

# APPETIZERS

**Guacamole:** GFV Avocado | Pico | Seasonings | Cotija | Tortilla Chips \$10

**Queso Dip:** GFV Melty White Cheeses | Mild Chiles | Tortilla Chips \$9

**Loaded Queso Dip:** GF Queso Dip | Chorizo | Signature Veggies | Tortilla Chips \$12

**Campechana:** GF Shrimp | Scallops | Lettuce | Citrus Tomato Sauce | Pico \$15

**Shrimp Stuffed Poblano:** GF Roasted Poblano | Jumbo Shrimp | Poblano Cream \$10

**Blackened Ahi:** GF Cajun-Seared Ahi | Jalapeño Aioli \$16

**Chimichurri Coconut Shrimp:** Coconut Shrimp | Peach Salsa | Chimichurri Drizzle \$15

**Calamari Espinaca:** Calamari Strips | Sautéed Spinach | Agave Guajillo Sauce \$13

**Chimichurri Mussels:** GF New Zealand Mussels | Chimichurri Sauce \$15

**Street Taco Trio:** GF Corn Tortillas | Pickled Onion | Cilantro | Ground Beef | Shredded Chicken | Carnitas \$12

**Fajita Nachos:** GF Tortilla Chips | Steak | Chicken | Bell Peppers | Onions | Refried Black Beans | Tomato | Queso | Lettuce | Pico | Sour Cream | Guacamole \$16

**Ahi Tuna Nachos:** GF Tortilla Chips | Cajun Ahi Tuna | Tequila Cream | Cheese | Lettuce | Pico | Jalapeño \$16

**Traditional Nachos:** GFV Option Tortilla Chips | Beef & Bean Chili | Queso | Lettuce | Pico | Sour | Choice of: Ground Beef, Carnitas, Chicken, or Signature Veggie (no chili/sub black bean) \$12

**Quesadillas:** V Option Flour tortillas | melty cheese | Pico | Lettuce | Tequila Cream | choice of:

- ☀ Jumbo Shrimp & Pico \$14
- ☀ Chicken Chimichurri \$12
- ☀ Steak & Mushroom \$13
- ☀ Carnitas & Verde \$12
- ☀ Mushroom & Sofrito V \$10
- ☀ Just Cheese V \$8

--Whether dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.--

--Steaks and fish served rare or medium rare may be undercooked and will only be served upon guests' request.--

# SOUPS & SALADS

**Tortilla Soup:** GF Shredded Chicken | Cheese | Pico | Tortilla Strips | Lime | Broth  
Cup \$5 Bowl \$9 Add to entrée \$2

**Mama's Chili:** GF Ground Beef | Beans | Veggies | Tomato-Based Broth | Cheese | Sour  
Cup \$5 Bowl \$9 Add to entrée \$2

**Curried Shrimp Soup:** GF Jumbo Shrimp | Potato | Poblano | Creamy Curry Broth \$16

**House Salad:** GF V Option Artisan Greens | Black Bean | Tomato | Cucumber | Pepita | Tortilla Strips | Cotija Ranch Dressing \$10

- ☀ Petite House Salad \$5
- ☀ With Grilled Chicken \$13
- ☀ With Grilled Steak \$16
- ☀ With Grilled Shrimp \$16

--add Petite House Salad to any entrée \$2

**Latin Cobb Salad:** GF Artisan Greens | Chorizo | Chicken Breast | Cotija | Black Bean | Pico | Egg | Avocado | Spicy Ranch Dressing \$15

**Blackened Salad:** GF Artisan Greens | Cucumber | Tomato | Pepita | Black Bean | Cotija | Spicy Ranch Dressing

- ☀ With Cajun-Seared Chicken Breast \$13
- ☀ With Cajun Seared Jumbo Shrimp \$16

**Campechana Salad:** GF Artisan Greens | Pico | Jumbo Shrimp | Scallops | Egg | Citrus Tomato Sauce \$16

**Mexican Caesar Salad:** GF V Artisan Greens | Cucumber | Cotija | Tortilla Strips | Mexican Caesar Dressing

- ☀ With Grilled Chicken \$14
- ☀ With Grilled Steak \$16
- ☀ With Cajun Seared Jumbo Shrimp \$16

## Salad Dressing Options: GF V

All made from scratch

\*\*Cotija Ranch \*\*Spicy Ranch \*\*Ranch

\*\*Cilantro Lime Vinaigrette V

\*\*Raspberry Vinaigrette V

## SIDES:

**Rosemary Red Potatoes:** GFVV \$3

**Signature Vegetables:** GFVV \$4

**Poblano Rice:** GFVV \$3

**Refried Black Beans:** GFVV \$3

**GF=Gluten Free V=Vegetarian**

**V=Vegan** – Many more options available with slight modifications!

**Allergies? Please Let us know!**

**20% Gratuity added to groups of 8 or more**

# CHEF'S TABLE

Includes 2 sides, unless otherwise noted

**Pollo Mariscos:** GF Panko-crusted Chicken | Crab | Shrimp | Spinach | Cheese Poblano Cream \$22

**Pollo Parado:** GF Panko-crusted Chicken | Poblano | Cheese | Tomato Cream \$20

**Lomo Saltado:** GF Flank Steak | Bell Pepper | Onion | Potato | Simple Tomato Sauce \*1 side\* \$26

**Tierra y Mar:** GF Filet Mignon | Jumbo Shrimp | Red Wine Mushroom Sauce | Ancho Balsamic \$32

**Ancho Wellington:** Med-Rare Filet Mignon | Ancho Mushroom Duxelles | Crescent Dough \$30

**Smothered Milanese:** Panko-crusted Flank Steak | Red Wine Mushroom Sauce \*Med-Rare \$26

**Filet Vallarta:** GF Filet Mignon | Bacon | Scallops | Light Cream Sauce \$32

**Shrimp Verde:** GF Poblano Rice | Jumbo Shrimp | Onion | Mushroom | Red Pepper | Tomatillo Cream Sauce \*1 side\* \$20

**JumbaLatin:** GF Poblano Rice | Seafood Broth | Jumbo Shrimp | Chicken Breast | Bell Pepper | Tomato | Cajun Seasonings \*no sides\* \$20

**Seafood ala Crema:** GF Whitefish | Mussels | Scallops | Jumbo Shrimp | Creamy Seafood Sauce | Spinach \*no sides\* \$22

**Poblano Seafood Curry:** GF Mahi Mahi | Jumbo Shrimp | Scallops | Bell Peppers | Onion | Tomato | Poblano Curry | Poblano Rice \*1 side\* \$22

**Blackened Whitefish:** GF Cajun Whitefish | Crab | Red Pepper | Nopalito | Cotija Cream \$20

**Avocado Cod:** GF Panko-crusted Cod | Avocado Lemon Butter Sauce \$24

**Piña Colada Cod:** GF Panko-crusted Cod | Savory/Sweet Piña Colada Sauce \$24

**Black & White Salmon:** GF Cajun Salmon | Cotija Butter Cream Sauce \$26

**Tropical Salmon:** GF Salmon Fillet | Chilled Peach Salsa \$26

**Avocado Shrimp Pasta:** Linguini | Spinach | Jumbo Shrimp | Avocado Lemon Butter Sauce | Garlic Bread \*no sides\* \$20

**Seafood Pasta:** Linguini | Shrimp | Scallops | Spinach | Mushroom | Tequila Cream Sauce | Garlic Bread \*no sides\* \$20

**Poblano Pasta:** V Linguini | Roasted Poblano | Red Pepper | Corn | Mushroom | Poblano Cream Sauce | Garlic Bread \*no sides\* \$16

**Sofrito Portobello:** GF V Portobello | Onion | Tomato | Zucchini | Cheese \$16

# LATIN FARE

Includes 2 sides, unless otherwise noted

**TAQUERIA:** GF 2 Tacos | Soft Corn Tortillas  
\*\*No substitutions, modifications, or mix & match\*\*

☀ **Mahi Mahi** | Pico | Lettuce | Cotija \$16

☀ **Jumbo Shrimp** | Pico | Lettuce | Cotija \$16

☀ **Whitefish** | Pico | Lettuce | Cotija \$12

☀ **Campechanos** | Steak | Bell Pepper | Mushroom | Pickled Onion | Cilantro \$14

☀ **Chimichurri Chicken** | Chicken Breast | Chimichurri | Pickled Onion \$12

☀ **Carnitas** | Pickled Onion | Jalapeño Aioli \$12

**Enchiladas de Osorio:** GF V option Cheese & Onion Enchiladas | Lettuce | Pico | Cotija \$14

Choice of Protein:

Signature Veggies | Chicken | Steak | Carnitas

Choice of Sauce:

Tequila Cream | Tomato Cream | Verde | Molé

**Inside Out Burrito** Flour Tortilla | Poblano Rice | Refried Black Beans | Lettuce | Pico | Cheese | Steak | Chicken Breast | Tequila Cream | Tomato Cream \*no sides\* GF on request (Bowl) \$16

**Burritos Grandiosos:** GF on request (Bowl) Flour Tortilla | Poblano Rice | Refried Black Beans | Pico | Cheese | Lettuce | Choice of Topping \*no sides\*

☀ **Chicken** | Mushroom | Onion | Tomato Cream \$15

☀ **Steak** | Bell Pepper | Onion | Verde Sauce \$16

☀ **Carnitas** | Onion | Verde Sauce \$15

☀ **Signature Veggie** V | Tequila Cream \$14

**Seafood Burrito** Flour Tortilla | Jumbo Shrimp | Mahi Mahi | Scallop | Bell Pepper | Tomato | Onion | Tequila Cream GF ON REQUEST \$20

**Fajitas Gigante** GF Bell Pepper | Onion | Tomato | Tortillas | Sour Cream OR Guacamole

☀ **Signature Veggies** V \$15

☀ **Grilled Chicken** \$16

☀ **Grilled Steak** \$18

☀ **Steak & Chicken** \$18

☀ **Jumbo Shrimp** \$18

☀ **Steak, Chicken, Shrimp** \$20

**Molcajete Mixed Grill** GF Bell Pepper | Onion | Nopalitos | Menonita Cheese | Jumbo Shrimp | Chicken | Steak | Carnitas | Tortillas | Sour Cream OR Guacamole \$26

**Carnitas Verde:** GF Carnitas Pork | Verde Sauce | Lettuce | Pico | Tortillas \$14

**Sofrito Tamales:** GF V V Masa Dough | Onion | Tomato | Zucchini | Banana Leaf | Salsa Verde \$16

**Chile Relleno:** GF V Roasted Poblano | Signature Veggies | Cheese | Tequila Cream \$14

**Loaded Chori-Pollo:** GF Panko-crusted Chicken Breast | Chorizo | Signature Veggies | Queso \*1 side\* \$18