



## **ENTREMESES**

appetizers & salads

### **Guacamole**

Avocado, white onion, tomato, chile serrano, cilantro, lime,  
raw vegetables, tortilla chips 11.00

### **Ensalada de Bib**

Oranges, radish, avocado, citrus honey vinaigrette 11.00

### **Ceviche del Día 15.50**

### **Ensalada de Corazon Palmitos**

Hearts of palms, red onions, cherry tomatoes, avocado,  
baby greens, queso feta cilantro lime dressing 11.50

### **Arroz Negro con Calamares en Salsa Verde**

Calamari, black rice, salsa verde 15.50

### **Quesadilla con Camarones**

Flour tortilla, Gulf shrimp, roasted corn, rajas de poblano,  
queso, roasted poblano crema 16.50

### **Sopitos de Puerco**

Roasted pork, morita chile sauce, sweet potato masa 13.50

### **Costalitos de Pollo**

Fresno salsa, crema 12.50

---

## **TACOS CON ARROZ Y FRIJOLES**

**17.50**

Three tacos with cilantro–lime rice and frijoles negros, choice of:

### **Pescado**

Soft corn tortillas,  
crispy fish, baja style slaw,  
pickled carrots, cilantro

### **Asada**

Soft corn tortillas, grilled sirloin,  
quacamole, radish, onion, cilantro,  
serrano molcajete sauce

### **Tinga**

Crispy corn tortillas, pulled chicken in  
chipotle crema, romaine hearts,  
radish, onion, cotija cheese

## PLATILLOS FUERTES

entrées

### Tamales de Pollo

Two tamales steamed in corn husk leaves, masa, chicken braised with tomato, onion, peppers, roasted pepper salsa, queso fresco, cilantro lime rice, frijoles charros 18.50

### Pescado Veracruzano

Gulf Snapper, charred tomato, olive, caper, garlic, jalapeno, cilantro lime rice 34.50

### Enchiladas de Pollo

Corn tortilla stuffed with chicken, cheese, tomatillo cream sauce, queso fresco, cabbage salpicon, Mexican rice 19.50

### Camarones Oaxaca

Gulf shrimp, mojo de pulla y ajo, salsa oaxaca, casado de black beans, rice 28.50

### Puerco Veracruzano

Marinated pork shoulder steamed in banana leaf, charred pineapple, black beans, queso fresco, pickled red onion, watercress salad 27.50

### Hanger Steak a la Parilla con Arroz Mexicano

Grilled hanger steak, fried tortilla, black chile oil, Mexican rice 31.50

## PARA ACOMPAÑAR

side dishes

**Refritos** Refried beans, cheese, chile drizzle 7.00

**Maiz** Roasted corn, butter, mayo, cotija cheese, cayenne pepper 7.50

**Camote Gratin** Sweet potato, Swiss chard, chipotle, cheese 8.00

## POSTRES

desserts

### Pastel de Tres Leches

Three milk cake, sweet lime crema 8.50

**Torte de Chocolate Maya** Mayan chocolate torte, coffee caramel ice cream, smoked almond toffee 8.50

**Pastel de fruta de la passion soufflé de limon**  
Passion fruit–lime soufflé cake, hibiscus sorbet 8.50

### Tartas de crema de horchata

Horchata cream torte, cinnamon wafers 8.50

**Churros** Warm fritters, cinnamon–sugar, Oaxacan chocolate sauce 8.50

**Helados y Sorbete** Ice cream or sorbet served with Mexican cookies 7.50

## MARGARITAS

**Americana Margarita** Blanco Tequila, Triple Sec Orange Liqueur and fresh lime juice 10.00

**Masa Margarita** 1800 Reposado Tequila, Gran Gala Orange Liqueur and fresh lime juice 11.00

**Mezcal Margarita** Monte Alban 100% Agave Oaxacan Mezcal, Licor 43 and fresh lime juice 11.00

**Cucumber Margarita** Blanco Tequila infused with cucumber and mint, Triple Sec Orange Liqueur and fresh lime juice 11.00

**Margarita 160** Organic Azunia Platinum Tequila, agave nectar and fresh lime juice 12.00

**Jalapeño Mango Ginger Margarita** Blanco Tequila, Triple Sec Orange Liqueur, mango and ginger purées, fresh jalapeno and fresh lime juice 12.00

**Blood Orange Margarita** Blanco Tequila, Triple Sec Orange Liqueur, blood orange purée and fresh lime juice 11.00

**Mango Margarita** Blanco Tequila, Triple Sec Orange Liqueur, mango purée and fresh lime juice 11.00

**Pink Guava Margarita** Blanco Tequila, Triple Sec Orange Liqueur, pink guava purée and fresh lime juice 11.00

**Strawberry Margarita** Blanco Tequila, Triple Sec Orange Liqueur, strawberry purée and fresh lime juice 11.00

**Margarita de Diabolita** Habanero-infused Blanco Tequila, Licor 43, ginger, fresh lime, blood orange and pomegranate juice 12.00

## COCKTAILS ESPECIALES

**Michelada** Roughly translated to mean “my cold beer,” Modelo Negra spiced with Valentina, cracked pepper, and fresh lime; served with a chili-salted rim 8.00

**Hibiscus Tea Ponche** Rum, Hibiscus and chamomile tea, ginger, fresh lime, lemon and orange 13.00

**Aztec Manhattan** Bulliet Rye Bourbon, Port Wine, Aztec Chocolate Bitters, orange peel 13.00

**Agrios Cooler** Citrus Vodka, peach and green tea, mint, fresh orange 13.00

**La Paloma** Reposado Tequila, fresh grapefruit, lime, and Jarritos Mexican Grapefruit soda; served with a lightly salted rim 13.00

**Avocado Aplastar** Hendricks Gin, Cointreau, avocado, fresh lime, pineapple, grapefruit 14.00

## SANGRIA

**Sangria Tinta** Rioja Wine, brandy, pomegranate and orange juices; garnished with fresh fruit  
10.00 glass / 45.00 pitcher

**Sangria Blanca** Torrontes Wine, tequila, fresh raspberries and lime  
10.00 glass / 45.00 pitcher

## CERVEZA

beer

### Draft

Corona Light Lager	6.00
Dos Equis Lager Especial	6.00
Modelo Especial	6.00
Modelo Negra	6.00
Pacifico	6.00

### Domestic Specialty and Microbrews

Blue Moon Belgian White	6.00
Sam Adams Boston Lager	6.00
Strongbow Gold Apple Cider	6.00
Sweetwater 420 IPA	6.00

### Domestic Standard

Buckler N/A	5.00
Budweiser	6.00
Bud Light	6.00
Michelob Ultra	6.00
Yuengling Lager	6.00

### Bottled

#### Mexican Crafts and Imports

Corona Extra	6.00
Corona Light	6.00
Day of the Dead, Hop on or Die IPA	7.00
Dos Equis Amber	6.00
Heineken	6.00
Sol American-style Lager	6.00
Stella Artois	6.00
Tecate	6.00
Victoria Vienna-style Lager	6.00

## AGUAS FRESCAS

non-alcoholic beverages

### House-made specialties

**Limeade** Fresh lime juice with soda water and sugar cane syrup 3.25

**Ginger Limeade** Fresh lime juice with soda water, sugar cane syrup and ginger 3.25

**Aqua Fresca del Dia** A light, refreshing seasonal fruit "water" with a hint of sweetness 3.25

### Bottled

Jarritos Mexican Fruit Soda 3.25

Mexican Coca-Cola 3.25

Soda 2.95

### Agua

Acqua Panna Natural 3.50 (500ml) 6.00 (liter)

San Pellegrino Sparkling 3.50 (500ml) 6.00 (liter)

## CAFÉ Y TÉ

coffee and tea

Iced Tea 2.95

Hot Tea 2.95

Café 2.95

**Café de Olla** Coffee, cinnamon, nutmeg, orange zest, and brown sugar 3.50

Espresso 3.25

Cappuccino 3.75

Café Latte 3.75

## VINO wine

### White Wine

Bin #		Bottle	Glass
2101	Pascual Toso, Mendoza, Argentina NV	36.00	9.00
2103	Brut Rose, Anna de Codorniu, Penedes, Spain NV	40.00	10.00
2110	Champagne, Moet & Chandon Imperial, Epernay, France NV 187ml	25.00	
2120	Sparkling Brut, Argyle, Oregon 2008/09	75.00	
2130	Champagne, Veuve Clicquot, Reims, France NV	120.00	
2135	Champagne, Dom Perignon, Epernay, France 2003/04	300.00	

### Crisp

3101	Vinho Verde, Twin Vines, Portugal NV	23.00	
3103	Vinho Verde Rosé, Gazela,, Portugal NV	36.00	9.00
3105	Sauvignon Blanc Reserva, Castilla de Molina, Elqui Valley, Chile 2012	29.00	
3106	Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand 2014	40.00	10.00
3107	Pinot Grigio, Piccini, Venezia, Italy 2015	40.00	10.00
3110	Verdejo Old Vines, Nisia, Rueda, Spain 2011/12	44.00	11.00
3120	Sauvignon Blanc, Concha Y Toro, Gran Reserva, Rapel Valley, Chile 2012	45.00	
3125	Pinot Grigio, Swanson, Sonoma County, California 2013	48.00	

### Luscious

3305	Torrantes, Trapiche, Mendoza, Argentina 2015	32.00	8.00
3303	Torrantes Frizzante, New Age, Mendoza, Argentina NV	40.00	10.00
3301	Alvarinho, Conde Villar, Portugal 2013	40.00	
3310	Chenin Blanc/Viognier, Pine Ridge, California 2013/14	40.00	10.00
3312	Garnacha/Tempranillo Rosé, Marques de Caceres, 'Excellens,' Rioja, Spain 2015	42.00	
3313	Sauvignon Blanc/Chardonnay, Vina Aljibes, La Mancha, Spain 2013	44.00	11.00
3325	Pinot Blanc, The Four Graces, Willamette Valley, Oregon 2012	60.00	
3335	Albarino, Senor da Folla Verde, Condado do Tea, Rias Bixas, Spain 2011	67.00	

### Bold

3501	Chardonnay, Santa Ema Unoaked, Casablanca Valley, Chile 2014	36.00	9.00
3520	Chardonnay, Byron, Santa Barbara County, California 2012	40.00	
3530	Chardonnay, Calera, Central Coast, California 2012	56.00	
3533	Chardonnay, Alexander Valley Vineyards, Alexander Valley, California 2013	56.00	
3534	Chardonnay, Franciscan Estate, Napa Valley, California 2014	60.00	15.00
3535	Chardonnay, Patz & Hall, Sonoma Coast, California 2013	67.00	
3545	Chardonnay, Jordan, Russian River Valley, California 2013	75.00	
3547	Chardonnay, Rombauer, Carneros, Napa Valley, California 2014	89.00	
3550	Chardonnay, Brickhouse, Ribbon Ridge, Willamette Valley, Oregon 2011	95.00	
3555	Chardonnay, Kistler, 'Les Niositiers,' Sonoma Coast, California 2012	125.00	
3560	Chardonnay, Catena Zapata, Adriana Vineyard, 'White Bones,' Mendoza, Argentina 2009	140.00	

## Red Wines

### Silky

Bin #		Bottle	Glass
5105	Garnacha, Artadi Artazuri, Navarra, Spain 2012	36.00	
5110	Pinot Noir, Leyda, Leyda Valley, Chile 2013	36.00	9.00
5125	Pinot Noir, Sanford, 'Flor de Campo,' Santa Barbara, California 2013	56.00	
5130	Rioja Alavesa, C.V.N.E Crianza, Spain 2010	57.00	
5133	Pinot Noir, Meiomi, Central Coast, California 2014	60.00	15.00
5135	Rioja Alta, Vina Ardanza Reserva Especial, Spain 2006	80.00	
5145	Pinot Noir, Freeman Winery, Russian River Valley, California 2011	110.00	
5155	Pinot Noir, Penner Ash, 'Shea Vineyard,' Willamette Valley, Oregon 2012	130.00	

### Rich

5310	Merlot, Casa Lapostolle, Rapel Valley, Chile 2012	36.00	9.00
5315	Cabernet Sauvignon, Liberty School, Paso Robles, California 2012	39.00	
5320	Cabernet Sauvignon, Concha Y Toro Gran Reserva, Rapel Valey, Chile 2012	40.00	
5321	Cabernet Sauvignon, Irony, Small Lot Reserve, North Coast, California 2012	40.00	10.00
5325	Tempranillo, Vina Zaco, Rioja, Spain 2012	40.00	10.00
5330	Carmenere, Terra Noble Gran Reserva, Maule Valley, Chile 2010	50.00	
5338	Cabernet Sauvignon, Charles Smith, Columbia Valley, Washington 2013	52.00	
5340	Marques de Grinon, 'Caliza,' La Mancha, Spain 2008	55.00	
5341	Tempranillo, Torres, 'Celeste,' Ribera del Duero, Spain 2010	55.00	
5343	Cabernet Sauvignon, Tom Gore Vineyards, California 2013	56.00	14.00
5350	Cabernet Sauvignon, Hess, 'Allomi,' Napa Valley, California 2012	60.00	
5353	Cabernet Sauvignon, Elements by Artesa, Sonoma Countey, California 2011	60.00	
5355	Merlot, Rutherford Hill, Napa Valley, California 2011	61.00	
5360	Alvaro Palacios, 'Camins del Priorat,' Priorat, Spain 2011	64.00	
5370	Cabernet Sauvignon, Achaval Ferrar, Mendoza, Argentina 2011	75.00	
5380	Cabernet Sauvignon, Honig, Napa Valley, California 2012	100.00	
5390	Cabernet Sauvignon, Silver Oak, Napa Valley 2009	160.00	
5391	Cabernet Sauvignon, Nicolas Catena Zapata, Mendoza, Argentina 2008	190.00	
5395	Rioja, C.V.N.E, Imperial Gran Reserva, Spain 2005	195.00	

### Juicy

5501	Malbec, Bodegas Renacer, 'Punto Final,' Mendoza, Argentina 2011	34.00	
5503	Veramonte Red Blend, (Cabernet, Merlot, Carmenere), Central Valley, Chile 2013	36.00	9.00
5504	Malbec, Trapiche, 'Pure,' Uco Valley, Mendoza, Argentina 2013	40.00	10.00
5515	Syrah, Polkura, Colchagua Valley, Chile 2009	50.00	
5525	Malbec, Catena, Mendoza, Argentina 2011	58.00	
5530	Malbec/Cabernet (Amarone Style), Bodegas Renacer, 'Enamore,' Mendoza, Argentina 2010	62.00	

## 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
Chile 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
Guajillo	A dried chile with bright, lively flavor and medium to high heat
Masa	The traditional dough used for corn tortillas, it is made from dried corn kernels that are cooked in lime water, then soaked overnight before being 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.
Pasilla Chile	A dark brown dried chile with deep flavors and medium to high heat
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
Requeson	A fresh ricotta cheese made from cow's milk and whey
Serrano Chile	A small green or red chile with medium to high heat, it is commonly used in fresh salsa
Sopa	The Spanish word for soup