

THE MEXICAN

Homestyle Food & Drink

PARA LA MESA - FOR THE TABLE

Chips or Chicharrones & Salsa \$3

Tortilla chips or house-fried flour rinds, house-made salsas:
mild mango-habanero, medium red guajillo, spicy roasted jalapeño

Street Corn Fundido \$7

Queso Chihuahua, charred corn, queso cotija, chile piquin, lime, tortilla chips

Guacamole \$7

Chunky avocado, onion, cilantro, jalapeño, garlic, lime, tortilla chips
With crisp seasonal vegetables, add \$2

Drunken Beans \$3

Beer-braised pinto beans, bacon, queso fresco, hot sauce, tortilla chips

ENTRADAS - STARTERS

Crema de Chile Poblano \$4

Cream of poblano pepper, roasted corn, crema

Mexican Wedge Salad \$7

Bibb lettuce, queso fresco dressing, cherry tomatoes, chorizo crumble, red onion, crispy hominy, queso cotija. Add chicken \$4.50, grilled shrimp \$6

Ceviche Aguachile \$8

Lime cured white fish, jalapeño-herb vinaigrette, red onion, cucumber

Shrimp & Crab Ceviche \$8

Citrus cured shrimp and jumbo lump crab, cucumber, avocado, pico de gallo

Quesadillas de Papas con Rajas \$7

Queso Chihuahua, potatoes, chipotle, onion, cilantro, queso cotija

Tostadas de Salpicón \$7

Chilled shredded beef, sherry-chipotle vinaigrette, lettuce, red onion, queso fresco

TACOS

2 per order, served with drunken beans

Tacos Al Carbón \$12

Grilled marinated flank steak, grilled spring onions, queso fresco

Tacos Al Pastor \$12

Spit roasted pork, pineapple, onion, cilantro

Tacos de Pescado Pibil \$12

Achiote marinated grilled white fish, habanero pico de gallo

ENCHILADAS

2 per order, served with homestyle rice

Enchiladas Suizas \$12

Pulled chicken tinga, roasted tomatillo salsa, queso Chihuahua, crema, radish salad

Enchiladas Rojas \$12

Red chile stewed mushrooms, griddled queso panela, guajillo-ancho salsa, arugula salad

FAJITAS

served with homestyle flour tortillas, grilled spring onions, blistered sweet peppers, green beans, salsa Mexicana and drunken beans

Steak al Carbon \$15

Al Pastor Chicken Breast \$14

Garlic Jumbo Shrimp \$16

ESPECIALIDADES - MEXICAN SPECIALTIES

Carne Asada \$16

Marinated grilled skirt steak, roasted jalapeño salsa, creamy poblano and onion quesadilla, drunken beans

Chile Relleno \$13

Roasted poblano pepper, salsa Mexicana, queso Oaxaca and panela, poppy seed puff pastry, homestyle rice

Sopa Marina \$16

Shrimp, white fish, mussels, calamari, crab claws, vegetables, guajillo chile-seafood broth

POLLO ROSTIZADO - ROTISSERIE CHICKEN

sinaloa style, all-natural rotisserie chicken marinated with citrus and zesty herbs and spices

Half Chicken \$12

Served with Mexican "chimichruuri", fideo seco and homestyle corn tortillas

Whole Chicken \$22

Served with Mexican "chimichruuri", fideo seco, esquites and homestyle corn tortillas

AL LADO - SIDES

Homestyle Rice \$3

Drunken Beans \$3

Broccollette \$4

Citrus-chile oil, queso cotija, toasted pepitas

Esquites \$4

Roasted corn & bell pepper, epazote, lime, arbol chile-butter

Fideo Seco \$3

Toasted vermicelli pasta, tomato-pasilla sauce, queso fresco

POSTRES - DESSERTS

Coconut Flan \$3.50

Coconut custard, caramel, cinnamon, toasted coconuts

Tres Leches Parfait \$3.50

Vanilla sponge cake, tres leches sauce, berry compote, whipped topping, toasted almonds

MEZCALITAS, MARGARITAS Y CERVEZA

“TheMX” Mezcalita \$9

Peloton Mezcal, Blue Curacao, lime, “MX” spiced syrup

Pineapple-Serrano Mezcalita \$9

Peloton Mezcal, grilled pineapple, lime, piloncillo syrup

Smoky Mango Mezcalita \$9

Peloton Mezcal, grilled mango, lime, ancho chile syrup

Strawberry-Cilantro Mezcalita \$9

Peloton Mezcal, strawberry, cilantro, lemon, piloncillo syrup

Taco Joint Margarita \$8.50

El Jimador Tequila Blanco, orange liqueur, lime, salt rim

Cucumber-Mint Margarita \$10

Casa Noble Tequila Blanco, cucumber, mint, lime

Chile Guava Margarita \$10

Agave Loco Tequila Reposado, orange liqueur, lime, guava, chamoy rim

Dos Equis Lager Can, Victoria Can, Bohemia, Indio \$5

Tecate 24oz. \$8

Coronita 7oz. \$3

Half Acre Brewery: Daisy Cutter, Lead Feather, Pony, Gone Away \$5.50

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