, shredded beef, or picadillo [ground beef and potatoes], topped with mild salsa roja and melted queso Chihuahua.

Enchiladas de Pollo con Mole Poblano 16.95
Braised chicken topped with our house made mole poblano and queso fresco.

Enchiladas Camarones 17.95
Wild caught shrimp topped with salsa chipotle adobo, crumbled queso fresco, and crema.

HOUSE SPECIALTIES ESPECIALIDADES DE LA CASA

Chiles Rellenos One - 17.95 | Two - 21.95 Classic battered and deep fried poblano peppers stuffed with queso panela and covered in caldillo de jitomate.

Birria de Borrego 22.95 Tender lamb shank braised a birria sauce of ancho, guajillo and mulato chiles, served with chipotle mashed potatoes, and sautéed vegetables.

Puerco a la Parrilla 20.95 Juicy, grilled pork tenderloin topped with chorizo cream sauce, served with chipotle mashed potatoes, and caramelized butternut squash with pineapple.

Camarones al Ajillo 22.95 Wild caught shrimp sautéed with garlic and ancho chile, served with chipotle mashed potatoes and sautéed vegetables.

Camarones Enchiptlados 22.95 Wild caught shrimp sautéed in a garlic chipotle sauce, served with chipotle mashed potatoes and sautéed vegetables.

Salmón en el Tablón del Cedro 23.95 Atlantic Salmon marinated in chili guajillo aioli, baked on a cedar plank, served with esquites [corn cooked in butter, onions, and epazote] and chipotle mashed potatoes.

Modelo Cocido Costillitas 24.95 Modelo beer braised short rib served with chipotle mashed potatoes, shiitake mushrooms, and sautéed spinach

PLATOS MOLES

Mole is one of Mexico's national dishes, yet it is only a sauce. Mole sauces are a complex combination of unique flavors such as hot peppers and chocolate. Our four moles, varying in color, spice, and texture, are made from scratch, in house, using recipes handed down over many decades, and can be served with almost any dish. Feel free to request a sampler from your server to try in your own unique combinations. *Made with nuts

*MOLE POBLANO

A rich, dark sauce from the puebla, featuring toasted seeds, nuts, spices, and the most talked about ingredient, chocolate. Delicious in any pairing.

*MOLE AMARILLO

One of Oaxaca's seven moles, a traditional sauce with chile guajillo as its main ingredient. Best paired with beef and pork.

*MOLE DE PISTACHE

Made with pistachios, chile jalapeño, chile poblano, and avocado leaves. Delicious in any pairing.

Enchiladas de Pollo con Mole Poblano 16.95

Three corn tortillas, stuffed with braised chicken, topped with mole poblano, served with Mexican rice, and black beans.

Enchiladas de Queso con Mole Poblano 15.95

Three corn tortillas stuffed with a blend of cheeses, topped with mole poblano, served with a side of Mexican rice, and black beans.

Puerco con Mole de Pistache 18.95

Grilled, marinated pork topped with mole pistachio, served with Mexican rice, and black beans.

Pollo con Mole Poblano 17.95

Grilled chicken topped with mole poblano, served with Mexican rice, and black beans.

Salmon con Mole Pistache 25.95

Grilled salmon topped with mole de pistache, served with cilantro lime rice, and sautéed vegetables.

TAMALES

All tamales are made from scratch in house, daily.

Tamales de Pollo 18.95

Chicken tamales steamed in corn husks, with salsa ranchera, melted queso chihuahua, served with a side of Mexican rice and black beans.

Tamales Verdes de Puerco 19.95

Braised pork shoulder tamales with salsa verde, served with Mexican rice and black beans.

TOSTADAS

Mexican rice and black beans.

Tostadas de Carne

Three crispy, open faced tortillas topped with your choice of meat, refried black beans, lettuce, pico de gallo, queso fresco, and crema.

Braised Chicken, Shredded Beef, or Ground Beef 17.95
Steak, al Pastor, or Chorizo 18.95

Tostadas Vegetarianas 16.95

Three crispy, open faced tortillas topped with refried black beans, lettuce, guacamole, crema, and pico de gallo, garnished with queso enchilado.

BURRITOS

All burritos come with Mexican rice and black beans.

Burrito Fajita 16.95

Your choice of meat with sautéed green and red peppers, roasted onion, shredded cheese, and black beans. w/ grilled chicken.
w/ grilled steak or grilled shrimp 17.95

Burrito al Pastor 16.95

Juicy pork shoulder marinated and grilled, wrapped up with lettuce, black beans, crema, and queso chihuahua, topped with salsa verde.

Burrito Mazatleco 18.95

Sautéed shrimp tossed in salsa adobo, with lettuce, spinach, diced tomato, beans, crema, and queso enchilado.

Burrito Mexiquense [me.xi'ken.se] 16.95

Your choice of meat wrapped up with black beans, lettuce, shredded cheese, and topped with mild salsa ranchera. w/ braised chicken, shredded beef, or ground beef
w/ grilled steak or shrimp 17.95

PARA ACOMPAÑAR

Black Beans 4.00	Chipotle Mashed Potatoes 5.00	Pico de Gallo 2.00	Sour Cream 2.00
Mexican Rice 4.00	Papas Rajas 5.00	Chihuahua Cheese 3.00	Guacamole 5.00
Rice & Beans 4.00	Caramelized Plantains 5.00	Jalapeños 3.00	

POLLO

Served with Mexican rice and black beans.

Pollo en Salsa Tequila 18.95 Creamy tequila lime sauce, topped with crema, sprinkled with toasted spicy tortilla chips.

Pollo Poblano 18.95 Sautéed and served with a roasted chili poblano sauce, served with julienne poblano peppers, and topped with crema.

Arroz con Pollo 18.95 Tossed with onion, bell peppers, salsa ranchera, and served over a bed of cilantro lime rice, topped with crema, and queso Chihuahua.

*Not served with Mexican rice and black beans, to the end of Arroz con Pollo

Pollo al Chipotle 18.95 Sautéed and topped with a spicy, sweet chipotle sauce, crema, and queso Chihuahua.

CARNE

All steaks are hand cut, in house, using USDA choice or higher, served with black beans and your choice of papas rajas or chipotle mashed potatoes, garnished with guacamole, crema, and pico de gallo.

Tradicional 29.95 Grilled, marinated skirt steak accompanied by caramelized plantains.

Tampiqueña 30.95 Grilled, marinated skirt steak accompanied by a chicken enchilada topped with mole poblano.

Chihuahua 30.95 Grilled, marinated skirt steak, topped with green pepper, mushroom, onion, and melted queso Chihuahua.

Arrachera Chalco 30.95 Grilled, marinated skirt steak served over salsa colorada, topped with rajas de chile poblano, nopales, onion, and queso añejo.

VEGETARIANOS

Served with a side of Mexican rice and black beans.

Enchiladas de Hongos 15.95 Three corn tortillas stuffed with sautéed white mushrooms, spinach, and caramelized onions, topped with salsa verde, with melted cheese on top and sour cream on the side.

Enchiladas de Queso con Mole Poblano 15.95 Three corn tortillas rolled with a blend of Mexican cheeses, topped with house made mole poblano.

Burrito Poblano 15.95 A flour tortilla stuffed with portobello mushrooms, zucchini, spinach, tomatoes, black beans, and chihuahua cheese, topped with salsa de chile poblano.

Chiles Rellenos One - 17.95 | Two - 21.95 Classic battered and deep fried poblano peppers stuffed with queso panela and covered in caldillo de jitomate.

Tostadas Vegetarianas 15.95 Three crispy, open faced tortillas topped with refried black beans, lettuce, guacamole, crema, and pico de gallo, garnished with queso enchilado.

Veggie Fajitas 17.95 Roasted poblano peppers, portobello mushrooms, and zucchini, on top of caramelized onions, diced tomato, and sautéed green and red peppers, accompanied by guacamole, crema, pico de gallo, and warm tortillas.

Tacos Vegetarianos 14.95 Three corn tortillas stuffed with a mixture of sautéed vegetables.

Tamales de Frijoles 17.95 Black bean tamales stuffed with butternut squash and roasted poblano peppers, steamed in a corn husk, topped with mushroom tomato sauce and queso de cabra [goat cheese], accompanied by sautéed spinach.

Not served with Mexican rice and black beans