

Botanas: Snacks for the Table

Fresh Fried Tortilla Chips

Two Housemade Salsas
First Round es Gratis/Second Round \$2

Queso Fundido

Cast Iron Baked Chihuahua & Oaxaca Cheeses, Blistered Peppers, Fresh Corn Tortillas
9 / **Con Chorizo** 10

Guacamole

Smashed to Order Avocados, Tomato, Onion, Serrano, Fresh Lime
9

Coctél de Mariscos

Shrimp, Octopus, Tilapia, Spicy Tomato, Avocado
12

Ceviche de Pescado

Tilapia, Habanero, Red Onion, Fresh Lime
10

Taquitos de Atún

Mini Tuna Tartare Tacos, Avocado, Salsa de Arból
12

Sopes de Carnitas

Small Crispy Masa Shells, Slow Roasted Pork, Black Beans, Sour Orange Habanero Crema
10

Dos Equis Beer Steamed Mussels

Chorizo, Caramelized Onions, Tomato, Chipotle Cream
13

Flautas de Pato

Shredded Duck Confit, Queso Oaxaca, Mole Negro
9

Empanadas de Vegetales

Roasted Squash, Corn, Huitlacoche, Goat Cheese, Epazote, Avocado Salsa
8

Quesadilla de Jaiba

Fresh Corn Tortilla, Lump Crabmeat, Trés Chiles Salsa
10

Sopas y Ensaladas

Sopa Azteca

Tortilla Soup, Shredded Chicken, Pasilla Chile, Avocado
7

Pozole Verde

Slow Braised Pork, Hominy, Green Chile, Traditional Accompaniments
8

Ensalada de la Casa

Market Greens, Jicama, Cucumber, Toasted Pepitas, Queso Fresco, Agave Nectar Vinaigrette
8

Ensalada César Original

Baby Romaine, Cotija Cheese
8

Tacos

Housemade Corn Tortillas, Traditional Condiments
Two per Order
7

Lengua

Slow Braised Beef Tongue, Habanero Salsa

Al Pastor

Spit Roasted Marinated Pork, Pineapple Serrano Salsa

Pollo

Chicken Tinga, Shredded Lettuce, Queso Fresco

Carne

Slow Cooked Beef Short Ribs, Cucumber, Radish

Birria

Jalisco Style Roasted Goat

Baja

Crispy Fried Tilapia, Cabbage, Lime Crema

Camarones

Grilled Shrimp, Jicama Slaw

Calabaza

Yucatán Style Roasted Squash, Spicy Pickled Red Onions

Chorizo

Spicy Mexican Pork Sausage, Queso Fresco

Especialidades de la Casa:

Choice of One Side Dish

Carne Asada

Grilled Skirt Steak, Nopales Salad, Spring Onions
23

Carnitas

Copper Pot Slow Fried Pork, Housemade Corn Tortillas
17

Huachinango a la Veracruzana

Pan Seared Red Snapper, Tomato, Green Olives, Capers, Jalapeños
22

Puerco Pibíl

Grilled Pork Tenderloin, Sour Orange, Achiote, Spicy Pickled Red Onions
18

Pollo en Mole Poblano

Grilled Chicken a la Plancha, Green Mole Sauce
19

Enchiladas de Marisco

Shrimp, Crab & Lobster, Chile de Arból Salsa
24

Camarones a la Diabla

Grilled Jumbo Shrimp, Spicy Chipotle Salsa, Pineapple
23

Trucha a la Mexicana

Crispy Fried Whole Trout, Lime Garlic Oil, Cholula Aioli
17

Chiles Rellenos Divorciados

One Cheese, One Beef Picadillo, Salsas Verde & Roja
16

Enchiladas de Vegetales

Spinach, Mushrooms, Cotija Cheese, Red Mole Sauce
15

Sides: 3

Yuca Frita – chile garlic mayo
Arróz a la Mexicana - red rice, peas & carrots
Arróz Verde - cilantro, jalapeño
Frijoles Refritos - refried black beans, queso fresco
Frijoles Charros - pinto beans, beer, bacon
Hongos - sauteed seasonal mushrooms
Vegetales en Escabeche - quick pickled vegetables
Platanos Machos - tequila glazed ripe plantains, Latin crema

*A suggested 20 percent gratuity will be added to all parties of 6 or more for your convenience-subject to sales tax
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
Please inform your server of any allergies upon ordering*

Executive Chef Jeff Tunks

Chef de Cuisine Alfredo Solis

Dessert Menu

Tres Leches Cake

Cream Cheese Icing, Guava Sauce

Mexican Chocolate Flan

Almond Wedding Cookies

Torejas

Latin - Style Pressed French Toast, Cajeta, Vanilla Ice Cream

Sopaipillas

Deep Fried Sweet Dough, Canela Caramel Agave Nectar

Fresh Lime & Coconut Tart

Candied Jalapeño, Toasted Fresh Coconut

Arroz con Leche

Mexican Rice Pudding, Tequila - Macerated Cherries

Trio of Seasonal Sorbets

7

Coffee Selections

Santa Lucia Estates, Rain Forest
Certified Nicaraguan

3

Espresso

3

Cappuccino

4

Starbucks[®] Tazo Tea

3

Dessert Wines

Moscato, St. Supery, Napa Valley, California, 2011
375 ml, Bin #300
8/28

Gewürztraminer, Late Harvest, Andrew Rich,
Columbia Gorge, Washington, 2008 375 ml, Bin #301
12/42

Scheurebe, Joseph Phelps, Eisrebe, Napa Valley,
California, 2009 375 ml, Bin #302
18/63



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Lime
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Fresh Lime
10

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Mini Tuna Tartare Tacos, Avocado,
Salsa de Arbol
12

Sopes de Carnitas

Small Crisp Masa Shells, Slow
Roasted Pork, Black Beans, Sour
Orange Habanero Crema
10

Flautas de Pato

Shredded Duck Confit, Oaxacan
Cheese, Mole Negro
9

Empanadas de Vegetales

Roasted Squash, Corn, Huitlacoche,
Goat Cheese, Epazote & Avocado
Salsa
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Quesadilla de Jaiba

Fresh Corn Tortilla, Lump
Crabmeat, Tres Chile Salsa
10

Michelada Oyster "Shooters"

Dos Equis Beer, Fresh Shucked
Oysters, Spicy Tomato Juice
10

Torta de Carnitas

Slow Fried Pork, Black Beans,
Avocado, Chile Jus

12

Torta de Milanesa

Crispy Chicken, Black Beans,
Oaxaca Cheese, Arugula, Lime
Jalapeño Mayo

12

Tacos:

Housemade Corn Tortillas,
Traditional Condiments
Two per Order

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Signature Cocktails Con Tequila

La Margarita Traditional 6

Tequila Blanco, fresh lime juice, agave nectar & salt rim

Corona-Rita 8.5

Goblet of our traditional frozen margarita, Coronita & salt rim

Frozen Lime Margarita 8.5

Tequila Gold, fresh lime juice & agave nectar

Frozen Hibiscus 8.5

Tequila Gold, triple sec, hibiscus extract & salt cream

Frozen Twisted 8.5

A perfect combination of our traditional & hibiscus margarita

Happy hour \$5.00 specialty drinks, draft beers & a selection of Wines Monday-Friday 3pm-6pm; Bar & Lounge Only

Specialty Cocktails Con Tequila

Tequila Dolce 8

Sauza Blanco, triple sec, mango pureé, agave nectar, lime

Mala Suerte 9

Habenero - infused tequila, triple sec, grapefruit juice, lime juice, sugar rim

El Perfecto 10

Herradura Blanco, Patron Citronge, fresh lime juice, agave nectar, salted rim

Carlos Slim 9

Milagro Blanco, fresh lime juice, Splenda

Nah-rang-ha 10

Grand Marnier, Sauza Blanco, Agave nectar & lime juice

Amor Prohibito 8

Strawberry - infused tequila, triple sec, strawberry puree, lime juice & arbol chilli salt rim

Cacti Frio 8

Jose Cuervo Especial silver, Triple Sec, fresh lime juice, prickly pear pureé

Gherkin Fresca 10

Sauza Silver, Hendricks gin, jalapeño simple syrup, cucumber - lime agua fresca

Buena Waterloo 9

El Jimador Resposado, Bacardi Melon, agave nectar, lime

Bebidas 3

Fruits of Passion

Guava juice, orange juice & pomegranate - soaked pineapple

Queen of the Pacific

Agave nectar, lemon/lime juice, mint & strawberry pureé

Cerveza En Botella

South of the Border

Bohemia	6	Sol	6
Cave Creek Chili	6.5	Tecate	4.5
Corona Extra Coronita 7 oz	3.5	Carta Blanca	6
Corona Extra	6	Central Beer Famosa	3.5
Corona Extra Light	6	La Constancia Ace Pilsner	4.5
Cristal	5.5	La Constancia Light	4.5
Dos Equis Winter	4.5	La Constancia Suprema	5.5
Pacifico	6	La Constancia Regia 32 oz	10.5

North of the Border

Shiner Bock Pale Ale	6	Devils Backbone Vienna Lager	6
Shiner Bock Octoberfest	6	Legend Golden IPA	6
Budweiser	3.5	New Belgium Red Hoptober	6

Cerveza De Barril

South of the Border

Dos Equis	6	Modela Especial	7
Dos Equis Amber	6	Negra Modela	7

Pacifico (October 10th) 6

North of the Border

Dominion Aviator Golden Lager	6	Shiner Bock	6
DC Brau Corruption	7	N. Coast Old Rasputin Stout	7
		Starr Hill Amber Ale	7

