**SOPAS**

**CALDO TLALPEÑO** $8
Chicken Meat- Chicken Broth- Chickpeas- Carrots- Epazote- Zucchini- Chipotle Chili- Tortilla Chips- Avocado

**SOPA DE TORTILLA** $8
Tortilla Chips- Fresh Panela- Fresh Avocado- Fresh Cilantro- Chile Pasilla Broth

**ANTOJITOS**

**GUACAMOLE** $10
Fresh Avocados- Tomato- Cilantro- Onions- Lime Juice- Fresh Serrano

**RAJAS CON ELOTE** $10
Fresh Roasted Corn- Poblano Pepper- Manchego Cheese- Crema- Cilantro

**QUESO FUNDIDO** $10
Melted Jack Cheese- Crema- House Made Tortillas- Choice of Poblano Peppers- Sautéed Mushrooms or Homemade Chorizo

**TAQUITOS DE PAPA Y CHORIZO** $10
Corn Tortillas Filled With Potatoes & Chorizo- Guacamole- Guajillo Salsa- Tomatillo Salsa- Crema- Queso Cotija- Radishes

**CEVICHE DE ATUN AL AGUACHILE** $13
Fresh Ahi Tuna- Red Onion- Jicama- Avocado- Cucumber- Tossed in Agua Chile

**TLAYUDA** $13
Traditional Oaxacan Dish
Large Crispy Corn Tortilla- Refried Black Beans- Queso Fresco- Cherry Tomatoes- Homemade Chorizo- Chipotle Crema

**CARNE APACHE** $13
Filet Mignon Tartar- Lemon- Tomato- Red Onion- Cilantro- Fresh Serrano- Avocado

**PANUCHOS** $10
Puffed Tortillas- Black Refritos- Cochinita Pibil- Avocado- Red Onions Escabeche- Salsa Quemada
ENSALADAS

**ENSALADA DE LA CASA** $8
Mix Greens- Cherry Tomatoes- Cucumbers- Roasted Nopales-
Jicama- Passion Fruit Chipotle Vinaigrette

**ENSALADA CAESAR** $13
Crisp Romaine Lettuce- Garlic Croutons-
Cotija Cheese- Creamy Cilantro Caesar Dressing

CHICKEN BREAST $16
SHRIMP $18
SALMON $18

**ENSALADA DE NARANJA** $14
Mixed greens- Mandarin Oranges- Cherry Tomatoes-
Candied Pecans- Goat Cheese-Orange Guajillo Vinaigrette

**MEXICAN CHOPPED SALAD** $14
Grilled Chicken- Roasted Vegetables- Fresh Panela Cheese-
Roasted Nopales- Orange Guajillo Vinaigrette

**ENSALADA DE SANDIA** $14
Pure Heart Watermelon- Baby Spinach- Cucumbers-
Crusted Goat Cheese- Garbanzo Beans-
Strawberries- Raspberry Vinaigrette

**ENSALADA PICADA DE SALMON** $17
Grilled Salmon- Kale- Baby Greens- Roasted Corn-
Poblano Peppers- Tortilla Strips- Serrano Pepper Vinaigrette

CHILE Rellenos

**CHILE RELLENO VEGETARIANO** $16
Fresh Roasted Pasilla Pepper Stuffed With Barley-
Red Bell Peppers- Mushrooms- Yellow Bell Peppers-
Red Bell Pepper Sauce- White Rice- Calabacitas

**CHILE RELLENO TRADITIONAL** $16
Fresh Roasted Pasilla Pepper- Queso Fresco-
Roasted Tomato Sauce- White Rice- Mejicco Beans

**QUESADILLAS**

**CHOICE OF QUESO- CARNE ASADA- CHICKEN BREAST** $13
Flour Tortilla- Melted Cheese- Guacamole-
Sour Cream- Pico De Gallo
ESPECIALIDADES DEL MAR

CAMARONES MAYA $21
Prawns Sautéed- Mezcal Chipotle Cream Sauce-
Served Over White Rice- Black Beans

SOPA DE MARISCOS $24
Shrimp- Clams- Green Mussels- Fish- Snow Crab-
White Fish- Garlic Bread

ENCHILADAS DE LANGOSTA $20
Cilantro Cream Sauce- Ancho Pepper Cream Sauce
Served With Cilantro Rice- Black Beans

HALIBUT TROPICAL $24
Fresh 8 oz. Fillet- Pan Seared- Topped With Red Bell Pepper Sauce-
Served Over Vegetable Barley- Calabacitas

SALMON YUCATECO $24
Fresh 8 oz Fillet Achiote Basted- Tres Chiles Mezcal Butter Sauce-
Served With Cilantro Rice- Calabacitas

ESPECIALIDADES DE TIERRA

CHULETA DE CERDO $23
French Cut Pork Chop Marinated in Agave Nectar & Mezcal
Served Over Garbanzo Chorizo Puree- Mole Negro
Calabacitas- White Rice

COCHINITA PIBIL $19
Cochinita Pibil- Achiote Marinated Slow Pork-
Rich Mayan Spices Wrapped In Banana Leaves-
Topped With Habanero Onion Citrus Mix
Served With White Rice- Black Beans And House Made Tortillas

LOMO DE PUERCO $21
Pork Loin Cooked in Green Tomatillo Sauce-
Roasted Tomatillo Milpero
Served With Calabacitas- Black Beans

MOLE COLORADITO $19
Stuffed Chicken Breast- Oaxaca Cheese-
Poblano Rajas- Sesame Seeds- White Rice- Calabacitas

STEAK PICADO $19
Filet Mignon Sautéed With Tomato- Fresh Pasilla Chile-
Onions- Garlic- Cilantro- White Rice- Mejico Beans
ESPECIALIDADES DE LA CASA

TAMALES DE CARNE $14
- Short Rib Homemade Tamales
- Topped With 5 Pepper Red Chili Sauce
- Cheese- Cilantro Rice- Mejico Beans

BURRITO DE CARNE ASADA $14
- Carne Asada- Mejico Beans- Cilantro Rice
- Onions- Cilantro- Tomatillo Sauce
- Topped With Salsa Española Sauce-Guacamole- Sour Cream

BURRITO DE POLLO $14
- Chicken Breast- Mejico Beans- Cilantro Rice
- Onions- Cilantro- Tomatillo Sauce
- Topped With Salsa Española Sauce-Guacamole- Sour Cream

CARNE ASADA $21
- Dark Beer & Spices Marinated Charbroiled Skirt Steak- Mejico Beans
- Cilantro Rice- Fresh Guacamole- Roasted Onions- Chile Guero Rellenos
- Salsa Quemada- House Made Corn Tortillas

ENCHILADAS VERDES $15
- Two Enchiladas With Cheese Or Chicken
- Topped With Green Tomatillo Sauce- Mejico Beans- Cilantro Rice

ENCHILADAS ROJAS $15
- Two Enchiladas With Cheese Or Chicken
- Topped With Mejico Red Enchilada Sauce- Mejico Beans- Cilantro Rice

TACOS
- Served With Mejico Beans & Cilantro Rice
- On House Made Corn Tortillas

PESCADO $17
- Beer Battered White Fish
- Salsa Verde
- Cucumber Mango Slaw
- Pickled Red Onions
- Radish
- Avocado Chipotle Aioli

COSTILLA DE RES $17
- Short Ribs in Ancho Chile Sauce
- Salsa Verde
- Cucumber Mango Slaw
- Pickled Red Onions
- Radish
- Avocado Chipotle Aioli

CARNE ASADA
- Skirt Steak- Pickled Red Onion
- Radish
- Guajillo Tomatillo Red Sauce

CAMARON $17
- Tequila Lime Marinated Shrimp
- Cucumber Mango Slaw
- Avocado Chipotle Aioli

COCHINITA PIBIL $15
- Cochinita Pibil- Radish
- Pickled Red Onions
- Salsa Quemada

POLLO $15
- Orange Achiote Marinated Chicken Breast
- Onions- Cilantro
- Green Tomatillo Salsa