



Antojitos

- Chips & Salsa**.....stone ground corn chips served w/ our house-made oven roasted salsa.....2.00 W/ Guacamole..... 8.00
- Ceviche Trio.... Sampler of all three seafood Ceviche**.....14.00
 Ahi-tuna w/ cantaloupe and rice wine vinaigrette
 Veracruzano Halibut with manzanilla olives
 Shrimp and Calamari sangrita
- Pepita Crab Cake**...Sweet crab meat crusted w/ pepita seeds & a vine ripe tomato gazpacho sauce.....11.00
- Mazatlan Roasted Mussels**.....One pound of Penn-Cove mussels w/ tequila, garlic & drizzled with a Pasilla de Oaxaca sauce.....10.00
- Huitlacoche Empanada** Masa turnover stuffed w/ huitlacoche & cheese, served with roasted New Mexico salsa & crema.....9.00
- Patzcuaro Duck Relleno**.....Aneheim chile stuffed w/ orange duck confit, a manchamantel sauce & a micro greens salad..... 9.00
- Duck Quesadilla**....Flour tortillas with duck confit, fruits, nuts & Napa cabbage salad.....10.00
- Smoked Chicken Quesadillas**....Flour tortillas stuffed with shredded chicken, caramelized onions & sautéed tomatoes, coleslaw, guacamole & pico de gallo..... 9.00
- Queso Fundido**.....Our exclusive blend of cheeses, manchego, asadero, monterrey jack & cilantro, melted in a cazuela & served w/ fresh hand made flour tortillas.....8.00
 Add to your Queso:
 Jalapeños .50 Rajas .50 Mexican Chorizo 1.50

Soups

- Tarascan soup**...Hearty broth blended with tomatoes, onions, chiles, shredded chicken, queso fresco and crema6.00
- Corn and Green Chile soup**....Fresh sweet corn sauteed with roasted green chile, potatoes and applewood smoked bacon.....6.00

Ensaladas

Caesar Salad.... Crispy romaine hearts tossed in a housemade Caesar dressing, garlic croutons and a cheese pepita cracker.....8.00

Add to your salad: Roasted Vegetables 2.00 Grilled Chicken 3.00
Marinated Shrimp 5.00

Ensalada de Cangrejo.....Sweet blue crab meat mixed with select baby greens, tossed in a creamy jalapeño dressing, served with crispy tomato croutons and roasted rajas 11.00

Mexican Chopped Salad.....Romaine lettuce, grilled vegetables, chicken, roasted corn, smoked panela cheese in sherry cumin vinaigrette.....9.00

Tortas

Latin style sandwich, served on a soft roll.

Torta de Vegetables....Avocados, panela cheese, grilled vegetables, and chipotle mayonnaise.....10.00

Torta de Carne....Seared steak mixed w/ melted Cañonita cheese mix, caramelized onions, pico de gallo.....12.00

Platos Fuertes

Santa Rosa Barbacoa de Puerco.....Marinated pork slowly roasted in a banana leaf, served w/ cilantro rice, black beans & a chipotle barbecue sauce.....17.00

Carne Asada Norteña..... Grilled Black Angus strip loin steak, Poblano rajas quesadillas, borracho beans & a grilled shrimp salsa..... 28.00
with a lobster tail40.00

San Luis Pollo Rostizado....Marinated chicken breast with sautéed napa cabbage, tomatoes, black eye peas, fava beans, crispy bacon.....18.00

Zácatecas Chile Relleno....Poblano chile stuffed w/Mexican cheeses, dried fruits, almonds, guajillo sauce, cilantro rice & black beans.....18.00

Cazuela de Camarones.....Shrimp & clams baked with blackened tomatoes, marisco broth & tomatillos w/ white rice & grilled bread.....20.00

México City Chicken Enchiladas..Three corn enchiladas rolled w/ grilled chicken, topped w/ queso fresco & our chefs special sauce served with cilantro rice and black beans.....17.00

Wild Mushroom Enchiladas..Three corn enchiladas rolled with portabello mushroom, topped w/ poblano sauce & pico de gallo served with white rice medley and borracho beans.....19.00

Pezcado VeraCruz....Fresh catch of the day sautéed w/ sweet chiles, red onions, green olives and lemon, all simmered with a hearty marisco broth and white rice.....22.00

Cabo Ahi Tuna....Ahi tuna seared to medium rare, with sautéed napa cabbage, tomatoes and crispy bacon. Served with pasilla cream sauce and shrimp salsa.....22.00

Piloncillo Pork Tenderloin..... Center cut seared pork tenderloin with hoja santa tamal, pineapple mole and apricot tomatillo marmalade.....20.00

Vaquero Beef Rib..... 10oz. rib chop simmered in Negra Modelo beer. Served with chorizo mashed potatoes, veal reduction and crispy onions.....22.00

Sonora Filet Mignon...Grilled tenderloin steak served with a mushroom timbale, glazed vegetables and a pasilla de Oaxaca reduction.....30.00

with a lobster tail42.00

De La Taqueria

Served with cilantro rice and clay pot black beans.

Tres Tacos..... Served in freshly made corn or flour tortillas. Choice of shredded chicken, beef, pork al pastor, rajas w/ queso fresco, mushrooms with queso, fish with serranovinaigrette slaw13.00

**Or enjoy an “tacos only” platter of all six tacos,
great for sharing 15.00**

Shrimp Burrito.... Sauteed shrimp, peppers, onions, tomatoes and cheese topped with a green chile sauce.....19.00

Chicken Burrito.....Shredded chicken, sautéed peppers, onions, tomatoes and cheese topped w/ a chipotle barbecue sauce.....15.00

Vegetarian Burrito.....Sauteed peppers, squash, onions and cheese topped with a smoky yellow tamato sauce14.00

Postres

7.00

Tres Leches

Sponge cake soaked in milk with strawberry jelly and raspberry coulis.

Peach Marmalade Empanada

With pepita brittle ice cream & ponche syrup

Corn Creme Brulee

Sweet corn custard with seasonal fruits

Executive Chef- Daniel Marquez
Managing Partner- Annaliza McKinney