

STARTERS

TABLESIDE GUACAMOLE 16

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

STEAK NACHOS 18

blue corn tortillas, grilled 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 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

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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 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

CHEF'S SPECIALS

SHRIMP DIABLA 32
grilled shrimp, orange-achiote and jalapeño butter sauce, seasonal vegetables, cilantro-pasilla rice, sweet corn cake

GRILLED CHICKEN 24
chicken breast, vegetables, orange-achiote sauce, fingerling potatoes, pineapple-mango salsa

CARNITAS YUCATÁN 25
slow-roasted citrus marinated pork, garlic, achiote, red onions, new mexico frijoles, cilantro-pasilla rice, avocado relish, sweet corn cake

CARNE ASADA Y CHIMICHURRI 32
marinated and grilled steak, vegetables, corn, chimichurri salsa, citrus-habanero red onions

FILET MIGNON ENCHILADAS & GRILLED SHRIMP 35
filet mignon enchiladas, mushrooms, chipotle sherry sauce, grilled shrimp, seasonal vegetable skewer, black beans, cilantro-pasilla rice

SALMON IN LEMON BUTTER SAUCE 32
grilled salmon, jalapeño-lemon butter, asparagus, fingerling potatoes, mango relish

SIMPLY GRILLED

served a la carte

DRY-RUBBED 12OZ RIBEYE* 38
roasted chimichurri sauce

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

RACK OF ST. LOUIS RIBS 28
tamarind barbecue ribs

ROASTED HALF CHICKEN 27
rosemary, grilled lemon, mushroom sauce

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.

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

GRILLED STEAK* TACO

GRILLED FISH TACO

SLOW-ROASTED CARNITAS TACO

CHICKEN & ROASTED CORN ENCHILADA
creamy chipotle sauce

BLUE CORN & JACK CHEESE ENCHILADA
red chile sauce

CHILE RELLENO
red chile sauce with pineapple-mango salsa

CHICKEN TAMALES

CHICKEN TAQUITOS
tomatillo-avocado & red pepper dipping sauces



FOR THE TABLE

RICE AND BEANS 7

PAPAS BRAVAS 8

SAUTÉED SPINACH 8

SEASONED YUCCA FRIES 8

FIRE-ROASTED BROCCOLINI 8

STREET CORN 7

SWEET CORN CAKE 8

GRILLED SHRIMP 12

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MARGARITAS

HOUSE 14

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

CADILLAC 16

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

PATRÓN SKINNY 18

patrón reposado tequila, lime juice and agave nectar,
hand-shaken and served tableside

SPICY JALAPEÑO CUCUMBER 16

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



COCKTAILS

CLASSIC PALOMA 17

olmea altos plata tequila, lime juice,
grapefruit juice and squirt

ABSOLUT MOSCOW MULE 16

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

MEXICAN GINGER MULE 16

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

MOJITO 14

bacardi superior, fresh lime juice and muddled mint
flavor +1 mango chile • blackberry

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

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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

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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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..... *Specialty*

MARGARITAS

🍸 **EL DUEÑO** 🍸

“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 23
limit one per guest

🍸 **BLACK DIAMOND** 🍸

maestro dobel silver, hennessy cognac, exotic citrus, served tableside 20

🍸 **PATRÓN CITRUS CADILLAC** 🍸

patrón silver, patrón citrónge, house-made sweet & sour and lime juice, served with a side shot of cointreau noir 18

🍸 **ROCA SKINNY CADILLAC** 🍸

roca patrón silver, lime juice and agave nectar, hand-shaken and served tableside 18





HAPPY HOUR

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

\$22

SAMPLER PLATTER



Chicken Taquitos • Blue Corn Skirt Steak Nachos
Cheese Quesadilla • Chipotle-Tamarind Barbecue Ribs
tomatillo-avocado and red pepper dipping sauces

\$20

8 TACO PLATTER Mix & Match

Steak • Chicken • Carnitas

NACHO PLATTER



\$5

HOUSE MARGARITA • WELL DRINK
DRAFT BEER PINT • HOUSE WINE



DESSERTS

DEEP FRIED ICE CREAM

dulce de leche ice cream, banana-nut crust, cinnamon sugar coating, chipotle-chocolate sauce, whipped cream and patrón xo 11

CREPAS DE CAJETA

crêpes, caramelized plantains, cajeta, vanilla ice cream and whipped cream 12

BERRY TOSTADA

berries, mango ice cream, almond tostada, whipped cream and chambord 12

CHOCOLATE FLAN BRÛLÉE

chocolate flan, caramelized sugar crust, berries and whipped cream 11

CARAMELIZED FRUIT FLAUTAS

toasted almonds, caramelized seasonal fruit, chipotle-chocolate and cajeta sauces, vanilla ice cream, berries and whipped cream 11

TRES HELADOS

mocha, vanilla and dulce de leche ice cream, chipotle-chocolate and cajeta sauces, chopped almonds and whipped cream 10



CAFÉS

MEXICAN COFFEE

patrón reposado tequila, kahlúa, coffee and whipped cream 14

PATRÓN XO COFFEE

patrón xo coffee-tequila liqueur, cinnamon, coffee and whipped cream 14

PELIGROSO COFFEE

peligroso silver tequila, disaronno amaretto, coffee and whipped cream 14