

Antojitos HALF-OFF DURING HAPPY HOUR

Tostaditas Crispy corn tortillas, beans and cheese. \$7.95
Chicken \$8.95 | Jack and pastor \$8.95 | Jack and shrimp \$9.95

Empanadas Corn masa filled with mushrooms and cheese.
Served with salsa picosa and guacamole. \$9.95

Queso Blanco y Rojo Spicy queso, rajas, onions and mushrooms.
Served with tostadas. \$8.95

Guacamole al Chipotle Avocado, lime, cilantro and tomatoes. Topped with smokey chipotle crema and sunflower seeds. Served with tostadas. \$9.95

Ceviche Clasico* Lime, lemon and orange marinated black drum, serranos, red onion, tomato and avocado. Served with tostadas. \$11.95

Shrimp Chelada* Citrus marinated shrimp ceviche, chili powder mix, cilantro and avocado; topped with beer. Served with saltines. \$10.95

Queso Fundido Melted jack cheese. Served with flour tortillas.
Rajas, onions and mushrooms \$9.95 | Chorizo \$9.95 | Shrimp \$10.95

Para Empezar

Sopa Azteca Ancho and chipotle chile flavored tomato soup with chicken, avocado, corn, crema and queso fresco. Chiquita \$5.95 | Grande \$7.95

Crema de Elote Corn and poblano chowder topped with queso panela and cilantro. Chiquita \$5.95 | Grande \$7.95 | Add crab \$2.00

Ensalada Romaine, spinach, grilled panela cheese, jicama, corn, tomatoes and avocado. With chipotle ranch or lime olive oil vinaigrette.
Chiquita \$5.95 | Grande \$7.95 | Grilled steak or chicken \$9.95 | Shrimp \$10.95

Ensalada Callejera Jicama, cucumber, carrots and mango; marinated in Valentina chili sauce with lime. Served with avocado and lettuce. \$7.95

Tortilla Crusted Crab Cake Jalapeño pecan pesto, nopalito salad, queso fresco and spinach. \$11.95

Gringas Flour tortillas filled with melted jack and topped with crema.
Served with salsa de arbol and guacamole.
Pastor with pineapple \$9.95 | Rajas, onions and mushroom \$9.95

Enchiladas

Veggie Verde Enchiladas Spinach, mushrooms and rajas with smokey tomatillo salsa. Served with black beans and white rice. \$12.95

Duck Enmoladas Shredded roasted duck with pasilla mole and almonds.
Served with corn slaw and white rice. \$14.95

Enfrijoladas Tinga de pollo, black bean chipotle cream, queso fresco and pico. Served with avocado, corn slaw and white rice. \$11.95

Enchiladas Placeras Jack cheese, chipotle tomato salsa, caramelized onions and crema. Served with corn slaw, avocado and white rice. \$10.95

Especialidades

Pescado al Ajillo Black drum fillet sautéed in garlic ancho butter, rajas, onions and mushrooms. Served with corn pudding topped with queso fresco. \$19.95

Camarones a la Plancha Shrimp with garlic ancho butter, corn slaw and avocado. Served with white rice. \$16.95

Pollo Asado Grilled chicken breast topped with queso panela, caramelized onions and chipotle tomato salsa. Served with spiced crispy papitas. \$15.95

***Chuleta de Puerco** Mexican Coke marinated pork chop, pasilla-Coke sauce.
Served with a rice & cheese chile relleno. \$17.95

***Carne Asada** Grilled 8oz flat-iron steak, chiles toreados, caramelized onions and morita chimichurri. Served with crispy papitas. \$19.95

***Rib Eye a la Parrilla** Grilled, espresso-rubbed 10oz rib eye, rajas, onions and mushrooms, refried beans, guacamole and nopalito salad. Served with tortillas. \$23.95 | Add 3 shrimp \$4.50

Codorniz con Mole Two grilled quail with pasilla mole, almonds and escabeche onions. Served with corn slaw and white rice. \$16.95

Rellenos

Ancho Relleno del D.F. Mushrooms, spinach and jack. Black bean sauce, stuffed ancho and crema. Served with white rice. \$13.95

Duck Relleno Roasted shredded duck stuffed poblano. Chipotle salsa and crema, almonds and escabeche onions. Served with white rice. \$15.95

Camaron Relleno Shrimp stuffed poblano with corn, mushrooms and jack. Served with corn pudding and chipotle salsa and crema. \$14.95

Tacos

Corn or flour tortillas....one, two or more

Pastor Adobo pork with grilled pineapple \$3.75 each

Pollo Asado Grilled chicken, refritos, queso and arbol salsa \$3.75 each

Veggie Mushrooms, poblanos, onions, queso fresco, avocado \$3.75 each

Fish Marinated black drum, Valentina aioli slaw, avocado \$4.00 each

Carne Asada Grilled steak, caramelized onions, and guacamole \$4.00 each

Shrimp al Pastor Shrimp, corn slaw, lime vinagrette, and avocado \$4.00 each

Para Completar

Elote Placero Corn on the cob. Valentina aioli, chile powder mix, queso fresco \$3.50

Nopalito Salad Tender cactus salad, tomato, cilantro, queso fresco. \$3.50

Rice & Cheese Relleno \$4.00

Corn Pudding \$3.50

Chiles Tostados \$2.00

Crispy Papitas \$3.50

Corn Slaw \$3.50

Arbol Chile Salsa \$1.50

Pastres

Mexican Chocolate Pecan Cake with Ice Cream \$6.95

Vanilla Ice Cream, Cajeta and Cookies \$5.95

Coconut-Lime Flan \$5.95

Patron XO Café Tres Leches Cake \$6.95

Strawberry Empanadas with Vanilla Ice Cream \$6.95

An 18% gratuity will be added to parties of 6 or more.

Children must remain seated at all times.

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