

Guacamole

Our Hand-Crushed Classic Guacamole

- Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14
- With Blue Cheese, Grapes, Smoked Almonds 🍷 \$17
- With Crab & Shrimp Salpicón, Habanero, Cilantro \$22

Botanas Snacks

HUEVOS RELLENOS 🍷 Green Pipian Deviled Eggs	\$1.50 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4
CHIPS & SALSA ✓ Roasted Tomatillo Salsa	\$5
TAQUITOS DE ATÚN* Miso-Marinated Tuna, Avocado, Fresnos	\$15
BROCHETAS	
✱ Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	\$9
✱ Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos	\$15
✱ Camarones / Shrimp, Pumpkin Seed Salsa Macha	\$16
EMPANADAS	
✱ Picadillo ✓ / Vegan "Beef" Picadillo, Avocado-Chipotle Salsa	\$10
✱ Queso Con Hongos 🍷 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$10
✱ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$14

Fiesta de Botanas

A SELECTION OF OUR MOST POPULAR SNACKS
SERVES 3 \$47 / SERVES 4 +\$14 / SERVES 5 +\$28

TACOS DORADOS, CÓCTEL DE CAMARONES, BROCHETAS DE CARNE, EMPANADAS DE JAIBA, NARANJAS, QUESO FRESCO, CHICHARRONES, PICKLED VEGGIES, HABANERO & AVOCADO SALSAS

No substitutions please

Aperitivos Appetizers

QUESO FUNDIDO Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	\$12
TATANACHOS 🍷 Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$14
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$13
TACOS DORADOS Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$9
ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing	\$12
SOPA DEL DÍA	\$9
CÓCTEL DE CAMARONES Shrimp, Avocado, Cilantro, Cocktail Sauce, Saltines	\$15
CRUDO* Tuna, Miso, Soy, Serranos, Fresnos	\$14
CEVICHES	
✱ Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$16
✱ Atún* / Tuna, Chipotle, Orange, Avocado	\$16

Tacos 3/Order

SERVED WITH BLACK BEANS

PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	\$18
CARNITAS Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro	\$16
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$18
HONGOS AL PASTOR ✓ Achiote-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde	\$15
POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	\$16

MI-VIDA®

LUNCH

Platos Principales Mains

ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$17
QUESABIRRIA (G) Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria	\$18
ENSALADA SIMPLE Grilled Marinated Chicken, Iceberg Lettuce, Tomatoes, Red Onion, Blue Cheese-Chile Dressing	\$17
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema	\$19
SALMÓN EN SALSA DE PIÑA* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$26
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$18
ENCHILADAS RANCHERAS 🍷 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$16
PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$25
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$28
PESCADO A LA TALLA Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans	\$34
ENSALADA CON COTIJA* Marinated & Grilled Skirt Steak, Cotija Cheese, Strawberries, Mangos, Avocado, Pecans, Lime-Lemongrass Dressing	\$27
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$25
BEYOND BURGER 🍷 (G) Beyond "Beef", Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$19

Sabores de Mexico



Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9
\$28 ADULTS | \$14 CHILDREN {12 AND UNDER}
must be ordered for the entire table

HUEVOS RELLENOS, GUACAMOLE, ENSALADA DE LA CASA
TACOS DE CARNE, ENCHILADAS SUIZAS
ARROZ BLANCO, FRIJOLES NEGROS
CHURROS CON CHOCOLATE

No substitutions please

Acompañantes Sides

PLÁTANOS FRITOS 🍷 Fried Plantains, Crema, Cotija	\$6	COLECITAS Roasted Brussels Sprouts, Serrano, Bacon, Sugared Pecans, Pickled Fresnos	\$7
BUDÍN DE ELOTE 🍷 Cornbread	\$5	ESQUITES 🍷 Roasted Corn, Chile De Árbol Mayo, Cotija	\$6
SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5	ARROZ & FRIJOLES 🍷 Ana's White Rice & Refried Black Beans	\$5
BRICK OVEN VEGGIE DEL DÍA 🍷	\$7		
CHARRO-BACON BEANS	\$6		