

STARTERS

TABLESIDE GUACAMOLE 17

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

NACHOS 18

blue corn tortillas, black beans, jack cheese, pico de gallo, avocado relish and sour cream

with grilled chicken 22

with skirt steak* or sautéed garlic-chile shrimp 24

CHICKEN QUESADILLA 20

flour tortilla, citrus-chipotle marinated chicken, pasilla chiles, jack cheese and pico de gallo

sub skirt steak* or sautéed garlic-chile shrimp 22

CHIPOTLE BARBECUE SHRIMP 19

sautéed jumbo shrimp, roasted red peppers, roasted pasilla chiles and chipotle-tamarind barbecue sauce

SAMPLER PLATTER 27

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



SOUPS & SALADS

CHICKEN TORTILLA SOUP cup 9 bowl 12

grilled chicken breast, tomatoes, onions, zucchini, yellow squash, chicken-lime broth, avocado, tortilla crisps and jack cheese

FIRE-ROASTED TOMATO SOUP cup 9 bowl 12

grilled tomatoes, chicken chorizo, pasilla chiles, roasted corn, onions, garlic and spices

ROMAINE SALAD 15

chopped romaine, roasted pepitas, cotija cheese, tortilla crisps tossed with house-made creamy cilantro-pepita dressing™

with grilled chicken 21

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 22

with skirt steak* or sautéed garlic-chile shrimp 24

GRILLED CHICKEN TOSTADA 20

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

MEXICAN CHOPPED SALAD 21

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 24
vegetables, cotija cheese

CHICKEN BREAST 26
citrus-chipotle chicken breast

CHICKEN & SHRIMP 31
citrus-chipotle chicken breast, sautéed chile de arbol shrimp

GRILLED STEAK 30
chipotle-garlic skirt steak*

MEXICAN SHRIMP 30
sautéed chile de arbol shrimp

SUPREMAS DEL FUEGO 33
citrus-chipotle chicken breast, chipotle-garlic steak*, sautéed chile de arbol shrimp



CHEF'S SPECIALS



SHRIMP DIABLA 33
grilled shrimp, orange-achiote and jalapeño butter sauce, seasonal vegetables, cilantro-pasilla rice, sweet corn cake

TACOS VAMPIROS 24
skirt steak* or chicken, choice of two handmade flour or corn tortillas grilled with jack cheese; topped with guacamole, serrano chiles, salsa quemada, pico de gallo, cilantro & cotija cheese. served with cilantro pasilla rice, new mexico frijoles and sweet corn cake

FILET MIGNON ENCHILADAS & GRILLED SHRIMP 39
filet mignon enchiladas, mushrooms, chipotle sherry sauce, grilled shrimp, seasonal vegetable skewer, black beans, cilantro-pasilla rice

GRILLED CHICKEN 25
chicken breast, vegetables, orange-achiote sauce, fingerling potatoes, pineapple-mango salsa

CARNITAS YUCATÁN 26
slow-roasted citrus marinated pork, garlic, achiote, red onions, new mexico frijoles, cilantro-pasilla rice, avocado relish, sweet corn cake

CARNE ASADA Y CHIMICHURRI 35
marinated skirt steak*, vegetables, corn, chimichurri salsa, citrus-habanero red onions

SALMON IN LEMON BUTTER SAUCE 34
grilled salmon, jalapeño-lemon butter, asparagus, fingerling potatoes, mango relish



SIMPLY GRILLED



served a la carte

DRY-RUBBED 12OZ RIBEYE* 42
roasted chimichurri sauce

RACK OF ST. LOUIS RIBS 31
tamarind barbecue ribs

DOUBLE CUT BONE-IN PORK CHOP 34
pineapple salsa, achiote sauce

ROASTED HALF CHICKEN 29
rosemary, grilled lemon, mushroom sauce

add a garden salad or cup of soup to any entrée +5

*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 24 • three items 27 • four items 30

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

GRILLED CHICKEN TACO

SKIRT 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 9

SAUTÉED SPINACH 8

SEASONED YUCCA FRIES 9

FIRE-ROASTED BROCCOLINI 9

STREET CORN 9

SWEET CORN CAKE 9

GRILLED SHRIMP 12

MARGARITAS

HOUSE 16

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

CADILLAC 18

lunazul tequila, house-made sweet & sour,
side shot of cointreau noir

🌵. EL DUEÑO 23 🌵

maestro dobel silver tequila,
triple sec, house-made sweet & sour and
a small bottle of grand marnier in a 21oz schooner

🌵. BLACK DIAMOND 20 🌵

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

PREMIER CITRON CADILLAC 19

patrón silver tequila, patrón citrónge,
house-made sweet & sour and lime juice,
shot of cointreau noir

PATRÓN SKINNY 18

patrón reposado tequila, lime juice and
agave nectar, served tableside

CUCUMBER JALAPEÑO 17

cazadores blanco, muddled cucumber & jalapeño,
lime juice & agave nectar

WATERMELON 18

herradura silver tequila, muddled watermelon,
lime juice

PINEAPPLE SERRANO 18

corralejo blanco tequila, muddled pineapple,
lime juice, serrano chile



MARTINIS

MARTINI DE SINIGUAL 18

grey goose vodka, lemon juice, elderflower
liqueur, honey

BESOS DE MUERTE 17

del maguey vida mezcal, elderflower liqueur,
lemon juice, bitters

COLD BRUNO 17

selvarey chocolate rum, cold brew, coffee liqueur

STRAWBERRY BASIL 17

flor de caña 7-year aged rum shaken with
muddled strawberries, lime juice and strained
into a martini glass

TIKI SKINNY-TINI 17

selvarey coconut rum, agave nectar, lime juice

COCKTAILS

CLASSIC PALOMA 17

el jimador silver, grapefruit juice, lime juice and agave nectar with a tajín chile rim

MULE 17

fever-tree ginger beer, agave nectar, lime juice and your choice of absolut vodka or olmeca altos reposado tequila

MOJITO 16

bacardi superior, fresh lime juice and muddled mint

flavor +1 mango chile • blackberry

BERRIES & BLOOMS 21

código 1530 tequila rosa blanco, raspberries, honey, aperol aperitivo, lime juice

CHAIN SMOKER 18

jaja blanco, sweet almond liqueur, lemon juice, bitters, smoked & served tableside

THE MEZCALERO 18

del maguey vida mezcal shaken with passion fruit, guava & lime served in a chile salt rimmed glass

LA BUENA SUERTE

our take on the classic old fashioned with your choice of liquor

chamucos extra añejo tequila 40

selvarey owner's reserve rum 39

angel's envy rye whiskey 27

BOTTLED BEER

BROOKLYN IPA 9

BUCKLER (N/A) 9

BUD LIGHT 8.5

BUDWEISER 8.5

CORONA 9

CORONA FAMILIAR 9

CORONA LIGHT 9

CORONA PREMIER 9

DOS EQUIS AMBAR 9

HEINEKEN 9

LAGUNITAS IPA 9

MICHELOB ULTRA 8.5

NEGRA MODELO 9

SOL 9

TECATE 8.5

ask your server about our draft selection



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

MASI, MASIANCO , PINOT GRIGIO	12	46
veneto, italy, 2018		
KIM CRAWFORD , SAUVIGNON BLANC	16	56
marlborough, new zealand		
DAOU , SAUVIGNON BLANC.....	14	52
pasa robles, california		
DAOU , CHARDONNAY	15	55
pasa robles, california		
SONOMA-CUTRER , CHARDONNAY	20	75
russian river ranch, california		
HAMPTON WATER , ROSÉ.....	15	55
languedoc, france, 2019		
LOUIS JADOT , ROSÉ.....	12	46
burgundy, france, 2019		

RED

TERRAZAS DE LOS ANDES, MALBEC	16	58
central coast, california		
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		
QUILT, CABERNET SAUVIGNON	19	68
paso robles, california		

SANGRIAS

WHITE SANGRIA	14
white wine, apricot liqueur, rum, pear and orange	
RED SANGRIA	14
red wine, crème de cassis, cognac, green apple, orange and strawberry	

PREMIUM TEQUILA

	silver	repo	añejo
1800	17	17	18
CASA NOBLE organic	17	18	19
CAZADORES	16	16	18
CINCORO	21	26	35
CORRALEJO	16	17	18
CUERVO	15	15	14
DON JULIO	19	19	20
EL JIMADOR	15	15	16
GRAN CENTENARIO	15	17	17
HERRADURA	17	18	19
MILAGRO	18	17	18
PATRÓN	18	17	19



SPECIALTY TEQUILAS

CASA DRAGONES AÑEJO BARREL BLEND	32
CASA DRAGONES BLANCO	21
CHAMUCOS EXTRA AÑEJO	39
CÓDIGO 1530 TEQUILA ROSA BLANCO	16
CUERVO GOLD ESPECIAL	16
DON JULIO 1942	35
GRAN CENTENARIO ROSANGEL	14
GRAN PATRÓN PLATINUM	40
HERRADURA SELECCIÓN SUPREMA	50
HORNITOS REPOSADO	16
JAJA BLANCO	18
JOSE CUERVO RESERVA DE LA FAMILIA	32
JOSE CUERVO RESERVA PLATINO	16
MAESTRO DOBEL DIAMOND REPOSADO	18
TANTEO (jalapeño, tropical, chocolate).....	17
TRES GENERACIONES AÑEJO	18



MEZCAL

ILLEGAL JOVEN	18
ILLEGAL REPOSADO	19
ILLEGAL AÑEJO	21
DEL MAGUEY VIDA	18



DESSERTS

DEEP FRIED ICE CREAM

dulce de leche ice cream, corn flake crust, cinnamon sugar coating, chipotle-chocolate sauce, whipped cream and patrón xo 13

CREPAS DE CAJETA

crêpes, caramelized plantains, cajeta, vanilla ice cream and whipped cream 13

BERRY TOSTADA

berries, mango ice cream, almond tostada, whipped cream and chambord 13

CHOCOLATE FLAN BRÛLÉE

chocolate flan, caramelized sugar crust, berries and whipped cream 12

CARAMELIZED FRUIT FLAUTAS

toasted almonds, caramelized seasonal fruit, chipotle-chocolate and cajeta sauces, vanilla ice cream, berries and whipped cream 12

TRES HELADOS

mocha, vanilla and dulce de leche ice cream, chipotle-chocolate and cajeta sauces, chopped almonds and whipped cream 12



CAFÉS

COLD BRUNO MARTINI

selvarey chocolate rum, cold brew, coffee liqueur 17

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

DRINKS

House Margarita	8
Draft Beer Pint	6
House Wine	7
Well Drinks	7

FOOD

Papas Bravas	5
Streen Corn	5
Cheese Quesadilla	7
Chicken Quesadilla	10
Chicken Taquitos	8
Grilled Chicken Taco	4
Skirt Steak Taco	4
Grilled Fish Taco	5
Slow Roasted Carnitas Taco	5

HAPPY HOUR

MONDAY-FRIDAY 3PM-7PM in the cantina

DRINKS

House Margarita	8
Draft Beer Pint	6
House Wine	7
Well Drinks	7

FOOD

Grilled Chicken Taco	4
Skirt Steak Taco	4
Grilled Fish Taco	5
Slow Roasted Carnitas Taco	4
Taco Vampiro Steak	8
Taco Vampiro Chicken	7
Papas Bravas	5
Chicken Taquitos	8
Street Corn	5
Nachos	8

Add steak or chicken +4

8 for \$20 mix and match proteins
(chicken, carnitas & steak)

TACO TUESDAY
ALL DAY EVERY TUESDAY in the cantina