

APPETIZERS

GUACAMOLE and CHIPS a mixture of fresh, ripe avocado, serrano chile, cilantro, onion and tomato 4.45 CHIPS and SALSA of tomato, onion, chile serrano and cilantro 2.35

QUESADILLA one flour or two corn tortillas filled with cheese and salsa 3.75

EMPANADAS two crispy corn turnovers stuffed with roasted chiles and cheese and cream 4.80

NACHOS a pile of house made chips covered in cheese, jalapeños and salsa with choice of beans 5.65

SUPER NACHOS with guacamole and Mexican cream and choice of beans 7.25

CORN TORTILLA CHIPS house-made, thick and crispy 1.00

CEVICHE

CEVICHE of shrimp and fish in a spicy red sauce with house-made chips 7.75

CAESAR SALADS

CAESAR SALAD of romaine lettuce with croutons and queso cotija 4.65
CAESAR SALAD with GRILLED CHICKEN 7.75

TOSTADA SALADS

crisp corn or flour tortilla covered with choice of beans, romaine lettuce, cabbage, carrot, radish, jicama, queso fresco and salsa

VEGETARIAN as described above 6.45

POLLO ASADO grilled chicken that has been rubbed with a recado of achiote seeds 7.45

CARNE ASADA grilled Niman Ranch steak that has been in an ancho and guajillo chile marinade 8.50

CARNITAS traditional slow-cooked pork 7.45

MANCHAMANTELES "tablecloth stainer" chicken in a red mole 7.45

SANDWICHES

avocado, lettuce, pinto bean spread, grilled onion and tomato on our own fresh roll served with corn tortilla chips

POLLO ASADO grilled chicken that has been rubbed with a recado of achiote seeds 6.25

CARNE ASADA grilled Niman Ranch steak that has been in an ancho and guajillo chile marinade 7.75

CARNITAS traditional, slow-cooked pork 6.25

QUESO FRESCO a fat slice of fresh Mexican cheese 6.25

TAMALES (3)

three steamed corn husks filled with coarsely ground corn masa, served with rice and beans

NORTEÑOS pork with rich ancho chile sauce 8.50

VEGETABLE butternut squash and roasted poblano chiles with avocado-tomatillo salsa 8.50

SOUP

SOPA AZTECA chicken soup with roasted tomato, chile pasilla negro, avocado, crispy tortilla strips and queso cotija 6.75

FLAUTAS de GUADALAJARA (2)

FLAUTAS two crisp, chicken-filled flour tortillas, salsa, crema and queso on shredded lettuce with beans 6.75

REGIONAL SPECIALTIES

CHILE RELLENO battered and fried poblano chile stuffed with Oaxacan cheese in rich tomato sauce, served with rice and beans and four hand-made corn tortillas from West Central Mexico, Jalisco 8.50

PESCADO VERACRUZANA snapper filet in a tomato, olive, chile jalepeño, caper sauce, served with rice, beans and four hand-made corn tortillas from the Gulf Coast, Veracruz 10.95

ENCHILADAS (3)

three organic corn tortillas filled, rolled and sauced as described below, with rice and beans

VERDES chicken-filled with tangy green tomatillo sauce from Mexico City **8.50 de MOLE** chicken in mole poblano, a sauce made with 28 ingredients including chocolate from Oaxaca **8.50 de QUESO** cheese-filled and covered with a smooth and spicy ancho chile sauce from Aguascalientes **8.50**

BURRITOS

steamed flour tortilla filled with choice of filling, rice and choice of beans

VEGETARIAN Mexican rice, your choice of beans & salsa fresca **4.65**

POLLO ASADO grilled chicken that has been rubbed with a recado of achiote seeds 5.25

CARNE ASADA grilled Niman Ranch steak that has been in an ancho and guajillo chile marinade 6.25

CARNITAS traditional slow-cooked pork 5.25

RAJAS strips of roasted poblano chiles sauteéd with onions and served with queso fresco and cream 5.25

CHORIZO and POTATOES spicy Mexican sausage and potatoes fried together 5.25

PESCADO snapper filet with mango-jicama salsa 6.25

CHILE VERDE grilled pork simmered in a tomatillo-chile sauce with queso fresco 5.25

LEGUMBRE PICADILLO carrots, zucchini, and potatoes in a red chile sauce and cream 5.25

MANCHAMANTELES "tablecloth stainer" chicken in a red mole 5.25

SUPER adds guacamole, cheese and Mexican cream to any burrito above 1.65

TACOS (3)

choice of filling in three hand-made organic corn tortillas with choice of beans on the side

POLLO ASADO grilled chicken that has been rubbed with a recado of achiote seeds, served with rajas and guacamole 6.25

CARNE ASADA grilled Niman Ranch steak that has been in an ancho and guajillo chile marinade served with rajas and guacamole **7.00**

CARNITAS traditional slow-cooked pork, served with guacamole and onion-cilantro salsa 6.25

RAJAS strips of roasted poblano chiles sauteéd with onions and served with queso fresco 6.25

CHORIZO and POTATOES spicy Mexican sausage and potatoes fried together with

onion-cilantro salsa & salsa verde 6.25

PESCADO sauteed snapper filet with mango-jicama salsa 7.00

MANCHAMANTELES "tablecloth stainer" chicken in a red mole, served with onion-cilantro salsa 6.25

PLATES of the HOUSE

choice of following, served with rice, your choice of beans, house-pickled vegetables, and four hand-made organic corn tortillas

POLLO ASADO grilled chicken that has been rubbed with a recado of achiote seeds 8.50

CARNE ASADA grilled Niman Ranch steak that has been in an ancho and guajillo chile marinade 9.25

CARNITAS traditional slow-cooked pork 8.50

RAJAS strips of roasted poblano chiles sauteéd with onions and served with queso fresco 8.50

CHORIZO and POTATOES spicy Mexican sausage and potatoes fried together 8.50

PESCADO snapper filet with mango-jicama salsa 10.25

CHILE VERDE grilled pork simmered in a tomatillo-chile sauce with queso fresco 8.50

LEGUMBRE PICADILLO carrots, zucchini, and potatoes in a red chile sauce 8.50

MANCHAMANTELES "tablecloth stainer" chicken in a red mole 8.50

RICE and BEANS Mexican rice, your choice of beans, salsa fresca 4.95

