

entradas

appetizers

Guacamole en Molcajete

Since 1984 we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro (prepared tableside).

Each order is served with warm corn tortillas, tortilla chips, salsa Pasilla de Oaxaca and salsa de tomatillo y habanero.

14.00 per order (serves two)

Sopa de Tortilla / Tortilla Soup

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

7.75

Ensalada de Naranja / Citrus Salad

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

7.25

Flautas de Pollo / Rolled Crispy Chicken Tacos 🌶️

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

9.00

Ceviche de Atún y Camarones* / Marinated Seafood

Chilled citrus-marinated tuna and shrimp.

12.00

Zarape de Pato / Layered Duck Tortilla Pie 🌶️🌶️

Roasted pulled duck layered between soft corn tortillas and topped with yellow pepper-habanero cream sauce.

10.25

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.

12.00

Quesadilla de Huitlacoche

Grilled flour tortilla filled with huitlacoche, poblano chiles, corn and Chihuahua cheese. Served with crema and salsa verde cruda.

8.75

Queso Fundido / Melted Cheese Fondue 🌶️

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

9.25

Tacos Sudados de Chicharrón / Steamed Chicharrones 🌶️

Slow cooked pork rinds with diced tomatoes, onions and jalapeños served with homemade corn tortillas and chile de árbol salsa.

8.25

platillos principales

main dishes

Ensalada de Atún al Pastor* / Grilled Tuna Salad

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

21.00

Alambre de Camarones / Shrimp Brochette

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

24.00

Pescado a la Talla / Butterflied Snapper

Pan sautéed whole red snapper topped with two sauces: guajillo-chile-garlic and tomatillo-cilantro served with habanero marinated red onions.

27.50

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.

22.75

Arrachera con Camarones / Steak & Shrimp Stew 🌶️🌶️

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

22.50

Tablones / Short Ribs 🌶️🌶️

18 oz. of grilled boneless beef short ribs served with a mestiza sauce (tomatillo-tomato-chipotle) and rajas (slow-cooked Mexican peppers).

25.75

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.

24.50

Filete con Hongos* / Filet Mignon with Wild Mushrooms

Filet mignon covered with a wild mushroom-tequila cream sauce.

27.50

Budín de Pollo / Chicken Tortilla Pie

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

17.75

Chamorro / Pork Shank

Crispy marinated pork shank served with red bean-chorizo chili and chipotle creamed spinach.

21.50

Pescado Pibil / Chilean Sea Bass 🌶️🌶️

Chilean sea bass marinated in a traditional Yucatán mixture of achiote, orange and garlic over citrus cucumbers with a gordita of black beans, chorizo and cheese.

25.75

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

platillos principales

main dishes

enchiladas

Mole Blanco / Beef

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

18.75

Suizas / Chicken

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

16.75

Rancheras / Vegetable

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

14.75

Jaiba / Jumbo Lump Crab

Two soft corn tortillas filled with jumbo lump crabmeat, topped with a creamy tomatillo sauce, melted Chihuahua cheese and pumpkin seeds.

22.00

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.

17.00

Pollo / Chicken

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

17.00

Carne Asada* / Steak

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

18.50

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.

17.00

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

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