Fresh, Authentic Mexican Cuisine

ANTOJITOS APPETIZERS



guacamole made fresh to order

avocado with tomato, onion, cilantro, serrano pepper, garlic & lime juice, served with warm tortilla chips mild * spicy

serves two to four 11.95

cuatro salsas

a selection of house made regional salsas served with warm tortilla chips 4.95

queso tradicional

house made cheese sauce, roasted poblano peppers & pico de gallo 5.95

queso con vegetales

market vegetables 6.95

queso con chorizo

mexican chorizo 6.95

ceviche yucatan

ahi tuna in a fresh mango & habanero citrus broth, pico de gallo, avocado & cilantro 12.95

quesadillas

crispy flour tortilla, pulled chicken, chihuahua cheese, pico de gallo & sour cream 8.95

tamales

steamed corn husk, barbacoa chicken, ranchera salsa, sour cream & queso fresco 7.95

taquitos yucatecos

crispy pulled chicken tacos, tomato habanero salsa, pickled onions & sour cream 7.95

ensalada de jicama y mango

field greens, jicama, mango, cucumber, queso fresco, chile piquin, pumpkin seed dressing 7.95

SOPAS SOUPS

sopa de tortilla

chicken, roasted tomato & guajillo pepper, queso fresco & crispy tortilla strips 4.95 cup

sopa de elote

creamy fresh corn soup, tomato & sour cream 4.95 cup

MAS SIDES

	individual	group
vegetarian black beans	3.95	5.95
charro beans	3.95	5.95
mexican rice	2.95	4.95
fresh corn tamal	3.95	5.95
zucchini sofrito	4.95	6.95
sweet plantains	4.95	

PLATOS PRINCIPALES ENTREES

ESPECIALIDADES DE LA CASA HOUSE SPECIALTIES

mama's enchiladas

rolled corn tortillas, pulled chicken méxicana, tomatillo salsa, sour cream, chihuahua cheese, shaved lettuce & market tomatoes 12.95

enchiladas de vegetales

roasted market vegetables, poblano tomatillo salsa, sour cream, chihuahua cheese, avocado & sweet onions 10.95

enchiladas de carne

tender braised beef, sweet onions, creamy ancho salsa & queso fresco 13.95

tilapia a la veracruzana*

pan seared tilapia filet, tomatoes, olives, avocado, rustic lemon & caper sauce, mexican rice 18.95

carne asada*

cilantro marinated grilled skirt steak, morita quemada salsa, pinto beans, zucchini & roasted tomatoes 21.95

budin azteca

baked layers of corn tortillas, pulled chicken, mushrooms, creamy poblano salsa, chihuahua cheese & cilantro 15.95

*served with combination of fresh flour tortillas and corn tortillas upon request

ENSALADAS GRANDES ENTREE SALADS

ensalada de atun

ahi tuna & avocado tower with field greens, mango, cilantro soy lime dressing 15.95

carne asada

seared skirt steak, lettuce, tomatoes, black olives, cotija cheese, avocado, chipotle ranch dressing 15.95

mexican chopped with chicken

grilled chicken, chopped lettuce, corn, tomatoes, black beans, radish, jicama, avocado, bacon, queso fresco, creamy cilantro dressing 12.95

chipotle césar with chicken

grilled chicken, romaine lettuce, roasted chiles, cotija cheese, crispy tortilla strips, chipotle césar dressing 11.95

TACOS

de pescado

beer battered tilapia, creamy chipotle salsa, pickled cabbage & pico de gallo 14.95

pollo al carbon

marinated grilled chicken breast, rajas, lettuce, pico de gallo & queso fresco 12.95

al pastor

adobo marinated slow roasted pork, pickled onion, morita quemada sauce & grilled pineapple salsa 11.95

carne asada

lime marinated grilled skirt steak, cilantro, avocado & salsa verde 14.95

de rajas con queso

fire roasted poblano & red peppers, caramelized onions, chihuahua cheese & sour cream 10.95

TORTAS SANDWICHES

torta de pollo

adobo marinated grilled chicken breast, black beans, lettuce, onion, avocado, chipotle mayo & chihuahua cheese on a telera roll 8.95

torta ahogada

braised pork, chile de arbol & tomato sauce, black bean mayo & pickled onion on a telera roll 8.95

torta de vegatales

roasted poblano, mushroom, caramelized onion, grilled zucchini, chihauhua cheese & avocado on a telera roll 7.95