

ANTOJITOS

Table Side Guacamole – Hand Hacked Haas Avocado	8.95
*Ceviche Atun con Cammaron – Prepared Table Side, Shaved Tuna, Lime Macerated Shrimp, Plantain Chips	9.95
*Ostiones Diablo – Grilled Island Creek Oysters, Jalapeno-Chorizo Butter	13.95
Skillet Roasted Mussel "Fajita" – Shallot Oil, Cracked Black Pepper, Jalapeno Cilantro Cream	8.95
*Tacos de Atun – Minced and Spiced #1 Tuna, "Wonton" Tortillas, Chipotle Crema, Cabbage Slaw	9.95
Torta Sliders Del Dia – Fresh Baked Bollilo Bread	8.95
Chili Dusted Calamari – Pickled Jalapenos, Teardrop Tomatoes, Chipotle Crema	8.95
Chili Relleno – Roasted Poblano Pepper, Chihuahua Cheese, Lightly Fried in Meringue, Salsa Ranchero	7.95
*Ostiones En Fuego – Fire Roasted, Baby Spinach, Oaxaca Cheese, Roasted Peppers, Crumbled Chorizo	13.95
Papagayo's Spinach Dip – Baby Spinach, Minced Chicken, Cumin, Roasted Peppers, Jalapeno Jack	8.95
Queso Fundido – Pan Seared Chorizo, Oaxaca, Asadero and Chihuahua Cheeses, Fresh Tortillas	7.95
Empanadas Del Dia – Chili Chipotle Vinaigrette, Citrus Verde Sauce	7.95
Quesadillas – Layered Tortillas, Black Beans, Chihuahua Cheese, Pico De Gallo, Sour Cream. Choice of Chicken Tinga or Muchaka Meat	8.95
Sopas de Carne – Crispy Masa Cake, Black Bean Puree, Cotija Cheese, Chipotle Aioli, Pickled Red Onion	8.95
Flautas – Chicken Tinga or Muchaka Meat. Served with Lettuce, Tomatoes, Sour Cream, Queso Anejo	8.95
Alotes a la Parilla – Grilled Corn, Aleppo Pepper and Lime Aioli, Queso Cotija	6.95

ENSALADAS Y SOPAS

Roasted Corn and Chicken Chowder – Hatch Chile, Jalapeno Jack	6.50
Black Bean Soup – Crumbled Chorizo, Queso Fresco, Tortilla Straw. Also Available Vegetarian	6.50
Ensalada Cesar – Created By Italian Brothers in 1920 at Their Tijuana Restaurant	8.95
Chipotle BBQ Chicken Salad – Grilled Chicken, Romaine Hearts, Roasted Corn, Cotija Cheese, Cilantro Ranch	11.95
*Chili Bronzed Salmon Salad – Teardrop Tomatoes, Avocado, Picked Red Onions, Chili-Lime Vinaigrette	12.95
Tostada Grande – Choice of Chicken Tinga or Muchaka with Black Beans, Tomato, Jack and Cheddar Cheeses	9.95
Shrimp and Avocado Salad – Grilled Achiote Marinated Shrimp, Avocado, Mango, Jicama, Chipotle Vinaigrette	13.95
Ensalada De La Casa – Mixed Greens, Sun Dried Cranberries, Caramelized Pecans, Cotija, Spicy Balsamic Vinaigrette	8.95

PARA ACOMPAÑAR

All sides	2.95
Soft Corn Flour or Jicama Tortillas	
Refried Beans	
Black Beans	
Plantains	
Pablano Potato Gratin	
Mexican Rice	
Sour Cream	
Chili Dusted French Fries	
Chipotle Potatoes	

PLATOS FUERTES

POPULAR DISHES

Tacos – Two Hand Pressed Flour Stuffed with: Chicken Tinga or Muchaka Meat. Served with Mexican Rice, Refried Beans, Cheese, Lettuce, and Pico De Gallo	7.95
Enchiladas – Two White Corn Tortillas Stuffed with: Chicken Tinga or Muchaka Meat with Your Choice of Salsa Rojo or Salsa Verde. Served with Mexican Rice, Refried Beans, Cheese, Lettuce, and Pico De Gallo	8.95
Classic Burritos – Chicken Tinga or Muchaka Meat with Your Choice of Salsa Rojo or Salsa Verde. Served with Mexican Rice, Refried Beans, Cheese, Lettuce and Pico De Gallo	9.95
Fajitas – Served with House Made Flour or Soft Corn Tortillas, Mexican Rice, Refried Beans, Cheese, Lettuce, Sour Cream, Sauteed Onions and Pico De Gallo Grilled Marinated Chicken All Natural Skirt Steak Vegetarian Medely – Served with Jicama Tortillas	12.95
*Filet Mignon Fajitas	15.95

Vegetarian Options Available for Tacos, Enchiladas & Burritos

ESPECIALES DE LA CASA

HOUSE SPECIALS

Fish Tacos – Pan Seared Tilapia, Avocado, Pickled Red Onions, Garlic Mojo, Cabbage Slaw	9.95
*Roasted Salmon Fillet – Chipotle-Miso Glaze, Poblano-Potato Gratin, Seared Greens	15.95
*All Natural Hangar Steak – Chimichurri, Glazed Onions, Cotija Cheese, Mashed Potato, Seared Greens	18.95
Pescado Al Pastor – Chili Rubbed, Pineapple Salsa, Cilantro Crema and Verde Sauce	18.95
Short Ribs – Ancho Chili Glaze, Shiitake Mushroom Chips, Cotija, Mashed Potato	19.95
Pan Seared Shrimp Penne – Tequila-Lime Reduction, Ancho Clam Broth, Baby Spinach, Roasted Peppers	14.95
Mexicana Burger – Hand Hacked Guacamole, Pico De Gallo, Chili Dusted Fries Also Available Plain	10.95
Carnitas –	13.95
Polo ala Brasas – Chili Brine, Plantains, Garlic Mojo, Seared Greens	14.95

TAQUIZAS

18.95 Quarter Kilo
With Soft Corn Tortillas, Minced Onions, Lime and Cilantro

Pato

Duck Confit, Cranberry Chipotle Compote, Jicama "Tortilla"

Braised Short Rib

Hand Hacked Avocado Relish, Chipotle BBQ Sauce

Carnitas De Lechon

Oven Seared and Braised Pork Belly, Pineapple Pico, Pickled Cucumber Salad

Carne Asada

Marinated Grass Fed Skirt Steak, Chimichurri and Tomato Jam

Barbacoa

Braised Organic Chicken, Garlic Mojo, Orange Habanero Salsa

*The department of public health advises that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

*These Foods are served raw or undercooked. Before placing your order, please inform your server if anyone in your party has a food allergy.
18% gratuity will be added to parties of 6 or more.