

DINNER

DIPS

Guacamole for the Table \$12

Pico de Gallo, Cilantro, Red Onion, Warm Tortilla Chips

Mexican Cheese Fundido \$10

Chorizo, Scallions, Roasted Poblano Peppers

White Bean Dip \$8

Smoked Paprika, Extra Virgin Olive Oil, Roasted Garlic

Beef Pozole \$9

Hominy, Tomato, Chiles, Queso Fresco

SNACKS

Carne Asada Quesadilla \$11

Fried Egg, Asadero Cheese, Pickled Jalapenos, Zesty Chile Sauce

Tomato Gazpacho Shooters \$6

Extra Virgin Olive Oil, Crispy Tortillas

Chicken Taquitos \$8

Cilantro, Spicy Avocado Sauce

Frisee & Watermelon Salad \$7

Pumpkin Seeds, Queso Fresco, Jalapeno Honey Dressing

Grilled Prawn Skewers \$9

Chile Garlic Sauce

Papas Bravas \$7

Smoked Paprika Sauce, Queso Fresco Cheese

Shredded Pork Sopapilla \$8

Roasted Poblano Peppers, Pico de Gallo, Chihuahua Cheese

HOUSE SPECIALTIES

"Las Chicas Locas" Trio of Tacos \$15

Carnitas with Roasted Pineapple and Cilantro
Crispy Pescado with Cole Slaw and Chipotle Sour Cream
Grilled Steak with Lime Sour Cream and Pico de Gallo

Trio of Mini Burritos \$16

Braised Carne Asada with Black Beans & Corn, Chipotle Sour Cream, Chihuahua Cheese
Mexican Chorizo with Fried Plantains, Queso Fresco, Spicy Avocado Sauce
Portabella Mushroom with Roasted Peppers, Lime Sour Cream, Asadero Cheese

Chicken Enchiladas \$12

Chihuahua Cheese, Jalapeno, Mango Salsa

Chicken Mole \$14

Roasted Corn, Radishes

Achiote Rub Braised Pork \$13

Mexican Rice, Pineapple Chipotle Sauce

Churrasco \$14

Roasted Garlic, Sangria Chimichurri

DESSERTS

Churros con Chocolate Sauce \$6

Mexican Chocolate Chili Cake \$7

Dulce de Leche Ice Cream

Caramel Flan with Seasonal Fruit \$7

Ice Cream and Sorbets \$7

An 18% gratuity may be added to all tables of 5 or more guests.

