

# Aperitivos

## Quesadilla 9

Three melted cheeses with choice of Protein. Add chicken or steak or Veggies \$3

## Half Dozen Spicy Wings 9

Half dozen chicken wings and drumette's tossed in our house made hot sauce. Want your wings fire spicy, let your server know.

## Camarones Cancun 14

Grilled jumbo shrimp over a creamy cilantro salsita.

## Table side Guacamole 11

Avocado, cilantro, lime, shallots, tomato and serrano chile.

## Sweet Corn Tamales 9

Made fresh daily steamed corn tamales topped with fresh crema and salsa Verde on the side.

## Ceviche de Salmon 13

Tequila lime marinated salmon, red onion, cilantro, tomatillo, cucumber and avocado

## Rock Shrimp Lettuce Wraps 13

Crispy beer battered rock shrimp, sweet Chile salsa, cilantro, pickled jalapeños, bib lettuce wrap.

## Nachos 9

Crispy corn chips smothered with refried pinto beans, jack cheese, pickled jalapeños, guacamole, crema and queso cotija. Add chicken or steak \$3.

# Ensaladas N Sopa

## Cabo Salad 17

Achiote marinated and grilled chicken breast, guacamole, blue cheese, crispy bacon, hard-boiled egg, salsa fresca, served in a crispy flour tortilla shell with our house vinaigrette.

## Fajita Salad 16

Mixed greens salad topped with grilled fajita chicken, jack cheese, salsa fresca, black olives, avocado and queso cotija. Add steak \$3 add shrimp \$5.

## Ensalada de Salmon 17

Mixed greens tossed in our house made mango vinaigrette, topped with tropical fruits, walnuts and marinated grilled salmon.

## Chipotle Caesar Salad 8

Romaine lettuce, Cotija cheese, roasted parlic croutons with house made chipotle Caesar dressing. Add Chicken/Steak \$3 add shrimp \$5

## Pollo Tostada 16

Our gourmet tostada, layered with grilled chicken breast, black beans, shredded lettuce, jack cheese, salsa fresca, guacamole and crema. Add steak \$3 add shrimp \$5.

## Tortilla Soup bowl 4

Chicken broth, jack cheese and tortilla chips

# Enchiladas

## Enchiladas de Mariscos 18

Two crab and shrimp enchiladas covered with roasted tomatillo salsa, crema, avocado and queso cotija. Served with arroz Mexicano and refried pinto beans.

## Enchiladas Suiza 17

Two chicken machaca filled enchiladas covered with roasted tomatillo salsa, crema and queso cotija. Served with arroz Mexicano and refried pinto beans.

## Enchiladas de Mole Rojo 18

This truly authentic dish from Oaxaca comes with two chicken filled enchiladas covered in mole rojo and crema. Served with arroz Mexicano and black beans

# Combinaciones

Choice of Beef taco, Beef enchilada, Chicken taco, Chicken enchilada, Cheese enchilada, Pork tamale, Chicken Mole tamale, Chile relleno. Served with arroz Mexicana and refried pinto beans

Choice of one item 12 Choice of two items 16

Choice of three items 20



# Dos Tacos

## Camarones 12

Beer battered shrimp, charred pineapple avocado and chipotle aioli wrapped in warm flour tortillas. .

## Pescado 12

Griddled flour tortillas, seasoned grilled fish file, mango pineapple salsa fresca, shredded cabbage and smoked chile aioli.

## Pollo 11

Crispy flour tortillas with spiced grilled chicken, black beans, avocado tomatillo salsa, shredded lettuce, salsa fresca and queso cotija.

## Carnitas 11

House made corn tortillas filled with Mexican pork confit, salsa fresca and avocado tomatillo salsa.

# De La Parrilla

## Salmon de Morelia 20

Marinated and grilled salmon served over arroz verde, paired with spiced sautéed zucchini, yellow squash, carrots, bell peppers and black beans.

## Fajitas de Pollo 18

Sizzling marinated chicken red and green bell peppers, red and Spanish onions, tossed in our fajita marinade. Served with salsa fresca, guacamole, jack cheese and crema. Your choice of warm tortillas. Add steak \$3 add shrimp \$5

## Carne Asada 25

Grilled marinated USDA choice Rib Eye steak, with a roasted Anaheim Chile. Served with arroz Mexicano and refried pinto beans

## Steak Tampiquena 28

Grilled USDA choice New York steak marinated in a variety of chiles, garlic and olive oil. Served with a cheese enchilada, arroz Mexicana and refried

# Tradicionales

## Chile Colorado 17

Lean beef slowly roasted in our house made guajillo chile sauce. Served with arroz Mexicano and refried pinto beans

## Chile Verde 17

Lean pork sautéed with roasted green chiles, tomatoes, onions and spices. Served with arroz Mexicano and refried pinto beans. Your choice of warm tortillas

## Camarones Diabla 20

Mexican shrimp sautéed with our unique salsa diabla, made with fresh garlic, guajillo chile, white wine, herbs and spices. Served with arroz verde, salsa fresca and black beans.

# Lados 5

## Refried Beans or Olla Beans

## Arroz Verde (Veg)

## Arroz Mexicano

## Elote de Calle

Grilled corn on the cob with butter and spices.

## Chile Toreados

Charred and seasoned jalapeños.

## Quinoa pilaf

Toasted quinoa, shallots, garlic, cilantro, lemon and olive oil.

We are charging 3% living wages surcharge. 100% of this surcharge is used for our better wages and welfare of our employees.

20% Service charge is added to all parties of 10 or more.