

Mojave

Gluten Free

Aperitivo

Tostadas y Salsa 4.95

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 bacon charro beans, epazote greens, onions, jalapeños, cheese, pico de gallo and an avocado cream dressing.

Sopas y Ensaladas

Classic Chili Cup 5.95 | Bowl 7.95

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

Mojave Steak Salad* 18.95

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

Red Mesa Salad 17.95

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* 18.95

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

*CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
FRIED PRODUCTS ARE COOKED IN THE SAME OIL AS ITEMS THAT MAY CONTAIN GLUTEN.

Entradas

Tequila Orange Salmón* 36.95

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

Pescado Veracruz Market Price

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

Open Face Mexican Torta 16.95

Smoked chicken, three pepper slaw, mango avocado salsa and shredded romaine served with natural cut fries.

Asado Short Ribs 49.95

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

Pork Carnitas 34.95

Puerto Rican rubbed pork, slow roasted and smoked over rice with cherrywood smoked bacon charro beans and housemade corn tortillas.

Tacos y Tamales

Smoked Chicken 4.50

With cheese polenta and a chipotle cream sauce.

Steak* 5.50

With cilantro, spanish onions and a smoked tomato sauce.

Pork 4.50

With a peach salsa.

Snapper 5.50

With a pineapple salsa.

Chicken Verde Tamale 5.50

Acompañantes

Mexican Street Corn

Asparagus

Cilantro Black Beans

Spanish Rice

Sautéed Spinach

Vegetarian Charro Beans

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