

SMALL PLATES

GUACAMOLE	\$10
<i>Avocado, tomato, onion, cilantro, chile serrano</i>	
SHRIMP QUESADILLA	\$13
<i>Flour tortilla, black beans, Oaxaca cheese, chile chipotle aioli, pico de gallo, crema fresca, avocado</i>	
BEEF QUESADILLA	\$13
<i>Flour tortilla, Oaxaca cheese, poblano rajas, onion, shredded lettuce, pico de gallo</i>	
VEGETARIAN QUESADILLA	\$12
<i>Flour tortilla, grilled zucchini, mushroom, corn, onions, chile poblano rajas, Oaxaca cheese</i>	
QUESO FUNDIDO	\$12
<i>Melted Oaxaca, Menonita and Gouda cheeses, chorizo, chile morita salsa, flour tortillas</i>	
BEEF FLAUTAS	\$11
<i>Shredded beef barbacoa, corn tortilla, chile morita salsa, black bean purée, shredded lettuce, pico de gallo</i>	
CRAB TOSTADAS	\$13
<i>Jumbo lump crab meat, roasted corn, red bell pepper, pico de gallo, chipotle aioli, avocado, Oaxaca chile sauce</i>	
TUNA TOSTADAS	\$12
<i>Seared tuna, mango-cucumber pico de gallo, chile toreado aioli, avocado</i>	
CHICKEN TOSTADAS	\$10
<i>Shredded chicken tinga, pico de gallo, crema fresca, Cotija cheese, black beans</i>	
COMBO TOSTADAS	\$14
<i>A sampling of crab, chicken and tuna tostadas</i>	
NACHOS	\$12
<i>Corn tortilla chips, tomato, black bean, jalapeño, chipotle-cheese sauce, guacamole</i> add chicken...\$3 add grilled steak...\$4	
CHICKEN TAMALES	\$11
<i>Corn masa, shredded chicken, crema fresca, sweet chipotle sauce, avocado</i>	
APPETIZER PLATTER	\$18
<i>Chicken Tamal, Shrimp Quesadilla, Nachos, Beef Flautas</i>	
CORN ON THE COB	\$6
<i>Roasted corn on the cob, aioli, chile powder, Cotija cheese</i>	

CEVICHES

ATUN	\$12
<i>Yellow fin tuna, mandarin orange, red onion, cilantro, chile habanero</i>	
CAMARON	\$13
<i>Shrimp, citrus broth, anise tomato, tomatillo, cilantro, sesame seeds</i>	
MAHI MAHI	\$11
<i>Citrus-tomato sauce, chile serrano, cilantro, onion</i>	
COMBO CEVICHES	\$17
<i>Tuna, shrimp and mahi mahi ceviches served on a platter</i>	
SHOTS & SHOOTERS	\$MP
<i>One shot each of tuna, mahi mahi and shrimp ceviche paired with a flight of tequila</i>	

SOUPS & SALAD

TORTILLA SOUP	\$9
<i>Shredded chicken, Panela cheese, avocado, onion, cilantro, chile guajillo-tomato broth, crispy tortilla strips</i>	
CHOPPED SALAD	\$13
<i>Marinated diced chicken breast, mixed greens, black beans, corn, pico de gallo, crispy tortilla strips, spicy chipotle vinaigrette</i> substitute shrimp or steak...\$2	
MEXICAN COBB SALAD	\$15
<i>Napa cabbage, hearts of romaine, tomato, bacon, black beans, Panela cheese, garbanzo beans, chopped egg, avocado vinaigrette – choose chicken breast, skirt steak, or shrimp</i>	
CHICKEN CAESAR SALAD	\$13
<i>Chopped romaine, grilled chicken, Cotija cheese, croutons, Caesar dressing</i>	

COMBOS

Served with refried black beans and rice

PORK CARNITAS, CHICKEN TAMAL, CHEESE ENCHILADA	\$19
CHICKEN TAMAL, SHAVED TACO, BEEF ENCHILADA	\$19

ENCHILADAS & BURRITOS

Served with refried black beans, rice and shredded lettuce

CHEESE ENCHILADAS	\$15
<i>Oaxaca, Menonita and Gouda cheeses, tomatillo sauce</i>	
BEEF BARBACOA ENCHILADAS	\$18
<i>Slow-roasted beef brisket, roasted tomato-guajillo sauce</i>	
CHICKEN ENCHILADAS DIVORCIADAS	\$17
<i>Shredded chicken, roasted tomato-guajillo sauce</i>	
CHICKEN BURRITO	\$16
<i>Grilled chicken, flour tortilla, jalapeño aioli, crema fresca, Cotija cheese, tomatillo sauce, pico de gallo</i>	
BEEF BURRITO	\$17
<i>Pulled beef with chile morita salsa, flour tortilla, jalapeño aioli, crema fresca, Cotija cheese, pico de gallo</i>	

FROM THE GRILL & TRADITIONAL PLATES

CARNE ASADA	\$24
<i>Grilled skirt steak, chile morita salsa, poblano rajas, chimichurri, guacamole, black beans, rice</i>	
CHICKEN SABANA	\$21
<i>Grilled pounded chicken breast, sauteed onion, poblano, chile morita sauce, black beans, rice</i>	
MAHI MAHI	\$23
<i>Pan roasted, crispy Anahiem pepper stuffed with goat cheese, spicy tomato olive sauce</i>	
CARNITAS	\$19
<i>Slow-roasted pork, habanero sauce, salsa verde, pickled onions, guacamole, black beans, rice</i>	
FAJITAS	
<i>Achiote-marinated onion, red bell pepper, guacamole, salsa, black beans, rice</i>	
Chicken	\$18
Skirt steak	\$19
Shrimp	\$20
CHILE RELLENO	\$15
<i>Poblano chile, three cheeses, chile chipotle sauce, black beans, rice</i>	

TACOS

Served with refried black beans and rice

POLLO	\$14
<i>Marinated chicken, corn tortilla, cilantro, onion, lime</i>	
CARNE	\$15
<i>Carne asada, corn tortilla, cilantro, onion, lime</i>	
BAJA	\$14
<i>Beer-battered tilapia fish, corn tortilla, chipotle slaw, pico de gallo</i>	
SHAVED	\$15
<i>Pork al pastor, corn tortilla, grilled pineapple, onion, cilantro</i>	
CHILORIO	\$15
<i>Spicy Mexican-style pulled pork, flour tortilla, crema fresca, pickled onion</i>	
FALAFEL	\$13
<i>Chickpeas, flour tortilla, tabini, tomato, green bell pepper, mint, shredded lettuce, tamarind pico de gallo</i>	
TINGA	\$13
<i>Shredded chicken, flour tortilla, chipotle tomato sauce</i>	
ALAMBRE	\$16
<i>Grilled skirt steak, flour tortilla, bacon, Oaxaca cheese, chile poblano</i>	
CARNITAS	\$15
<i>Slow-roasted pork, flour tortilla, orange segments, pickled onion, habanero salsa</i>	
CAMARON	\$16
<i>Shrimp al pastor, flour tortilla, grilled pineapple</i>	
VEGETARIANOS	\$13
<i>Grilled zucchini, corn tortilla, mushroom, corn, chile poblano rajas, crema fresca</i>	
COMBO TACOS	\$17
<i>Pollo, Carne, Carnitas</i>	

SPECIALTY COCKTAILS

All of our cocktails are hand-crafted with the freshest ingredients and mixed to perfection by our expert bartenders. Enjoy!

Classic mojito featuring Montecristo 12 Year Aged Rum, muddled with sugar, lime, mint, and a splash of soda. Served on the rocks.

CHOKER ON THE SMOKE

Not for the faint of heart. This is a big, bold, bad-ass margarita capped with a measure of Los Danzantes Reposado Mezcal, tequila's wild, smoky cousin. Might put a hair or two on your chest, hombre.

BLOODY MARIA

The perfect cure for a hangover, our take on the classic Bloody Mary features Corralejo Reposado Tequila, fresh cucumber, Chipotle Tabasco, olive juice and a gusanos salted rim. Served with a green olive, Panela cheese and tomato skewer.

RAZZARITA

A refreshing raspberry concoction of Don Julio Silver Tequila, fresh raspberries, lemon sour, Raspicello and Chambord.

TEQUILA LEMON DROP

Tart and tangy, this revitalizing cocktail of Gran Centenario Plata Tequila, Tuaca, lemon, sugar and mint will set your taste buds straight.

WATERMELON COOLER

A light, refreshing blend of Patron Reposado Tequila, fresh watermelon, Aperol and watermelon liqueur.

SPICY LOVER

A balance of sweet and heat made from Jose Cuervo Platino Tequila, English cucumber, Mexican cilantro, lime juice, sweet agave nectar and a dash of spicy Tabasco pepper sauce.

BLUEBERRY SMASH

The smoothness of Milagro Silver Tequila with the freshness of lime and mint, muddled with blueberries and topped with the perfect amount of spice from ginger beer.

COCKTAILS \$12

MARGARITAS

All of our margaritas are poured with 100% de Agave Tequilas and our housemade fresh margarita mix that contains nothing but hand-squeezed limes and organic agave nectar. Salud!

CASARITA

Our signature margarita poured with Hornitos Añejo 100% de Agave Tequila, organic agave nectar, Grand Marnier, and our delicious house-made margarita mix squeezed daily from fresh limes. Served on the rocks with a rim of our house salt mixture.

SPICED APPLE

A crisp, refreshing mix of 1800 Añejo Tequila, sweet apple and fresh lime juices, and caribbean falernum made from almonds, cloves, ginger, lime and other island spices. Served on the rocks.

PINEAPPLE CHIPOTLE

Herradura Silver Tequila and Dutch Orange Curaçao shaken with fresh lime and pineapple juice, Monin pineapple chipotle syrup, and a dash of Tabasco chipotle hot sauce. Served on the rocks.

STRAWBERRY AGAVE

A sweet, fresh strawberry margarita poured with Ambhar Silver Tequila, Fragolino imported strawberry liqueur, and fresh lime juice. Served on the rocks.

WHITE PEACH

Aha Toro Reposado Tequila, fresh lime juice, Peachcello Liqueur, agave nectar, fresh peach puree, and fresh lime juice. Served on the rocks.

MANGO GINGER

A slightly spicy ginger and sweet mango margarita with the crisp agave flavor of El Jimador Reposado Tequila served on the rocks.

POMEGRANATE AÇAI

A fresh lime and berry margarita poured with Tres Generaciones Silver Tequila. Açai has 10 times the antioxidants of pomegranates and 30 times the antioxidants of red wine. Served on the rocks.

MARGARITAS \$12

WINE LIST

SANGRIA (homebrewed with fresh fruit)
RED OR WHITE.....PITCHER \$25

WHITES

LURTON PINOT GRIS\$29 / \$8
2008, Argentina

CONO SUR\$37 / \$9
2007, Chile Valle Central

DR. L RIESLING\$33 / \$8
2008, Germany

FERRARI-CARANO FUME\$37 / \$9
2008, California

REDS

THE STUMP JUMP\$35 / \$9
2007, Australia

ACACIA PINOT NOIR\$56 / \$14
2007, California

CASA LAPOSTOLE CAB\$67 / \$17
2006, Chile

CONDADA DE HAZA\$69 / \$18
2006, Spain

PROVENANCE MERLOT\$78 / \$19
2005, California

CHAMPAGNE & SPARKLING WINE

VEUVE CLICQUOT\$95
France

ALBRECHT CREMANT DE ROSE \$48 / \$12
France

BEERS

DOMESTIC \$6.00

Bud, Bud Light, Miller Lite, Coors Light

IMPORTED \$7.00

Corona, Corona Light, Dos Equis Lager, Dos Equis Amber, Tecate, Tecate Light, Negra Modelo, Modelo Especial, Carta Blanca, Pacifico, Bohemia, Sol, Stella Artois, St. Pauli Girl (non-alcoholic)

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