

## 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
<b>Espumoso</b>		
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
<b>Blanco</b>		
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
Gruener 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 and small dishes

#### Ceviche del Dia

Ceviche of the day 8.75

**Ensalada de Corazon de Palmitos** Fresh hearts of palm, local cherry tomatoes, red onion, avocado and mixed baby lettuces dressed in cilantro-lime vinaigrette 7.75

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

#### Ensalada de Jicama y Mango

##### con Vinagreta de Cilantro

Mango and jicama salad with cilantro, lime vinaigrette and cotija 7.00

#### 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

## TORTA

### sandwiches

#### Torta Carnitas

Roast pork sandwich with cilantro, avocado, onion, lime, and pickled peppers 9.75

#### Torta al Carbon

Marinated skirt steak, roasted poblano peppers, onions and salsa rojo 10.50

#### Torta con Pollo

Grilled chicken breast marinated in barbacoa salsa; served with cucumber, chile serrano, pickled red onion, cilantro and tomato 9.50

#### Torta Verdura

Grilled marinated vegetables, pickled jalapeño vinaigrette and griddled panella cheese 9.50

## PARA ACOMPANAR

### side dishes

#### Frijoles Negros

Black beans with epazote and queso fresco 4.50

#### Frijoles Charros

Pinto beans with chorizo 4.50

#### Arroz Blanco

White rice with cilantro and lime 4.50

#### Arroz Mexicano

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

## PLATILLOS LIGEROS

lighter plates

### Platillo de Tacos 11.75

Two 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

**Huevos Rancheros** Two eggs fried your way, served with black beans, smoked bacon salsa and tostada with Oaxacan cheese 12.00

**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

### Camarones al Mojo de Ajo

Sautéed Florida gulf shrimp with toasted garlic and chipotle in adobo and lime; served with cilantro rice 16.00

### 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 13.75

### Enchiladas de Carne

Two traditional light corn tortillas with shredded braised beef, lettuce, tomato, onion and salsa verde; served with cotija and crema 13.75

### Arroz Negro con Calamares en Salsa Verde

Black rice with calamari in salsa verde 9.25

### Sopa de Tortilla con Pollo

Tortilla soup with chicken, avocado, chile pasilla and Chihuahua cheese; served with lime and fried tortilla strips 12.75

## POSTRES

desserts

### Crepes de Cajeta

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

### Flan de Coconut

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

### Pan de Chocolate con Elado de Platano

Warm Mexican chocolate bread pudding with banana-rum ice cream 6.50

### Helados y Sorbete

Ice cream or sorbet; served with Mexican cookies 5.50

## 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