

# BOTANAS | APPETIZERS



**CHICHARRONES BASKET** \$7.99  
CRISPY, CRUNCHY PORK RINDS SERVED WITH SALSA.

**ESQUITE** \$8.99  
MEXICAN STREET CORN OFF THE COB! SWEET CORN KERNELS SAUTÉED WITH BUTTER, MAYO, LIME, COTIJA CHEESE, AND A SPRINKLE OF CHILI POWDER.

**CREMA DE POBLANO & ELOTE DIP** \$8.99  
A CREAMY, DREAMY DIP MADE WITH ROASTED POBLANO PEPPERS AND SWEET CORN. PERFECT FOR DIPPING YOUR CHIPS OR JUST EATING WITH A SPOON—WE WON'T JUDGE!

**NACHOS** \$8.99  
LOADED WITH BEANS, CHEESE, SOUR CREAM, GUACAMOLE, & JALAPEÑOS.  
**ADD: ASADA OR CHICKEN +\$3**

**PANELA FRITA** \$9.99  
CRISPY FRIED PANELA CHEESE, SERVED WITH WARM TORTILLAS FOR WRAPPING AND DIPPING.

**CHILE FLIGHT** \$11.99  
TUNA STUFFED JALAPEÑO, BIRRIA STUFFED YELLOW CHILE, & GOAT CHEESE, PISTACHIO AND FIG JAM PASILLA

**MINI TAMALITOS** 3 PCS \$12.99  
3 FLAVORS: TENDER CHICKEN & A MEDLEY OF FRESH VEGETABLES, MILD ANAHEIM CHILE FILLED WITH CREAMY OAXACA CHEESE, AND SLOW-COOKED PORK IN SALSA VERDE

**CHICKEN WINGS** 6 PCS \$12.99 | 12 PCS \$21.99  
CRISPY BONE-IN WINGS TOSSED IN A ZESTY MEXICAN SPICE BLEND, SERVED WITH A REFRESHING CILANTRO-LIME RANCH, CELERY, AND CARROTS.

**EMPANADAS TRIO** \$14.99  
A TRIO OF FLAVORS TO SATISFY EVERY CRAVING: TENDER CHICKEN, SAVORY GROUND BEEF, AND A MEDLEY OF FRESH VEGETABLES. PURE DELICIOUSNESS IN EVERY BITE!

**GUACAMOLE** \$14.99  
CREAMY AVOCADO GOODNESS BLENDED WITH FRESH LIME AND CILANTRO, TOPPED WITH CRUNCHY ROASTED PUMPKIN SEEDS FOR A DELIGHTFUL TWIST. PERFECT FOR DIPPING OR SPREADING ON EVERYTHING!  
**ADD: CHICHARRONES +\$3**

**MOLE SAMPLER** \$16.99  
EXPERIENCE THE RICH DIVERSITY OF MEXICAN MOLES WITH OUR SAMPLER PLATTER FEATURING POBLANO, OAXAQUEÑO, AND ALMOND MOLES. EACH SAUCE OFFERS A UNIQUE BLEND OF FLAVORS, FROM SMOKY AND SPICY TO CREAMY AND NUTTY, SERVED WITH SHREDDED CHICKEN, RICE, AND WARM TORTILLAS FOR DIPPING AND SAVORING

**PORK BELLY TACOS** 3 PCS \$14.99  
CRISPY CUBES OF PORK BELLY, BURSTING WITH FLAVOR AND NESTLED IN WARM TORTILLAS ON A BED OF SPRING MIX. A CRUNCHY, SAVORY DELIGHT IN EVERY BITE!

**QUESO FUNDIDO** \$14.99  
OAXACA CHEESE MELTED IN A CAST-IRON POT. SERVED WITH MINI TORTILLAS. ADD CHORIZO FOR A SPICY KICK, MUSHROOMS FOR A SAVORY TWIST, OR BOTH FOR A FLAVOR EXPLOSION!  
**ADD: +CHORIZO \$2 +MUSHROM \$2 +CHORIZO & MUSHROOM +\$3.75**

**HUESOS DE TUETANO | BONE MARROW** \$16.99  
TWO RICH, BUTTERY MARROW BONE PIECES CUT LENGTH-WISE & ROASTED TO PERFECTION. SERVED WITH SPICY PEANUT SAUCE, ONION JAM, MINI TORTILLAS, AND BOLILLO.

**BOTANA OAXAQUEÑA (FAMILY STYLE)** \$38.99  
A MOUTHWATERING ARRAY OF CHORIZO, TASAJO (THINLY SLICED SALTED BEEF), CECINA ENCHILADA (THINLY SLICED PORK IN A GUAJILLO CHILE ADOBO PASTE), AND CHICHARRON. ACCOMPANIED BY QUESILLO CHEESE, MEMELITAS\*, CRACKLINGS, RADISHES, CUCUMBER, NOPALES, AND A DUO OF VIBRANT SALSAS—ROJA AND VERDE—ALONGSIDE FRESHLY MADE GUACAMOLE.

\*OPTIONAL: ACIENTO SPREAD (PORK CRACKLING PASTE) FOR AN AUTHENTIC FLAVOR



**SOUP**

HALF SIZE \$7.99  
FULL SIZE \$10.99

**TORTILLA SOUP**

A HEARTY AND COMFORTING SOUP MADE WITH TENDER SHREDDED CHICKEN IN A SAVORY BROTH, TOPPED WITH CRISPY TORTILLA STRIPS, SHREDDED CHEESE, AVOCADO, AND A DOLLOP OF SOUR CREAM.

**RICE & VEGETABLE SOUP**

A WHOLESOME BOWL FILLED WITH FLUFFY RICE, FRESH VEGGIES, AND THE DEEP, COMFORTING FLAVOR OF CHICKEN BROTH.

**SALAD**

\$12.99

**AMARANTH**

GRILLED ROMAINE WITH CAESAR DRESSING, CROUTONS, & PARMESAN CHIPS

**CAESAR SALAD**

A REFRESHING AND CRUNCHY SALAD FEATURING A MIX OF FRESH GREENS, CRISP CUCUMBER, JUICY TOMATOES, AND VIBRANT BELL PEPPERS, TOPPED WITH CRUNCHY AMARANTH SEEDS.

**ADD : CHICKEN OR STEAK +\$5.99  
SHRIMP OR SALMON +\$7.99  
AVOCADO +\$3.75**



# ENTREE

<b>TACOS DE LA CALLE</b> 3PCS SOFT OR HARD SHELL : ASADA, SHREDDED CHICKEN, PASTOR OR SAUTEE VEGETABLES.	\$16.99
<b>TACOS DEL MAR</b> 3PCS FISH OR SHRIMP SERVED IN CORN TORTILLAS WITH CILANTRO-LIME COLE SLAW	\$20.99
<b>ENCHILADAS</b> 3PCS CHOICE OF ASADA, SHREDDED CHICKEN, OR SAUTEED VEGETABLES. RED OR GREEN SAUCE. <b>SUBSTITUTE:</b> MOLE POBLANO +2, MOLE COLORADITO +2, ALMOND MOLE +2	\$18.99
<b>SHRIMP ENCHILADAS</b> TENDER SHRIMP WRAPPED IN SOFT TORTILLAS, SMOTHERED IN A RICH AND CREAMY ALMOND MOLE SAUCE. A PERFECT BALANCE OF SWEET AND SAVORY, SERVED WITH RICE AND BEANS.	\$21.99
<b>SALMON BAJA</b> PAN SEARED SALMON STEAK TOPPED WITH A MANGO-JICAMA CHUTNEY	\$23.99
<b>PESCADO ZARANDEADO</b> NAYARIT STYLE. TENDER BRANZINO GRILLED TO PERFECTION WITH A FLAVORFUL MARINADE OF CHILES, GARLIC, AND CITRUS.	\$23.99
<b>MILANESA DE POLLO</b> GOLDEN, CRISPY BREADED CHICKEN BREAST, PERFECTLY SEASONED AND FRIED TO PERFECTION. A CLASSIC DISH THAT BRINGS COMFORT WITH EVERY BITE.	\$19.99
<b>CARNE ASADA</b> TENDER, MARINATED BEEF GRILLED TO PERFECTION, SERVED WITH WARM TORTILLAS, FRESH LIME, AND A SIDE OF SALSA. ON A BED OF SMOKY, GRILLED NOPAL CACTUS.	\$21.99
<b>COCHINITA PIBIL</b> YUCATAN STYLE SLOW COOKED PORK LOIN IN AXIOTE SAUCE. SERVED WITH HABANERO RED ONION.	\$21.99
<b>MOLE PLATE</b> CHICKEN BREAST SERVED IN CHOICE OF: MOLE POBLANO, MOLE OAXAQUEÑO, OR ALMOND MOLE. SERVED WITH RICE.	\$21.99
<b>FAJITAS</b> STEAK OR CHICKEN. SERVED WITH BELL PEPPERS, RED ONION, FLAMBEED W/ SILVER TEQUILA. SHRIMP +\$2 , MIXED +\$2	\$21.99
<b>CAMARONES A LA DIABLA OR AJILLO</b> 6 JUMBO SHRIMP SERVED W/ DIABLA (HOT) OR AJILLO SAUCE (GARLIC)	\$23.99
<b>BURRITO</b> CHOICE OF: ASADA, CHICKEN, PASTOR, CHEESE, OR VEGGIES	\$12.99
<b>TORTA</b> CHOICE OF: MILANESA, ASADA, PANELA, PASTOR MAYO SPREAD, BEANS, GRATIN CHEESE, RED ONION, LETTUCE, TOMATO <b>ADD:</b> AVOCADO +\$3.50 QUESILLO +\$2	\$14.99

## POSTRE | DESSERT

<b>CAPIROTADA BITES</b> MEXICAN BREAD PUDDING   CINNAMON BITES TOPPED WITH ICE CREAM AND SPRINKLED WITH MAZAPAN	\$12.99
<b>CHURROS</b> GOLDEN, CRISPY FRIED DOUGH STICKS ROLLED IN CINNAMON SUGAR AND SERVED WITH ICE CREAM	\$12.99
<b>CHURRO DONA</b> A DELIGHTFUL FUSION OF CHURRO AND DONUT! SERVED WITH VANILLA ICE CREAM	\$12.99
<b>CHOCO FLAN</b> A DELECTABLE DESSERT THAT COMBINES SMOOTH, CREAMY FLAN WITH A RICH CHOCOLATE CAKE LAYER.	\$9.00
<b>FLAN</b> A SILKY AND CREAMY CARAMEL CUSTARD WITH A SMOOTH TEXTURE AND A RICH CARAMEL TOPPING	\$9.00
<b>CAKE OF THE DAY</b> ASK YOUR SERVER FOR TODAY'S FLAVOR AND TREAT YOURSELF TO SOMETHING DELIGHTFUL.	\$9.00
<b>ARROZ CON LECHE</b> A CREAMY RICE PUDDING MADE WITH TENDER RICE, SIMMERED IN MILK AND SWEETENED WITH CINNAMON AND VANILLA. TOPPED WITH A SPRINKLE OF CINNAMON AND RAISINS	\$6.99
<b>GELATINA</b> ASSORTED	\$6.99
<b>ICE CREAM</b> VANILLA	\$4.50

## A LA CARTE

TACO (1)	\$3.99	AVOCADO SLICES	\$3.50
TACO DEL MAR (1)	\$5.99	JALAPEÑOS TOREADOS (2)	\$2.99
MOLE SAUCE	\$3.99	CORN TORTILLAS	\$4.50
RICE, BEANS OR VEGGIES	\$2.99	FRIES	\$4.99



MENU ITEMS MAY CONTAIN OR BE IN CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, SESAME SEEDS, AND DAIRY PRODUCTS.  
FOR MORE INFORMATION, PLEASE ASK YOUR SERVER.

CONSUMING RARE OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.