



Aperitivos

Guacamole

Prepared fresh at your table and presented in a molcajete bowl..... 17.50

Chile Con Queso

Our own special blend of queso blanco and chile blended to perfection..... 13.50

Quesadillas

Cheese..... 13.95
Mesquite Chicken..... 17.95
Tiger Prawn..... 19.50
Steak..... 19.95
Vegetarian..... 15.95
Served with guacamole & sour cream.

Nachos

Black beans, guacamole, salsa.... 13.50

Crab Tostada

Jumbo lump crab, cilantro, red onion, avocado... 16.50

Elote

Mexican street corn: crema, cotija, cilantro..... 9.00

Posole

Traditional Mexican tender pork and hominy stew... 13.50

Tortilla Soup

A light broth, fresh vegetables, tortilla strips, avocado slices..... 10.50

Green Chile Stew

Lean tender chunks of pork and potatoes stewed in New Mexican green chile. Served with a side of flour tortillas... 15.50

Caesar Salad

The traditional way..... 12.50

Garden Salad

Mixed baby greens, tomatoes, jicama & carrots. Your choice of dressing.... 12.50

Spinach Salad

Baby spinach, goat cheese, red onion, pepitas, chipotle balsamic dressing..... 13.50

Taco Salad

Mexican rice, corn, black beans, mixed baby greens, cilantro lime dressing. Served in a tostada shell.
Chicken..... 18.50
Steak..... 20.50
Veggie..... 16.50

Vegetariano / Vegano

Grilled Vegetable Fajitas

Fresh zucchini, red & green peppers, onions, corn & tofu served on a sizzling platter with housemade corn or flour tortillas, rice and refried beans..... 19.50

Black Bean Enchiladas

Two corn tortillas filled with southwestern style black beans. Served with rice & corn..... 15.95

Enchiladas Verduras

Two soft corn tortillas rolled with pan roasted garnet yam and poblano chile, topped with green tomatillo salsa, cheese & avocado. Served with corn & black beans.... 17.95

Tamale

Made in house the traditional way, 2 tamales wrapped in husks, filled with corn, poblano chile, garlic & onions, topped with your choice of chile. Served with rice & beans.... 16.50

Chile Relleno

Two roasted poblano chiles stuffed with jack cheese, served with rice & beans.... 19.95
One Relleno with rice & beans..... 16.95

Combinacione

One each: bean burrito – cheese enchilada – guacamole taco
Served with rice & beans..... 17.75

Tacos Verdes

Sautéed baby vegetables, green chile dusted tofu, poblano crema, cilantro
Served with rice & black beans.... 17.95

Tacos Al Pastor Vegano

Achiote cauliflower, pineapple, guajillo crema, radish, cilantro
Served with rice & black beans..... 18.95

We use fresh free-range chicken. Our chiles are Mesquite roasted. All our cooking oil is high grade cholesterol free canola.

18% gratuity will be added to parties of 6 or more.

a la Mexicana

Pollo en Mole Poblano

A boneless breast of chicken, mesquite grilled and smothered in mole sauce, topped with red onion and sesame seeds. Served with rice & refried beans..... 21.50

*** Our Mole Contains Peanuts

Arroz con Pollo

Fresh boneless breast of chicken sautéed with tomatoes, bell peppers & Mexican oregano. Served over rice, topped with avocado slices.....20.50

Puerto Vallarta

A rich combination of jumbo lump crab, tiger prawns and chicken breast, sautéed in a fresh tomato and white wine sauce, topped with melted cheese. Served with rice & beans.... 23.50

Crab Enchiladas

Two corn tortillas filled with sautéed jumbo lump crab topped with green tomatillo salsa & sour cream. Served with corn & black beans..... 24.50

Burrito de Carnitas

Flour tortilla filled with seasoned Jalisco pork & refried beans, served with guacamole & sour cream, rice & pico de gallo salsa..... 19.50

Plato de Carnitas

A sizzling combination of pico de gallo & Jalisco shredded pork. Served with whole beans, guacamole & fresh corn tortillas..... 22.50

Southwest Platters

Lone Star Ribs

Fresh baby back ribs baked until tender, mesquite smoked & basted with our own special barbecue sauce..... 21.50

Carne Adovada

Lean chunks of pork in a Chile Caribe sauce. A New Mexican favorite... 20.50

Arizona Chimichangas

Two deep-fried burritos: chicken or beef. Guacamole, rice & beans.... 18.50

San Diego Fish Tacos

Two housemade corn tortillas filled with red snapper and spicy seasonings. Served with corn & black beans.... 19.50

Enchiladas de Pollo con Mole

Two soft corn tortillas rolled with chicken, topped with mole sauce, red onion & sesame seeds..... 17.50

Combinaciones

Hard Taco

Crispy corn tortilla filled with your choice of chicken, beef or guacamole.

Enchilada

Soft corn tortilla rolled with cheese, shredded beef or chicken, topped with red or green chile.

Tamale

A housemade specialty, the best of the best. Made fresh here daily.

Burrito

Soft flour tortilla filled with refried beans, beef or chicken, topped with chile.

One item	Two items	Three items
13.50	16.50	18.50
Includes Mexican rice and beans Sopapilla served on request		

We can accommodate separate checks. Please request at the start of your meal.

All our cooking oil is high grade cholesterol free canola.

Most entrees can be prepared gluten free upon request.

20% gratuity will be added to parties of 6 or more.

Sizzling Fajitas

All fajita platters are served with a side dish of charro beans, rice, pico de gallo salsa, guacamole and fresh housemade corn or flour tortillas.

Steak

Tender strips of seasoned skirt steak grilled just right.
28.50

Chicken

Tender perfectly grilled strips of fresh seasoned chicken breast.
25.50

Los Cabos

A tasty combination of tiger prawns & strips of seasoned chicken breast.
27.50

Fresh Seafood

A flavorful combination of tiger prawns, red snapper & jumbo scallops, seasoned and grilled to perfection.
29.50

Fajita Combination

*Make your own by choosing 3 of the following items:
Beef – Chicken – Jumbo Scallops – Red Snapper – Tiger Prawns – Vegetables*
32.50

WARNING: FAJITA PLATTERS ARE EXTREMELY HOT.

Mesquite Grill Platters

Cowboy Steak

*Roswell Ranch steak, N.Y. Strip topped with roasted New Mexican Green chiles and melted jack cheese on request.
Served with vegetables & whole beans....* 56.95

Soft Tacos Al Carbon

*Two housemade corn tortillas filled with tender grilled fajita steak, onions, cilantro and bell pepper salsa.
Served with grilled vegetables, charro beans & guacamole....* 21.50

Brochette De Camarones

*Skewered tiger shrimp, perfectly grilled & basted with smoky chipotle salsa.
Served with Mexican rice, black beans & sautéed corn.....* 25.50

Burrito de Carne Asada

*A flour tortilla filled with grilled fajita steak and whole charro beans.
Served with rice and sautéed corn.....* 21.50

Beverages

Dark French Roast Coffee..... 3.50
Brewed Tea (Iced or Hot) 3.50
Coca-Cola and other Soft Drinks..... 3.50
San Pellegrino..... 4.50
Bottled Spring Water..... 1.95
Agua Fresca del Dia..... 4.50
Housemade Lemonade..... 4.50
Original, Mango, Prickly Pear, or Raspberry

All our Margaritas are made with Gold Tequila and Freshly Squeezed Limes