

Authentic Mexican and Latin fusion cuisine since 1997

LUNCH | DINNER

Pride | Quality | Satisfaction

We take great pride in our use of high quality ingredients. All our beef, chicken & pork has been raised with no added hormones. All our dishes as well as our sauces, salsa, guacamole, tamales, relleno are prepared fresh from proprietary recipes. Your experience is important to our family so if for any reason you receive something that is not to your satisfaction please let us know, we will gladly share something else!

APERITIVO | APPETIZER

Chips & Salsa | Made Here! V/G

Fresh chips fried daily and our hand made salsa recipe! \$1
Refill chips 50¢ | Refill salsa 50¢

Fresh Guacamole V/G

We peel every Hass Avocado here then season for that fresh taste.
Half \$6.50 Full \$9.50

Nachos Grande! VE/G

Fresh chips loaded with refried pinto beans, cheese, guacamole, sour cream & jalapenos! \$11.95
Add: Beef or Chicken \$3.50 Asada or Carnitas \$3.50

Coconut Lime Shrimp

Generously sized prawns rolled in shaved coconut and served with our sweet & mildly spicy jelly. (5) \$11.95

Sampler Trio

Coconut lime shrimp (3), panko breaded sliced calamari (3) and corn fritters (10) served with both chipotle sauce our sweet & mildly spicy jelly & Latin inspired jalapeno marinara \$12.95

Baja Shrimp Ceviche G New

Cooked shrimp then chilled with cucumbers, cilantro, onions, avocado, serrano peppers mixed with lime juice and spices. \$12.95

Cabo Calamari New

Sliced calamari, panko breaded and served with Latin inspired jalapeno marinara (6) \$12.95

Mexi-Fries VE

Russet & sweet potatoes tossed with a few corn fritters & jalapenos. Served with chipotle sauce. \$6.95

Chipotle Wings G

Chicken wings (8) with our amazing spicy chipotle sauce. \$11.95

Wings of Fire! G

Mucho CALIENTE if you dare. (8) with chile habanero \$11.95

Cantina Chicken Tenders

Natural white meat, lightly battered and fried. Served with our sweet & mildly spicy jelly and chipotle sauce. \$9.25

When Pigs "Fly" G

Just because they look a bit like chicken wings! On bone, slow cooked pork "wings" (5) tossed in a sweet chili sauce \$13.95

Mexi-Corn Fritters VE

Battered kernel corn, slightly sweet served in a basket with our sweet & mildly spicy jelly and chipotle sauce. \$6.50

Chimale VE/G

Pork or vegetarian in fresh masa then lightly fried. Served with honey/chipotle and mildly spicy green chile sauce on the side for dipping. Crazy good! \$7.95

SOPA | SOUP

Chicken Tortilla G

Slow-cooked chicken blended with onions, carrots, celery, bell-peppers, corn tomatoes and fresh garlic then topped with tortilla strips, cheese & onions. Cup \$5.95 Bowl \$7.50



ENSALADA | SALADS

Mexican Caesar

Fresh Romaine lettuce, roasted pumpkin seeds, heirloom tomatoes, jicama, tortilla strips, queso fresca and tossed with our cilantro lime Mexican Caesar dressing with grilled steak or chicken. \$13.50
Substitute Shrimp: Add \$3.95

Yucatan Seared Ahi G

Sushi grade Ahi Tuna served on a bed of mixed greens with heirloom tomatoes, red onions, cucumbers, avocado slices and tortilla strips. Jalapeno-ginger-soy dressing. Light and tasty \$17.50

Tostada VE/G

Refried pinto beans, lettuce, cheese, tomatoes, guacamole & sour cream. Served in a delicious flower tortilla basket. \$13.95
Add: Beef or Chicken \$3. Carnitas or Asada \$3

Mexi-Stack VE/G

Layer of rice, black beans, greens, cabbage, carrots, peppers, tomatoes and avocado then topped with cilantro, tortilla strips and avocado ranch dressing and lime juice! \$14.50
Add: Chicken or Carne Asada \$2.95

Mixed Green (Dinner) VE/G

Mixed greens, shredded red cabbage, carrots and diced tomatoes topped lightly with cheese and your choice of dressing. \$6.50

TRADICIONAL | a la carte

Legendary Soft Tacos

Shrimp \$7.50 | Fish (Battered or Grilled) \$7.50 | Seared Ahi \$7.95
Calamari \$6.95 | Asada \$5.95 | Carnitas \$5.95 | Portobello \$6.95

Legendary Crispy Tacos G

Shredded Beef | Chicken \$5.95

Tamale VE

Handmade here from scratch. Pork or vegetarian \$6.95

Relleno VE/G

Hand prepared whole Poblano chile, lightly battered, stuffed with cheese and smothered with our special sauce. \$8.95

Quesadilla VE

Cheese, guacamole & sour cream. \$10.75
Beef or chicken Add: \$3.50 | Asada or Carnitas Add: \$4.50

Enchilada

Hand prepared. Super tasty!
Cheese \$5.95 VE/G
Shredded Beef or Chicken \$6.75 G

Burrito Traditional VE

Served with cheese, rice, refried beans inside with sauce and sour cream on top.
Rice, beans & cheese only \$7.95
Add: Chicken or Beef: \$3

Burrito Asada

Served with cheese, rice, refried beans onions and cilantro inside. Sauce on top.
Carnitas | Carne | or Chicken Asada \$12.95

Burrito Grande Vegetariano VE

Whole black beans, rice, cheese, portobello mushroom and our Vegetariano Fajita mix in a whole wheat tortilla with enchilada sauce on top. \$10.95
Add: Chicken or Beef \$3

We are happy to serve water upon request
or better yet, just have a margarita!

WINTER | SPRING 2017

ESPECIAL | SPECIALS

Sizzling Fajitas

Our original recipe delicately sauteed with bell peppers and onions. Served with guacamole, sour cream, rice, whole black beans and tortillas on a cast iron skillet!

Steak, chicken or combo \$19.95

Steak or chicken & shrimp combo \$21

Shrimp only \$19.95

Grande combo (all 3) \$22.95

Grande Vegetariano (We add portobello mushrooms, spinach & roasted tomatoes to our traditional fajita mix.) \$18.25 **V/G**

Chipotle Mezcal Ribs **G**

Our Latin inspired spin on BBQ St. Louis ribs glazed with a sweet & mildly spicy Chipotle Mezcal rib sauce & char-grilled.

Served with Baja Slaw, garlic mashed potatoes and extra napkins!

1/2 Rack \$19.95 Full Rack \$28.95

Mexican Surf n' Turf **G**

Tender Rib-eye (CAB) with Mezcal compound butter.

Spicy jumbo garlic shrimp plus mashed potatoes and Baja Slaw. \$32.95



Mexican Rib-eye Steak **G**

Tender Rib-eye (CAB) with Mezcal compound butter.

Char-grilled medium rare. Served with mashed potatoes and Baja Slaw. \$25.95



Wahoo Mexicana **G**

Smooth meaty white fish, marinated in jalapeno-ginger-soy dressing. Char grilled to perfection and wrapped in a banana leaf. Served with white rice, plantains & Baja slaw \$21.95

Pulled-Pork Carnitas **G**

Delicately seasoned & slow-cooked pulled pork. Classically served with tomatoes, scallions and cilantro on top with rice, whole black beans and tortillas. \$19.95

Garlic Shrimp **G**

Large shrimp sauteed in garlic and butter with tomatoes, onions & cilantro. Served with rice, whole black beans and tortillas. \$20.95

Asada **G**

Strips of tender seasoned Skirt steak (CAB) or lean chicken breast, grilled and garnished with our homemade asada sauce, guacamole and pico de gallo. Served with rice, whole black beans and tortillas. \$20.95



COMBINACIONES | COMBINATIONS

Includes whole black beans and our delicious Spanish rice.

El Chiquito

Choice of One Entree \$12.95

El Gomez

Choice of Two Entrees \$15.95

El Macho

Choice of Three Entrees \$19.95

Choose From:

Taco: Beef, Chicken, Portobello **VE**

Taco: Fish, Shrimp, Calamari, Asada or Carnitas (Add \$2)

Enchilada: Beef **G** Cheese **VE/G** or Chicken **G**

Tamales: Pork **G** or Veggie **VE/G**

Relleno **VE**

Add: Soup Cup \$4.50 Bowl \$5.50 Dinner salad \$5.50

POSTRE | SWEETS | DESERTS

Flourless Chocolate Cake **G**

Dark chocolate cake with a raspberry drizzle. Amazing and Gluten Free! \$7.95

Cinnamon Churros **VE**

A traditional Mexican pastry which is rolled, hand cut, sprinkled with sweet cinnamon, and topped with raspberry drizzle. (3) \$7.50

Black Cherry Ricotta Cheesecake **VE**

Amazing! Light and tangy! \$5.95

Plantains **VE** **New**

Fried Yucatan plantains with homemade Mexican sweet cream (3) \$5.95

NIÑOS

CHILDREN | KIDS
Age 12 and under please

Burrito

Bean \$5.95 | Beef or Chicken \$6.95

Quesadilla

Cheese \$5.95 | Beef or Chicken \$6.95

Tacos

Beef or Chicken \$5.95

Hot Dog & Fries

\$5.95
(No added hormones or nitrates)

Chicken Strips & Fries

\$5.95
(No added hormones or nitrates)

Mac & Cheese

\$5.95

Cheese Enchilada

\$5.95

Add fries to any kid meal for \$1.50
Add rice & beans to any kid meal \$4.50

LADOS | SIDES

Corn **V/G** or Flour Tortillas (3) \$1.50 **VE**

Spanish Rice \$3.95 **V/G**

Refried Pinto Beans \$3.95 **V/G**

Black Beans \$3.95 **V/G**

Rice & Beans \$4.95 **V/G**

Mashed Potatoes \$4.95 **VE/G**

Baja Slaw \$3.95 **VE/G**

Flour Chips \$4.75 **VE**

Sour Cream (2oz) \$1.25 **VE**

Guacamole (2oz) \$2. **VE/G**

Jalapenos \$1 **V/G**

MENU GUIDE*

VEGAN **(V)**

Excludes animal products, meat & dairy*

VEGETARIAN **(VE)**

Excludes meat, may include dairy

GLUTEN SENSITIVE **(G)**

Prepared or substitutions to reduce gluten*

Stuff lawyers make us say*

Individuals with gluten intolerance, food allergies or strict vegans should note that our kitchen uses the same cooking & prep surfaces for all our items. We rely on information provided by our suppliers and therefore cannot guarantee that any item is free of gluten or other allergen and cannot assume responsibility for guests with allergies or sensitivities. Please use your own judgment when eating out.

18% auto-gratuity will be added to parties of six or more | 10% will be added to orders "To-Go."

No personal checks please | Not responsible for lost or stolen articles.

Restaurant reserves the right to change menu and prices.