



ENTRADAS

IOWA RIBEYE ASADO

Grilled 12 oz local ribeye, served with our dark, smokey Mole Viejo, roasted beets, sweet potatoes, Oaxacan black beans, ensalada fresca and house tortillas. \$39.75*

CARNE ASADA

10 oz Arrachera steak marinated with beer and grilled. Topped with roasted onions and corn. Served with refried beans, rice, pico de gallo and house tortillas. \$29.50*

MORISQUETA

This dish hails from the state of Michoacan, Mexico. Crispy beef flautas, heirloom rice and black beans. Topped with shredded lettuce, tomatoes, queso fresco and sweet oregano vinaigrette. \$20.00

CHICKEN ENCHILADAS DIVORCIADAS

Three handmade corn tortillas, stuffed with shredded chicken and cheese. Topped with red guajillo and green tomatillo sauces, queso fresco and sour cream. Served with rice and refried beans. \$22.00

RED SNAPPER SARANDEADO

Skin on red snapper, coated in our Jalisco style sarandeado adobo. Served on a bed of heirloom rice and topped with chile oil, ensalada fresca and oranges. \$28

V VEGAN ALMENDRADO

Thickly sliced roasted cauliflower, sweet potatoes, beets, butternut squash and Brussels sprouts, on a bed on Mexican wild rice. Served with ensalada fresca and savory mole almendrado. 19.50

MOLE VIEJO

A complex, traditional sauce created with over 30 ingredients, ground in a stone mill, with chilhuacle and pasilla peppers,peanuts, Mexican chocolate, fruits,herbs and spices. Served with chicken confit, rice and roasted squash \$28.50

PORK CON MOLE ALMENDRADO

Two 8 oz Iowa pork chops with rice, roasted Brussels sprouts and butternut squash. Served with a lighter mole almendrado \$27.50

V CHILE RELLENO

Roasted poblano pepper stuffed with chihuahua cheese and fried with a delicate coating. Served over a bed of rice, Jalisco tomato broth, sour cream and house tortillas. \$19.50

MILANESA

Choice top round steak breaded and fried to perfection. Topped with ensalada fresca and heirloom tomatoes. Served with rice, refried beans, and a side of house tortillas. \$23.50

TLAYUDA

Large heirloom corn tortilla topped with black beans, melted Oaxaca cheese, grilled steak, greens, heirloom tomato & Oaxacan salsa. \$25.75

TACOS Y BURRITOS

NOTE: YOUR CHOICE OF 3 TACOS OR 1 BURRITO.

All our tortillas are stone ground and hand made in house from Heirloom Mexican corn or Ancient Sonoran wheat

Add a side of our Mexican rice and house pinto beans for \$4.50

CARNITAS

Michoacan style pork confit with hints of cocoa and citrus. Topped with pickled onion, cabbage, cilantro and salsa verde. \$17.80

CARNE ASADA

Beer marinated and grilled arrachera steak and roasted onions topped with pico de gallo, queso fresco, avocado y salsa asada. \$19.50

QUESA BIRRIA

Jalisco style premium beef shank, rib, and top round marinated in adobo and slowly braised. Served in three crispy corn tortillas or one flour tortilla, with melted cheese, onions, cilantro, and a side of console. \$19.50

BARBACOA

Tender cuts of prime beef cooked low and slow. Topped with onion, cilantro, radish and salsa roja. \$18.20

AL PASTOR

A Mexico City delicacy. Tender pork marinated in adobo and roasted on a vertical spit with onions and fresh pineapple. Topped with fresh pineapple, onion and cilantro with green avocado salsa. \$19

CAMARON (SHRIMP)

Beer battered shrimp, fried and topped with fresh slaw, chipotle mayo. \$19.50

FISH CHICHARRON

Orange Roughy marinated in lime, breaded and fried to crispy chicharron perfection. Topped with fresh slaw, pico de gallo, and chipotle mayo. \$19.50

V VEGAN SARANDEADO

Sweet potato, zucchini, corn, onions, and tomatoes marinated in our sarandeado adobo. Topped with fresh pineapple slaw and avocado. Served with salsa rojo. \$17.85

SIDES

BLACK OR REFRIED BEANS \$5

FRIED WHOLE JALAPENO \$1.75

MEXICAN WILD RICE \$5

EXTRA SALSA \$1

SEASONAL ROASTED VEGETABLE \$6

EXTRA BASKET OF TORTILLAS OR CHIPS \$3

V Vegetarian Option

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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ENSALADAS Y SOPAS

ENSALADA DE LA CASA

Arugula and mixed cabbage, fresh nopales, heirloom tomato, radish, pickled onion, avocado, queso fresco and lime. \$13.50 • Add chicken, shrimp or steak +5.25

ENSALADA DE INVIERNO

Romaine, butternut squash, apples, pickled red onion, radish, avocado, peanuts, jalapeno vinaigrette. \$15 • Add chicken, shrimp or steak +5.25

CHIPOTLE CAESAR SALAD

Invented by Caesar Cardini, an Italian man living in Tijuana, Mexico. Romaine, smokey chipotle Caesar, heirloom tomatoes, cucumber, red onion, shaved parmesan and crispy tortilla strips. \$13.50 • Add chicken, shrimp or steak +5.25

V SOUP OF THE DAY

Chef's choice of traditional Mexican soup. cup and two tortillas \$6.50 / bowl and 3 tortillas \$11.25

TESMOLE DE MARISCOS

Flavorful seafood soup with shrimp, orange roughy, octopus, grilled tomato, and fresh masa dumplings called chochoyotes. Seasoned with guajillo pepper and lime. Served with house corn tortillas \$23.75

POZOLE

A spicy, broth soup made with pork, heirloom hominy, roasted peppers and onions. Topped with fresh cilantro, onion, and radish. Served with a lime wedge and house corn tortillas. Appetizer \$12.60 • Entree \$22.99

BIRRIA SOUP

Traditional Jalisco style beef soup with slow braised beef in a flavorful broth. Topped with lime, onion, cilantro and fresh radish. Served with house corn tortillas. \$23.75



ANTOJITOS

V ESQUITES (STREET CORN)

Mexican heirloom corn, sauteed with green peppers, onion and epazote, a flavorful herb. Topped with lime, mayo and house tajin. \$8

V BRUSSELAS CON CHAMOY

Crispy fried Brussels sprouts tossed with a sweet and lightly spicy chamoy glaze. Topped with peanuts and queso fresco. \$9.50

HEIRLOOM CORN NACHOS

Refried beans, house queso, your choice of chicken, beef or carnitas, guacamole, sour cream, pickled vegetables and salsa asada. \$18.99 Especiales \$3

SOPES

Two hand made thick corn tortillas, refried beans, lettuce, pickled onions, crema and queso fresco. \$9.99 Add shredded chicken or beef +4

QUESO CON CHORIZO Y NOPALES

Hot chihuahua cheese, chorizo, and grilled cactus leaf. Served in a hot skillet with house corn tortillas \$11

V GUACAMOLE FRESCO

Hand made guacamole with jalapeno and tomato. Topped with pico de gallo and queso fresco. Served with fresh tortilla chips \$9

CEVICHE Y TOSTADAS

Fresh seafood salad with scallops, yellowfin tuna, shrimp, octopus, lime, orange and sweet peppers. Topped with an epazote pesto and fresh avocado. Served with house tostadas Small \$17.50 Large \$31.50

V QUESADILLA

Three crispy corn tortillas with chihuahua and asadero cheese, Served with salsa asada \$7.25 Add chicken or steak \$5.50

V SALSA SAMPLER

Three rotating house salsa. Served with fresh tortilla chips \$6

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