

entradas

appetizers

Guacamole en Molcajete

Since 1984 we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro (prepared tableside). Served with warm corn tortillas, tortilla chips, salsa pasilla de Oaxaca and salsa de tomatillo y habanero. 12.00 per order (serves two)

Sopa de Tortilla / Tortilla Soup

Pasilla chile soup with grilled chicken, avocado, shredded cheese, crema and crispy tortilla strips. 7.50

Ensalada de Naranja / Citrus Salad

Tangerine and blood orange segments, Bibb lettuce, crisp watercress and radishes dressed with a hibiscus vinaigrette. 5.75

Flautas de Pollo / Rolled Crispy Chicken Tacos 🌶️🌶️

Two rolled crispy chicken tacos topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. 7.50

Ceviche de Atún y Camarones* / Marinated Seafood

Chilled citrus-marinated tuna and shrimp. 10.75

Empanadas de Jaiba / Crab Turnovers

Three crispy corn empanadas filled with jumbo lump crab meat, served with seasonal fruit pico de gallo and avocado-tomatillo salsa. 9.50

Queso Fundido / Melted Cheese Fondue 🌶️🌶️

Melted Chihuahua cheese with crumbled chorizo sausage, cilantro and rajas (slow-cooked Mexican peppers). 8.50

quesadilla y tortas

quesadilla and sandwiches

Quesadilla de Pollo / Chicken Quesadilla

Two grilled flour tortillas filled with Chihuahua cheese and grilled chicken. Served with guacamole and pico de gallo. 10.75

Mexican Club Torta / Mexican Club Sandwich 🌶️🌶️

Pressed Mexican club sandwich of ham, grilled chicken, bacon, pickled jalapeños, avocado and Chihuahua cheese with a black bean-chipotle spread. Served with sweet potato fries. 10.50

Pelona / Steak Sandwich 🌶️🌶️

Pulled beef short rib sandwich on a crispy roll with oven-baked tomatoes, pickled jalapeños, salsa verde and pasilla de Oaxaca dressing. Served with sweet potato fries. 12.50

Puebla / Chicken Sandwich

Orange and garlic scented pulled chicken served on a crispy roll with chipotle dressing and house slaw. Served with sweet potato fries. 10.50

Hamburguesa con Queso* / Cheeseburger

Grilled beef sirloin on a brioche bun with melted Chihuahua cheese. Served with chipotle mayo and sweet potato fries. 10.50

Add guacamole or bacon 1.00

ensaladas

salads

Ensalada de Atún o Pollo al Pastor* / Grilled Tuna or Chicken Salad

Grilled tuna or chicken breast in guajillo chile, garlic and fresh pineapple, served over frisée lettuce and tomatoes, topped with summer vegetable salad dressed with a spicy tomato-oregano vinaigrette. Tuna 15.50 Chicken 14.50

Ensalada de la Calle / Mexico City Street Salad

Grilled chopped chicken tossed with mango, pineapple, jicama and toasted pumpkin seeds. Served over red-leaf lettuce with a honey-lime vinaigrette. 13.50

Ensalada Cobb / Mexican Cobb Salad

Grilled chicken, chorizo sausage, Cabrales blue cheese, cherry tomatoes and habanero pickled onions over mixed greens with an avocado-dill dressing and chile-dusted croutons. 13.50

enchiladas

All enchiladas are served with family-style refried black beans and house rice.

Mole Blanco / Beef

Two soft corn tortillas filled with tomato-chipotle beef and topped with a sweet corn and pine nut mole. 13.50

Suizas / Chicken 🌶️

Two soft corn tortillas filled with pulled roasted chicken, topped with a creamy tomatillo sauce and melted Chihuahua cheese. 12.75

Rancheras / Vegetable

Two soft corn tortillas filled with corn, chayote, mushrooms and spinach served in a mild tomato sauce. 10.75

tacos

Served in a cast iron skillet with red bean-chorizo chili, corn esquites, chile de árbol salsa and freshly made warm corn tortillas.

Carnitas / Pork

Slow-cooked until fork tender. Topped with white onions and cilantro. 12.50

Pollo / Chicken

Grilled and marinated in ancho chiles, garlic, cumin, cloves and cinnamon. Topped with slow cooked peppers, served with melted Chihuahua cheese. 12.50

Carne* / Steak

Grilled skirt steak marinated in guajillo and pasilla chiles, garlic, cumin and black pepper. Served with melted Chihuahua cheese. 13.50

Pescado Pibil / White Fish with Chile Rub 🌶️

Grilled white fish marinated in achiote, orange and garlic. Topped with habanero-lime marinated onions. 13.50

Vegetales a la Brasa / Skillet Roasted Vegetables

Wild mushrooms, squash blossoms, zucchini and garlic topped with fresh requesón and served with freshly made flax seed tortillas and charro beans. 15.00

los favoritos

the favorites

Alambre de Camarones / Shrimp Brochette

Grilled shrimp marinated in a garlic vinaigrette with onions, tomatoes, and serrano peppers over house rice with roasted tomato-jalapeño-caper sauce. 18.50

Salmón en Manchamanteles* / Salmon Filet with Tropical Fruit Mole

Grilled natural salmon over black beans with zucchini and roasted corn. Served over a mole of ancho chiles and tropical fruits. 15.50

Arrachera con Camarones / Steak & Shrimp Stew

Skirt steak and jumbo shrimp stewed in a roasted tomato-chipotle sauce and topped with queso fresco. 14.50

Alambre a la Mexicana* / Mixed Grill Brochette

Grilled cubes of beef tenderloin, chorizo sausage, onions, tomatoes and serrano peppers over house rice with tomatillo and tomato-chipotle sauces. 18.50

Budín de Pollo / Chicken Tortilla Pie

Baked soft corn tortillas filled with pulled chicken, Chihuahua cheese, corn and roasted Mexican peppers, served with a poblano cream sauce. 14.75

All entrées are served with family-style house rice, refried black beans and two condiment salsas: Pasilla de Oaxaca and Salsa de Tomatillo y Habanero.

extras

Pico de Gallo

3.00

Plátanos Fritos

5.00

Fried plantains with crema and queso fresco

Sweet Potato Fries

4.00

Red Bean-Chorizo Chili

5.00

Gratuities are not included and a service charge of 18% will be added to tables of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

spice alert MILD MEDIUM  HOT 

T2 5.18.10