



LOS APERITIVOS

QUESO	9/14
SPICY QUESO	9/14
CORN TEMPURA	13.99
SMALL MEXICAN CAESAR.....	7.99
ELOTE CORN CHOWDER	7.99

GUACAMOLE	8/13
SHRIMP CEVICHE	15.99
BRISKET NACHOS	16.99
CHICKEN NACHOS.....	14.99
FRESH TUNA NACHOS	15.99

TACOS

BRISKET AL CARBON	17.99
jack cheese · spanish rice · guacamole · sauce duo	
CHICKEN AL CARBON.....	16.99
jack cheese · spanish rice · guacamole · sauce duo	
CRISPY SHRIMP DIABLO	19.99
jalapeño slaw · spanish rice · mango habanero salsa · corn tortilla	
PESCADO DE MOJO	19.99
blackened red fish · jalapeño slaw · spanish rice · warm tomatillo · corn tortilla	

LOS CLÁSICOS

CHEESEBURGER.....	13.99
grilled to order with American cheese · accoutrements on the side	
POLLO MOLINO	21.99
sliced bone-in chicken breast · guacamole salad · corn esquites · rice & beans	
POLLO CHIPOTLE.....	21.99
sliced bone-in chicken breast · mushrooms · creamy chipotle sauce · rice & beans	
GRILLED SOÑORA QUAIL.....	26.99
Oaxaca · crema · guajillo	

ENCHILADAS

SMOKED BRISKET.....	18.99
Oaxaca · queso fresco · guajillo salsa	
ROASTED CHICKEN	16.99
jack cheese · pickled onion · warm tomatillo <u>or</u> molino sauce	
PICADILLO DE JALAPEÑO.....	16.99
seasoned ground beef with jalapeños · queso sauce	
JUMBO CRAB & SHRIMP	24.99
smoked mozzarella · esquites · molino sauce	

COMBINACIONES

SINALOA	22.99
brisket enchilada & grilled tomatillo chicken · avocado · rice & beans	
EDUARDO'S.....	23.99
one chicken & one brisket taco al carbon · one enchilada of choice · rice & beans	
LOS ENCHILADAS	24.99
one cheese · one brisket & one chicken enchilada · corn · rice & beans	
MAR Y TIERRA*.....	39.99
one crab & shrimp enchilada · grilled guajillo petit filet · avocado · rice & beans	



QUESADILLAS FUNDIDO

picadillo beef | smoked brisket | fajita chicken | filet mignon +4 | blue crab +6
12.99



A warm welcome from Vandelay Hospitality Group. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server, as not all ingredients are listed on the menu.



WOOD-FIRED FAJITAS

WE PROUDLY SERVE **ONLY** U.S.D.A. PRIME BEEF - BEST IN THE LAND

1. FILET MIGNON* 28.99
2. GRILLED CHICKEN* 22.99
3. JUMBO TIGER SHRIMP* 24.99
4. MARINATED PRIME RIBEYE* 28.99
5. COMBO FAJITA PLATTERS* MP
- mix and match at market price

STEAK & SEAFOOD

- MATÈO'S FILET 44.99
grilled 8 oz Prime filet · Blue Crab & Chile Lime Butter · guacamole · vegetables · rice & beans
- FILET MIGNON FAMOSA 44.99
stuffed with peppers & cheese · milagro sauce · creamed spinach · potatoes
- LAS VEGAS RIBEYE* 47.99
16 oz · guajillo pineapple marinade | served whole or sliced
- THE CHIMICHURRI RIBEYE* 47.99
16 oz · Mexican herbs · olive oil | served whole or sliced
- BRANZINO DIAMANTÉ..... 26.99
Veracruz Style or Lemon Garlic | creamed spinach & ranchero potatoes
- SALMON AL SARTÉN 21.99
lightly blackened and topped with vinaigrette | guacamole salad & rice · esquites
- CRISPY SHRIMP BROCHETTE..... 34.99
flash fried shrimp stuffed with cheese & jalapeño | guacamole salad & rice
- GRILLED SHRIMP RANCHEROS.....34.99
jumbo shrimp grilled & tossed in garlic butter sauce | guacamole salad & rice

ENSALADAS

- STEAK ELEGANTE
avocado · cucumber · red onion · corn
tomatoes · gorgonzola · honey mustard vinaigrette
21.99
- FAJITA CHICKEN
avocado · cucumber · red onion · corn
sharp cheddar · tomatoes · champagne vinaigrette
18.99
- SALMON PRIMAVERA
pumpkin seeds · red pepper · carrot
red onion · cotija cheese · molino dressing
19.99

\$3 SIDES A LA CARTE

- SPANISH RICE
CORN ESQUITES
ROASTED POTATOES
- BLACK BEANS
CREAMED SPINACH
GRILLED VEGETABLES

\$1 SAUCES A LA CARTE

- CHIMICHURRI
MOLINO SAUCE
CREAMY JALAPEÑO
- CHIPOTLE BBQ
WARM TOMATILLO
MANGO HABANERO

DESSERTS: SOPAPILLA CHEESECAKE · CINNAMON ICE CREAM