

DINNER

GUACAMOLE *made fresh to order* serves 2 - \$14 serves 4-6 \$24

BOCADITOS *small bites and sharable appetizers*

CHICKEN TORTILLA SOUP GRATINADO	7
roasted tomato and pasilla chile soup, shredded chicken and avocado topped with melted cheese	
PULLED CHICKEN TAQUITOS	9
crispy rolled chicken tacos, shredded lettuce, crema, queso fresco, serrano chile salsa	
PICADILLO EMPANADAS	10
flakey pastry filled with ground beef, dried fruits, almonds, spices, and our house hot sauce	
ROASTED PLANTAIN EMPANADAS	9
plantain turnovers filled with black beans and cotija cheese, chipotle aioli	
CAZUELA DE QUESO FUNDIDO <i>served with warm flour tortillas</i>	12
mexican three cheese fondue, served with grilled chorizo and fingerling potatoes on the side	

ESALADAS *appetizer and entree salads*

MEXICAN CHOPPED SALAD	10
chopped romaine hearts, grilled corn, poblano chiles, apples, pinto beans, green olives, tomatoes añejo cheese, crispy tortillas and toasted cumin vinaigrette	
<i>add grilled chicken \$5 add grilled skirt steak \$8 add grilled shrimp \$7</i>	
RED CHILE CAESAR	9
romaine lettuce, shaved manchego, herb croutons, smoked chile caesar dressing	
<i>add grilled chicken \$5 add grilled skirt steak \$8 add grilled shrimp \$7</i>	
SESAME SEARED TUNA LETTUCE WRAPS	19
sushi grade yellowfin tuna, spicy papaya salsa, black bean pico de gallo, smoked chile vinaigrette	

CEVICHE

TUNA CEVICHE CHINO-LATINO	12
soy-lime marinated sushi grade tuna, sesame oil, chiles torreados, mint, cilantro	
SHRIMP CEVICHE YUCATECO	12
coconut and citrus marinated shrimp, habanero, mango pico de gallo, crisp plantains	
SNAPPER CEVICHE VERACRUZ	11
tomato and lime marinated snapper, tomatoes, spanish olives, pickled jalapenos	
CEVICHE TRIO	16
half portion tasting of all three ceviches	

TACOS *served with mexican rice and refried beans with a trio of salsas* *please note our tacos are listed from mildest to hottest*

POLLO	seared chicken breast, torreado marinade, poblano peppers, cotija cheese, crema, homemade corn tortillas	16
CARNITAS	slow roasted pork, shaved lettuce, aged cotija cheese, serrano chile salsa, homemade corn tortillas	16
PESCADO	grilled mahi-mahi, guacamole, spicy slaw, smoked chile aioli, warm flour tortillas	17
ASADA	grilled chipotle marinated sirloin steak, caramelized onions, cotija cheese, guacamole, pico de gallo, homemade corn tortillas	18



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ESPECIALIDADES DE LA CASA *house specialties*

PESCADO VERACRUZANO	29
chilean seabass in traditional sauce of tomato, garlic, spanish olives, jalapeño, mexican oregano	
CAMARONES EN CAZUELA	27
sautéed jumbo shrimp with roasted garlic guajillo chile served over saffron chorizo rice	
BLACK ANGUS SKIRT STEAK	24
grilled marinated skirt steak with frijoles borrachos, roasted tomato and caramelized onion salsita	
RIBEYE STEAK ALAMBRE	27
ribeye steak wrapped in applewood smoked bacon skewered with cipollini onions poblano chilies and cremini mushrooms, served with arroz con crema and chimichurri sauce	

QUESADILLAS Y ENCHILADAS

FARMER'S MARKET VEGETABLE QUESADILLA	18
grilled vegetables and wild mushrooms layered with crisp tortillas and mexican cheeses	
GRILLED SHRIMP QUESADILLA	21
open-faced crispy flour tortilla topped with chile-marinated shrimp, mexican cheeses wild mushrooms and oven-dried tomatoes	
CHICKEN QUESADILLA	18
grilled chicken breast, chipotle barbeque sauce, chihuahua cheese, crema, pico de gallo	
DOS ENCHILADAS	19
pastor roasted chicken, mexican cheeses with mole poblano and tomatillo salsa verde	
SMOKED BRISKET ENCHILADAS	23
layered sarape style, hominy, mexican cheeses, mestisa salsa, crema, cotija	

TACOS EN CAZUELA *served with homemade corn tortillas*

CHICKEN TINGA	20
pulled chicken simmered with chipotles, sweet and spicy roasted tomato sauce	
COCHINITA PIBIL	20
yucatecan pit-barbecue style pork, achiote, habanero pickled red onions	
CARNE PARRILLADA	22
grilled sirloin, smoked bacon, poblano chilies, guacamole, cotija cheese	
LAMB BARBACOA	21
adobo marinated lamb slow roasted in banana leaves, jalapeno mint salsita	

BURGERS *8 ounces of ground chuck served with smoked chile fries*

CLASSICO	14
cheddar cheese on a toasted Brioche Bun	
EI MEXICANO	15
jalapeño bomb, guacamole, roasted tomato mayonnaise on a Brioche Bun	
DON FRANCISCO BEEF BURGER	16
pepper jack cheese, caramelized onions, mushrooms, chile torreados on Brioche Bun	

SIDES 5

CUMIN FRIES	VEGETARIAN REFRIED BLACK BEANS
SWEET POTATO FRIES	REFRIED PINTO BEANS
MEXICAN RED RICE	SAUTÉED SWEET PLANTAINS
BORRACHO BEANS	MEXICO CITY STREET CORN

