

Mojave

GLUTEN FREE

Aperitivos

TOSTADAS Y SALSA 5.95

Choice of charred red salsa or tomatillo salsa verde, served with tostadas.

HOUSEMADE GUACAMOLE 13.95

Fresh avocado, tomato, cilantro, jalapeño, onion and lime juice blended with our housemade seasonings, served with crispy tostadas.

CEVICHE LIMA* 17.95

Lime marinated Snapper, jalapeños, cilantro, onions, cucumbers, peppers and charred avocados. Served with tostadas.

AHUMADO CHIPOTLE WINGS 15.95

Chipotle dry rubbed smoked wings with a lime crema.

TOSTADA CASCADA 15.95

Tostadas stacked with smoked chicken and vegetarian charro beans, epazote greens, onions, jalapeños, cheese, pico de gallo and an avocado cream dressing.

Sopas y Ensaladas

CLASSIC CHILI CUP 6.50 | BOWL 8.50

Three Bean chili with chunks of grilled steak and cactus leaf topped with cheese and sour cream.

MEXICAN CHICKEN SOUP CUP 6.50 | BOWL 8.50

slow roasted pulled chicken and fresh vegetables in a seasoned broth over Spanish rice topped with sliced avocado, cilantro and lime

CORN BISQUE CUP 6.50 | BOWL 8.50

fresh corn with a delicate hint of cream topped with poblano peppers and fried tostada chips.

MOJAVE STEAK SALAD* 21.95

Grilled steak over romaine and iceberg with tri-color peppers, roasted tomatoes and Oaxaca cheese with an avocado cream dressing.

RED MESA SALAD 18.95

Blackened chicken on a bed of romaine with roasted corn, black beans, red onions, diced roma tomatoes, avocado, manchego cheese and a cilantro basil vinaigrette.

SALMON SALAD* 21.95

Grilled salmon over fresh spinach with blanched almonds, tomatoes, pasilla chiles, toasted sesame seeds, grilled hearts of palm, panela cheese and a grapeseed dressing.

*CONSUMMING RAW OR UNDERCOOKED MEAT MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

FRIED PRODUCTS ARE COOKED IN THE SAME OIL AS ITEMS THAT MAY CONTAIN GLUTEN

Entradas

TEQUILA ORANGE SALMÓN* 38.95

Oven roasted salmon with a tequila orange glaze served over polenta cakes and asparagus.

PESCADO VERACRUZ MP

Whole Branzino fish roasted and served over Spanish potatoes with our signature Veracruz sauce.

ASADO SHORT RIBS 55.95

Slow roasted bone in short ribs with peppers, onions, sweet corn salsa and smoked paprika potato wedges.

PORK CARNITAS 32.95

Puerto Rican rubbed pork, slow roasted and smoked over rice served with vegetarian charro beans and housemade corn tortillas

ENCHILADAS 20.95

Handmade corn tortillas draped with our salsa verde topped with melted chihuahua cheese, served with Spanish rice and cilantro black beans.

+ chicken 6.95 +shrimp 7.95 +steak* 7.95 +crab 22 +vegetables 4.95

PAELLA 40.95

Spanish rice simmered in a saffron seafood broth with jumbo shrimp, mussels, chicken, calamari, clams, Spanish chorizo, green and red peppers and diced roma tomatoes

MIXED GRILL 47.95

Chipotle lamb chops, airline chicken breast and baked quail served with mixed peppers, housemade guacamole, vegetarian charro beans and corn tortillas served family style

Tacos y Tamales

SMOKED CHICKEN 4.95

With cheese polenta and a chipotle cream

PORK 5.95

with a peach salsa

STEAK * 5.95

with cilantro, onions, and a smoked tomato sauce

SNAPPER 5.95

with a pineapple salsa

CHICKEN MOLE TAMAQUE 5.95

CHICKEN VERDE TAMAQUE 5.95

Acompañantes

MEXICAN STREET CORN
ASPARAGUS
CILANTRO BLACK BEANS

REFRIED BEANS
SPANISH RICE
SAUTEED SPINACH

CHIPOTLE POTATO GRATIN
NATURAL FRIES