GUACAMOLE EN MOLCAJETE
Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips and salsa 16

CEVICHE DE CAMARONES
Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro 15

EMPANADAS DE POLLO CON CHORIZO
Mexican masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. Served with mextiza crema 10.5

FLAUTAS DE POLLO
Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema 10.25

ENSALADA CAESAR MEXICANA
Crisp romaine lettuce, roasted red peppers and chile croutons tossed in a classic Caesar dressing 9

TACOS
3 tacos made with authentic, regional fillings.

ALAMBRE DE POLLO
Chicken breast a la plancha, rajas, bacon and queso Chihuahua. With chile de árbol salsa, onion and cilantro 16.75

PESCADO BAJA
Beer battered seasonal fish with white cabbage escabeche and jalapeño-tartar sauce on a fresh flour tortilla 19

CAMARONES CAPEADOS
Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion 19.5

ALAMBRE DE CARNE
Steak a la plancha, poblano rajas, smoked bacon and queso Chihuahua. Topped with chile de árbol salsa 18

HONGOS
Grilled portobello mushrooms, black bean, roasted red and yellow peppers, corn, cabbage and chile de árbol salsa 17

QUESADILLAS
Flour tortillas grilled on the comal with authentic fillings.

POLLO
Adobo-marinated grilled chicken breast and Chihuahua cheese. With pico de gallo 15.5

CARNE ASADA
Guajillo chile-tequila marinated grilled steak and Menonita cheese. With pico de gallo 18

CAMARONES
Baja shrimp sautéed with ancho chile, garlic and lime on flour tortillas with a blend of Mexican cheeses 17.5

ENSALADAS
ENSALADA CAESAR DE POLLO
A classic Caesar with crisp romaine lettuce, grilled ancho-marinated chicken breast, roasted red peppers and chile croutons, tossed in a classic Caesar dressing 16.75

ROSA CHOPPED SALAD
Grilled salmon with Tuscan kale, roasted corn, chayote, tortilla strips and roasted poblano peppers tossed in a serrano pepper vinaigrette 18

ESPECIALES DE LA CASA
CARNITAS
Slow-braised pork with cilantro, white onion and grilled pineapple. Served with handmade corn tortillas 24

BUDÍN DE POLLO
Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Over poblano cream sauce 23

PESCADO PRIMAVERA
Pan-seared fresh fish with grilled spring vegetables and tomato gazpacho. Topped with sautéed shrimp and mushrooms 25

ALAMBRE A LA MEXICANA
Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces 28.5

ALAMBRE DE CAMARONES
Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, over arriache rice with salsa verde picante 27

ROLO DE PECHUGA
Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce 23

DESSERTS
TRES LECHES
Classic three milk cake topped with toasted coconut flakes and fresh berry compote 10

CHURROS
Hot Mexican doughnuts dusted with sugar and cinnamon. Served with dark chocolate and raspberry-guajillo dipping sauces 10

FLAN DE ROSA
Vanilla custard with caramel sauce 10

ACOMPAÑAMIENTOS
PLÁTANOS
Plantains 5

ESQUITES
Mexican street corn 5

COLIFLOR
Cauliflower with achiote 5

COL RIZADA
Kale, corn and poblano 5

FIDEOS DE CALABACÍN
Zucchini noodles 5

ARROZ Y FRIJoles
Achiote rice & epazote-jalapeño refried black beans 5

V - VEGETARIAN GF - GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.