

Signature Margaritas

THE GOLDEN MARGARITA

Gold Tequila hand-shaken with Orange Curacao, sweet & sour. 9

CADILLAC MARGARITA™

1800 Reposado, BOLS Triple Sec, sweet & sour hand-shaken with a side shot of Grand Marnier. 11

Melon, Cranberry, Pomegranate, Pineapple or Blackberry

PATRÓN PERFECT MARGARITA

Patrón Silver Tequila hand-shaken with Patrón Citrónge, sweet & sour, orange juice. 14

ASOMRITA™

100% Blue Agave AsomBroso Silver Tequila, Blue Curacao, sweet & sour hand-shaken tableside. Served straight up. 13

Fine Tequilas

Silvers

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

1800 Silver	9	Don Julio Blanco	11
AsomBroso El Platino	12	Gran Centenario Plata	12
Cabo Wabo Silver	12	Gran Patrón Platinum	30
Cazadores Blanco	11	Herradura Silver	10
Corralejo Blanco	10	Patrón Silver	12
Cuervo Especial	7	Trago Silver	11
Don Eduardo Silver	11		

Reposados

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

1800 Reposado	10	Don Julio Reposado	12
AsomBroso Reposado	14	Gran Centenario Reposado	13
Cabo Wabo Reposado	11	Herradura Reposado	11
Cazadores Reposado	12	Patrón Reposado	13
Corralejo Reposado	11	Sauza Hornitos Reposado	10
Cuervo Tradicional	11	Trago Reposado	12
Don Eduardo Reposado	10		

Añejos

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

1800 Añejo	12	Gran Centenario Añejo	14
AsomBroso Añejo	35	Herradura Añejo	12
Cabo Wabo Añejo	15	Milagro Añejo	12
Cazadores Añejo	13	Patrón Añejo	15
Cuervo Black	12	Sauza Conmemorativo Añejo	10
Don Eduardo Añejo	12	Trago Añejo	14
Don Julio Añejo	14	Tres Generaciones Añejo	12

Reservas

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

Herradura Selección Suprema 35

Jose Cuervo Reserva de la Familia 25

Tequila selection and availability may vary.

Appetizers

FRESH GUACAMOLE

Avocado, serrano chiles, tomatoes, onions, cilantro, lime, crisp tostaditas. 12

SALSA MACHUCADA

Grilled tomatoes, tomatillos, jalapeños, red onion, cilantro, herbs, corn tortillas. 8

CEVICHE

Fresh striped bass, limes, oranges, mango, papaya, red onions, tomatoes, chiles, herbs, avocado, crisp tostaditas. 12

TAQUITOS

Chicken, jack cheese, pico de gallo, pasilla chiles, corn tortillas, tomatillo-avocado and red pepper sauces. 9.5

LOBSTER QUESADILLA

Lobster, jack and cotija cheeses, pasilla chiles, pineapple-mango salsa, chipotle sauce in a flour tortilla. Served with guacamole. 14

CHICKEN QUESADILLA

Grilled chicken, jack cheese, pasilla chiles, pico de gallo in a cilantro-jalapeño tortilla. Served with guacamole. 10.5

CHIPOTLE BARBECUE SHRIMP

Jumbo shrimp sautéed with jalapeño butter, roasted red peppers, pasilla chiles, chipotle-raspberry tamarind barbecue sauce with handmade tortillas. 12.5

Soups and Salads

FIRE-ROASTED TOMATO SOUP

Grilled tomatoes, pasilla chiles, roasted corn, onions, chicken chorizo, garlic, spices. 7

CHICKEN TORTILLA SOUP

Grilled chicken, tomatoes, onion, zucchini, yellow squash, avocado, chicken-lime broth, tortilla strips, jack cheese. 7

ROMAINE SALAD

Romaine heart, tortilla strips, roasted pepitas, cotija cheese, cilantro-pepita dressing. 7.5

GRILLED FAJITAS SALAD

Chicken breast, skirt steak or shrimp, sautéed pasilla chiles, onions, romaine, cotija and jack cheeses, avocado, raspberry tamarind vinaigrette.
Chicken 14 Steak 16 Shrimp 17

Mexican Specialties

CARNITAS YUCATÁN

Slow-roasted citrus-spiced pork, citrus-habanero marinated red onions, red and black beans, pasilla-cilantro rice, guacamole. 16

SALMON A LA PARILLA

Grilled fresh salmon, pasilla-cilantro rice, chile-coriander sauce, grilled fresh vegetables, salsa machucada, sweet corn cake. 23.5

CHILE RELLENO

Panko crusted roasted pasilla chile, jack, cotija and goat cheeses, red chile sauce, pineapple-mango salsa, red and black beans, pasilla-cilantro rice, sweet corn cake. 11

LOBSTER ENCHILADAS

Lobster, mushrooms, tomatoes, capers, roasted chile de arbol sauce, plantain white rice. 28

CHIPOTLE BARBECUE SHRIMP

Jumbo shrimp sautéed with jalapeño butter, roasted red peppers, pasilla chiles, chipotle-raspberry tamarind barbecue sauce, red and black beans, plantain white rice, crispy plantains, handmade tortillas. 22

SANTA FE ENCHILADA STACK

Chicken, jack cheese, red chile sauce, handmade red chile corn crepes, red and black beans, pineapple-mango salsa, sweet corn cake. 15

FIRE-ROASTED VEGETABLE PLATTER

Fire-roasted vegetable and cheese chile relleno, eggplant, asparagus, red potatoes, carrots, yams, squash, bell peppers, raspberry tamarind vinaigrette, goat cheese. 14

SHRIMP ENCHILADAS

Shrimp, vegetables, corn tortillas, roasted tomatillo and white wine sauces, refried black beans, pasilla-cilantro rice. 18.5

SOFT TACOS

Grilled chicken, skirt steak or slow-roasted carnitas, handmade flour or corn tortillas, red and black beans, guacamole, sweet corn cake.
Chicken or Carnitas 12.5 Steak 15.5

DOS FAVORITOS

Three-cheese panko crusted chile relleno, grilled chicken & roasted corn enchilada, refried black beans, pasilla-cilantro rice. 12.5

GRILLED CHICKEN & ROASTED CORN ENCHILADAS

Grilled chicken & roasted corn enchiladas, chipotle sauce, refried black beans, pasilla-cilantro rice. 14.5

ESPECIAL DE LA CASA

Lobster enchilada with mushrooms, tomatoes, capers, roasted chile de arbol sauce, grilled skirt steak soft taco, refried black beans, pasilla-cilantro rice. 22.5

FRESH FISH TACOS

Grilled striped bass, pico de gallo, fruit relish, handmade flour or corn tortillas, red and black beans, pasilla-cilantro rice, guacamole, sweet corn cake. 16.5

From the Grill

CARNE ASADA

Grilled skirt steak, citrus-habanero marinated red onions, a cheese enchilada, red and black beans, pico de gallo. 22.5

GRILLED T-BONE STEAK

Chile de arbol marinated 17-ounce T-bone steak, yuca fries, fresh salsa, crispy red chile onions. 32

SHRIMP DIABLA

Jumbo shrimp, grilled seasonal vegetables, red and black beans, pasilla-cilantro rice, orange-achiote and jalapeño butter sauces. 22

CHIPOTLE BARBECUE RIBS

Chipotle-raspberry tamarind barbecue sauce, grilled corn on the cob, red and black beans, yuca fries. 21

SIZZLING STEAK FAJITAS

Grilled chipotle-garlic marinated skirt steak, onions, pasilla chiles, red peppers, red and black beans, guacamole, pico de gallo, handmade tortillas. 21

SIZZLING CHICKEN BREAST FAJITAS

Grilled citrus-chipotle marinated chicken, onions, pasilla chiles, red peppers, red and black beans, guacamole, pico de gallo, handmade tortillas 17

GRILLED BREAST OF CHICKEN

Grilled chicken, orange-achiote sauce, fresh seasonal vegetables, Yukon corn mash, crispy plantains. 18

CARNE ASADA Y CAMARONES

Grilled skirt steak, shrimp skewer, citrus-habanero marinated red onions, red and black beans, pasilla-cilantro rice, salsa fresca. 26

A la Carte

THREE-CHEESE PANKO CRUSTED CHILE RELLENO 7.5

FIRE-ROASTED VEGETABLE AND CHEESE CHILE RELLENO 7.5

PASILLA-CILANTRO RICE 5

PLANTAIN WHITE RICE 5

RED AND BLACK BEANS 5

REFRIED BLACK BEANS 5

YUCA FRIES 5

YUKON CORN MASH 5

SWEET CORN CAKE 5

Dessert Menu

MEXICAN FLAN

Vanilla custard, caramel sauce, strawberries, fresh cream. 5

TRES HELADOS

Mocha, vanilla and dulce de leche ice creams, chipotle-chocolate and cajeta sauces, chopped almonds, fresh cream. 6

DEEP FRIED ICE CREAM

Dulce de leche ice cream, banana-nut cinnamon sugar coating, chipotle-chocolate sauce, fresh cream, Patrón XO. 9

CREPAS DE CAJETA

Crêpes, caramelized plantains, cajeta, vanilla ice cream, fresh cream. 8

BERRY TOSTADA

Fresh seasonal berries, mango ice cream, almond tostada, fresh cream, Chambord. 7.5

COCONUT FLAN

Coconut custard, caramel sauce, toasted coconut, fresh cream. 6