Seafood Plates (Served w/rice, beans & tortillas)

Shrimp Fajitas sautéed w/spices, fresh tomatoes, onions, red & green peppers **$14.95**
Pescado Veracruzano Mahi Mahi in white wine garlic butter broth & sautéed spinach **$13.95**
Camarones a la Diabla seasoned w/peppers onions & habanero chile sauce **$13.95**
Camarones Rancheros shrimp prepared w/peppers & ranchero sauce **$13.95**
Camarones al Mojo de Ajo seasoned w/butter & garlic **$13.95**
Chile Marinero poblano pepper stuffed w/chopped shrimp, almonds, pecans & tomato sauce. Topped w/creamy poblano pepper sauce & sour cream. Served w/black beans & rice **$12.95**
Coctel de Camaron mexican shrimp cocktail, pico de gallo, clamato, tapatio sauce, & avocado **$10.95**
Tostadas de Ceviche Crunchy tortillas w/fish & shrimp ceviche **$8.95**

House Specialties (Served w/rice, beans & tortillas)

Gaucho Steak grilled ribeye, caramelized onion, roasted garlic, serrano chile, red chilaquiles & salad **$15.95**
Carne a la Tampiqueña grilled flat iron steak, cheese enchilada & guacamole **$14.95**
Cochinita Pibil achiote marinated pork slow-roasted in banana leaf **$13.95**
Cuban Chicken marinated roasted chicken, black beans, white rice, topped w/almonds, raisins, tomatoes and served with plantains **$12.95**
Chile en Nogada Poblano pepper stuffed w/ground beef, dried fruits, nuts & topped w/pecan sauce **$12.95**
Chuletas en Chile Pasilla Pork chops baked in our special pasilla chili sauce. Served w/rice & black beans **$12.95**
Carnitas slow-cooked pork, served w/guacamole, pico de gallo & cilantro **$12.95**
Nopalitos con Carnitas diced nopal cactus w/slow-cooked pork **$12.95**
Steak Asado grilled w/pico de gallo salsa **$12.95**
Chicken Mole w/rice & black beans **$12.95**
Chile Relleno a green pepper stuffed w/cheese **$10.95**
Chile Verde tender chunks of pork in a mild green chile sauce **$9.95**
Chile Colorado tender chunks of beef in a mild red chile sauce **$9.95**
Beef Fajitas $13.95 / Chicken Fajitas $12.95 sautéed w/spices, fresh tomatoes, onions, red & green peppers

Meat Choices • Asada (Steak) • Pollo (Chicken) • Carnitas (Fried Pork) • Pastor (BBQ Pork) • Ground Beef

Appetizers

Sopes Two sopes topped w/your choice of meat, refried beans, crema fresca , cheese, lettuce & pico de gallo **$8.00**
Ceviche de Pescado Citrus marinated fish served w/avocado **$7.95**
Ceviche de Camaron Citrus Marinated shrimp w/avocado **$7.95**
Blue Corn Taquitos three chicken taquitos w/homemade style guacamole **$6.95**
Beef Taquitos three beef taquitos w/homemade style guacamole **$6.95**
Guacamole homemade style mashed avocados, tomatoes, onions **$6.50**
Empanadas Masa turnovers stuffed w/squash blossoms roasted corn poblano peppers mexican cheese & sausage **$6.00**
Panuchos two tortillas stuffed w/black beans & topped w/cochinita pibil **$5.00**
Cheese Crisps crispy flour tortillas smothered w/cheddar cheese & garnished w/jalapeno peppers **sm $3.25 Lg $5.25**
Queso fundido melted cheese topped w/chorizo **$4.00**

Soup/Salad

Cocido de Res Homemade beef soup w/chunks of beef, fresh vegetable & herbs **cup $3.95, bowl $9.95**
Chicken Tortilla Soup w/roasted tomato, chipotle, avocado & cheese **cup $3.25, bowl $6.95**
Sopa de Lentejas Lentils cooked w/a variety of fruits, onions, & bacon **cup $3.25 bowl $6.95**
Albondiga Soup ground beef meat balls w/vegetables **$6.95**
Blue Corn Chicken Toastada Salad lettuce, black beans, cheese, roasted corn, pico de gallo & guacamole **$9.95**
Chicken Salad romaine lettuce, avocado & tomato **$9.95**
Caesar Salad romaine lettuce w/Caesar dressing **$7.00**
Ensalada de Nopales Diced cactus mixed w/tomatoes, cheese, jalapeños & onions. Served w/two homemade corn tortillas **Sm $4.95 Lg $7.95**