

STARTERS

TABLESIDE GUACAMOLE 16
prepared tableside with avocados, serrano chiles,
tomatoes, red onions, cilantro and lime

STEAK NACHOS 18
blue corn tortillas, grilled skirt steak*,
black beans, jack cheese, pico de gallo,
avocado relish and sour cream

CHICKEN QUESADILLA 17
cilantro-jalapeño tortilla, citrus-chipotle
marinated chicken, pasilla chiles, jack cheese
and pico de gallo

CHIPOTLE BARBECUE SHRIMP 18
sautéed jumbo shrimp, roasted red peppers,
roasted pasilla chiles and
chipotle-tamarind barbecue sauce

SAMPLER PLATTER 26
chicken taquitos, blue corn skirt steak* nachos,
cheese quesadilla, chipotle-tamarind
barbecue ribs and tomatillo-avocado
and red pepper dipping sauces

SOUPS & SALADS

CHICKEN TORTILLA SOUP cup 8 bowl 10
grilled chicken breast, tomatoes, onions, zucchini,
yellow squash, chicken-lime broth, avocado,
tortilla crisps and jack cheese

FIRE-ROASTED TOMATO SOUP cup 8 bowl 10
grilled tomatoes, chicken chorizo, pasilla chiles,
roasted corn, onions, garlic and spices

TABLESIDE ROMAINE SALAD 14
chopped romaine, roasted pepitas, cotija cheese,
tortilla crisps tossed tableside with house-made
creamy cilantro-pepita dressing™
with grilled chicken 18

TABLESIDE GRILLED FAJITA SALAD
romaine, sautéed pasilla chiles, onions,
roasted corn, avocado, cotija cheese, jack cheese,
pineapple-mango salsa tossed tableside
with raspberry-tamarind vinaigrette
with grilled chicken 19
with grilled steak or sautéed garlic-chile shrimp 22*

GRILLED CHICKEN TOSTADA 18
chipotle-tamarind chicken breast, romaine, black
beans, jicama, tomatoes, jack cheese, tortilla crisps
with quemada-barbecue ranch

MEXICAN CHOPPED SALAD 19
grilled chicken breast, tomatoes, roasted corn,
pineapple-mango salsa, avocado, jack & cotija cheese
with tortilla crisps and raspberry-tamarind vinaigrette



FLAME GRILLED FAJITAS

*onions, bell peppers, pasilla chiles, new mexico frijoles, avocado relish,
pico de gallo, handmade flour or corn tortillas*

FRESH VEGETABLES 23
vegetables, cotija cheese

CHICKEN BREAST 24
citrus-chipotle chicken breast

CHICKEN & SHRIMP 28
citrus-chipotle chicken breast, sautéed chile
de arbol shrimp

GRILLED STEAK 28
chipotle-garlic skirt steak*

MEXICAN SHRIMP 28
sautéed chile de arbol shrimp

SUPREMAS DEL FUEGO 32
citrus-chipotle chicken breast, chipotle-garlic steak*,
sautéed chile de arbol shrimp

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❖ SIMPLY GRILLED ❖

served a la carte

DRY-RUBBED 12OZ RIBEYE* 38
roasted chimichurri sauce

RACK OF ST. LOUIS RIBS 28
tamarind barbecue ribs

DOUBLE CUT BONE-IN PORK CHOP 30
pineapple salsa, achiote sauce

ROASTED HALF CHICKEN 27
rosemary, grilled lemon, mushroom sauce

CREATE YOUR OWN COMBINATIONS

two items 22 • three items 25 • four items 28

served with black beans, cilantro-pasilla rice, sweet corn cake

GRILLED CHICKEN TACO

**BLUE CORN &
JACK CHEESE ENCHILADA**
red chile sauce

GRILLED STEAK* TACO

GRILLED FISH TACO

CHILE RELLENO
red chile sauce with pineapple-mango salsa

SLOW-ROASTED CARNITAS TACO

CHICKEN TAMALES

**CHICKEN & ROASTED
CORN ENCHILADA**
creamy chipotle sauce

CHICKEN TAQUITOS
tomatillo-avocado & red pepper dipping sauces

❖ FOR THE TABLE ❖

RICE AND BEANS 7

FIRE-ROASTED BROCCOLINI 8

PAPAS BRAVAS 8

STREET CORN 7

SAUTÉED SPINACH 8

SWEET CORN CAKE 8

SEASONED YUCCA FRIES 8

GRILLED SHRIMP 12

add a garden salad or cup of soup to any entrée +4.5

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

MARGARITAS

HOUSE 14

premium gold tequila, orange liqueur,
house-made sweet & sour, agave nectar

CADILLAC 16

1800 reposado tequila, triple sec,
house-made sweet & sour, served on-the-rocks
with a side shot of cointreau noir

EL DUEÑO 23

“the owner” served in a 21oz schooner is the top
of top shelves... maestro dobel silver, triple sec,
house-made sweet & sour and a small bottle
of grand marnier
limit one per guest

BLACK DIAMOND 20

maestro dobel silver, hennessy cognac,
exotic citrus, served tableside

PATRÓN CITRUS CADILLAC 18

patrón silver, patrón citrónge, house-made
sweet & sour and lime juice, served with a
side shot of cointreau noir

ROCA SKINNY CADILLAC 18

roca patrón silver, lime juice and agave nectar, hand-
shaken and served tableside

SPICY JALAPEÑO

CUCUMBER MARGARITA 16

jimador silver, agave nectar, lime juice, jalapeños
and ancho reyes in a tajín chili rimmed glass

COCKTAILS

CLASSIC PALOMA 17

altos tequila, lime juice, grapefruit juice and squirt

EFFEN MOSCOW MULE 16

effen vodka, fever-tree ginger beer,
agave nectar and lime juice

MEXICAN GINGER MULE 16

hornitos reposado tequila, fever-tree ginger beer,
agave nectar and lime juice

MOJITO 14

cruzan rum, fresh lime juice and muddled mint
flavor +1 mango chile • blackberry • coco piña

WHITE SANGRIA 11

white wine, apricot liqueur, rum, pear and orange

RED SANGRIA 11

red wine, crème de cassis, cognac, green apple,
orange and strawberry

WINES

SPARKLING & CHAMPAGNE

DOMAINE CHANDON, 187ml 14

GLORIA FERRER, BLANC DE BLANCS 19 75

TAITTINGER, A REIMS, BRUT 180
champagne, france

VEUVE CLICQUOT, YELLOW LABEL, BRUT 200
napa valley, california

CHANDON, ÉTOILE, SPARKLING ROSÉ 120
north coast, california

WHITE & ROSÉ

KIM CRAWFORD, SAUVIGNON BLANC 16 56
marlborough, new zealand

MASI, MASIANCO, PINOT GRIGIO 12 46
veneto, italy, 2018

DAOU, CHARDONNAY 15 55
pasa robles, california

SONOMA-CUTRER, CHARDONNAY 20 75
russian river ranch, california

HESS, SHIRTAIL RANCHES, ROSÉ 10 45
napa valley, california, 2019

LOUIS JADOT, ROSÉ 12 46
burgundy, france, 2019

RED

MEIOMI, PINOT NOIR 17 60
central coast, california

LA CREMA, PINOT NOIR 19 75
sonoma coast, california, 2017

ENROUTE, PINOT NOIR 155
russian river valley, california, 2017

DELAS, CÔTES-DU-RHÔNE, RHONE BLEND ... 12 45
rhône, france, 2018

DAOU, CABERNET SAUVIGNON 22 80
paso robles, california

GROTH, CABERNET SAUVIGNON 180
napa valley, california, 2016

SILVER OAK, CABERNET SAUVIGNON 240
alexander valley, california, 2016

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BOTTLED BEER

BROOKLYN IPA 9	DOS EQUIS AMBAR 9
BUCKLER (N/A) 9	HEINEKEN 9
BUD LIGHT 8.5	LAGUNITAS IPA 9
BUDWEISER 8.5	MICHELOB ULTRA 8.5
CORONA 9	NEGRA MODELO 9
CORONA FAMILIAR 9	SOL 9
CORONA LIGHT 9	TECATE 8.5
CORONA PREMIER 9	

ask your server about our draft selection



FINE TEQUILA

	silver	repo	añejo
1800	13	14	15
CABO WABO	15	16	17
CASA NOBLE organic	14	15	16
CAZADORES	13	14	15
CORRALEJO	13	14	15
CORZO	14	15	16
CUERVO	12	13	14
DON JULIO	14	15	16
EL JIMADOR	14	15	16
EL MAYOR	10	11	12
GRAN CENTENARIO	14	15	16
HERRADURA	12	13	14
MILAGRO	13	14	15
PATRÓN	15	16	17

SPECIALTY TEQUILAS

1800 BLACK (100 proof)	13
HORNITOS REPOSADO	14
CAMARENA SILVER	9
JOSE CUERVO RESERVA DE LA FAMILIA	26
CAMARENA REPOSADO	10
JOSE CUERVO RESERVA PLATINO	15
CUERVO GOLD ESPECIAL	12
MAESTRO DOBEL DIAMOND REPOSADO	16
DON JULIO 1942	30
TRES GENERACIONES AÑEJO	15
GRAN CENTENARIO ROSANGEL	14
SAUZA CONMEMORATIVO AÑEJO	13
GRAN PATRÓN PLATINUM	40
TANTEO (jalapeño, tropical, chocolate)	12
HERRADURA SELECCIÓN SUPREMA	46



ILEGAL MEZCAL

JOVEN 12

REPOSADO 16

AÑEJO 20



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HAPPY HOUR

MONDAY-FRIDAY 2pm-7pm • SATURDAY 12pm-7pm • SUNDAY ALL DAY

\$5

HOUSE MARGARITA

WELL DRINK

DRAFT BEER PINT

HOUSE WINE

\$20

NACHO PLATTER



8 TACO PLATTER

Mix & Match

Steak • Chicken • Carnitas

\$22

SAMPLER PLATTER

Chicken Taquitos

Chipotle-Tamarind Barbecue Ribs

Blue Corn Skirt Steak Nachos

Cheese Quesadilla

tomatillo-avocado and

red pepper dipping sauces

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