

APPETIZERS

Appetizer Trio

Sample our fundido, guacamole and ceviche, 14

Queso Fundido

melted chihuahua cheese with chorizo sausage, poblano peppers and onions; served with corn tortillas, 12

Guacamole with Homemade Chips

regular 10, side 6

Ceviche

calamari, shrimp, scallops and vegetables marinated in lime and cilantro, 13

Tamale con Rajas

sliced poblano peppers, onions and chihuahua cheese; topped with corn, cotija cheese and sour cream, 11

Shrimp and Spinach Quesadillas

with spicy chipotle crema, 12
(contains gluten)

SALADS

*choose your dressing:
avocado lime vinaigrette or creamy garlic*

Fiesta Salad

lettuce, tomatoes, black olives, avocados, cucumbers, bell pepper, corn, pico de gallo, chihuahua cheese and fried shoestring tortillas with choice of dressing; vegetarian 12; topped with grilled or blackened chicken 15; topped with steak, salmon or shrimp, 17

ENTREES

pick two sides with entrees

Carne Asada

grilled skirt steak with roasted onions and jalapenos, guacamole and pico de gallo, 30
with side of tortillas + \$1

Salmon

with smoky BBQ and topped with fresh mango, 23

Mole Chicken

two chicken thighs served with mole, 20

Paella

saffron rice paella with shrimp, bay scallops, fish, chicken & chorizo (does not include side dishes), 25

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.

Please communicate any food allergies to the manager.

TACOS

*mix and match your choice of three tacos, 15.5
(in corn tortillas or flour tortillas upon request)*

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; choose cheese 15, chicken 16, shrimp or steak 17; suizas (swiss cheese) + \$1; mole + \$1

FAJITAS

Fajitas

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

BURRITOS

Burrito (traditional or bowl with lettuce option) flour tortilla (contains gluten) with refried beans, rice, chihuahua cheese, onions and chipotle crema; choose veggie 14, chicken 15, or steak 16

QUESADILLAS

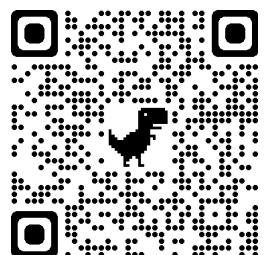
Cheese, Chicken, Steak or Shrimp

flour tortilla with melted cheese, served with rice, pico de gallo, sour cream and guacamole; choose cheese 14, chicken 15, steak or shrimp 16 (contains gluten)

ENTREE SIDES PICK TWO

esquites
broccoli
green beans
spinach and nopales

chipotle mashed potatoes
fried plantains
mexican rice
refried beans
black beans



MARGARITAS

We use only freshly squeezed lime juice made daily!

Nuevo

Corazon Blanco, vedrenne, fresh limonada, 10, **(Spicy Nuevo option, 11)**

Escalade

Zapopan Reposado, Pierre Ferrand, fresh orange juice, fresh limonada, 12

Mayan Goddess

Nosotros Reposado, Damiana Liqueur, vedrenne, fresh limonada, 13

Oaxacan

Mezcal 28, vedrenne, fresh limonada, 13

El Presidente

Nosotros Reposado, agave nectar, fresh limonada, mole bitters, 15

Elderflower

Tromba Blanco, Elderflower Liqueur, fresh limonada, 11

Cucumber Avocado

Corazon Blanco tequila, cucumber-avocado purée, vedrenne, fresh limonada, 12

Pomegranate

Corazon Blanco, Pama Liqueur, POM pomegranate juice and fresh limonada, 12

COCKTAILS

Mexican Manhattan

Fortaleza Reposado, sweet vermouth, mole bitters, cherry, 13 (or with Anejo, 15)

Cuban Mojito

Kōloa Kauai Rum, muddled mint leaves and sugar, fresh limonada and soda, 10

Paloma

Tequila blanco, grapefruit soda, fresh limonada, 10

Pablo

Tequila blanco, coconut purée, nutmeg, toasted coconut, fresh limonada, 12

TEQUILA FLIGHTS

Highland vs. Lowland: Calle 23 Blanco, Fortaleza Blanco, Siete Leguas Repo, Arette Repo, 16.5

Aging: G4 Blanco, Repo, Anejo, Extra Anejo, 23

Rare Tahona Blancos: Fortaleza, Siete Leguas, San Matias Tahona, Aha Toro, 19

Mexican Spirit: Tequila, Sotol, Raicilla, Mezcal, Bacanora, 20



TEQUILA



We proudly feature many quality Mezcals and 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
Arte NOM 1549, 10
Cava de Oro, 12
Chinaco, 10
Fortaleza, 12
Fortaleza Still Strength, 12
San Matias Tahona, 11
123 Tequila, 13
4 Copas, 11

Reposado

aged up to 364 days

Arette Suave, 11
Cava de Oro, 13
Chinaco, 11
Don Abraham, 12
Fortaleza, 13
San Matias Tahona, 13
123 Tequila, 14
4 Copas, 12

Añejo

aged from 1 to 3 years

Arette Suave, 12
Cava de Oro, 14
Chinaco, 12
Kah, 12
123 Tequila, 15

Extra Añejo

aged a minimum of 3 years in oak barrels

Arette 3yr Gran Clase, 9 (1oz), 17 (2oz)
Arette 4yr Unique, 8 (1 oz), 16 (2 oz)
Cava de Oro, 8 (1 oz), 15 (2 oz)
El Gran Viejo, 9 (1oz), 18 (2oz)
123 Tequila Diablito, 19 (1 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

Aha Toro, 9
Alquimia, 11
Arte NOM 1579, 10
Calle 23, 9
Casamigos, 11
Cenote, 10
Cincoro, 12
Don Fulano, 10
Don Fulano 100 prf, 11
El Tesoro, 10
Espolon, 9
Fuenteseca, 12
G4, 11
Gran Dovejo, 10
Ocho, 12
Orgullo, 11
Pasote, 10
Pueblo Viejo, 9
Pura Sangre, 10
Siete Leguas, 9

Reposado

aged up to 364 days

Alquimia, 12
Arte NOM 1414, 11.5
Calle 23, 10
Casamigos, 12
Cincoro, 13
Don Fulano, 11
El Tesoro, 11
Espolon, 10
Fina Estampa, 8
G4, 12
Gran Dovejo, 11
Ocho, 13
Orgullo, 12
Pasote, 11
Pueblo Viejo, 10
Pura Sangre, 11
Siete Leguas, 10

Añejo

aged from 1 to 3 years

Alquimia, 13
Arte NOM 1146, 12
Calle 23, 11
Casamigos, 13
Cincoro, 15
Don Fulano 3yr, 13
El Tesoro, 12
Espolon, 11
G4, 13
Gran Dovejo, 12
Gran Dovejo Cask Strgth, 12
Ocho, 14
Orgullo, 13
Pasote, 12
Pueblo Viejo, 11
Pura Sangre, 12
Siete Leguas, 11

Extra Añejo

aged a minimum of 3 years

Casa Dragones Joven, 14 (1 oz), 28 (2 oz)
Don Fulano Imperial 5yr, 8 (1 oz), 16 (2 oz)
Espolon 6 yr, 12 (1 oz), 24 (2 oz)
G4, 14 (1 oz), 28 (2 oz)
Ocho 3yr, 9 (1 oz), 18 (2 oz)
Pasote, 13 (1 oz), 26 (2 oz)
Pura Sangre 5yr, 9 (1 oz), 16 (2 oz)
Rey Sol, 14 (1 oz), 28 (2 oz)
San Matias 3 yr, 7.5 (1 oz), 15 (2 oz)

Mezcals:

Huichichiqui, 15
Del Maguey Chichicapa, 12
Del Maguey VIDA, 9
Mayalen Borrego, 10
Vago Cuixe, 11
Vago Elote, 11
Vago Ensemble en Barro, 14
Vago Madrecuixe, 12