



LOS APERITIVOS

SALSA Y GUACAMOLE

DINNER **LUNCH** **BRUNCH**
SUN-THU: **MON-FRI:** **SAT-SUN:**
 4-10PM 11:30AM- 11AM-4PM
FRI-SAT: 4PM
 4-11PM



Classic Guacamole 18
 cilantro, lime, onion, jalapeño
 & cotija cheese

Tito Santana Guacamole 18
 mango, red bell pepper, jicama,
 habanero & serrano chiles

Pumpkin Guacamole 18
 roasted butternut squash, pumpkin seed
 salsa, mint, queso manchego

Chips & Salsa 8
 tomato, tomatillo, red onion,
 jalapeño & lime

NACHOS Y FUNDIDOS

Nacho Mama 19
 melted queso mixto, black beans,
 salsa ranchera, sour cream,
 pickled red onion & jalapeño

Macho Nacho 20 / 22
 nacho mama with chorizo or birria

Queso Fundido de Hongos 15
 wild mushrooms, jalapeño and poblano
 pepper, queso chihuahua and oaxaca,
 flour tortillas

Queso Fundido con Carne 15
 melted chihuahua, jack & cheddar
 cheese, chorizo, flour tortillas

The Nacho That Ate New York 50
 a **monster** Nacho Mama (for parties of 8 or more)
 ADD CHORIZO FOR \$6
 ADD BIRRIA FOR \$10

AGUACHILES, TOSTADAS & COCTELES

Tuna Tostadas*
 tuna with avocado,
 serrano & chipotle mayo
 on corn tortillas
 18

**Pineapple and
 Shrimp Coctel**
 chilled seafood broth,
 jicama and avocado
 20

Aguachile Verde*
 kampachi, crab, shrimp,
 tomatillo, melon,
 jalapeno
 23

**Tostada de
 Mariscos***
 shrimp, kampachi, crab,
 octopus, salsa fresca,
 avocado, piquin,
 lime juice
 22

*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.

SOPAS Y ENSALADAS



Tortilla Soup 11
 chicken, avocado, crunchy tortillas,
 crema fresca & queso fresco

Kale Caesar Salad 17
 oak leaf lettuce, vegan caesar dressing,
 grape tomatoes, crispy shiitake
 mushrooms & cashew "parmesan"

Little Gem Salad 17
 zucchini, radish,
 pumpkin seed vinaigrette, requesón

Langostinos a la Parrilla 23
 grilled head-on prawns, salsa macha, scallions

Chicken Quesadillas 17
 achiote marinated chicken, chihuahua cheese, tomatillo salsa
 & pickled jalapeño in a corn tortilla

Zucchini Quesadilla 15
 zucchini, corn, queso mixto and squash blossom

Black Bean Tlayuda 13
 crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado,
 jalapeño, lettuce & salsa roja
 ADD CHORIZO FOR \$4





EL PLATO PRINCIPAL



LOS HUEVOS



Blue Cornbread Benedict* 16
poached eggs, bacon, chipotle hollandaise, breakfast potatoes

Smoked Salmon Benedict* 20
poached eggs, smoked salmon, red onion & dill hollandaise, breakfast potatoes

Huevos Rancheros* 14
two eggs sunny side up, chorizo & salsa ranchera over a crispy tortilla

Mushroom Omelette..... 14
mushroom, kale & chihuahua cheese, breakfast potatoes

Breakfast Burrito 14
scrambled eggs, chorizo, potatoes, red rice & chihuahua cheese

Two Eggs Any Style* 15
scrambled, poached, over easy, sunny side up or omelette with breakfast potatoes, bacon or sausage, & white or wheat toast

PLATOS TÍPICOS

Buttermilk Pancakes.....12
vermont maple syrup

Chilaquiles Verde*15
queso oaxaca, radish, crema, salsa verde cocido, sunny side up eggs

4 oz. Steak 22

Grilled Chicken 18

Chicken Mission Burrito 14
cilantro lime rice, black beans, queso mixto, salsa roja, sour cream, pickled jalapeno, guacamole

Carne Asada Mission Burrito..... 16
cilantro lime rice, black beans, queso mixto, salsa roja, sour cream, pickled jalapeno, guacamole

Torta de Brisket 16
brisket, queso costra, cabbage and freso pepper slaw, avocado, chipotle aioli

LA HAMBURGUESA

Cheeseburger . 16.50
yellow american cheese, roasted green chiles, jalapeño russian dressing
add bacon +2



ENCHILADAS & TACOS

Chicken Enchiladas 17
salsa roja, habanero, queso cotija & crema

Black Bean Enchiladas 16
salsa pipian, chihuahua cheese, crema, mushrooms & pickled red onion

Beef Short Rib Enchiladas... 19
chile pasilla sauce, crema, queso fresco & fresh jalapeno

Shrimp Enchiladas..... 18
seafood sauce, cremayo, red cabbage, thai basil

Brussels Sprout Tacos..... 14
roasted brussels sprouts with cashew crema, almonds, & cotija cheese

Shrimp Tacos 18
cascabel chile, crispy potato, creamy queso mixto, rosemary, roasted cherry tomatoes

Chicken Tacos 16
chihuahua cheese, avocado, El Vez salsa & crema

Crispy Mahi Mahi Tacos . 17
red cabbage, avocado & chipotle pepper remoulade in a flour tortilla

Steak Tacos..... 18.50
grilled steak, cherry tomato pico de gallo & salsa taquera

Carnitas Tacos..... 16.50
tender pork belly & shoulder with salsa verde

Birria Tacos 20
chile braised beef, queso mixto, consommé, cilantro & onion

TACOS al CARBON for 2

COMBINATION OF TWO \$44

Traditional build your own tacos with rajas, onions, queso fresco, guacamole, crema, salsa roja & warm flour tortillas.

COMBINATION OF THREE \$63

Achiote Grilled Chicken 37

Grilled Shrimp 39

Grilled Skirt Steak 49

Adicionales \$7

- Bacon
- Turkey Bacon
- Breakfast Potatoes
- Seasonal Fruit
- Plantains con Queso
- Beans & Rice
- Grilled Corn on the Cob
- lime, chipotle & queso fresco