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## Welcome to a unique culinary experience.

Sinigual celebrates a fusion of contemporary and native flavors of Mexico. Even the name itself is a fusion of words, meaning *without equal, above the rest and unique.*

Sinigual artfully blends the traditional and the unexpected. A pleasing palette of colors, textures and tastes that brings to life the very essence of all that Mexico celebrates. Rich culture. Delicious cuisine. Festive gatherings of family and friends.

At Sinigual, you will receive unparalleled service and taste creative interpretations of nuevo classics prepared with only the freshest and finest ingredients. Dishes are designed to satisfy and surprise. Our flour tortillas are handmade, prepared fresh throughout the day and served with our fresh salsa quemada, salsa roja and signature honey butter. Our wood-fired mesquite grill imparts a sweet, smokey essence to our food in the traditional Mexican style. We specialize in an abundant selection of oak-aged Reposado, Añejo and 100% Blue Agave Tequilas made for sipping with citrus or alone in a snifter. We invite you on a culinary journey through Mexico's past. And its future.

Sinigual. There is no other.

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## Margaritas

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### THE GOLDEN MARGARITA

Premium Gold Tequila hand-shaken with Orange Curacao and Sweet & Sour.

### CADILLAC MARGARITA™

Premium 1800 Reposado, BOLS Triple Sec, Sweet & Sour and a shot of Grand Marnier.

### GRAND AGAVE MARGARITA

Sauza Hornitos Tequila, Blue Curacao and Grand Marnier.

### MARGARITA FRESCA

Cazadores Reposado Tequila, BOLS Triple Sec, Grapefruit Juice and fresh fruit.

### JEWELS OF MEXICO

Hand-shaken with Sauza Hornitos, Sweet & Sour and your choice of liqueur:

RUBY—Chambord Raspberry Liqueur

TOPAZ—Amaretto di Saronno

TURQUOISE—Blue Curacao and Pineapple Juice

EMERALD—Midori Melon Liqueur

### THE SILVER STANDARD 100

The Connoisseur's Margarita. Hand-shaken with Cointreau and with your choice of the following 100% Blue Agave Tequilas:

1800 Silver	Sauza Hornitos	Cazadores Silver
Patrón Silver	Don Julio Silver	Herradura Silver

## Fine Tequilas

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### SILVERS

Aged less than two months for the spicy and bold flavor of Blue Agave.

1800	Gran Centenario	Cazadores
AsomBroso	Don Eduardo	Gran Patrón Platinum
Herradura	Trago	Patrón
Corralejo	Cabo Wabo	Don Julio
Chinaco		

### REPOSADOS

Aged in white oak casks for two months to one year for a pleasing bouquet and clean taste.

1800	Cuervo Tradicional	AsomBroso
Corralejo	Cazadores	Herradura
Don Eduardo	Sauza Hornitos	Gran Centenario
Don Julio	Trago	Cabo Wabo
Chinaco	Patrón	

### AÑEJOS

Aged in old oak casks for more than one year for a much smoother finish with a hint of spice.

1800	Herradura	Cazadores
AsomBroso	Tres Generaciones	Sauza Conmemorativo
Trago	Don Julio	Cuervo Black
Cabo Wabo	Milagro	Don Eduardo
Chinaco	Patrón	Gran Centenario

### RESERVAS

Aged up to five years in French oak for a complex and extra smooth Cognac-like finish.

AsomBroso Añejo  
Herradura Selección Suprema  
Jose Cuervo Reserva de la Familia

## Beverages

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Pepsi	Lemonade	IBC Bottled Root Beer
Sierra Mist	Iced Tea (Regular or Tropical)	Republic of Tea Ginger Peach
Diet Pepsi	Coffee	Republic of Tea Mango Ceylon
Mountain Dew	Hot Tea	Republic of Tea Blackberry Sage
Tropicana Orange Twister		

Let us cater your next party. Call 1-888-TORTILLA.

Sales tax will be added to all taxable items. No personal checks, please. We accept MasterCard, VISA, American Express, Discover and Diners Club/Carte Blanche. We reserve the right to refuse service to anyone. Not responsible for lost or stolen items. Cadillac Margarita is a licensed mark owned by Cadillac Bar. ©2006 Sinigual Restaurants, Inc.

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**sinigual**  
CONTEMPORARY MEXICAN CUISINE

## Appetizers

### FRESH GUACAMOLE

Prepared tableside with fresh Hass avocados, serrano chiles, tomatoes, onions, cilantro and fresh squeezed lime. Served with crisp tostaditas. 8.99

### LOBSTER QUESADILLA

Tender lobster, jack and cotija cheeses, pasilla chiles, mango salsa and chipotle sauce folded in a large flour tortilla. Served with fresh guacamole. 10.49

### MESQUITE-GRILLED CHICKEN QUESADILLA

Fresh citrus-chipotle marinated chicken, jack cheese, pasilla chiles and fresh pico de gallo folded in a cilantro-jalapeño tortilla. 8.49

### NACHOS

Marinated and mesquite-grilled chicken breast or steak on crispy corn tortillas with refried black beans, melted jack cheese, pico de gallo and fresh jalapeños. Served with avocado relish and sour cream. Chicken 8.99 Steak 9.99

### CHIPOTLE BARBECUE SHRIMP

Succulent shrimp sautéed with jalapeño butter, roasted red peppers and pasilla chiles in our signature smokey-sweet chipotle-raspberry tamarind barbecue sauce. Served with handmade tortillas. 10.49

### MEXICAN SHRIMP COCKTAIL

Prepared tableside with jumbo shrimp, fresh tomatoes, crisp cucumbers, onions and fresh Hass avocado with fresh tomato-lime broth. Served with crisp tostaditas. 10.99

### TAQUITOS

Grilled chicken or sautéed shrimp with jack cheese, pico de gallo and pasilla chiles rolled in crisp corn tortillas. Served with tomatillo-avocado and red pepper dipping sauces. Shrimp 8.99 Chicken 8.49 Chicken & Shrimp 8.79

### MEXICAN PLATTER

Chicken and shrimp taquitos, steak nachos, cheese quesadilla, chipotle barbecue ribs, tomatillo-avocado sauce and red pepper dip. 12.49

### LOBSTER TAMALE CAKE

Tender lobster coated in cotija cheese, corn and panko bread crumbs with chipotle and jalapeño butter sauces and red pepper dip topped with fresh pineapple-mango salsa and cotija cheese. 8.29

## Soups and Salads

### CHICKEN TORTILLA SOUP

Tender, mesquite-grilled chicken, fresh tomatoes, onion, zucchini and yellow squash in a savory chicken-lime broth with fresh Hass avocado, crispy tortilla strips and jack cheese. 5.29

### FIRE-ROASTED TOMATO SOUP

A creamy puree of mesquite-grilled tomatoes, pasilla chiles, roasted corn and onions with chicken chorizo, garlic and spices. 5.29

### ROMAINE SALAD

A fresh romaine heart, crispy tortilla strips, roasted pepitas and cotija cheese with our housemade creamy Cilantro-Pepita Dressing™ chopped fresh tableside. 5.29

### GARDEN SALAD

Chilled field greens, jicama, tortilla strips and cotija cheese tossed with choice of raspberry tamarind vinaigrette or our housemade creamy Cilantro-Pepita Dressing™. 5.29

### GRILLED FAJITAS SALAD

Mesquite-grilled fresh chicken breast, mesquite-grilled steak or shrimp with sautéed pasilla chiles and onions tossed tableside with chilled romaine, cotija and jack cheeses, fresh avocado and homemade raspberry tamarind vinaigrette. Chicken 12.79 Steak 14.99 Shrimp 14.99

### BARBECUE CHICKEN TOSTADA

Grilled tamarind barbecue chicken breast with romaine, black beans, crisp jicama, tomatoes, jack cheese, crispy tortilla strips, fresh salsa quemada and barbecue-ranch dressing. Served on a crispy tortilla. 11.29

### CHICKEN TACO SALAD

Mesquite-grilled chicken breast over field greens, tomatoes, roasted corn, fresh Hass avocados, jack and cotija cheeses, crispy tortilla strips and raspberry tamarind vinaigrette. 10.99

### GRILLED CHICKEN ROMAINE

Mesquite-grilled chicken breast, a fresh romaine heart, crispy tortilla strips, roasted pepitas and cotija cheese with our housemade creamy Cilantro-Pepita Dressing™ chopped fresh tableside. 10.99

## From the Grill

Prepared over a mesquite fire.

### Sizzling Fajitas

All Fajitas are served sizzling over onions, fresh pasilla chiles and red bell peppers. Served with red and black beans, avocado relish, fresh pico de gallo and fresh handmade tortillas.

### MESQUITE-GRILLED CHICKEN BREAST FAJITAS

Fresh citrus-chipotle marinated and grilled chicken breast. 13.99

### SIZZLING MEXICAN SHRIMP FAJITAS

Succulent shrimp marinated in chile de arbol then sautéed in jalapeño butter. 15.49

### MESQUITE-GRILLED STEAK FAJITAS

Chipotle-garlic marinated grilled tender steak. 16.99

### MESQUITE-GRILLED CHICKEN AND SHRIMP FAJITAS

Fresh citrus-chipotle marinated and grilled chicken breast and succulent shrimp marinated in chile de arbol then sautéed in jalapeño butter. 15.99

### FAJITAS SUPREMAS

Citrus-chipotle marinated mesquite-grilled chicken, chipotle-garlic marinated mesquite-grilled steak and chile de arbol marinated succulent shrimp sautéed in jalapeño butter. 17.99

### MESQUITE-GRILLED BREAST OF CHICKEN

Tender, grilled breast of chicken drizzled with orange-achiote sauce and served over grilled fresh seasonal vegetables, chef's potatoes, crispy plantains and sweet corn cake. 13.49

### CHIPOTLE BARBECUE RIBS

Tender ribs basted with our signature smokey-sweet chipotle-raspberry tamarind barbecue sauce, mesquite-grilled corn on the cob, red and black beans, crispy shoestring potatoes and sweet corn cake. 17.79

### CARNE ASADA

Mesquite-grilled marinated steak served over citrus-habañero marinated red onions. Accompanied by a cheese enchilada, red and black beans, pico de gallo and sweet corn cake. 18.99

### SHRIMP DIABLA

Mesquite-grilled shrimp and fresh seasonal mesquite-grilled vegetables on a skewer, served with red and black beans, pasilla-cilantro green rice, orange-achiote and jalapeño butter sauces and sweet corn cake. 17.99

### CARNE ASADA Y CAMARONES

Mesquite-grilled steak and a grilled shrimp skewer. Served with citrus-habañero marinated red onions, red and black beans, pasilla-cilantro green rice, salsa fresca and sweet corn cake. 19.49

## Combinations

Served with refried pinto beans, Mexican rice and sweet corn cake.

- 1 Chile Relleno and Grilled Chicken Roasted Corn Enchilada. 10.79
- 2 Mesquite-Grilled Chicken Taco and Cheese Enchilada. 10.49
- 3 Chicken Tamale and Mesquite-Grilled Steak Taco. 11.99
- 4 Grilled Chicken Roasted Corn Enchilada, Mesquite-Grilled Steak Taco and Two Chicken Taquitos. 13.99

5 Mesquite-Grilled Steak Taco, Grilled Chicken Roasted Corn Enchilada and Steak Pecos Chimi. 14.99

## Mexican Specialties

### CARNITAS YUCATÁN

Tender pork marinated with garlic, achiote, fresh lime and orange juices and spices then slow roasted. Topped with citrus-habañero marinated red onions and served with red and black beans, pasilla-cilantro green rice, avocado relish and sweet corn cake. 12.49

### CHIPOTLE BARBECUE SHRIMP

Succulent shrimp sautéed with jalapeño butter, roasted red peppers and pasilla chiles in our signature smokey-sweet chipotle-raspberry tamarind barbecue sauce. Served with red and black beans, pasilla-cilantro green rice, crispy plantains and fresh handmade tortillas. 17.49

### FIRE-ROASTED VEGETABLE PLATTER

Mesquite-grilled fresh red and green tomatoes, red and green bell peppers, zucchini, corn on the cob and onions lightly seasoned then drizzled with raspberry tamarind vinaigrette and sprinkled with goat cheese. 11.49

### SANTA FE ENCHILADA STACK

Layers of sautéed chicken, jack cheese, savory red chile sauce and handmade red chile corn crepes. Served with red and black beans, pineapple-mango salsa and crispy plantains. 11.99

## Mexican Classics

### SOFT TACOS

Two tacos made with our handmade flour tortillas. Served with red and black or refried pinto beans, avocado relish and sweet corn cake.

Chicken 10.29

Steak 12.99

Carnitas 10.29

Fish (with rice) 12.99

### ENCHILADAS

Two enchiladas served with refried black or pinto beans, pasilla-cilantro or Mexican rice and sweet corn cake.

Cheese enchiladas with enchilada sauce. 10.29

Grilled chicken roasted corn enchiladas with creamy chipotle sauce. 10.49

Grilled chicken enchiladas with tomatillo cream sauce and melted cheese. 10.99

Shrimp enchiladas with roasted tomatillo and white wine sauces topped with sautéed shrimp. 14.99

### FAJITA BURRITOS

Choice of mesquite-grilled chicken, mesquite-grilled steak or slow-roasted carnitas with roasted pasilla chiles, onions and jack cheese wrapped in a flour tortilla. Served with red and black beans, Mexican rice, avocado relish and sweet corn cake.

Chicken Fajita 10.99

Steak Fajita 12.99

Carnitas 9.99

### TAQUITOS

Grilled chicken or sautéed shrimp with jack cheese, pico de gallo and pasilla chiles rolled in crisp corn tortillas. Served with tomatillo-avocado and red pepper dipping sauces, red and black beans, pasilla-cilantro green rice and sweet corn cake.

Chicken 9.99

Shrimp 10.99

Chicken & Shrimp 10.99

### CHILE RELLENO

Roasted pasilla chile filled with jack, cotija and goat cheeses over red chile sauce and topped with fresh pineapple-mango salsa. Served with red and black beans, pasilla-cilantro green rice and sweet corn cake. 8.99