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 $11
Fresh Avocados- Tomato- Cilantro- Onion-
Fresh Lime Juice- Fresh Serrano- Just Made Chips

RAJAS CON ELOTE $10
Fresh Roasted Corn- Poblano Pepper- Cilantro-
House Made Tortillas- Manchego Cheese- Crema

QUESO FUNDIDO $11
Melted Jack Cheese- Queso Oaxaca- Crema-
House Made Tortillas- Choice of Poblano Peppers-
Sautéed Mushrooms or Homemade Chorizo

TAQUITOS DE PAPA Y CHORIZO $11
Corn Tortillas Filled With Potatoes & Chorizo-
Guacamole- Crema- Guajillo Salsa- Tomatillo Salsa-
Lettuce- Queso Cotija- Radish

CEVICHE DE CAMARÓN AGUACHILE $12
Shrimp- Red Onion- Avocado-
Cucumber- Tossed in Agua Chile- Tostaditas

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

CALAMARES $12
Calamari- Fresh Roasted Nopal Tempura-
Chipotle Aioli- Tartar Sauce- Lemon

PANUCHOS $11
Puffed Tortillas- Black Refritos- Cochinita Pibil-
Avocado- Red Onions Escabeche- Salsa Quemada

*Mejico Beans- Homemade Chorizo- Bacon & Onions
ENSALADAS

ENSALADA DE LA CASA $7
Mixed Greens- Cherry Tomatoes- Cucumbers- Jicama-
Roasted Nopales- Passion Fruit Chipotle Vinaigrette

ENSALADA CAESAR $13
Crisp Romaine Lettuce- Garlic Croutons- Pumpkin Seeds-
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 $15
Grilled Chicken- Roasted Vegetables- Fresh Panela Cheese-
Roasted Nopales- Orange Guajillo Vinaigrette

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

ENSALADA PICADA DE SALMON $17
Grilled Salmon- Baby Spinach- Mixed 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 Oaxaca-
Topped With Salsa Española- White Rice- *Mejico Beans

QUESADILLAS

CHOICE OF CHICKEN BREAST-
QUESO OR CARNE ASADA $14
Flour Tortilla- Queso Oaxaca- Jack Cheese-
Guacamole- Sour Cream- Pico De Gallo

*Mejico Beans- Homemade Chorizo- Bacon & Onions
ESPECIALIDADES DE LA CASA

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

BURRITO DE CARNE ASADA $15
Carne Asada- *Mejico Beans- Cilantro Rice-
Onions- Cilantro- Tomatillo Sauce-
Topped With Salsa Española Sauce- Guacamole- Sour Cream

BURRITO DE POLLO $15
Chicken Breast- *Mejico Beans- Cilantro Rice-
Onions- Cilantro- Tomatillo Sauce-
Topped With Salsa Española Sauce- Guacamole- Sour Cream

CARNE ASADA $22
Dark Beer & Spices Marinated Charbroiled Skirt Steak- *Mejico Beans-
Cilantro Rice- Fresh Guacamole- Roasted Onions- Cheese Quesadilla-
Chile Guero Relleno- 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

PESCA DO $17
Charbroiled Fresh Salmon-
Salsa Verde- Cucumber Mango Slaw-
Avocado Chipotle Aioli

COSTILLA DE RES $16
Short Ribs in Ancho Chile Sauce-
Pickled Red Onions- Radish

CARNE ASADA $16
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

*Mejico Beans- Homemade Chorizo- Bacon & Onions
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-
Snow Crab- White Fish- Garlic Bread

ENCHILADAS DE LANGOSTA $21
Two Flour Tortillas Filled With Lobster- Topped With 2 Sauces-
Cilantro Cream Sauce- Ancho Pepper Cream Sauce
Served With Cilantro Rice- Black Beans

HALIBUT MEJICO $24
Fresh 8 oz. Fillet- Pan Seared- Topped With Red Bell Pepper Sauce
Served With 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

LOMO DE CERDO EN MOLE NEGRO $21
Pork Loin Stuffed With Roasted Pasilla Peppers and Queso Oaxaca
Served With Calabacitas- White Rice
Topped With Mole Negro and Sesame Seeds

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 CERDO EN SALSA VERDE $21
Pork Loin Cooked in Green Tomatillo Sauce-
Served With Calabacitas- Black Beans

POLLO EN MOLE COLORADITO $19
Stuffed Chicken Breast- Oaxaca Cheese- Roasted Pasilla Peppers-
Served With Calabacitas- White Rice
Topped With Mole Coloradito and Sesame Seeds

STEAK PICADO $19
Filet Mignon Sautéed With Tomato- Fresh Pasilla Chile- Onions-
House Made Tortillas- Garlic- Cilantro- White Rice- *Mejico Beans

*Mejico Beans- Homemade Chorizo- Bacon & Onions
Mejico Grill Margaritas

Mejico House Margarita $9
Jimador Reposado- *House Mix

Mejico Fresh Fruit Margarita $10
Jimador Reposado- *House Mix
(Choice of Watermelon- Strawberry- Blackberry)

Mejico’s Finest Margarita $12
Tanteo Jalapeño Tequila- Lime Juice- Pineapple Juice-
Organic Agave Nectar- Garnished with a Tajin Rim & Jalapeño
(Chipotle or Habanero Tequila On Request)

Blackberry Margarita $12
Corralejo Silver- *House Mix- Fresh Blackberries-
Cointreau- Garnished with a Blackberry & Sugar Rim

Strawberry Cucumber Margarita $12
Milagro Silver- Cucumber- *House Mix- Fresh Strawberries-
Solerno Blood Orange Liqueur- Garnished with Strawberry Slices

Watermelon Margarita $13
Herradura Silver- *House Mix- Fresh Watermelon-
Cointreau- Garnished with Watermelon & Tajin Rim

Tamarindo Margarita $12
Campo Azul Reposado- House Made Tamarindo Syrup-
*House Mix- Garnished with House Made
Walnut Tamarindo Candy

Cucumber Mint Margarita $13
Herradura Silver- *House Mix- Ancho Reyes
Poblano Liqueur- Fresh Cucumber- Mint

Specialty Cocktails

Mezcal Mule $12
Monte Lobos Mezcal- Lime Juice- Ginger Syrup-
Ginger Beer- Garnished with Ginger Candy & Bitters

Mezcal Old Fashioned $12
Monte Lobos Mezcal- Angostura Bitters-
Organic Agave Nectar- Solerno Blood Orange Liqueur-
Garnished with an Orange Zest and Luxardo Cherry

Mezcal Negroni $12
Rayu Joven Mezcal- Sweet Vermouth-
Campari- Solerno Blood Orange Liqueur-
Garnished with an Orange Zest

*House Mix Contains: Fresh Lime Juice-
Agave Nectar & Fresh Orange Juice