

## Guacamole / Chips / Crudite

Guacamole and Chips	14
Guacamole, Chips and 3 Salsas	16
Guacamole, Chips, 3 Salsas and Crudite	20

## Appetizers

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

## Tacos (2 per order)

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

## Quesadillas

<b>Chicken, Oaxaca Cheese, Avocado</b>	18
<b>Chorizo, Oaxaca Cheese, Avocado</b>	18
<b>Steak, Oaxaca Cheese, Avocado</b>	22
<b>Shrimp, Oaxaca Cheese, Avocado</b>	20
<b>Vegetarian, Oaxaca Cheese, Avocado</b>	17
<b>Oaxaca Cheese, Avocado</b>	14

## Entrees

<b>Carne Asada</b>	32
Skirt steak with chimichuri sauce, plantains, black beans, rice	
<b>Enmoladas de Pollo</b>	24
Chicken in tortillas with mole sauce, sour cream and avocado	
<b>Enchiladas Verdes</b>	24
Chicken in tortillas with green sauce, cheese, cream, avocado	
<b>Flautas de Pollo</b>	24
Chicken in crispy tortillas, ranchera salsa, cabbage, cream, avocado	
<b>Costillas</b>	28
Pork ribs with pibil seasoning, house pickles, black beans and rice	
<b>Borrego al Guajillo</b>	34
Lamb shank stew, potatoes, carrots, olives, guajillo sauce	
<b>Camarones a la Diabla</b>	28
Shrimp in red pepper sauce, white beans, bok choy	
<b>Salmon a la Plancha</b>	28
Pan seared salmon with mango pico de gallo,, quinoa and asparagus	
<b>Mahi Mahi</b>	28
Blackened Mahi Mahi with jicama slaw, plantains, rice and beans	
<b>Caldo de Pollo</b>	24
Chicken soup with cabbage, carrot, corn, chayote, garbanzo beans.	
<b>Pozole Rojo</b>	24
Pork stew with hominy, cabbage, beans, avocado, radish, red onion	
<b>La Corona Vegetal</b>	24
Quinoa, garbanzo beans, chayote, asparagus, avocado, pico de gallo.	
<b>Hongos a la Diabla</b>	24
Pan seared mushrooms, red pepper sauce, white beans, bok choy	
<b>Ensalada de Entrada</b>	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