

TACOS

dorado taco \$15
seared white catch fish, ice berg ,
chipotle mayonnaise, guacamole,
corn tortillas

taco de carnitas \$14
slow braised pork, cilantro, onion,
guacamole, corn tortillas

veggie tacos \$11
sautéed onion, peppers, zucchini,
green beans, squash,
corn tortillas

beef taco \$15
sautéed beef, chipotle mayonnaise,
guacamole, ice berg , corn tortillas

chicken taco \$14
sautéed chicken , chipotle
mayonnaise, guacamole,
ice berg , corn tortillas

CEVICHES

colima ceviche \$16
grouper with lemon juice, red onion,
tomatoes, cilantro, serrano chili

culiacan ceviche \$15
mussel, lemon juice, red onion, toma-
toes, cilantro, serrano chili,
pineapple

alcachofas y zetas ceviche \$14
artichoke, mushrooms, red pepper,
onion, black olives, with garlic,
cilantro, chipotle, capers,
orange juice

ceviche de camarones \$16
shrimp, red onion, pepper, garlic,
cilantro, fresh mango salsa

tuna coriander ceviche \$16
passion fruit, white onion, cilantro,
fresh apple

QUESADILLAS

Served with Tomatillo sauce

chicken \$15
Mexican cheeses,
oaxaca, panella, quesadilla
cheese

shrimp \$16
cabbage, chipotle mayo,
avocado, Mexican cheeses

beef \$ 15
red onion, cilantro, tomatoes,
Mexican cheeses

cheeses \$14
Mexican cheeses,
oaxaca, panella, quesadilla
cheese

veggie \$13
seasonal mix vegetables and
Mexican cheeses

BURRITOS

*Consisting of a wheat flour tortilla
wrapped or folded into a cylindrical
shape to completely enclose the
filling*

beef burrito \$ 29

chicken burrito \$ 26

**broken shrimp Acapulco
\$33**

vegetarian \$24

mix chicken and beef \$35

All served with

rice, charro beans
Mexican cheese, topped with
queso fundido, lettuce,
queso fresco, pico de gallo,

FAJITAS

*Commonly referring to any grilled
meat usually served as a taco on
a flour tortilla*

chicken \$28

beef top round \$34

shrimp \$35

**mix chicken and beef
\$34**

season vegetable \$26

All served with

chile poblano, cilantro, onion,
peppers, pico de gallo,
flour tortilla, guacamole

CAZUELAS

*Served with rice, charro
beans and flour tortillas*

mariscos \$49
half lobster, shrimp, scallops,
clams, grouper with chipotle
tomato sauce, sweet peppers,
onions, cilantro

pork al pastor \$33
slow braised pork, tomato,
onion, chili, yucatan potatoes,
salsa verde, sliced avocado

a la veracruzana \$36
with fish fillet, tomatoes,
capers, olives, peppers,
onions, salsa roja

cazuela ranchera \$39
rice, beans,chorizo, chicharon,
eggs, plantain, avocado



ANTOJITOS

empanadas de carnitas \$13
corn pastries filled, marinated beef,
salsa roja, sour cream

chicken tortilla soup \$10
shredded chicken, corn tortilla,
avocado, onion, tomatoes, chipotle,
chili, oregano, cilantro

refried bean dip \$9
pinto beans, cilantro, garlic, tortilla
and fried flour tortilla

queso fundido \$13
jalapeño, cilantro, chorizo, onion,
fried flour tortilla

ceviche sampler of 3 —\$17
choose three types of ceviche from
the ceviche options

TIPICOS

guacamole \$16
avocado, tomatoes, onions,
cilantro, lemon, jalapeño,
corn tortilla
Prepared table side

**build your taco panela
salad \$13**
mixed greens, honey jalapeño
dressing, grilled panella cheese,
tomatoes, avocado,
black beans, flour tortilla

chicken nachos \$13
tortilla, pico de gallo,
queso fresco, queso fundido,
tomatillo salsa, Mexican cream,
cilantro



SIDES

fresh pico de gallo \$5

white rice \$ 7

charros beans \$ 7

guacamole \$ 6

flour tortillas \$ 6

maduro plantain \$ 6

avocado sliced \$ 7

mexican cheese \$ 6

season vegetable \$ 6

tortillas chips \$ 3

salsa roja \$ 3

sour cream \$ 3

AUTÉNTICOS

chicken mango mole poblano \$29
roasted chicken, supreme with mango
mole sauce, toasted sesame seeds,
Mexican rice and sauté baby corn

fried red snapper \$36
whole snapper seasoned fried,
fried plantain, onion salad
and cilantro sauce

carnes asada \$39
grilled skirt steak with baby corn, onion,
nopales, red pepper, chili lime butter
with rice and banana

enchiladas de pollo \$27
corn tortillas, shredded
chicken, queso blanco, red sauce,
sour cream and pico de gallo



TEX MEX

shrimp al mojo \$45
with garlic, parsley, cilantro,
habanero sauce, sautéed vegetables,
Mexican rice

filet mignon \$42
chipotle tomato sauce, sautéed
onion with cilantro, tomatoes,
potatoes and plantain

lamb al chimichurri \$ 45
garlic roasted tomatoes, grilled
artichoke, patatas bravas and chimichurri
sauce

linguini mariscada \$49
seafood with tomato chipotle sauce
shrimp, calamari, clams, scallops, mussels

15% Service Charge as well as Local Tax will be added to your check.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of Food borne illness, please
notify us if you have any food allergies.

PARA LOS CHIQUILLOS

chicken nachos \$7

crispy tortilla, pico de gallo, queso fundido, tomatillo salsa, Mexican crema

veggie tacos \$6

sautéed onion, peppers, zucchini, green beans, squash, flour tortilla



quesadillas \$8

flour tortillas filled with cheese. Choice of mushroom, tuna, chicken, mix cheeses

grouper in salsa roja \$15

grouper, garlic cilantro cream, salsa roja, guacamole

fajitas

cilantro, onion, peppers, pico de gallo, flour tortilla, avocado

chicken \$14

beef \$17

mix beef and chicken \$15

vegetable \$12



CON TEQUILA

Margarita \$13

el jimador blanco
lime juice
simple syrup
agave
Pitcher \$22

Make or build your own
Flavored Margarita

Carson's Cup \$13

el jimador
grapefruit juice
lime Juice
simple syrup
beer

Sangria \$13

el jimador
red wine
fresh fruit
pitcher \$22

Pathfinder \$13

el jimador
simple syrup
lime juice
fresh mint leaves
cucumber

Sexy Mex \$13

rumchata
patron café
white & dark
chocolate

Norita \$12

el jimador blanco
pineapple juice
cinnamon syrup
lime juice

Marbiscus \$14

el jimador
lime juice
simple syrup agave
hibiscus flower
mint leave

Esmeralda \$12

el jimador
lime juice
ginger syrup
cointreau



TEQUILAS



tequila blanco

casa noble crystal \$20
el jimador blanco \$9
herradura blanco \$13
el capo silver \$21

tequila reposado

cabo wabo reposado \$11
herradura reposado \$15
casa noble reposado \$18

tequila anejo

gran corralejo \$26
el capo anejo \$29
el capo extra anejo \$34
gran patron bordeaux \$50

casa noble flight -\$17

crystal - reposado -
anejo

Aruban flight -\$32

gran corralejo
casa noble anejo
el capo extra anejo

mexicado flight-\$18

casa noble crystal -
mi casa reposado -
el capo anejo

reposado flight -\$17

cabo wabo - corazon -
corralojo

anejo flight -\$18

corralejo - corazon -
mi casa

CERVEZAS

Mexican Beers \$8.25

CORONA
XX - AMBAR
Negra Modelo
XX - Lager Especial
Modelo Especial