## Antojitos

**(Cravings)**

4pm to 6pm & After 9pm

### Elote $3
Mexican corn on the cob with cotija cheese, crema, chile.

### Huarache $7
Corn masa flatbread, refried black beans, filet mignon, arugula, manchego, chile toreado.

### Añaschile $6
Shrimp, avocado mousse, cilantro, ennumber, red onion, lime juice

### Tacos de Asada $4
Two mini tacos, adobo steak, cilantro, onion, salsa verde.

### Ravioli de la Casa $9
Shrimp and crabmeat, tomato, green onion, chile ancho, arugula, lobster – chipotle sauce, microgreens.

### Ensalada de Arugula $7
Arugula, jicama, pumpkin seeds, pineapple – tequila vinaigrette.

### Tamal $6
Homemade pork tamales.

### Callos de Hacha $12
Jumbo scallops, asadero cheese, arugula, pickled red onion, piloncillo – arbol sauce.

### Tostados de Fajita $6
Beef brisket, black beans, jalapeno, cabbage, cotija cheese, crema, Cholula sauce.

## Sunday Brunch

### Omelettes
(Served with fresh fruit and homefries)

### Jardinero $9
Tomato, onion, swiss chard, mushrooms, jalapeno, chihuahua cheese. Served with homefries.

### Española $9
Chorizo, potato, Manchego cheese.

### Pesquera $10
Salmon, roasted fennel, tomato, onion, tomatillo sauce.

(Sunday Brunch Cont.)

### Salads and Soup

#### Hacienda Taco Salad $10
Choice of grilled steak, chicken or shrimp. Tomatine and red leaf lettuce, tomato, carrot, ennumber, red onion, queso fresco, flour tortilla shell. Hacienda Ranch dressing or Pineapple – Tequila – Lime.

#### Versano $7
Crunchy jicama, ennumber, manche, chile dust, fresh greens.

#### Sopa de Elote
Cup $3.5 Bowl $5
Our house recipe corn and roasted poblano pepper soup.

### Entrees

#### Arroz con Pollo $8
Chicken, potato, corn, poblano peppers, onions, red chile sauce, chihuahua cheese, Mexican rice.

#### Salpicon de Carne $7
Beef brisket, zesty salsa verde, Mexican rice, black beans.

#### Tilapia Veracruzana $10
Fresh Tilapia, pan-seared, tomato, onion, jalapeno, green olives, capers. Served with cilantro rice and squash and carrots.

#### Tamales de Puerco $8
House pork tamales, Mexican rice, black beans.

#### Chilaquiles con Carne $9
Traditional Mexican dish. Corn tortillas, lightly fried with onions, mushrooms, tomatillo sauce, chihuahua cheese. Topped with grilled adobo steak.

#### Ravioli de la Casa $9
Open-faced ravioli, shrimp, creamed, chile ancho, tomato, green onion, locater – chipotle sauce, microgreens.

#### Shrimp and Grits
The South meets South of the Border. Our Mexican version of this Southern favorite.

#### Quesadilla de Salmon $9
Open-faced quesadilla, ancho-rubbed grilled salmon, baby greens, ennumber crema, cilantro – prato cotija cheese.

#### Huevos Rancheros $8
Three fried eggs, over a corn tortilla, savory tomato sauce, black beans, Mexican rice.
**DINNER**

**Entremeses**

- Guesmole Fresco $9
  - Prepared table-side, at gusto, pico de gallo and jalapeño peppers. Served with chips and salsa.
- Queso Chipotle $8
  - Not just your ordinary cheese dip. Served with chips and salsa.
- Calmar al Chipote Dulce $10
  - Corn meal-dusted, calmar steak, tomato-chipotle-honey sauce and chipotle roulée.
- Queso Fundido $9
  - Melted Oaxacan cheese, choice of, piquillo peppers.
  - Served with warm flour tortillas.
- Tostadas de Camarones a la Diabla $10
  - Shrimp, tomato and chile de arbol sauce, pico de gallo, avocado, corn tostada.
- Calimoso $10
  - Shredded pork, mango, garlic and habanero sauce, mango-infused rice, plantain chips, prikkly pear reduction.
- Camarones Poblanos $20
  - White shrimp, Poblano-Pineapple sauce, green rice, arugula-jicama salad.
- Camarones al Carbon $20
  - Grilled white shrimp, huitlacoche rice, avocado-lomentillo sauce.
- Callos de Chacal $24
  - Wild caught U10 scallops, grilled asadero cheese, pickled red onion, arugula, Mexican rice, pear-cilantro nioi.
- Marbella $18
  - Flour tortillas, filled with shrimp, ensaimad, green onion, tomatoes, baby jack cheese, lobster-chipotle cream sauce, jicama rice, jalapeño chayote and carrots.
- Pesos Frescos
  - Fresh catch of the day. Market Price. Ask your server.
- Las Enchiladas $16
  - Enchiladas are served with Mexican rice, alised avocado, cilantro, onion, crema fresca.
- Fajitas $20
  - Chicken, poblano pepper, green peas, corn, onion, carrots, baby artichokes, jicama rice.
- Mixto de Borrego $24
  - Resized Lamb Shank, Ancho-Chocolate Mole, Mexican rice, onion, cilantro, warm corn tortillas.
- Arroz con Pollo $16
  - Chicken, poblano pepper, green peas, corn, onion, carrots, baby artichokes, jicima rice.
- Pollo Hornado $16
  - Baked chicken, roasted tomato-jalapeno cream sauce, roasted poblano peppers, corn, onion and, cotija cheese, huitlacoche rice.
- Pollo Adobado $16
  - Adobo-rubbed chicken breast, red potato, chile poblano, onion and cotija cheese, huitlacoche and cheese tacos, nutty green mole.

**LUNCH**

**Entremeses/Appetizers**

- “Got Guesmole” $4.5
  - Fresh & chunky
- Queso Chipotle $4.5
  - Not just your ordinary cheese dip.
- Queso Fundido $9
  - Melted Oaxacan cheese, choice of bell peppers or piquillo-laced mushrooms.
- Ennchiladas $16
  - Enchiladas are served with Mexican rice, allised avocado, cilantro, onion, cream fresca.
- Queso Fundido $9
  - Melted Oaxacan cheese, choice of bell peppers or piquillo-laced mushrooms.
- Calmar al Chipote $10
  - Corn meal-dusted calmar steak, tomato-chipotle-honey sauce and chipotle roulée.
- Ensaladas/Salads
  - Pollo Asado $8
    - Grilled chicken, red and green bell peppers, fennel, roasted-tomato balsamic vinaigrette, cotija cheese.
  - Tasty Tamarind $8.5
    - Grilled chicken, spring greens, mango, pecans, queso fresco, marinade vinaigrette.
  - Tijuana Caesar Salad $8.5
    - Romaine and red leaf lettuce, anchovy, croutons, cotija cheese, and Caesar dressing. Add Chicken or Shrimp $8.5

**Classicos**

- Choose one $4.5
- Choose two $7.5

- Enchilada Roja
- Enchilada Verde
- Tamal
- Queso Fundido

_Fajitas a la parilla_

**“On the Grill”**

- Fajitas are served on a sizzling skillet with onions, and red and green bell peppers.
- Served with charro beans, sour cream, pico de gallo and monterrey jack cheese.

- Grilled Adobo-Steak Fajitas $16
- Tamarron-Chipotle Chicken Fajitas $16
- Mango Mojo Shrimp Fajitas $16

**Burritos**

- Loco $8.5
  - Adobo chicken or adobo steak, seasoned onions, romaine lettuce, black beans, Mexican rice, roasted-tomato-jalapeno cream sauce.
- Pastor $7.5
  - Cochinita pibil (Yucatan roasted pork), Mexican rice, charro beans, tomatillo sauce, cotija cheese.
- Quelites $7.5
  - Caras padeles, swiss chard, tomato, cilantro, onions, red and green bell peppers, green rice and black beans, tomatillo sauce and cotija cheese.
- Camarones $9.5
  - Chile-laced shrimp, cilantro rice, cabbage, carrots, cilantro, tomato, and chipotle sauce.
- Ecosole $9.5
  - Grilled salmon, fennel, swiss chard, cilantro rice, tomatillo-jalapeno sauce, cotija cheese.

**Especialidades**

- Tacos Maya $9
  - Steak tacos, red and green bell pepper, onion, grilled pineapple, monterrey jack cheese, charro beans.
- Almures $9
  - Choice of steak, shrimp or chicken with poblano peppers, onions, chile ancho sauce, monterrey jack cheese, Mexican rice.
- Marbella $9
  - Shrimp, ensaimad, tomato, green onion, ancho rajas, monterrey jack cheese, wrapped in a flour tortilla. Served with cilantro rice, jalapeño vegetables.
- Manehuatele $18
  - Grilled chicken breast, savory sauce of three varieties of dried chili peppers, Mexican rice.
- Mucho Mango $9
  - Shrimp, mango mojo-habanero sauce, fried plantain, mango rice.
- Bollito $8.5
  - Choice of spicy pulled pork or grilled adobe chicken, served on a ciabatta roll, chilinom mixtli, lettuce, tomato, red onion, black beans, naked guacamole and mayo. Add jalapenos for spice.
- Tacos del Mar $8.5
  - Beer-battered seasonal catch or shrimp, naked guacamole, creamy lime dressing, chile de arbol salsa, pico de gallo, cabbage, flour tortilla. Choice of Mexican rice or cilantro rice.