



## ANTOJITOS

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



## SOUPS

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

## ENSALADAS

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

### Add to your salad:

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|--------------------|------|
| Roasted Vegetables | 2.00 |
| Grilled Chicken    | 3.00 |
| Marinated Shrimp   | 5.00 |

- Ensalada de Cangrejo** **11.00**  
 Sweet blue crab meat mixed with select baby greens, tossed in a creamy jalapeño dressing, served with crispy tomato croutons and roasted rajas
- Mexican Chopped Salad** **9.00**  
 Romaine lettuce, grilled vegetables, chicken, roasted corn, smoked panela cheese in sherry cumin vinaigrette

## TORTAS

Latin style sandwich, served on a soft roll

- Torta de Vegetables** **10.00**  
 Avocados, panela cheese, grilled vegetables, and chipotle mayonnaise
- Torta de Carne** **12.00**  
 Seared steak mixed with melted Cañonita cheese mix, caramelized onions, pico de gallo



## PLATOS FUERTES

<b>Santa Rosa Barbacoa de Puerco</b>	<b>17.00</b>
Marinated pork slowly roasted in a banana leaf, served with cilantro rice, black beans & a chipotle barbecue sauce	
<b>Carne Asada Norteña</b>	<b>28.00</b>
Grilled Black Angus strip loin steak, Poblano rajas quesadillas, borracho beans & a grilled shrimp salsa	
<b>with a lobster tail</b>	<b>40.00</b>
<b>San Luis Pollo Rostizado</b>	<b>18.00</b>
Marinated chicken breast with sautéed napa cabbage, tomatoes, black eye peas, fava beans, crispy bacon	
<b>Zácatecas Chile Relleno</b>	<b>18.00</b>
Poblano chile stuffed with Mexican cheeses, dried fruits, almonds, guajillo sauce, cilantro rice & black beans	
<b>Cazuela de Camarones</b>	<b>20.00</b>
Shrimp & clams baked with blackened tomatoes, marisco broth & tomatillos with white rice & grilled bread	
<b>México City Chicken Enchiladas</b>	<b>17.00</b>
Three corn enchiladas rolled with grilled chicken, topped with queso fresco & our chefs special sauce served with cilantro rice and black beans	
<b>Wild Mushroom Enchiladas</b>	<b>19.00</b>
Three corn enchiladas rolled with portabello mushroom, topped with poblano sauce & pico de gallo served with white rice medley and borracho beans	
<b>Pezcado VeraCruz</b>	<b>22.00</b>
Fresh catch of the day sautéed with sweet chiles, red onions, green olives and lemon, all simmered with a hearty marisco broth and white rice	



<b>Cabo Ahi Tuna</b>	<b>22.00</b>
Ahi tuna seared to medium rare, with sautéed napa cabbage, tomatoes and crispy bacon Served with pasilla cream sauce and shrimp salsa	
<b>Piloncillo Pork Tenderloin</b>	<b>20.00</b>
Center cut seared pork tenderloin with hoja santa tamal, pineapple mole and apricot tomatillo marmalade	
<b>Vaquero Beef Rib</b>	<b>22.00</b>
10oz. rib chop simmered in Negra Modelo beer. Served with chorizo mashed potatoes, veal reduction and crispy onions	
<b>Sonora Filet Mignon</b>	<b>30.00</b>
Grilled tenderloin steak served with a mushroom timbale, glazed vegetables and a pasilla de Oaxaca reduction	
<b>with a lobster tail</b>	<b>42.00</b>

### DE LA TAQUERIA

Served with cilantro rice and clay pot black beans.

<b>Tres Tacos</b>	<b>13.00</b>
Served in freshly made corn or flour tortillas. Choice of shredded chicken, beef, pork al pastor, rajas with queso fresco, mushrooms with queso, fish with serranovinaigrette slaw	
<b>Or enjoy an “tacos only” platter of all six tacos, great for sharing</b>	<b>15.00</b>
<b>Shrimp Burrito</b>	<b>19.00</b>
Sautéed shrimp, peppers, onions, tomatoes and cheese topped with a green chile sauce	
<b>Chicken Burrito</b>	<b>15.00</b>
Shredded chicken, sautéed peppers, onions, tomatoes and cheese topped with a chipotle barbecue sauce	
<b>Vegetarian Burrito</b>	<b>14.00</b>
Sautéed peppers, squash, onions and cheese topped with a smoky yellow tomato sauce	



## POSTRES

### **Tres Leches**

Sponge cake soaked in milk with strawberry jelly and raspberry coulis

**7.00**

### **Peach Marmalade Empanada**

With pepita brittle ice cream & ponche syrup

**7.00**

### **Corn Creme Brulee**

Sweet corn custard with seasonal fruits

**7.00**