

APPETIZERS

Appetizer Trio

Sample our fundido, guacamole and ceviche, 15

Queso Fundido

melted chihuahua cheese with chorizo sausage and poblano peppers; served with corn tortillas, 13

Guacamole with Homemade Chips

regular 13, side 6

Ceviche

calamari, shrimp, scallops and vegetables marinated in lime and cilantro, 14

Grilled Vegetable Plate

vegetable medley grilled and drizzled with olive oil and balsamic, 11

Shrimp and Spinach Quesadillas

with spicy chipotle crema, 12 (contains gluten)

ENTREES

pick two sides with entrees

Carne Asada

grilled skirt steak with roasted onions and jalapenos, guacamole and pico de gallo, 29 with side of tortillas + \$1

Salmon

- broiled with fresh herbs, 25
- broiled with smoky BBQ, plus fresh mango, 25

Mole Chicken

two chicken thighs served with mole, 20

Lemon-Herb Chicken Breast

marinated in lemon, garlic, herbs & olive oil and grilled; with a tomato-caper-artichoke relish, 21

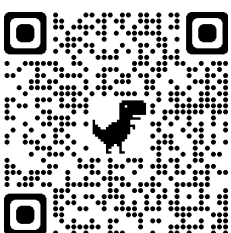
ENTREE SIDES — Pick Two

esquites (Mexican street corn)	chipotle mashed potatoes
broccoli	fried plantains
green beans	mexican rice
spinach & nopales (cactus)	refried beans
	black beans

BURRITOS

Burrito (traditional or bowl)

flour tortilla (contains gluten) with black beans, rice, chihuahua cheese, onions, lettuce and chipotle crema; choose veggie 14, chicken 16, or steak 18



Most items on this printed menu are gluten free with the exception of flour tortillas or dessert cakes. Most specials are also gluten free but please ask your server for more information.

TACOS

mix and match your choice of three tacos, 16 (choice of corn or flour tortillas) served with rice

Shrimp - avocado, cilantro, chipotle crema, chihuahua cheese

Fish - avocado, cilantro, chipotle crema, chihuahua cheese

Chicken - tomato, onion, cilantro, lettuce, chihuahua & cotija cheeses

BBQ Short Rib - pineapple, cilantro, chihuahua cheese

Black Bean & Portabello - onion, cilantro, queso fresco

Steak - tomato, onion, cilantro, lettuce, chihuahua & cotija cheeses

Chorizo - tomato, onion, cilantro, lettuce, chihuahua & cotija cheeses

Carnitas - shredded pork, bacon, onion, avocado, chihuahua cheese, cilantro, sour cream

ENCHILADAS

Enchiladas

verdes or rojas style with cotija cheese and sour cream; served with rice and refried beans; choose cheese 15, chicken 17, shrimp or steak 19; suizas (swiss cheese) + \$1; mole + \$1

QUESADILLAS

Cheese, Chicken, Steak or Shrimp

flour tortilla with melted cheese, served with rice, pico de gallo, sour cream and guacamole; choose cheese 14, chicken 16, steak or shrimp 18 (contains gluten)

FAJITAS

Fajitas (traditional or bowl)

traditional corn tortillas or flour tortillas served with vegetables, rice, pico de gallo, sour cream and guacamole; choose chicken or veggie 17, shrimp or steak 19

SALADS

Fiesta Salad

lettuce, tomatoes, black olives, avocados, cucumbers, bell pepper, corn, pico de gallo, chihuahua cheese and fried shoestring tortillas with choice of dressing - avocado lime vinaigrette or creamy garlic, 13

Kale Quinoa Salad

kale, quinoa, garbanzo beans, red onion and feta cheese tossed with an Italian vinaigrette, 13

Caesar Salad

crisp romaine lettuce, croutons, and parmesan cheese tossed in our special Caesar dressing, 13

Add grilled or blackened chicken, + 3

Add grilled steak, grilled salmon or sautéed shrimp, + 6

Please communicate any food allergies to the manager.

MARGARITAS

We use only freshly squeezed lime juice made daily!

Nuevo

tequila blanco, orange liqueur, fresh limonada, regular 11, **Spicy Nuevo** 12, **Vacation** 13

Escalade

tequila reposado, Pierre Ferrand, fresh orange juice, fresh limonada, 13

Mayan Goddess

tequila reposado, Damiana Liqueur, orange liqueur, fresh limonada, 14; **Cabo**, 15

Cucumber Avocado

tequila blanco, freshly muddled cucumber and avocado, citronge, fresh limonada, 14

El Presidente

tequila reposado, agave nectar, fresh limonada, mole bitters, 16

Elderflower

tequila blanco, elderflower liqueur, fresh limonada, 12

Coconut

tequila blanco, coconut purée, fresh limonada, 13

Oaxacan

mezcal, orange liqueur, fresh limonada, 14

Pomegranate

tequila blanco, pomegranate liqueur, POM juice, fresh limonada, 13

COCKTAILS

Mexican Manhattan

tequila reposado, sweet vermouth, mole bitters, cherry, 14 (or with añejo, 16)

Mezcal Negroni

mezcal, Campari, sweet vermouth, 13

Mojito

rum, muddled mint leaves and sugar, fresh limonada and soda, 11

Paloma

tequila blanco, grapefruit soda, fresh limonada, 11

TEQUILA FLIGHTS

Highland vs. Lowland: Calle 23 Blanco, Fortaleza Blanco, Siete Leguas Repo, Arette Repo, 22

Aging: Pura Sangre Blanco, Repo, Anejo, Extra Anejo, 30

Tahona Blancos: Fortaleza, Siete Leguas, G4, 18

Mexican Spirit: Tequila, Sotol, Raicilla, Mezcal, Bacanora, 22



TEQUILA



We proudly feature many quality Tequilas (100% de Agave Tequilana Azul /Weber Blue Agave). Tequila is North America's first indigenous distilled spirit. Most history books claim tequila was first distilled in the 1500's using techniques learned from the Spanish. New information reveals written documentation by early Spanish Conquistadors describing a delicious clear brandy made by the Mexicans near Tequila Valley. Archeologists also uncovered pre-Columbian distillation equipment near Tequila Valley similar in design to Chinese equipment used many centuries earlier. This equipment has old agave residue and the clay pots carbon date to about 1000 BC.

Valley "Lowland" Tequilas, 2 ounce pour (or 1 ounce for half cost)

This traditional growing region (elevation 4000 feet) is in the area surrounding the city of Tequila, about 50 miles northwest of Guadalajara, Jalisco, Mexico. Lowland agaves are typically smaller in size and contain more earthy, herbaceous, fragrances and flavors, reflecting the local volcanic terroir.

Blanco

unaged, the purest form

Arette Suave, 10
4 Copas, 10
123 Tequila, 10
Nosotros, 10
Cava de Oro, 12
Fortaleza, 12

Reposado

aged up to 364 days

4 Copas, 12
123 Tequila, 12
Nosotros, 12
Arette Suave, 13
Cava de Oro, 13
Fortaleza, 13
Compoveda, 20

Añejo

aged from 1 to 3 years

123 Tequila, 13
Cava de Oro, 14
Arette Suave, 16
Fortaleza, 16

Extra Añejo

aged a minimum of 3 years in oak barrels

Tonala #4, 8 (1 oz), 14 (2oz)
Arette 4yr Unique, 9 (1 oz), 16 (2 oz)
Cava de Oro, 10 (1 oz), 19 (2 oz)
Arette 3yr Gran Clase, 12 (1oz), 22 (2oz)
Compoveda, 15 (1 oz), 28 (2 oz)

Los Altos "Highland" Tequilas, 2 ounce pour (or 1 ounce for half cost)

This growing region (elevation 6000+ feet) is about sixty miles north east of Guadalajara near the towns of Arandas and Tepatitlan. The highlands have cooler night temperatures and the famous red clay soil which provides different nutrients. The agave matures more slowly resulting in larger agave piñas with a higher sugar content, which produces more sweet fruit aromas and flavors.

Blanco

unaged, the purest form

Tapatio, 9
Aha Toro, 10
Alquimia, 10
Arte NOM 1579, 10
Calle 23, 10
Casamigos, 10
G4, 10
Gran Dovejo, 10
Mijenta, 10
Pura Sangre, 10
Santo Fino, 10
Don Fulano 100 prf, 12
Gran Dovejo high proof, 12
Ocho, 12
Siete Leguas, 12
Tapatio 100 prf, 12
Volans, 12
Calle 23 "Criollo", 17
Fuenteseca, 17

Reposado

aged up to 364 days

Calle 23, 11
Gran Dovejo, 11
Pura Sangre, 11
Aha Toro, 12
Alquimia, 12
Casamigos, 12
G4, 12
Don Fulano, 13
Siete Leguas, 13
El Tesoro, 14
Mijenta, 14
Ocho, 14

Añejo

aged from 1 to 3 years

Calle 23, 12
Gran Dovejo, 12
Pura Sangre, 12
Tapatio, 13
Alquimia, 14
Casamigos, 14
Don Fulano 3yr, 14
Siete Leguas, 14
Ocho, 15
El Tesoro, 16
Cincoro, 18

Extra Añejo

aged a minimum of 3 years

San Matias 3 yr, 7.5 (1 oz), 15 (2 oz)
Don Fulano Imperial 5yr, 12 (1 oz), 21 (2 oz)
Ocho 3yr, 14 (1 oz), 24 (2 oz)
Pura Sangre 5yr, 15 (1 oz), 30 (2 oz)

Mezcals:

Mezcal 28, 9
Explorador, 10
Señor de Palabras, 10
Huichichiqui Espadin, 13
Huichichiqui Tequilana, 14
Alipus San Miguel, 14
El Viejo Manuelon, 16
Mezcal 18.5 Tobala, 16
Alma De Judas, 17
Vago Madrecuixe, 17

Other Destilados:

Tequila Señor de los Cielos Peanut Butter, 9
Raicilla Saite, 10
Bacanora Hasta la Muerte, 12