

DINNER MENU

CLASICOS

classics

GUACAMOLE CLASICO 14

Corn tortilla chips, white onion, jalapeno, cilantro, tomato, fresh lime juice, queso cotija, radish

DIP TRIO QUESO, SALSA Y GUACAMOLE 13

basket of crispy corn tortilla chips, tomato roasted jalapeño salsa, poblano queso and guacamole clasico

EMPANADAS DE PICADILLO DE RES 13

two empanadas made with ground beef, potatoes, tomato, garlic, pasilla chiles, cilantro, cabbage slaw, avocado-tomatillo sauce

QUESADILLAS 12

flour tortilla, cheddar, queso chihuahua, queso oaxaca, crema cotija, pico de gallo, and a side salad

Add: shrimp...7 carne asada ...10 chicken... 5

MARISCOS *seafood*

AGUACHILE CEVICHE 15

gulf white shrimp, fresh lime juice, cilantro, serrano chile, corn, cucumber, avocado, yellow corn tostadas

QUESO Y CHORIZO FUNDIDO 12

3 quesos blend, Logan's ground chorizo, avocado-tomatillo salsa, pico de gallo, cilantro, warm flour tortillas

NACHOS DE POLLO 12

Grilled chicken, corn tortilla chips, pico de gallo, pickled jalapeños, crema mexicana, cilantro, poblano queso sauce

TAQUITOS DORADOS DE POLLO 13

three taquitos with chipotle chicken, wrapped in crispy corn tortillas, tomatillo-avocado salsa, creamy cabbage slaw, queso cotija, pico de gallo

ALITAS DE POLLO 13

Six deep fried chicken wings tossed in agave-chipotle sauce served with cotija cheese crema and pickled jalapeños

ENSALADA *salad*

Add: shrimp...7 salmon ...10 chicken... 5
carne asada ...10

ENSALADA DE AGUACATE Y PALMITAS 12

avocado, hearts of palm, ruby red grapefruit,, jicama, radish, scallions, tajin, agave-lime-cilantro dressing

TACOS

3 flour tortilla tacos served with cilantro, Mexican rice and beans - Corn tortillas available upon request - Add avocado \$3

TACOS DE PESCADO 18

New England cod, lightly tossed in cornmeal and fried with cucumber relish and chipotle aioli

TACOS DE LENGUA 20

beef tongue tacos, braised 4 hours, habanero-mango salsa, fresh mango, chopped white onion

CAMARONES 18

Flash fried shrimp, cucumber relish, pickled red onions

TACOS DE CARNE ASADA 20

Sauteed flank steak tacos with guajillo salsa, pico de gallo, cilantro

TACOS DE VEGETALES 15

sweet potato, nopalito, Zucchini, corn, cabbage slaw, avocado slices

CHORIZO Y FRIJOLES 18

Chorizo, black beans, white onion with aguajillo salsa

PLATOS FUERTES *main dishes*

COSTILLAS DE CERDO 18

Baby back pork ribs tossed in mole sauce, corn and zucchini, plantains, black beans, salsa verde, grilled scallions

SALMON A LA PLANCHA 23

house blackened salmon topped with cotija crema, served with sauteed poblano peppers, white onions and chayote, pan seared golden potatoes with chingon sauce

CARNE ASADA DE ARRACHERRA 25

6oz grilled skirt steak, sautéed onions-peppers-zucchini, side yuca, coleslaw, guacamole, guajillo chile-cilantro salsa

MOLE *main dish*

served with sauteed peppers and onions, rice and plantains

POLLO (skin-on chicken breast) 25

PARA ACOMPANAR *sides*

ESQUITES 7

shucked grilled corn, chipotle, cinnamon, garlic, cilantro, crema cotija, lime

PLATANITOS MADUROS 7

pan fried sweet plantains, salsa chingón, crema, queso cotija, cilantro

YUCA FRITA 7

salsa chingón, queso fresco, red onion, cabbage slaw, cilantro

DESSERTS *postres*

TRES LECHES 9

Sweet soaked sponge cake, fresh fruit, whipped vanilla meringue

CHURROS CON NUTELLA 9

Deep fried pastry dough, filled with cajeta, rolled in cinnamon sugar, vanilla ice cream, Nutella

FLAN DE CARAMELO 9

Creamy vanilla custard, golden caramel, vanilla ice cream

BEBIDAS drinks

MCMX CÓCTELES ARTESANALES

*Upgrade any cocktail by adding your choice of Cointreau or Grand Marnier for \$4

FROZEN MARGARITA 10/40
Silver tequila, triple sec, organic agave, fresh lime juice, salt rim

CLASSIC MARGARITA 10/40
Silver tequila, triple sec, organic agave, fresh lime juice, salt rim

LA CONQUISTA 12/48
Silver tequila, triple sec, mango, tamarindo, cinnamon, organic agave, fresh lime juice

GUAVA CLAVADA 12/48
Silver tequila, triple sec, cloves, guava, organic agave, fresh lime juice

DIABLO 12/48
Jalapeño infused tequila, triple sec, organic agave, fresh lime juice, spicy rim

MEZCAL MARGARITA 12/48
House mezcal, triple sec, fresh lime juice, organic agave, salt rim

WATERMELON SPRITZ 12
Silver tequila, watermelon, lime, sparkling wine

PALOMA DE OTOÑO 14
Tequila, cardamaro, grapefruit, agave, lime

MEZCAL NEGRONI 14
Rayu mezcal, campari, dolin rouge

VINOS

	GLASS	BOTTLE
SAUV BLANC Proverb, California	11	44
ROSÉ Proverb, California	10	40
CABERNET Proverb, California	14	56

SANGRIAS

	Glass	Pitcher
RED SANGRIA	12	48
ROSE SANGRIA	12	48

CERVEZAS

CANS & BOTTLES	7
MODELO ESPECIAL , lager, Mexico	
TECATE , lager, Mexico	
PACIFICO , pilsner, Mexico	
DOS EQUIS , amber, Mexico	
CORONA EXTRA (24 oz) , lager, Mexico	13
CORONA LIGHT , light lager, Mexico	
DC BRAU "CORRUPTION" , IPA, DC	
HEINEKEN , lager, Netherlands	

NON-ALCOHOLIC

Jarritos	4
Soft drinks	3
Juices	4
Lemonade	5
Mocktails	6

-Mojitos (strawberry, passion fruit, pineapple)
-Margaritas (strawberry, passion fruit, pineapple)

TEQUILA

	Blanco	Reposado	Anejo
MILAGRO	10	00	00
MI CAMPO	11	12	00
ESPOLON	12	00	14
HERRADURA	00	14	15
CASA NOBLE	13	00	19
DON JULIO	00	00	20
HORNITOS	13	14	15
PATRON XO CAFÉ	11	00	00
PATRON SILVER	13	00	00
CHINACO BLANCO	13	00	00
LOS ARANGO	14	00	00
PURA VIDA	00	14	00
SIETE LENGUAS	15	00	00
DULCE VIDA	00	00	15
EL TESORO	13	00	15
ARTENOM 1146	15	17	18
CASA DRAGONES	20	00	00
AVION 44 EXTRA	12	00	00
CASAMIGOS	19	20	21
CODIGO ROSA	14	00	00

MEZCAL

	Blanco	Reposado	Anejo
ILEGAL MEZCAL	14	15	16
DON AMADO	14	00	00
RAYU JOVEN	12		
YUU BAAL	13		
DEL MAGUEY VIDA	13		
DEL MAGUEY CHICHICAPA	15		
DEL MAGUEY CREMA	15		
DEL MAGUEY IBERICO	34		
DEL MAGUEY PECHUGA	44		