



LOS APERITIVOS

QUESO	9/14	GUACAMOLE	10/15
SPICY QUESO	9/14	SHRIMP CEVICHE	21.99
CORN TEMPURA	13.99	BRISKET NACHOS	18.99
SMALL MEXICAN CAESAR.....	7.99	CHICKEN NACHOS.....	15.99
ELOTE CORN CHOWDER	7.99	FRESH TUNA NACHOS	21.99



TACOS

BRISKET AL CARBON	19.99
jack cheese · spanish rice · guacamole · sauce duo	
CHICKEN AL CARBON.....	17.99
jack cheese · spanish rice · guacamole · sauce duo	
CRISPY SHRIMP DIABLO	21.99
jalapeño slaw · spanish rice · mango habanero salsa · corn tortilla	
PESCADO DE MOJO	21.99
blackened red fish · jalapeño slaw · spanish rice · warm tomatillo · corn tortilla	

ENCHILADAS

SMOKED BRISKET.....	21.99
Oaxaca · queso fresco · guajillo salsa	
ROASTED CHICKEN	19.99
jack cheese · pickled onion · warm tomatillo <u>or</u> molino sauce	
PICADILLO DE JALAPEÑO.....	18.99
seasoned ground beef with jalapeños · queso sauce	
JUMBO CRAB & SHRIMP	34.99
smoked mozzarella · esquites · molino sauce	

LOS CLÁSICOS

CHEESEBURGER.....	15.99
grilled to order with American cheese · accoutrements on the side	
POLLO MOLINO	23.99
sliced bone-in chicken breast · guacamole salad · corn esquites · rice & beans	
POLLO CHIPOTLE.....	23.99
sliced bone-in chicken breast · mushrooms · creamy chipotle sauce · rice & beans	
GRILLED SOÑORA QUAIL.....	28.99
Oaxaca · crema · guajillo	

COMBINACIONES

SINALOA	29.99
brisket enchilada & grilled tomatillo chicken · avocado · rice & beans	
EDUARDO'S.....	29.99
one chicken & one brisket taco al carbon · one enchilada of choice · rice & beans	
LOS ENCHILADAS	26.99
one cheese · one brisket & one chicken enchilada · corn · rice & beans	
MAR Y TIERRA*.....	46.99
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

19.99



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*

2. GRILLED CHICKEN*

3. JUMBO TIGER SHRIMP*

4. MARINATED PRIME RIBEYE*

5. COMBO FAJITA PLATTERS*
- 36.99

26.99

34.99

38.99

MP
- mix and match at market price

STEAK & SEAFOOD

- MATÈO'S FILET

Grilled 8 oz filet mignon topped with fresh crab & chile lime butter - Matéo style!

44.99
- FILET MIGNON FAMOSA

stuffed with peppers & cheese · milagro sauce · creamed spinach · potatoes

44.99
- LAS VEGAS RIBEYE*

16 oz · guajillo pineapple marinade | served whole or sliced

49.99
- THE CHIMICHURRI RIBEYE*

16 oz · Mexican herbs · olive oil | served whole or sliced

49.99
- BRANZINO DIAMANTÉ

Veracruz Style or Lemon Garlic | creamed spinach & ranchero potatoes

28.99
- SALMON AL SARTÉN

lightly blackened and topped with vinaigrette | guacamole salad & rice · esquites

23.99
- CRISPY SHRIMP BROCHETTE

flash fried shrimp stuffed with cheese & jalapeño | guacamole salad & rice

36.99
- GRILLED SHRIMP RANCHEROS

jumbo shrimp grilled & tossed in garlic butter sauce | guacamole salad & rice

36.99

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