

Mojave

Vegetarian

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.

Cascada 15.95

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

Sopas y Ensaladas

Corn Bisque Cup 5.95 | Bowl 7.95

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

Red Mesa Salad 13.95

A bed of romaine with roasted corn, black beans, red onions, diced roma tomatoes, avocado, manchego cheese and a cilantro basil vinaigrette topped with crispy tortilla strips.

Mojave Salad 13.95

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

Spinach Salad 13.95

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

Entradas

Plato de Verduras 20.95

Vegetable and quinoa stuffed peppers served with herbed ricotta filled eggplant rellenas, corn salsa and asparagus.

Mexican Torta 16.95

Mixed vegetables, three pepper slaw, mango avocado salsa and shredded romaine on grilled sweet bread served with natural cut fries.

Black Bean Bolillo 13.95

Flour tortilla rolled with our signature black bean filling, epazote and romaine greens, grilled poblano, charred avocado and a key lime cilantro cream sauce served with natural cut fries.

+ Contains Eggs +

Vegetable Enchiladas 17.95

Mixed Julienne vegetables inside two corn tortillas, topped with salsa verde and queso, served with black beans and corn salsa.

Vegetable Taco 3.95

Mixed vegetables with a jalapeño jicama slaw. Served a la carte.

Postres

Tres Leches 8.50

Traditional tres leches cake served with blackberries, tangerines and house made whipped cream and a coffee ice cream.

Key Lime Pie 8.50

Creamy pie made from genuine Key Lime juice on a graham cracker crust with house made whipped cream and raspberry sauce.

Chocolate Lava Cake 8.50

Traditional chocolate cake with a chocolate gnache filling and served with a salted caramel ice cream.

Acompañantes

Mexican Street Corn

Asparagus

Cilantro Black Beans

Spanish Rice

Plantain Chips

Vegetarian Charro

Beans