

APERITIVOS

Guacamole 12

Mashed Avocado & Corn Chips

"de Mole" Nachos 10

*Corn Chips w/ Black Beans, Cheese, Guacamole, Pico de Gallo & Sour Cream
with Choice of **Steak, Chicken** or **Chorizo** 12*

Crispy Calamary 13

Jalapeño Aioli, Tamarindo Sauce and Corn Relish

Chicken Taquitos 7

3 Pan Fried Taquitos with Lettuce, Queso Blanco & Sour Cream

Queso Fundido 11

House Blend Melted Cheese Choice of Chorizo or Wild Mushrooms and Flour Tortillas

Ceviche de Veracruz 12

***Sea Scallop or Fish**, Poached in Fresh Lime Juice - Veracruz Style
with Onion, Tomato, Jalapeño, Avocado, Cucumber, Cilantro and Olive Oil*

Cocktail de Camarones 11

Shrimp Cocktail w/ Cocktail Sauce, Onion, Cilantro and Avocado

Cancun Style Octopus 15

Tamarind Pasilla Glaze, frisse, Grape tomatoes and cucumber pico de gallo

*Apple, Candied Pumpkin Seeds, Orange, Baby greens.
Requeson & Tamarind-Balsamic Glaze*

ENSALADAS

"de Mole" Salad 10

*Baby Lettuce, Avocado, Tomato, Onion, Peppers,
Cucumber, Pumpkin Seed & Balsamic Vinaigrette.*

add Grilled or Breaded Chicken 4 Steak 4

*or **Grilled Tiger Shrimp 6***

Kale "Caesar" Salad 10

*Green Apple, Sundry Cranberries, Corn bread Croutons
and Parmesan Cheese*

Roasted Beet Salad 11

SINCRONIZADAS

Quesadillas

Made with 2 Flour Tortillas

*Monterrey Jack & Blanco Cheese, Lettuce
& Pico de Gallo*

***Carne Asada** Grilled Steak 9*

***Sautéed Garlic Spinach** 8*

***Pollo** Grilled Chicken 9*

***de Queso (Plain)** Cheese 5*

***Larger Size of Any Sincronizada** Add 2*

*Substitutions OR Changes to any dish is
subject to Extra charge*

VEGETARIAN PLATES

Vegan*

Seitan (wheat) Fajita 16 *

Mix Vegetables, Garlic Spinach, Red Rice, Guacamole, Pico de Gallo, Tofu Sour Cream & Flour Tortillas

Enchiladas Verdes con Espinaca - Sautéed Spinach 17

in Corn Tortilla, Green Tomatillo Sauce, Rice, Beans, Onion, Cilantro, Sour Cream & Queso Blanco

Seitan Burrito 13 *

Mix Vegetables, Garlic Spinach, Red Rice or Black Beans, Pico de Gallo & Tofu Sour Cream

Vegetable Burrito 11

Assortment of Vegetables Served in Flour Tortilla w/ Rice, Beans, Cheese, Sour Cream & Pico de Gallo

Nopales Burrito 12

Grilled Cactus & Tomatillo Sauce, with Red Rice, Beans, Cheese, Sour Cream and Pico de Gallo

Tacos De Nopales (3) 11 *

Grilled Cactus with Pico De Gallo on a Corn tortilla

TACOS

3 Per Order.

Served with Onion & Cilantro. No Mix and Match.

Carne Asada 13

Grilled Skirt Steak

Al Pastor 12

Achiote Marinated Pork with Grill Pineapple

Carnitas 12

Slow Roast Pork Marinated in Citrus Juices

Pollo 11

Grilled Chicken Seasoned in Guajillo and Ancho Pepper

Baja 13

Crispy Beer Battered Mahi-Mahi, Mango Habanero Salsa, Cabbage and Cilantro

BURRITOS

All Served in Flour Tortilla w/ Cheese, Red Rice, Black or Pinto Beans, Pico de Gallo & Sour Cream

Carne Asada Grilled Steak 12

Pollo Grilled Chicken 11

Camarones 14

Sautéed Shrimp w/ Vegetables & Cilantro

Pollo con Mole Poblano 12

*Chicken w/ Mole Poblano, Sesame Seeds
(NO PICO DE GALLO)*

PLATOS PRINCIPALES

Zarandeado 20

*Guajillo marinated Yellow Tail, Brulee with chipotle aioli. Boneless butterfly cut style.
Served with a side of Greens and Corn tortillas.*

Tampiqueña – Grilled Skirt Steak 18

with Rice, Beans & 2 Corn Tortillas Coated with Mole Poblano and Queso blanco

Pan Sautéed Salmon 18

Served with Jasmine Rice, Esquites and Mole Poblano

Tinga de Puebla – Beef Brisket Stew 16

Red Rice, Beans, Avocado, Queso Blanco and Corn Tortillas

Pollo con Mole Poblano 16

Slow Cooked Chicken Leg with Red Rice, Beans, Mole Sauce, Sesame Seeds & Corn Tortillas

Enchiladas de Pollo con Mole Poblano 18

in Corn Tortilla with Mole Poblano Sauce, Rice, Beans, Onion & Queso Blanco

Enchiladas Verdes con Pollo 18

in Corn Tortilla with Tomatillo Sauce, Rice, Beans, Onion, Cilantro, Sour Cream & Queso Blanco

Enchiladas Rojas con Pollo 18

in Corn Tortilla with Guajillo Chile Sauce, Rice, Beans, Onion, Cilantro, Sour Cream & Queso Blanco

FAJITAS TEX-MEX STYLE

with **Vegetables**

Red Rice, Beans, Guacamole, Pico de Gallo, Sour Cream & Flour Tortillas

Chicken or Steak 18

Shrimp 19

Combo 21

Substitutions OR Changes to any dish is subject to Extra charge

"Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Illness."

BREAKFAST - Desayunos

*From 11 am to 3 pm
We Serve Organic Eggs*

Huevos Rancheros 2-Eggs Sunny Side up 12
*w/ 2 Corn Tortillas, Red Rice Black Beans, and Roasted
Tomato Ranchero Sauce*

Huevos a la Mexicana Scrambled Eggs 12
*Made with Onion, Tomato, Jalapeño Pepper
Served w/ Red Rice, Black Beans & Corn Tortillas*

Huevos con Chorizo Eggs with Chorizo 13
*Scrambled Eggs w/ Spice Sausage, Red Rice, Black Beans &
Corn Tortillas*

Chilaquiles 11

Choice of Salsa Roja or Verde

*Crispy Corn Tortillas, Rice, Beans, Onion, Sour cream and
Queso Blanco. *Add steak, grill chicken, carnitas or Al
Pastor 3.50, Chorizo 4, Egg(1) 2*

Avocado Toast 13

*Sourdough, Tomato, Mixed Greens, Lemon, Chipotle &
Poached Eggs*

Omelette 13

Mushroom, Spinach, Cheese & Sour Dough

TORTAS 12

*Served with Refried Beans, Avocado, Onion, Cheese,
Mayo, Tomato Lettuce, Homemade Pickle Jalapeños*

Milanesa de Pollo Breaded Chicken

Chorizo con Huevo Spice Sausage, Scramble

Carne Asada Grilled Steak

Al Pastor Achiote Marinated Pork with Grilled Pineapple

Side Orders - Ordenes Extras

"de Mole" Roasted Tomato Salsa 6

Arroz a la Mexicana - Red Rice 4

Frijoles - Beans 3

Black Beans or Pinto Beans

Homemade Jalapeños en Vinagre 1

Corn Tortillas (4) or Flour Tortillas (2) 1

Corn Chips 2

Homemade Potato Fries 4

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**Full Menu Available all day, Breakfast Menu
only until 3pm
After 3pm add \$3 to Regular price**

Please Be Advised That We Will Add 20% Service Charge for Parties of 6 or More

BOTTOMLESS BRUNCH

Guacamole 12

Mashed avocado & Corn Chips

APPETIZERS

Ceviche De Veracruz

Catch of the Day, Poached in Fresh Lime Juice, Onion, Tomato, Jalapeño, Avocado, Cucumber, Cilantro, Olive Oil

Esquites

Corn off the cob Mixed with Chipotle Aioli & Cotija Cheese

Queso Fundido

House Blend Melted Cheese Choice of Chorizo or Wild Mushrooms with Flour Tortillas

Chicken Taquitos

Pan Fried Taquitos, Lettuce, Queso Blanco and Sour Cream

PLATOS PRICIPALES

We Serve Organic Eggs

Carnitas Hash

Slow roasted pork, potatoes, Green tomatillo salsa and poached egg

"de Mole" Benedict

Tequila Cure Salmon, Lemon-kale, Corn Bread, Chipotle Hollandaise Sauce

Albondigas de Lamb

Lamb Meat Balls with Mexican Rice

Chilaquiles

Choice of Salsa Roja or Verde

Sunny Side up

Onion, Sour Cream, Queso Blanco

Scramble Egg Enchiladas Rojas

In Corn Tortilla with Guajillo Chile Sauce, Onion, Cilantro, Sour Cream and Queso Blanco

Huevos Rancheros

Sunny Side up

Corn Tortillas, Black Beans, and Roasted

Tomato Ranchero Sauce

Tacos

Served with Onion & Cilantro

Pulpo 18

Guajillo Marinated Octopus served with red Pickled onions and cilantro

Al Pastor 12

Achiote Marinated Pork with Grill Pineapple

Pollo 11

Grilled Chicken Seasoned in Guajillo and Ancho Pepper

GARNACHAS

Sopes con Pato

Duck Confit, Refried Beans, Lettuce, Cotija Cheese, Jalapeno-Fig Mermalade

Gorditas "La Chubby"

Corn Masa stuffed with Carnitas, onion, cilantro

Homemade Potato Fries

With Mole Sauce

Chorizo Slider

Coleslaw, Jalapeno Aioli

Torta De Chilaquiles, Green or Red

Hard Roll Stuffed with scrambled egg, Crispy Corn tortillas, Sour Cream, onion, Queso Fresco

Tamales De Mole

SALAD

Kale "Caesar" Salad

Green Apple, Sundry Cranberries, Parmesan Cheese & Hard Boil Egg

VEGETARIAN PLATES

Enchiladas Verdes con Espinaca

Sautéed Spinach Rolls in Corn Tortilla smothered in Green Tomatillo Sauce, onion, Cilantro, Sour cream & Queso Blanco

Enfrijolada De Hongos

Wild Mushrooms rolls in Corn Tortilla, smothered in refried pinto beans, onions, sour cream & queso blanco

Calabacitas

Grilled Zucchini, Queso Fresco, Sour Cream, Salsa Verde

Red Rice & Black Beans 7

A La Carte

Appetizers 10

Salad 10

Garnachas 12

Platos Principales 15

Vegeterian Plates 15

Bottomless Brunch Food Only 30

Kids Brunch 15