

# DINNER MENU



## EMPEZAR

### THREE AMIGOS / \$12 (V)

queso blanco, salsa, guacamole & chips

### QUESO FUNDIDO/ \$14

chorizo baked with house-made queso blanco, monterey jack & oaxaca cheese, topped with green onions, pico de gallo & queso fresco; served with tortilla chips

### PATATAS BRAVAS / \$9 (V)

smoked paprika-dusted potatoes topped with cilantro, salsa rosa & cilantro ranch

### BIRRIA EMPANADAS / \$14

chile-seasoned barbacoa & cheese in a crispy empanada; served with consommé & cilantro ranch

### FLAUTA PLATTER / \$14

chipotle chicken flautas & sweet potato black bean flautas, served over avocado crema & chipotle crema; topped with pico de gallo & queso fresco

### EMPANADAS DEL MAR / \$16

crispy empanadas stuffed with cheese, potato, shrimp & chorizo; served with salsa verde

### ALMA NACHOS / \$16

your choice of fried or guajillo chicken, cauliflower or tofu on a pile of tortilla chips, queso blanco, lettuce, sour cream, guacamole, pico de gallo & jalapeños  
upgrade to steak or shrimp for an additional \$2

### EL MARINERO CEVICHE\* / \$18

yellowfin tuna tartar in a garlic-lime marinade, with fresh avocado, radish, serrano peppers & cilantro; served with crispy tostadas

### ALMA CHICKEN WINGS / 6 FOR \$12 / 12 FOR \$20

jumbo chicken wings tossed in a smoky chipotle-agave sauce, topped with serrano peppers; served with cilantro ranch

### CRISPY CAULIFLOWER / \$12

crispy chipotle cauliflower tossed in a smoky chipotle-agave sauce, topped with serrano peppers; served with chipotle crema

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS

## LA CENA

### POLLO A LA PLANCHA / \$18

thinly sliced, marinated chicken breast grilled to order, served with mexican rice & refried black beans, lettuce, guacamole, pico de gallo, sour cream, jalapeños & your choice of corn or flour tortillas

### TIERRA Y MAR\* / \$28

sautéed shrimp & marinated delmonico steak on a bed of mexican rice with refried black beans, lettuce, guacamole, pico de gallo, sour cream, jalapeños & your choice of corn or flour tortillas

### CARNE ASADA\* / \$23

8 oz marinated delmonico steak, grilled to order, served with mexican rice & refried black beans, lettuce, guacamole, pico de gallo, sour cream, jalapeños & your choice of corn or flour tortillas

### BARBACOA SKILLET / \$19

tender chile-braised beef, topped with queso fresco & cilantro, served with mexican rice, black beans, lettuce, guacamole, pico de gallo, sour cream, jalapeños & your choice of corn or flour tortillas

### SIZZLIN' FAJITAS TEXANAS

your choice of protein served with peppers & onion, mexican rice, black beans, lettuce, guacamole, pico de gallo, sour cream, jalapeños & your choice of corn or flour tortillas  
chicken, cauliflower or tofu \$19 / steak or shrimp \$22  
chicken, steak & shrimp \$24

### TIJUANA CAESAR SALAD / \$16

marinated grilled chicken breast served over romaine lettuce, dressed in house-made caesar dressing, cotija cheese, avocado, roasted corn & tortilla crisps  
upgrade to steak or shrimp \$3

### BIRRIA RAMEN / \$16

beef birria & ramen noodles in a consommé broth, topped with onion, cilantro, monterey jack, pickled cabbage, fresh jalapeños, radish & lime slices & a soft boiled egg

### ENCHILADAS SUIZAS / \$17

shredded chicken enchiladas topped with melted oaxaca cheese & salsa verde, sprinkled with queso fresco; served with sour cream, mexican rice & black beans

## SIDES

### SIDE SALAD / \$6

### ELOTE SALAD / \$5

### RICE & BEANS / \$3

### CHIPS & SALSA / \$5

### CHIPS & QUESO BLANCO / \$6

### CHIPS & GUACAMOLE / \$8

## TACOS Y MAS

### BIRRIA TACOS / \$17

beef birria, consommé grilled corn tortillas, monterey jack cheese, onions & cilantro; served with consommé

### EL PISTOLERO SHRIMP TACOS / \$18

fried shrimp, drizzled with bang bang sauce, topped with pickled cabbage, radishes & scallions on your choice of corn or flour tortillas

### BAJA FISH TACOS / \$20

crispy modelo-battered cod, pickled red cabbage, pico de gallo, avocado & avocado crema on your choice of corn or flour tortillas

### EASY DOES IT RICE BOWL / \$17

guajillo chicken, lettuce, shredded cheese, guacamole & avocado crema over a bed of jasmine rice & black beans

### LAS COSECHAS RICE BOWL / \$15

chipotle-roasted cauliflower, pickled red cabbage, cotija cheese, avocado crema & roasted pepitas over a bed of jasmine rice & black beans

### YUCATÁN SHRIMP RICE BOWL / \$17

sautéed shrimp, roasted pineapple pico de gallo, avocado & queso fresco over a bed of jasmine rice & black beans

### JALISCO STEAK RICE BOWL / \$18

chile-rubbed steak, elote pico de gallo, salsa mexicana, cotija cheese, cilantro & ground guajillo pepper over a bed of jasmine rice & black beans

### EL DORADO BURRITO / \$17

guajillo chicken, chorizo, cheese, pico de gallo, scallions, jasmine rice & refried black beans rolled in a flour tortilla, topped with queso blanco, salsa mexicana & cilantro; served with shredded lettuce, sour cream, guacamole & jalapeños

### FRIED CHICKEN ACP / \$16

crispy milanese chicken on a bed of mexican rice & refried black beans, topped with queso; served with lettuce, sour cream, guacamole, pico de gallo & jalapeños | upgrade to steak or shrimp \$2

### VAMPIRO QUESADILLA / \$20

open-face quesadilla on a crispy flour tortilla topped with refried black beans, oaxaca cheese, chile-rubbed flank steak, avocado crema, chipotle crema, radish ensalada & fresh avocado

### CHA CHA CHICKEN QUSADILLA / \$17

texas pete spicy fried chicken, roasted corn, jalapenos & monterey jack in a flour tortilla with a spicy honey drizzle, served with lettuce, sour cream, pico de gallo, guacamole & jalapeños