

Guacamole / Chips / Crudite

Guacamole and Chips	14
Guacamole, Chips and 3 Salsas	17
Guacamole, Chips, 3 Salsas and Crudite	20

Appetizers

La Casa Ensalada	14
Beets, jicama, mango, pumpkin seeds, mint, queso, vinaigrette	
Ensalada Mixta	14
Greens, cucumber, onion, orange, radish, seeds, mango vinaigrette	
Ensalada Caesar	14
Romain, parmesan, classic caesar dressing	
Ensalada de Otono	14
Roasted butternut squash, roasted beets, arugula, apple, ricotta cheese, almonds, citrus vinaigrette	
Sopa de Calabaza	14
Puree of roasted butternut squash, poblano pepper and onion	
Esquites	14
Pan roasted corn with cotija cheese, epazote, chile	
Tartar de Atun	24
Sushi-grade blue fin tuna marinated with soy cilantro ginger sauce, with avocado, cucumber, serrano pepper, radish, plantain chips.	
Tostada de Jaiba	18
Crabmeat, avocado, tomato, cilantro, lime juice (lettuce option)	
Ceviche	18
Market fish cured in lime juice, with cucumber, onion and cilantro	
Pulpo a la Plancha	21
Seared octopus, avocado puree, salad	
Papas con Chorizo	14
Potatoes with chorizo, beans, lettuce, cream	
Sopa de Tortilla	14
Tortilla soup with Oaxaca cheese, avocado and chile pasilla	

Please advise your server of any allergies or restrictions, note that menu descriptions are not comprehensive.

Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

LA CASA

Gluten-Free Menu

*While we make efforts to avoid cross contamination, our kitchen is not gluten-free.

Tacos (2 per order)

Carnitas	13
Pulled pork, caramelized onion, cilantro, pasilla salsa	
Suadero	14
Brisket, caramelized onions, ranchera salsa	
Bisteca	16
Skirt steak, onions, cilantro, ranchera salsa	
Al Pastor	14
Marinated grilled pork, pineapple, onion, cilantro	
Chorizo	13
House made sausage, onion, cilantro, avocado salsa	
Pollo	13
Chicken, radish, cilantro, onion, avocado salsa	
Pescado	14
Mahi mahi, casava dusting (GF), slaw, chipotle aioli salsa	
Ostras	15
Fried oysters, slaw, roasted poblano aioli	
Hongos	14
Mushrooms, sauteed onion, poblano, avocado, ranchera salsa	
Coliflor	13
Roasted Cauliflower, radish salad, pineapple salsa	
Tacos – low carb option lettuce replaces tortillas +1	

Quesadillas (w corn tortillas)

Chicken, Oaxaca Cheese, Avocado	18
Chorizo, Oaxaca Cheese, Avocado	18
Steak, Oaxaca Cheese, Avocado	22
Shrimp, Oaxaca Cheese, Avocado	20
Vegetarian, Oaxaca Cheese, Avocado	17
Oaxaca Cheese, Avocado	14

Entrees

Carne Asada	32
Skirt steak with chimichuri sauce, plantains, black beans, rice	
Enchiladas Verdes	24
Chicken in tortillas with green sauce, cheese, cream, avocado	
Flautas de Pollo	24
Chicken in crispy tortillas, ranchera salsa, cabbage, cream, avocado	
Costillas	28
Pork ribs with pibil seasoning, house pickles, black beans and rice	
Borrego al Guajillo	34
Lamb shank stew, potatoes, carrots, olives, guajillo sauce	
Camarones a la Diabla	28
Shrimp in red pepper sauce, white beans, bok choy	
Salmon a la Plancha	28
Pan seared salmon with mango pico de gallo,, quinoa and asparagus	
Mahi Mahi	28
Blackened Mahi Mahi with jicama slaw, plantains, rice and beans	
Caldo de Pollo	24
Chicken soup with cabbage, carrot, corn, chayote, garbanzo beans.	
Pozole Rojo	24
Pork stew with hominy, cabbage, beans, avocado, radish, red onion	
La Corona Vegetal	24
Quinoa, garbanzo beans, chayote, asparagus, avocado, pico de gallo.	
Hongos a la Diabla	24
Pan seared mushrooms, red pepper sauce, white beans, bok choy	
Ensalada de Entrada	18
Entrée portion of any of our salads Add: avocado+2, chicken+6, shrimp+8, salmon+10, steak+14	

Sides

Rice, Beans or 50/50, one bowl	6
La Casa house made corn Tortillas (4)	6
Side order of Guacamole	7
Maduros (pan fried plantains)	6
Pico de Gallo	6
Asparagus or Baby Bok Choy	8