

HOUSE SPECIALS ESPECIALIDADES DE LA CASA Served with tortillas

Our Oaxacan mole is prepared by fervently following strict Oaxacan traditions. The portion of sauce is generous enough to enjoy by the spoonful.

Molé Negro	Chicken 23 Pork Ribs 24
Our rich Oaxacan molé negro sauce served with rice. *Contains nuts	
Molé Rojo	Chicken 23 Pork Ribs 24
Our rich Oaxacan molé rojo sauce served with rice. *Contains nuts	
Barbacoa de Borrego-Lamb GF	26
A delicious Oaxacan style dish of rack of lamb shoulder cooked "low and slow" in a rich and flavorful marinade with aromatic avocado leaves. Served with black bean sauce and rice. Comes with a side of roasted homemade salsa and guacamole sauce.	
Pollo Enchilado a la Parrilla GF	22
Rotisserie chicken and grilled thigh and breast served with black bean sauce, baby potatoes, and rice. Comes with a side of roasted homemade salsa and guacamole sauce.	
Mango Habanero "Rib-eye" Fajitas GF	28
Grilled ribeye, sautéed onions, mix of bell peppers, and tomatoes. Served with rice and beans. Comes with a side of guacamole, sour cream, and pico de gallo. <i>Locally-certified Angus</i>	
Carne Asada GF	25
Grilled sirloin flap with fried jalapeno and grilled chambray onions. Served with rice and beans. Comes with a side of guacamole, sour cream, pico de gallo and a slice of queso fresco. <i>Locally-certified Angus</i>	
Chile Relleno a la Oaxaqueña	22
Stuffed poblano pepper with flavorful shredded pork. Drizzled with Mexican crema. Served with rice. *Contains raisins, olives, and nuts	
Mucha Carne *3-5 people GF	130
A plate of chorizo, pollo enchilado, carne asada, carne al pastor, and sauteed Mexican prawns. Served with rice, beans, and homemade fresh salsas.	

SPECIALS OF THE SEA ESPECIALES DEL MAR

Seabass en Mantequilla GF	31
Pan fried buttery seabass brushed in a light and creamy tomatillo sauce, epazote, hoja santa, and fresh jalapenos. Served over rice and roasted baby potatoes. Garnished with micro greens.	
Seafood Cancún GF	28
Mexican wild shrimp and scallops in a light ginger garlic sauce. Sautéed with green and white onions, mushrooms, yellow squash, and cilantro. Served with rice and beans and a side of guacamole, sour cream, and pico de gallo. Garnished with micro greens.	
Enchiladas del Mar GF	24
Three enchiladas stuffed with shrimp and seasonal crab and covered with creamy tomatillo sauce, epazote, and hoja santa. Topped with a three cheese blend and sprinkled with queso fresco. Served with rice. Garnished with micro greens.	

SOUPS SOPAS

Chicken Tortilla Soup GF	9
A smoky spiced guajillo tomato sauce with Mexican crema, avocado, and grated queso fresco. Topped with tortilla strips and cilantro.	
Chefs Daily Special	10
Ask your server for more details!	

SALADS/GREENS ENSALADAS DEL CAMPO

Atún Ennegrecido GF	17
Blackened tuna, spring mixed greens, mix of berries, crispy bacon, dill, and cilantro with a passion fruit vinaigrette, yuzu sauce, and raspberry vinaigrette. Sprinkled with feta cheese, glazed pecans, and roasted pepitas (pumpkin seeds). Garnished with micro greens.	
Ensalada de la Casa GF	14
Spring mixed greens and mix of cherry tomatoes, red onions, radish, cilantro, avocado, whole black beans, and tortilla strips. Served with a lime habanero vinaigrette and guajillo aioli sauce.	
Sellado de Chimichurri	17
Ribeye, wedge of romaine, spring mix, tortilla strips, queso fresco, black beans, pico de gallo, tender corn, and fresh guacamole. Served with chimichurri and guajillo aioli sauce. Garnished with micro greens. <i>Locally-Certified Angus*</i>	
Fajita Taco Salad GF	Chicken 15 Beef 15 Shrimp 16
Sautéed onions, mix of bell peppers, tomatoes, cilantro, and a side of sour cream, guacamole, and pico de gallo. Served with tortilla chips.	

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Customer must inform their server of allergies.

APPETIZERS ANTOJITOS

Totopos y Guacamole GF	8
Homemade chips and fresh guacamole.	
Molotes GF	11.5
Stir-fried potatoes and chorizo wrapped in a crispy handmade corn tortilla. Served with a fresh guacamole sauce and topped with black bean paste, cabbage, queso fresco, and drizzled guajillo aioli.	
Empanadas Fritas GF	11.5
Three handmade shrimp & quesoillo (Oaxaca string cheese) fried empanadas served with a side of salsa verde.	
Ensenada Fish and Chips 3 pieces	16
Mahi-mahi drenched in a Mexican beer batter. Served with Mexican coleslaw, guajillo aioli, and an avocado + cilantro + serrano pepper dipping sauce. Served with curly fries.	
Chori-queso GF	14
Oven skillet of spice-toasted chorizo with black bean and melted quesoillo (Oaxaca string cheese). Served with sour cream, pico de gallo, guacamole, and house made corn tortillas.	
Esquite Callejero GF	9
Sweet tender corn, mayo, queso fresco, epazote, chili piquin, and lime juice. Served with chips.	
Calamar Frito	13
Crispy calamari served with guajillo aioli and an avocado + cilantro + serrano pepper dipping sauce.	
Nachos Libre GF	17
A heaping platter of crispy tortilla chips in a three cheese blend. Topped with beans, carne asada, pollo enchilado, sour cream, fresh guacamole, pico de gallo, and sprinkled with jalapeno peppers.	
Molé Nachos	16
Tortilla chips, chicken, queso fresco, cilantro, red and white onions, and a drizzled Mexican crema. Garnished with serrano peppers and micro greens.	

CEVICHE AND CRUDOS* ANTOJITOS DEL MAR

Ceviche de Camarón* - Shrimp GF	19
Mexican wild shrimp cured in fresh lime juice with red onions, cucumbers, tomato, cilantro, and grated carrots. Spiced with serrano chili peppers and garnished with micro greens, radish, sweet potato, and plantain strips. Served with blackened chips.	
Ceviche Mixto* GF	20
Mahi-mahi, yellowtail, shrimp, and octopus cured in fresh lime juice, red onions, fresh garlic, cilantro, crema de aji, and slices of chili Manzano. Garnished with sweet potato and plantain strips.	
Ceviche Oro Negro*	20
Bluefin tuna and yellowtail with fresh coconut shavings, red onions, cilantro, mango, roasted peanuts, worcestershire sauce, tamari sauce, passion fruit vinaigrette, sesame seeds, and sesame oil. Sprinkled with pork rinds and garnished with sweet potato and plantain strips. *Contains nuts	
Tiradito de-Yellowtail* GF	14
Thin raw slices of yellowtail on a bed of mixed greens, radish, fresh garlic, cilantro, and a vinaigrette of raspberry and habanero. Drizzled with serrano lime salsa.	
Tuna en Escabeche* GF	18
Bluefin tuna with a mix of cherry tomatoes, carrots, onions, capers, serrano chile, oregano, crema de aji, fresh fennel, strawberries, and maracuya (passion fruit vinaigrette).	
Ribeye Americano* GF	17
Crusted blackened rib eye* on a bed of mixed greens, radish, and chimichurri sauce. Drizzled with serrano lime salsa. <i>Locally-Certified Angus</i>	
Ostiones Clásicos* GF	
Classic oyster on the half shell. 4 each 22 half dozen	
Ostiones Acompañados * GF	
Oysters on the half shell topped with a dollop of homemade fresh ceviche. 5 each 24 half dozen	

EXTRAS ACOMPAÑAMIENTOS

Side of Rice	3
Side of Beans	3
Side of Chips	2
Side of Tortillas (4)	2
Side of Salsa <i>roasted tomato salsa, roasted tomatillo salsa, ghost pepper salsa</i>	2
Side of Guacamole	6

TAMALES *Two Per Order*

- Chicken Molé** 15
Chicken and molé negro wrapped in a corn husk. Served with rice and beans.
- Salsa Verdé GF** 15
Chicken cooked with tomatillos and aromatic herbs. Served with rice and beans.

STREET TACOS *Individual GF*

- Choice of meat with cilantro, onions, and homemade salsa. 3.75
- Al Pastor Chorizo Carne Asada Barbacoa**

TACOS SABROSOS *Three Per Order*

- Camarones al Pastor GF** 17
Jumbo prawns marinated in our rich guajillo smoky pepper sauce. Topped with pineapple salsa.
- Baja Fish Tacos** 17
Crispy beer-battered mahi-mahi, red and green cabbage, pico de gallo, pickled red onions, and grilled pineapple salsa sprinkled with queso cotija. Drizzled with guajillo aioli and avocado cilantro dipping sauce.
- Pescado al Sartén GF** 17
Pan-fried red snapper, red and green cabbage, pico de gallo, pickled red onions, and grilled pineapple salsa sprinkled with queso cotija. Drizzled with guajillo aioli and avocado cilantro dipping sauce.
- Salmon Zarandeado** 17
Grilled salmon with fried breaded onions, lettuce, homemade chimichurri sauce, and avocado. Drizzled with Mexican crema. Garnished with micro greens.

TOSTADAS *Two Per Order*

- Atún Ennegrecido** 16
Blackened tuna, guajillo aioli, yuzu sauce, onions, chili oil, serrano peppers, cilantro, avocado, sesame seeds, and roasted peanuts. Topped with chicharron (Crispy pork skin). Garnished with micro greens.
- Al Pastor GF** 14
Spread of homemade black bean sauce, guacamole sauce, red and green cabbage, and queso fresco. Served with salsa roja. Garnished with micro greens.
- Chorizo GF** 14
Spread of homemade black-bean sauce, guacamole sauce, red and green cabbage, and queso fresco. Served with salsa roja. Garnished with micro greens.
- Carne Asada GF** 14
Spread of homemade black-bean sauce, guacamole sauce, red and green cabbage, and queso fresco. Served with salsa roja. Garnished with micro greens.
- Barbacoa de Borrego GF** 14
Spread of homemade black-bean sauce, guacamole sauce, red and green cabbage, and radish. Served with salsa verde and salsa roja. Garnished with micro greens.

BURRITOS

- Carne Asada** 20
Rice, onions, cilantro, guacamole, guajillo aioli, spring mix salad, queso fresco, and homemade black bean sauce.
- Al Pastor** 20
Marinated pork in our rich guajillo sauce with rice, onion, grilled pineapple salsa, cilantro, queso fresco, and guacamole.
- Pollo Enchilado** 18
Marinated chicken with rice, onions, cilantro, guacamole, guajillo aioli, spring mix salad, queso fresco, and homemade black bean sauce.
- Mar y Tierra** 22
Shrimp and carne asada with lettuce, pico de gallo, fresh guacamole, queso fresco, rice, beans, and guajillo aioli.
- Barbacoa de Borrego** 20
Lamb, rice, red and green cabbage, onions, cilantro, and avocado sauce.

QUESADILLAS *Crusted with Parmesan Cheese*

- Carne Asada** 19
Sautéed onions with a mix of bell peppers. Served with guacamole, sour cream, and pico de gallo.
- Al Pastor** 18
Marinated pork with onions, cilantro, and pineapple. Served with guacamole, sour cream, and pico de gallo.
- Cuatro Quesos** 15
Three cheese blend and queso fresco served with guacamole, sour cream, and pico de gallo.
- Gringas Oaxaqueñas** 16
Ham, chorizo, quesillo (Oaxaca string cheese), onions, tomato, and guajillo aioli in a flour tortilla.

VEGETARIAN PLATES PLATOS VEGETARIANOS

- Vegetales el Sartén GF** 18
Sautéed vegetables, squash, mushrooms, spinach, mix of bell peppers, red onions, and cilantro. Served with rice, black beans, guacamole, and pico de gallo.
- Quesadilla de Vegetales** 15
Three cheese blend, sautéed vegetables, squash, mushrooms, and spinach with mix of bell peppers, red onions, and cilantro. Served with guacamole and pico de gallo.
- Chile Relleno** 19
Stuffed poblano pepper with queso Oaxaca and queso fresco. Bathed in a flavorful tomato sauce. Served with rice.
- Fajitas con Arroz GF** 18
Vegetable fajitas over rice with a side of guacamole and pico de gallo.
- Champiñones en Mantequilla GF** 18
Sautéed oyster and white bottom mushrooms with butter, cilantro, onions, and ginger in a light ginger garlic sauce. Served over rice with a side of guacamole and pico de gallo.
- Tacos de Vegetales *Three Per Order* GF** 15
Sautéed broccoli, cauliflower, onions, squash, cilantro, and avocado. Drizzled with guajillo aioli sauce. Garnished with micro greens.

LIGHT EATS LIGEROS

- Chilaquiles - Verdes o Rojos GF** 18
Lightly fried corn tortilla chips simmered in our salsa verde o roja, epazote, red onion and cilantro. Topped with two fried eggs*, graded queso fresco, and drizzled Mexican crema.
Carne Asada or Al Pastor
- Entomatadas GF** 18
Three folded corn tortillas stuffed with creamy sautéed onions, garlic, spinach, and quesillo (Oaxaca string cheese). Covered with homemade tomato sauce. Topped with red onions, cilantro, epazote, queso fresco, and drizzled Mexican crema.
Carne Asada or Al Pastor
- Enmoladas** 18
Three tortillas stuffed with chicken and covered in our rich mole sauce. Topped with parsley, onions, queso fresco, plantains, and roasted sesame seeds. Served with rice. *Contains Nuts
- Enfrijoladas GF** 18
Three folded corn tortillas stuffed with creamy sautéed onions, garlic, spinach, and quesillo (Oaxaca string cheese). Covered with homemade stir-fry black-bean sauce. Topped with red onions, queso fresco, epazote, queso fresco, and Mexican crema.
Carne Asada or Pollo
- Memelas GF** 11
Two thick and slightly toasted handmade tortillas speared with asiento (organic pork lard) and a black bean sauce. Topped with queso fresco. Served with a roasted salsa verde and salsa roja.
Add protein: Carne Asada 4 Carne Al Pastor 4
- Huevos con Chorizo GF** 16
Stir-fry pork chorizo, scrambled eggs*, light garlic, and onions. Topped with a slice of queso fresco and avocado. Served with rice and beans.

DESSERT POSTRE

- House Flan** 6.5
Custard topped with caramel sauce.
- Platano Frito Puff Pastry** 10
Fried plantains with a mezcal infused caramel sauce.

AGUA FRESCA

- Ask your server for more information about daily flavors. 4.5

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