

STARTERS

TABLESIDE GUACAMOLE 18

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 21

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

sub skirt steak* or sautéed garlic-chile shrimp 23

CHIPOTLE BARBECUE SHRIMP 20

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

SAMPLER PLATTER 29

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 27
citrus-chipotle chicken breast

CHICKEN & SHRIMP 32
citrus-chipotle chicken breast,
sautéed chile de arbol shrimp

GRILLED STEAK 31
chipotle-garlic skirt steak*

MEXICAN SHRIMP 31
sautéed chile de arbol shrimp

SUPREMAS DEL FUEGO 34
citrus-chipotle chicken breast, chipotle-garlic steak*,
sautéed chile de arbol shrimp

CHEF'S SPECIALS

SHRIMP DIABLA 34
grilled shrimp, orange-achiote and jalapeño butter sauce, seasonal
vegetables, cilantro-pasilla rice,
sweet corn cake

TACOS VAMPIROS 25
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 41**
filet mignon enchiladas, mushrooms, chipotle sherry sauce, grilled
shrimp, seasonal vegetable skewer, black beans, cilantro-pasilla rice

GRILLED CHICKEN 26
chicken breast, vegetables, orange-achiote sauce, fingerling potatoes,
pineapple-mango salsa

CARNITAS YUCATÁN 27
slow-roasted citrus marinated pork, garlic, achiote, red onions, new
mexico frijoles, cilantro-pasilla rice, avocado relish, sweet corn cake

CARNE ASADA Y CHIMICHURRI 37
marinated skirt steak*, vegetables, corn,
chimichurri salsa, citrus-habanero red onions

SALMON IN LEMON BUTTER SAUCE 36
grilled salmon, jalapeño-lemon butter, asparagus,
fingerling potatoes, mango relish

SIMPLY GRILLED

served a la carte

DRY-RUBBED 12OZ RIBEYE* 59
roasted chimichurri sauce

DOUBLE CUT BONE-IN PORK CHOP 36
pineapple salsa, achiote sauce

RACK OF ST. LOUIS RIBS 33
tamarind barbecue ribs

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 25 • three items 28 • four items 31

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 TAMALE

CHICKEN TAQUITOS

tomatillo-avocado & red pepper dipping sauces



FOR THE TABLE

RICE AND BEANS 8

PAPAS BRAVAS 10

SAUTÉED SPINACH 9

SEASONED YUCCA FRIES 10

FIRE-ROASTED BROCCOLINI 10

STREET CORN 10

SWEET CORN CAKE 10

GRILLED SHRIMP 13

MARGARITAS

SINIGUAL MARGARITA 16

pueblo viejo blanco, lime, agave
fresh, balanced, classic
add flavor: strawberry | mango | guava + 2

SINIGUAL N/A MARGARITA 16

almave blanco, lime, agave, zero-proof bitters
Tart, citrusy, all flavor, no alcohol

CADILLAC MARGARITA 18

lunazul reposado, lime, triple sec, agave,
grand marnier float
Bright, smooth, citrus-forward, luxurious finish

CUCUMBER JALAPEÑO MARGARITA 17

asombroso blanco, cucumber, jalapeño, lime, agave
Cool, spicy, citrusy

BLACKBERRY GINGER MARGARITA 17

espòln blanco, blackberries, ginger, lime, agave
Juicy blackberry, ginger spice

PINEAPPLE SERRANO MARGARITA 18

corralejo blanco, pineapple, lime, serrano chile, simple syrup
Tropical, spicy kick

WATERMELON HIBISCUS MARGARITA 18

cazadores blanco, watermelon, lime, hibiscus
Juicy, floral, bright with a Sinigual twist

TAMARIND MARGARITA 18

herradura blanco, tamarind, lime, agave
Art, earthy, grounded

BLOOD ORANGE MARGARITA 18

cazadores blanco, blood orange, lime, elderflower liqueur
Vibrant, citrusy with a floral twist

COCKTAILS

CANTARITO 17

partida blanco, orange, grapefruit, lime, elderflower, agave
Bright, floral hit of vacation in a glass

BLUEBERRY AGAVE SMASH 17

el jimador blanco, blueberries, lime, agave
Fresh, fruity, citrus forward

CARAJILLO 19

el jimador reposado, licor 43, caffè espresso liqueur,
cold brew
Smooth, bittersweet pick-me-up

MEZCALERA 19

union joven mezcal, passionfruit, lime,
angostura bitters, agave
Tart, tropical, smooth

MEZCAL PENICILLIN 18

union joven, lemon, honey, ginger
Smoky, earthy riff on a modern classic

BASIL HONEY 17

fords gin, lime, honey, basil
Soft herbaceous twist on a classic

LEMONGRASS CUCUMBER COOLER 16

tito's vodka, lime, cucumber, lemongrass
Light, crisp, refreshing

VANILLA OLD FASHIONED 20

bulleit bourbon, vanilla, black walnut, orange bitters
Warm baking spice, smooth finish

BOTTLED BEER

BROOKLYN IPA 9

ATLÉTICA MEXICAN-STYLE COPPER 9

BUD LIGHT 8.5

CORONA 9

CORONA FAMILIAR 9

DOS EQUIS AMBAR 9

LAGUNITAS IPA 9

MICHELOB ULTRA 8.5

NEGRA MODELO 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
ESPOLÓN	14		
LUNAZUL		12	
PARTIDA	18		
ASOMBROSO	18		



SPECIALTY TEQUILAS

CASA DRAGONES AÑEJO BARREL BLEND	42
CASA DRAGONES BLANCO	26
CHAMUCOS EXTRA AÑEJO	55
CÓDIGO 1530 TEQUILA ROSA BLANCO	18
CUERVO GOLD ESPECIAL	16
DON JULIO 1942	55
GRAN CENTENARIO ROSANGEL	14
GRAN PATRÓN PLATINUM	50
HERRADURA SELECCIÓN SUPREMA	75
HORNITOS REPOSADO	16
JAJA BLANCO	18
JOSE CUERVO RESERVA DE LA FAMILIA	32
JOSE CUERVO RESERVA PLATINO	16
MAESTRO DOBEL DIAMOND REPOSADO	18
TANTEO	17
TRES GENERACIONES AÑEJO	18

MEZCAL

ILEGAL JOVEN	19
ILLEGAL REPOSADO	22
ILLEGAL AÑEJO	24
DEL MAGUEY VIDA	19
UNION JOVEN	16

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 14

CHOCOLATE FLAN BRÛLÉE

chocolate flan, caramelized sugar crust, berries and whipped cream 13

CARAMELIZED FRUIT FLAUTAS

toasted almonds, caramelized seasonal fruit, chipotle-chocolate and cajeta sauces, vanilla ice cream, berries and whipped cream 13

TRES HELADOS

mocha, vanilla and dulce de leche ice cream, chipotle-chocolate and cajeta sauces, chopped almonds and whipped cream 13

CAFÉS

CARAJILLO

el jimador reposado, licor 43, caf fè espresso liqueur, cold brew 19

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

VANILLA OLD FASHIONED

bulleit bourbon, vanilla, black walnut, orange bitters 20

HAPPY HOUR

MONDAY-FRIDAY 3PM-7PM in the cantina



DRINKS

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

FOOD

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



DRINKS

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

FOOD

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

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
<i>Add steak or chicken +4</i>	

TACO TUESDAY
ALL DAY EVERY TUESDAY in the cantina

FOOD

comes with a choice of one side:
rice, beans, french fries or fruit

BEAN & CHEESE BURRITO 6.50
add steak or chicken +1.00

NACHOS 7.50

TACO 8.50
choice of chicken or steak

CHICKEN TENDERS 9.50

FAJITAS 9.50
choice of chicken or steak

CHEESE ENCHILADA 6.50

**CHEESE OR CHICKEN
QUESADILLA 8.50**

CHEESE PIZZA 8.50

MAC & CHEESE 8.50

DESSERT

SUNDAE 5.00

kids under 12

LILAMIGOS MENU