

BOCADITOS

GUACAMOLE

Prepared table side / 12

Add crispy bacon / 1.00 goat cheese / 1.50

Maine Lobster / 14 blackened shrimp / 6

CAZUELA DE QUESO FUNDIDO

Cheese Fondue, Chile Rajas, Chorizo / 12

MEXICO CITY "STYLE" QUESADILLAS

Huitlacoche, Fresh Corn, Three Cheeses / 10

ROASTED PLANTAIN EMPANADAS

Cotija Cheese, Black Beans, Chipotle Aioli / 10

CHICKEN FLAUTAS

Chipotle, Corn - Avocado Pico De Gallo / 8

SHRIMP EMPANADAS

Cilantro, Salsa Pasilla / 11

CRISPY CALAMARI

Ancho Chili Glaze / 11

JALAPENOS RELLENOS

Goat Cheese, Lime Crème, Avocado Ranch / 10

PORK BELLY SOFT TACOS

Pickled Red Onions, Salsa Rojo / 10

CINCO NACHOS

Chili Con Carne, Jalapenos, Chihuahua Cheese, Tomatoes, Guacamole 6 / 12

ROASTED CLAMS AND COLD WATER MUSSELS

Ancho Chile, Tomato, Chorizo / 13

CEVICHEs RAW BAR

CINCO CEVICHE

Conch, Serrano, Green Olive, Lime, Tomato / 12

CEVICHE VERDE

White Fish of the Day, Cilantro, Lime, Avocado, Cucumber, Olive Oil / 14

CEVICHE TRIO

A Sampling Of All Three Ceviches / 16

YUCATECAN SHRIMP AND SQUID CEVICHE

habenero, aji amarillo, citrus, cucumber, jicama, red onion / 13

SHRIMP AND OCTOPUS COCATEL

Avocado, roasted tomato, chipotle / 13

QUESADILLAS

FARMERS MARKET VEGETABLE QUESADILLA

Grilled Vegetables, Wild Mushrooms, Three Cheeses, Crisp Flour Tortillas, Roasted Tomato Arbol Salsa / 13

GRILLED SHRIMP QUESADILLA

Open-Faced Crispy Flour Tortilla, Three Cheeses, Grilled Corn, Roasted Peppers, Oven Dried Tomatoes / 15

ADOBADO GRILLED CHICKEN QUESADILLA

Grilled Corn, Chile Rajas, Three Cheeses, Chile Roja / 12

STEAK QUESADILLA

Chile Rajas, Three Cheeses, Mushrooms, Chili Rojo / 14

SOUPS

TORTILLA SOUP

Tomato, Pasilla, Chihuahua Cheese, Avocado / 5

POZOLE

Hominy, chicken, cabbage, avocado, potato / 6

CHILI CON CARNE

Black Beans, Pico De Gallo, Crème / 6

BLACK BEAN SOUP

Chorizo, Tortillas, Red Onion, Crème / 5

CREAMY GAZPACHO

Garden Vegetables, Cilantro Crème / 6

SALADS

FIELD GREENS

Tomatoes, Cucumbers, Chayote, Jicama, Green Chile-Garlic Vinaigrette / 7

MEXICAN CHOPPED SALAD

Grilled Corn, Poblano Chilies, Apples, Black Beans, Queso Anejo, Chipotle Lime Dressing / 8

GREEN CHILE CAESAR

Garlic Crouton, Grana Padano / 7

AVOCADO-MANGO SALAD

Butter Lettuce, Maytag Blue Cheese, Bacon, Pumpkin Seeds / 8

TOMATO AND GOAT CHEESE SALAD

Balsamic roasted onions, guajillo dressing / 8

PANZANELLA A LA MEXICANA

Chayote, Tomatoes, Jalapeno, Queso Fresco, Cilantro, Croutons / 8

MAINPLATE SALADS

CHOPPED MEXICAN COBB

Chili Crusted Blackened Chicken, Avocado, Bacon, Roasted Poblanos, Grilled Corn, Tortillas, Chipotle-Lime Vinaigrette 12

CARLITO / ROMAINE LETTUCE

Grilled Adobado Chicken, Queso Blanco, Avocado, Dried Cranberries, Spicy Pecans, Almond Vinaigrette / 12

TURKEY TOSTADA SALAD

Romaine, Red Onion, Tomato, Queso Anejo, Frijoles Refrito, Crème, Avocado, Cilantro, Vinaigrette / 11

CRISPY AJI TUNA SALAD

Field Greens, Julienne Vegetables, Tortillas, Soy Jalapeno Vinaigrette, Avocado Drizzle / 15

SKIRT STEAK SALAD

Wilted Greens, Tomato, Avocado, Queso Anejo, Warm Chipotle Lime Vinaigrette / 14

GREEN CHILE CHICKEN CAESAR

Grilled Adobado Chicken, Avocado, Tomato, Garlic Croutons / 12

SHRIMP A LA PLANCHA SALAD

Chayote, Tomatoes, Jalapeno, Queso Fresco, Cilantro / 14

TACO SALAD

Frijoles Borrachos, Yellow Rice, Romaine, Queso Fresco, Avocado, Grilled Corn, Crème, Chipotle Lime Vinaigrette Adobado Chicken / 14 Carne Asado / 16 Shrimp A La Plancha / 16

TORTAS

– Mexican Griddle Baked Sandwiches –

MILENESA

Crispy Chicken Breast, Black Beans, Pickled Jalapenos, Chihuahua Cheese, Cilantro Crème, Avocado / 10

CUBANA

Smoked Pork Loin, Nueske Bacon, Black Beans, Chihuahua Cheese, Chipotle Mustard, Avocado / 10

ADOBADO CHICKEN

Chile Rajas, Black Beans, Chihuahua Cheese, Cilantro Crème, Arugula, Avocado / 10

ROASTED GARLIC MUSHROOMS

Cremini, Oyster, Shiitaki Mushrooms, Chipotle-Garlic Mojo, Goat Cheese, Black Beans, Arugula / 10

CARNE ASADA BRAVA

Caramelized Onions, Black Beans, Pickled Jalapenos, Chipotle Mustard, Chihuahua Cheese / 11

TAMALES

BLACK BEAN AND GOAT CHEESE TAMALES

Three Chile Salsa / 9

BUTTERNUT SQUASH & CHIPOTLE CHICKEN TAMALES

Queso Cotija, Pico De Gallo / 9

PORK PICADILLO SWEET CORN TAMALES

Roasted Tomato Chipotle Salsa, Queso Cotija, Cilantro / 9

YUCATECAN CHICKEN ACHIOTE TAMALES

Roasted Tomato Chipotle Salsa, Cilantro / 9

PLATILLOS TRADICIONALES

– Traditional Plates –

Served With Refried Pinto Beans, And Mexican Rice

CHICKEN AND RED CHILE ENCHILADAS

Three Cheeses, Cilantro / 12

ROASTED VEGETABLE ENCHILADAS

Creamy Tomatillo Sauce, Three Cheeses / 12

DOS ENCHILADAS

One Of Each Vegetable And Chicken / 12

CHILAQUILES

Green Sauce, Grilled Chicken, Three Cheeses, Cream / 13

CHILIES RELLENOS

Poblano, Chihuahua Cheese, Roasted Tomato Sauce, Grilled Corn–Avocado Salsa / 11 / Two 19

– TACOS EN CAZUELA –

*Served With Mexico City Street Corn, Warm Corn Tortillas,
Mexican Rice, Black Bean, Charizo Chili*

IRON SKILLET CHICKEN

Tinga, Chipotles, Tomatoes, Garlic / 16

OAXACAN-STYLE LAMB BARBACOA

Adobo Marinade, Pickled Red Onions / 19

PINCHOS DE MEXICANA

Mix Grill Brochette Charizo, Serrano Chilies, Tomatoes, Onions, Salsa, Noja / 25

PINCHOS DE CAMARONES

Shrimp Brochette, Tomatoes, Onions, Serrano Peppers, Roasted Tomato Chipotle, Capen Vinaigrette / 24

– TACOS –

THREE SOFT TACO'S

Served With Refried Beans and Mexican Rice, Trio Of Salsa's, Double Tortillas Add 1.50\$

POLLO

*Grilled Chicken Adobado, Chile Rajas,
Cotija Cheese, Crème / 13*

PESCADO

*Crispy Mahi Mahi, Spicy Slaw,
Chipotle Aioli, Flour Tortillas / 15*

ASADO

*Grilled Skirt Steak, Queso Cotija,
Chile Rajas / 14*

COCHINITAS

*Slow Roasted Pork Belly, Spicy Slaw,
Chili Rajas, Salsa Rojo / 13*

CAMARONES

*Crispy Rock Shrimp, Spicy Slaw,
Avocado, Mango-Blackbean Pico / 14*

ESTILO FAMILIAR

PAELLA MEXICANA

Shrimp, Mussels, Chicken, Chorizo, Clams, Tomatoes, Peas, Saffron Rice 22 / P.P.

FAJITAS

Sizzling Platters Served With Chili Rajas, Guacamole, Queso Blanco, Refried Beans, Mexican Rice, Warm Flour Tortillas

Grilled Chicken Adobado / 16

Skirt Steak Tequila Mojo De Ajo / 18

Shrimp Blackened A La Plancha / 19

Surf And Turf Blackened Shrimp And Steak / 22

ESPECIALIDADES DE LA CASA

ADOBADO ROASTED HALF CHICKEN

Mexican White Rice With Sweet Plantains, Jicama Water-Cress Slaw / 18

GRILLED BUTTERFLIED BRONZINO PUERTO VALLARTA

Ancho Chile Marinade, Coconut Rice Tamale, Jicama-Watercress Slaw / 28

ROASTED DAYBOAT SCALLOPS

Green Corn Tamale, Creamy Tomatillo, Cilantro Sauce, Grilled Corn, Tomato /

CHIPOTLE- GLAZED BABY BACK RIBS

Jicama -Watercress Slaw, Yellow Rice, Mexico City Street Corn / 24

TEQUILA MOJO MARINATED SKIRT STEAK

Yucca Croquette, Sauteed Spinach, Escarole /

PESCADO VERACRUZANA

Yellowtail Snapper, Tomatoes, Green Olives, Pickled Jalapenos, Coconut Rice Tamale / 26

SESAME SEARED TUNA

Coconut Rice Tamale, Jicama-Watercress Slaw, Spicy Papaya Mango Salsa / 27

GRILLED MAHI MAHI YUCATECO

Achiote Marinade, Coconut Rice Tamale, Citrus Salsita / 24

ANCHO-RUBBED PORK RIB CHOP 14 OZ

Mexican Rice, Roasted Corn-Avocado Salsa, Jicama-Watercress Slaw / 26

TRES QUESO CRUSTED FILET MIGNON

Corizo Homefries, Spinach, Escarole / 29

SALMON IN GREEN SAUCE "PIPIAN"

White Rice With Sweet Plantains, Spinach, Escarole / 24

LACQUERED CHICKEN IN CLASSIC RED MOLE

Mexican White Rice With Sweet Plantains, Jicama Water-Cress Slaw / 18

COMBINATION PLATES