

MARGARITAS

Masa Margarita 1800 Reposado Tequila, Gran Gala Orange Liqueur and fresh lime juice 10.00

Americana Margarita Sauza Silver Tequila, Triple Sec Orange Liqueur and fresh lime juice 8.00

Mezcal Margarita Monte Alban 100% Agave Oaxacan Mezcal, Licor 43 and fresh lime juice 10.00

Mayan Margarita Sauza Silver Tequila, Gran Gala Orange Liqueur, Xtabentun honey-anise liqueur and fresh lime juice 10.00

Margarita de Diabolita Habanero-infused Sauza Silver Tequila, Licor 43, ginger, fresh lime, blood orange and pomegranate juice 10.00

Margarita de Fruta Sauza Silver Tequila, Triple Sec Orange Liqueur and lime juice with your choice of mango, pink guava, blood orange, ginger or strawberry 10.00

Cucumber Margarita Cucumber and mint infused tequila, Triple Sec Orange Liqueur and fresh lime juice, served on the rocks 10.00

COCKTAILS ESPECIALES

Masa Sangrita Don Julio 100% Blue Agave Blanco, paired with a salt-rimmed sangrita chaser and lime wedge 12.50

Classic Caipirinha Leblon Cachaca, muddled fresh lime and sugar. Served on the rocks. 10.00

Bellini-Sangre Blood orange purée and Cava 8.00

El Vampiro Habañero-infused Sauza Silver Tequila, tomato, orange and lime juices with spices, and a smoked chili rim 8.50

Michelada Roughly translated to mean “my cold beer.” Negra Modelo spiced with tabasco, maggi, cracked pepper, and fresh lime: served with a salted rim 7.00

Ginger Mojito Fresh mint, sugar, lime, ginger, and Bacardi rum 12.00

La Niña Cazadores Anejo, agave syrup, muddled orange and lime 12.00

La Paloma Don Julio Reposado, fresh grapefruit, lime, and soda: served with a lightly salted rim 12.00

SANGRIA

Sangria Espumosa
Sparkling wine, Gran Gala Orange Liqueur, grapefruit zest, and fresh lemon juice 9.50 glass / 36.00 pitcher

Sangria Tinta
Rioja, brandy, pomegranate and orange juices: garnished with fresh fruit 9.00 glass / 34.00 pitcher

Sangria Tropicale
Tamarind, Pineapple, Vanilla-infused Sauza Blanca, lime and New Age Torrontes 9.50

Sangria Blanca
Torrontes, tequila, fresh raspberries, and lime juice 9.50 glass / 36.00 pitcher

AGUAS FRESCAS
non-alcoholic beverages

Limeade

Fresh lime juice with filtered water
and sugar cane syrup 2.25
Infused with ginger 2.50

Aqua Fresca del Dia

A light, refreshing seasonal fruit “water”
with a hint of sweetness 2.50

Té de Jamaica (Hibiscus Tea)

Ice cold, tangy tea infused with crimson
Jamaica “flowers” 2.25

La Vampira

Tomato, orange and lime juices with spices
and smoked chili rim 2.50

Jarritos Mexican Fruit Soda 2.75

Mexican Coca-Cola 2.75

Soda 2.25

Agua

Smeraldina Natural 3.50 (500ml) 6.00 (liter)

Smeraldina Sparkling 3.50 (500ml) 6.00 (liter)

CERVEZA

beer

Bottled

Corona	5.50
Pacifico	5.50
Bohemia	5.50
Negra Modelo dark	5.50
Dos Equis Lager	5.50
Amstel Light	5.50
Corona Light	5.50
Buckler (NA)	3.75

Tap

Modelo Especial	5.50
Dos Equis Amber	5.50
Summit EPA	5.50

CAFÉ Y TÉ
coffee and tea

Iced Tea	2.75
Hot Tea	2.50
Café	2.75
Café de Olla	3.50

Coffee, cinnamon, nutmeg, orange zest,
and brown sugar

Espresso	2.75
Cappuccino	3.50
Café Latte	3.50

VINO wine

	Glass	Bottle
Espumoso		
Brut, Chandon, California NV (187 ml bottle)		18
Brut Cava, Christalino, Spain NV	7	28
Prosecco, Villa Sandi, Veneto, Italy NV		37
Cava, Montsarra, Spain NV		39
Brut, Piper Sonoma "Blanc de Blancs," California NV		42
Cava, Rogert Goulart, Semi-Seco, Spain NV		49
Brut Rose, Iron Horse, California 2005		75
Champagne, Moet Imperial, France NV		105
Brut Rose, Billecart Salmon, France NV		131
Blanco		
Vinho Verde, Gazela, Portugal 2009	7	24
Pasqua Pinot Grigio/Garganega, Veneto, Italy 2009	7.50	28
Blanc de Pacs, Pares Balta, Penedes, Spain 2007		29
Gruner Veltliner, Anton Bauer, "Gmork," Austria 2008		30
Chardonnay, Cousiño Macul, Maipo Valley, Chile 2007		30
Sauvignon Blanc/Malvesia, New Age, Argentina NV	8	32
Riesling, Rudi Wiest, Mosel, Germany 2006		32
Pinot Gris, Bodega Lurton, Mendoza, Argentina 2010		32
Chardonnay, Tilia, Mendoza, Argentina 2009	8.50	34
Sauvignon Blanc, Los Vascos, Casablanca Valley, Chile 2009	9	36
Fumé Blanc, Dry Creek Vineyards, California 2008		36
Reisling, Dr. E. Weins-Prun, Mosel, Germany 2008		38
Pinot Blanc, Rene Murè, Alsace 2006		41
Torrentes, Piatelli, Argentina 2009	10.50	42
Sauvignon Blanc, Babich, Marlborough, New Zealand 2009		42
Chardonnay, Catena Zapata, Argentina 2008		46
Albariño, Legado de Conde, Rias Baixas, Spain 2009	12	48
Pinot Grigio, Pighin, Friuli, Italy 2009		48
Pouilly-Fumé, Blanchet "Silice," France 2009		48
Sauvignon Blanc, Hanna, Russian River Valley, California 2008		50
Viognier, Bridlewood, California 2005		58
Albariño, Lagar, Rias Baixas, Spain 2008		62
Riesling, Prager, "Smaragd Achleiten," Austria 2001		78
Chardonnay, Shea, "Estate," Willamette Valley, Oregon 2005		88
Chardonnay, Ramey, California 2008		90
Pouilly-Fumé, Didier Dagueneau, "Pur Sang," France 2005		120

Rosado	Glass	Bottle
Granacha Blush, Cruz de Piedra, Calatayud, Spain 2010		30
Rioja Rosado, El Coto, Spain, 2009	9	36
Tinto	Glass	Bottle
Borsao, Campo de Borja, Spain 2009		25
Tempranillo, Flaco, Spain 2009	7	27
Merlot, Terra Andina, Central Valley, Chile 2008	8	32
Carmenère, Natura “Organica” Chile 2008	8.50	34
Rioja, Biurko Gorri “Arbanta,” Spain 2009		32
Bonarda, Tilia, Mendoza, Argentina 2009	9	36
Pinot Noir, Trapiche “Oak Cask”. Argentina 2009	9	36
Rioja, “Ergo”, Martin Codax, Spain 2009	9.50	38
Malbec, Piatelli Vineyards, Mendoza, Argentina 2008	10.50	40
Syrah, Bridlewood, Central Coast 2007		40
Zinfandel Blend, Trentadue “Old Patch Red,” California 2009		41
Grenache/Syrah, Penelope, Capo de Borja, Spain 2009	11	43
Pinot Noir, Angeline, Sonoma County, California 2009		43
Malbec, Catena Vista Flores, Mendoza, Argentina 2008		46
Cabernet Sauvignon, Bodega del Desierto, La Pampa, Argentina 2006	12	48
Nebbiolo, Produttori del Barbaresco, Italy 2008		51
Cabernet/Malbec, Amancaya, Argentina 2009		54
Malbec, Grand Reserve, Piatelli, Mendoza, Argentina 2009		60
Priorat, Los 800, Spain 2005		60
Rioja, La Rioja Alta “Viña Alberdi,” Spain 2003		60
“Baby Amarone,” Villa Borghetti Le Sorale, Valpolicella, Italy 2005/06		65
Chianti Classico, Castello dei Rampolla, Italy 2004		65
Bonarda/Malbec, Alma Negra, Mendoza, Argentina 2006		68
Pinot Noir, Four Graces, Oregon 2008		70
Barbera d’Alba, Altare, Italy 2005		71
Tempranillo “Reserva,” Tinta Del Pais, Museum Real, Spain 2004		72
Cabernet Sauvignon, St. Clement, California 2005		77
Valpolicella, Quintarelli “Primofiore,” Italy 2001		87
Rioja, Artadi, “Pagos Viejos,” Spain 2002		110
Merlot, Casa Lapostolle “Clos Apalta,” Chile 2003		130
Malbec, Vero, Tempusalba, Mendoza, Argentina 2007		165
Châteauneuf-du-Pape, Beaucastel, France 2004		165

ENTREMESES

appetizers, salads and soups

Ceviche del Dia

Ceviche of the day 9.75

Guacamole Picado Mashed avocado with white onion, tomato, chile serrano, cilantro, and lime; served with raw vegetables and tortilla chips 8.75

Ensalada de Verano Salad of green beans, pickled jalapeño, cherry tomato, smashed avocado and cotija 8.00

Ensalada de Espinacas con Vinagreta de Tomatillo

Baby spinach, cherry tomatoes, oranges, Fresno chilies with Donnay Farm Chevre; dressed with tomatillo vinaigrette 9.00

Ensalada de Corazon de Palmitos

Fresh hearts of palm, local cherry tomatoes, red onion and avocado salad with mixed baby lettuces, dressed with cilantro-lime vinaigrette 7.75

Queso Fundido con Hongos

Melted Chihuahua and havarti cheese with mixed mushrooms, onion, tomato, serrano and Dos Equis Amber; served with warm tortillas 9.50

Quesadilla con Carne

Fresh masa quesadilla with Chihuahua cheese, shredded beef, serrano, onion; served with poblano crema 8.00

Gordita Fresh masa cake griddled and filled with carnitas, guacamole, red onion and salsa Ballo 7.50

Arroz Negro con Calamares en Salsa Verde

Black rice with calamari in salsa verde 9.25

Serrano Relleno

Two serrano chilies filled with queso anejo and lightly fried in meringue batter; served with charred tomatillo and chile piquillo salsa 8.00

Sopa de Tortilla

Tortilla soup with avocado, chile pasilla and Chihuahua cheese; served with lime and fried tortilla strips 9.00

DE MAIZ

corn-based dishes

Enchiladas con Pollo Estilo Morelia

Two traditional light corn tortillas, dipped in guajillo salsa, sautéed, and filled with chicken; served with potatoes, carrots and pickled jalapeños 16.50

Enchiladas con Jaiba

Two traditional light corn tortillas filled with king crab and Chihuahua cheese; served with lettuce, pickled onions, salsa verde, cotija and crema 19.75

Enchiladas de Carne

Two traditional light corn tortillas with shredded braised beef, lettuce, tomato, onion and salsa verde; served with cotija and crema 17.00

Tamales con Puerco

Two tamales in steamed corn husks filled with pork, Chihuahua cheese and red molito sauce; served with cilantro rice and frijoles charros 14.50

Tamal con Pollo

Grilled chicken tamale steamed in banana leaf with chard, Chihuahua cheese and red molito sauce; served with cilantro rice and frijoles charros 15.50

Tacos con Arroz y Frijoles 15.50

Three tacos with rice and frijoles charros, choice of:

al carbon marinated skirt steak, lettuce and onions

pescado grilled mahi mahi, pico de gallo, lettuce and guacamole

al pastor pork marinated in adobo sauce, grilled pineapple and salsa verde

tinga de pollo shredded chicken with chipotle crema

carnitas roasted pork, cilantro, onion and lime

PLATILLO FUERTES

entrées

Pollito al Campestre

Grilled all-natural chicken breast marinated in salsa verde with roasted poblanos, mushrooms and onion; served with poblano crema and cilantro rice 18.50

Pollo con Mole Colorado estilo Oaxaca

All-natural half chicken cooked in authentic mole colorado; served with fried plantains, rice and warm tortillas 18.75

Chuleta de Puerco en Chile Guajillo

Pan-roasted bone-in pork chop marinated with guajillo chilies, onions and roasted garlic; served with cilantro rice and citrus salad 18.50

Puerco a la Veracruzana

Roasted pork shoulder marinated with lime, garlic and chile ancho; cooked in a banana leaf and served with broiled pineapple in adobo and black bean purée 19.75

Filete al Chipotle con Queso Chihuahua

Grilled beef tenderloin marinated with chipotle salsa and finished with melted Chihuahua cheese and sweet corn tamal 28.00

Costillas de Carne de Res en Barbacoa

All-natural boneless beef short rib braised with guajillo and morita chilies, Negro Modelo and spices; served with grilled vegetables 22.00

Sea Bass con salsa Huichol y Ensalada de arroz

Grilled sea bass with salsa Huichol butter; cilantro rice salad with pico de gallo, romaine and sliced avocado 26.00

Camarones estilo Oaxaca

Sautéed Florida gulf shrimp with roasted tomato-morita salsa; served with cilantro rice and black beans 18.50

PARA ACOMPANAR

side dishes

Frijoles Negros

Black beans with epazote and queso fresco 4.50

Frijoles Charros

Pinto beans with chorizo 4.50

Arroz Mexicano

Rice flavored with tomato, guajillo chilies, carrots and peas 4.50

Arroz Blanco

White rice with cilantro and lime 4.50

POSTRES

desserts

Crepes de Cajeta

Buttered crepes with goat's milk caramel and candied pecans 6.50

Flan de Coco

Coconut flan with toasted coconut 6.50

Pastel de Tres Leches

Three milk cake 6.50

Churros

Warm fritters with Oaxacan chocolate sauce 6.50

Helados y Sorbete

Ice cream or sorbet; served with Mexican cookies 5.50

Pan de Chocolate con Elado de Platano

Warm Mexican chocolate bread pudding

with banana-rum ice cream 6.50

GLOSARIO

glossary

Ancho Chile

A dried poblano chile, it is the most commonly used chile in Mexican cuisine

Chihuahua Cheese

A white cow's milk cheese with excellent melting qualities. It is also known as Asadero or Oaxaca cheese.

Chipotle Chile

A smoked then dried jalapeño with a characteristically smoky-sweet flavor

Chili de Arbol

Spanish for "tree" chile, a small but potent Mexican chile pepper

Cotija

An aged white Mexican cheese with a salty flavor

Crema

A creamy accompaniment similar to Crème Fraiche

Epazote

A pungent herb with a piney aroma

Guajillo

A dried chile with bright, lively flavor and medium to high heat

Huichole

Traditional Mexican hot sauce made from chili piquin, cayenne, arbol chilies, garlic, tomato and vinegar

Masa

The traditional dough used to make corn tortillas, it comes from sun- or fire-dried corn kernels that are cooked in lime water then soaked overnight and ground into dough.

Mescal/Mezcal

Called the "Nectar of the Gods" by Cortez, it is a liquor made from the fermentation and distillation of the pulp of the Agave plant. It differs from tequila in that it is not made from the Blue Agave and is often sold with an agave worm in the bottle.

Panela Cheese

A white, salty Spanish cheese

Pasilla Chile

A dark brown dried chile with deep flavors and medium to high heat

Piquin Chiles

A very small chile with a fiery red color and heat that dissipates quickly in the mouth

Poblano Chile

A large green chile with rich, complex, earthy flavors and medium heat

Queso Fresco

A fresh, white, slightly salty cheese similar to Farmer cheese

Serrano Chiles

A small green or red chile with medium to high heat, it is commonly used in fresh salsa

Sopa

The Spanish word for soup