

## PARA LA MESA

### Guacamole en Molcajete: Our Famous Tableside Preparation

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips and salsa. 14.5

### Queso Fundido

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. 10.5  
Add Chorizo 2

### Nachos de Tres Quesos

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, guacamole, pico de gallo, chipotle and serrano chiles. 11 Add Braised Chicken or Beef Tinga 3

### Ceviche de Camarones

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro. 13

## ANTOJITOS

### Empanadas de Pollo con Chorizo

Tabasco

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. With mestiza crema. 9.5

### Flautas de Pollo

Puebla

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. 9.5

### Sopa de Tortilla

Distrito Federal

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy tortilla strips. 7

### Ensalada Caesar Mexicana

Tijuana

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in a classic Caesar dressing. 7

## TACOS

**3 tacos made with authentic, regional fillings and handmade corn tortillas. Served with esquites, achiote rice and black beans.**

### Alambre de Pollo

Distrito Federal

Chicken breast a la plancha, rajas, bacon and queso Chihuahua. With chile de árbol salsa, onion and cilantro. 16.5

### Tinga de Res

Guerrero

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion. 15.5

### Pescado a la Parilla

Baja

Grilled fresh fish with white cabbage escabeche and jalapeño-tartar sauce. 16

### Hongos

Distrito Federal

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa. 14.5

## AL CARBON

**Grilled in the style of Sonora and served in cast iron skillets with handmade corn tortillas, chile de árbol salsa, tomatillo-jalapeño salsa and crema. With achiote rice and black beans.**

### Pollo Adobado

Jalisco

Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese. 18.5

### Vegetales

Distrito Federal

Achiote-roasted cauliflower, rajas, kale and corn. 15

### Arrachera

Sonora

Guajillo chile and tequila marinated skirt steak with chile rajas and Menonita cheese. 21.5

## VEGETERIANOS

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Ask your server for our special menu.

**GLUTEN-FREE LUNCH**

## ENCHILADAS

**3 Enchiladas folded in housemade corn tortillas. Served with achiote rice and black beans.**

### Suizas

Mexico City

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese. 16

### Mestiza

Oaxaca

Chipotle-braised beef with mestiza sauce, crema, cilantro, onion and queso fresco. 17.5

## ENSALADAS

### Ensalada Caesar de Pollo

Tijuana

A classic Caesar with crisp romaine lettuce, grilled ancho-marinated chicken breast, roasted red peppers tossed in a classic Caesar dressing. 16.5

### Ensalada Picada

Natural grilled salmon with Tuscan kale, roasted corn, chayote, tortilla strips and roasted poblano peppers tossed in a poblano pepper vinaigrette. 17.5

## ESPECIALES DE LA CASA

### Carnitas

Michoacan

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas. 19

### Budín de Pollo

Puebla

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. With poblano cream sauce. 18

### Salmón Poblano

Puebla

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn in a poblano cream sauce. 22

### Tampiqueña de Carne Asada

Tampico

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with a roasted chipotle-tomato sauce. 24.75

### Alambre de Camarones

Veracruz

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, over achiote rice with salsa verde picante. 22.75

### Chamorro

Michoacan

Braised chile ancho-marinated pork shank served with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas. 22.5

## ACOMPAÑAMIENTOS

**Plátanos** Plantains 4

**Elotes** Mexican corn on the cob 4

**Coliflor** Cauliflower with achiote 4

**Col Rizada** Kale, corn and poblano 4

Consuming raw or undercooked foods may increase your risk of illness.  
Please inform your server if anyone in your party has a food allergy.  
Buen provecho!