



Mexican Menu

Mexican Salads

Romaine lettuce, cherry tomatoes, black beans, fresh cilantro, diced red onions, cucumber, diced red bell peppers, avocados, and lime and honey vinaigrette.

Fajita taco salad, grilled chicken or steak, with sautéed peppers, onions, crispy tortilla bowl, radicchio and kale, sour cream, guacamole, and fresh pico de gallo.

Mexican Corn & Blackbean Salad with Coffee Chipotle aioli- blue corn tortilla, grilled corn, black beans, tomatoes, red onions, avocados, and finished with a chipotle aioli.

Mexican Soups

Caldo de pollo -traditional chicken soup made with braised chicken thighs and quarters, carrots, potatoes, zucchini, onions, aromatics, onions, and fresh herbs finished with fresh lime.

Chicken tortilla soup -made with chicken thighs, roasted tomatoes, garlic, and onions, then braised in a chicken bone broth tomato broth and ancho chilies, and then finished with fresh cilantro, avocado, fried tortillas, fresh lime, and queso fresco.

Sopa de Lima - traditional soup made from grapefruit, limes, chicken bone broth, corn, bell peppers, your choice of protein, tomatoes, vegetables, and finished with tortillas, pico, and cilantro.



DINNER MENU

MEXICAN MAIN COURSES

Carna asada tacos- marinated and grilled skirt steak, either blue corn tortillas or flour tortillas, black refried beans, pickled red onions, Cotija cheese, salsa verde, and fresh cilantro served with either Mexican rice or cilantro lime rice.

Salsa verde chicken thigh enchiladas- braised chicken thighs with mozzarella cheese, salsa verde, baked with Cotija and mozzarella cheese, and finished with fresh radishes, pickled onions, and fresh cilantro.

Red enchiladas - ground grass fed organic beef spiced with chilies, cumin, garlic powder, onion powder, and ancho powder, made with a smoky red chipotle red enchilada sauce baked and finished with Cotija and Oaxaca cheese.

White Fish and Avocado Tostadas with Cilantro Sauce- spiced and grilled white fish, red cabbage, leafy greens, green onions, cilantro, mangos, and cilantro crema served with Mexican street corn on the cob.