

# tablesider GUACAMOLE

En Molcajete, served with warm tortilla chips  
and salsa de tomate y jalapeño // 11<sup>95</sup>

## APERITIVOS

### Queso Fundido

Baked queso Chihuahua, rajas, chorizo, cilantro,  
white onion // 8<sup>95</sup>

### Sopa de Tortilla

Tortilla soup, avocado, pulled chicken, queso  
Chihuahua, chopped cilantro, toasted pasilla chile,  
crema, onion // 7<sup>95</sup>

### Panquesito de Jaiba

Crispy jumbo lump crab cake, roasted habanero cream  
sauce, roasted corn salad, cilantro, queso fresco // 14<sup>95</sup>

### Tacos de Pescado

Crispy fish, pickled red onion, salsa molcajete,  
organic romaine // 8<sup>95</sup>

### Tacos de Pescado a la Parrilla

Grilled Mahi Mahi, roasted pumpkin seed-jalapeño  
cilantro salsa, organic romaine, cabbage // 9<sup>95</sup>

### Tacos de Carne Asada\*

Grilled marinated skirt steak, pico de gallo,  
chile de arbol salsa, queso fresco, organic romaine // 8<sup>95</sup>

### Tacos de Camarones

Crispy shrimp, pico de gallo, chipotle cream salsa,  
cilantro, queso fresco, organic romaine // 8<sup>95</sup>

### Flautas de Pollo

Crispy chicken tacos, queso fresco, crema, onions,  
cilantro, salsa verde cruda, salsa guajillo // 7<sup>95</sup>

### Empanadas de Hongos

Empanadas, organic crimini and button mushrooms,  
goat cheese, salsa verde cruda // 7<sup>95</sup>

### Quesadilla de Calabaza

Squash blossoms, roasted green chile, queso  
Chihuahua, organic crimini and button mushrooms,  
salsa verde cruda, pico de gallo, crema // 8<sup>95</sup>

### Ceviche del Dia

Ceviche made daily, with plantains and  
corn tortilla chips // MKT

### Tamale de Elote y Camarones

Shrimp a la plancha, fresh corn tamale,  
chipotle chile cream, onions, cilantro, queso fresco // 10<sup>95</sup>

## ACOMPañANTES Sides // 4<sup>95</sup>

### Elotes de la Calle

Roasted street corn, queso fresco, chile molido

### Platanos con Crema

Fried sweet plantains, crema, queso fresco

### Pico de Gallo

Fresh tomato, onion, green chile, cilantro, lime

### Tamale de Elote

Fresh corn tamale, chipotle chile cream, onion,  
cilantro, queso fresco

### Espinaca al Ajo

Organic baby spinach, garlic, chile

### Jicama

Jicama, fresh lime, chile molido

## PLATOS PRINCIPALES

All served with organic frijoles negros and house rice for the table

## IRON SKILLET TACOS

### Pollo

Adobo marinated grilled chicken breast, melted queso Chihuahua,  
pico de gallo, avocado salsa verde, chile de arbol salsa // 17<sup>95</sup>

### Carne Asada

Grilled skirt steak, melted queso Chihuahua, pico de gallo,  
avocado salsa verde, chile de arbol salsa // 18<sup>95</sup>

### Mixtos

Grilled skirt steak, chorizo, chicken, melted queso Chihuahua, nopales salad,  
avocado salsa verde, chile de arbol salsa // 20<sup>95</sup>

### Pastor

Pineapple and guajillo marinated pork tenderloin, grilled pineapple salsa,  
avocado salsa verde, chile de arbol salsa // 17<sup>95</sup>

### Vegetales

Organic baby spinach, organic crimini and button mushrooms, goat cheese,  
avocado salsa verde, chile de arbol salsa, avocado // 17<sup>95</sup>

## ENCHILADAS

### Enchiladas Suizas

Swiss style enchiladas, shredded chicken, tomatillo cream sauce,  
queso Chihuahua, onions, cilantro // 18<sup>95</sup>

### Enchiladas Mixtas

Skirt steak, grilled chicken, chorizo, guajillo cream salsa, sweet plantains,  
cilantro, queso fresco // 19<sup>95</sup>

### Enchiladas Carnitas

Pork carnitas baked in a black bean jalapeño salsa, salsa molcajete,  
crispy bacon, queso fresco, onions, cilantro // 19<sup>95</sup>

### Budin de Mariscos

A tortilla pie of shrimp and jumbo lump crab, spiced tomato salsa,  
queso Chihuahua, poblano cream sauce, pico de gallo // 21<sup>95</sup>

### Enchiladas de Mole Poblano

Shredded chicken enchiladas baked in mole poblano, queso fresco, cilantro, onion // 17<sup>95</sup>

## PLATOS FUERTES

### Salmon Manchamanteles\*

Roasted salmon, plantains, pineapple pico de gallo, mole manchamanteles // 22<sup>95</sup>

### Filete de Res al Chipotle\*

Filet Mignon marinated in Negra Modelo, chipotle quemado salsa,  
queso Chihuahua, nopales, plantains, queso fresco // 27<sup>95</sup>

### Pescado Con Pipian y Atole\*

Pan seared Mahi Mahi with a blue corn and crab crust, pumpkin seed pipian,  
sweet corn atole, cilantro, chayote salad // 23<sup>95</sup>

### Camarones Ajillo

Jumbo shrimp and organic crimini and button mushrooms cooked in a  
garlic chile salsa, mashed boniato, pico de gallo // 24<sup>95</sup>

### Pescado Veracruzana\*

Today's selection of fresh fish cooked in a light Veracruz sauce, tomatoes,  
sweet peppers, olives, capers, cilantro // MKT

### Alambre de Res\* {Skewer}

Grilled NY Strip steak and chorizo, house rice, cilantro, salsa verde, salsa ranchera // 24<sup>95</sup>

### Alambre de Camarones {Skewer}

Grilled shrimp, calabacitas, salsa verde, pico de gallo, queso fresco, cilantro // 24<sup>95</sup>

### Ensalada Mexicana\*

Chicken a la plancha, chopped organic romaine, roasted corn, organic black beans,  
crispy boniato, organic tomatoes, queso fresco, crispy tortilla strips, chipotle cream  
dressing or citrus vinaigrette // 18<sup>95</sup> Sub - Shrimp add 5 // Skirt Steak add 4

### Ensalada de Salmon\*

Pistachio crusted pan seared fillet of salmon, organic mixed greens, organic cherry  
tomatoes, roasted corn, avocado, queso fresco, chipotle cream dressing // 22<sup>95</sup>

### Costillas al Piquin

Boneless beef short ribs, rajas, crema, tomatillo-chile piquin salsa // 23<sup>95</sup>

### Chile Rellenos con Hongos

Poblano peppers filled with organic baby spinach, organic crimini and button  
mushrooms, goat cheese, raisins, pine nuts, salsa ranchera // 17<sup>95</sup>