

STARTERS

Chips & Salsa upon request

Guacamole	14	Ceviche*	16
Made daily with the freshest ingredients, served with warm tortilla chips. Mild, medium, or hot		Jalapeño infused citrus marinated medley of tuna, shrimp, & scallops	
Strawberry-Queso Fresco Guacamole	16	Crab Empanadas	15
		4 crispy corn empanadas filled with jumbo lump crab meat, with avocado-salsa verde puree & mango/pineapple salsa	
Grilled Mexican Street Corn	6	Stuffed Jalapeños 🌶️	10
Cotija cheese, cilantro, chile powder and garlic aioli		Grilled Jalapeños stuffed with bacon, garlic, roasted tomatoes & cotija cheese topped with chile de arbol salsa	
Avocado Frites	10	Tortilla Soup	9
Fried butter milk coated avocados		Pasilla chile flavored soup with grilled chicken, avocado, queso fresco, charred tomatoes, black beans, grilled corn & zucchini, topped with crispy tortilla strips	
Sashimi Tuna Tostadas*	15	Mexican Shrimp Cocktail	14
4 mini tostadas with raw tuna, on a bed of guacamole with cucumbers, jicama, mango/pineapple salsa, toasted sesame seeds and agave/soy glaze		Jumbo shrimp in an avocado salsa cocktail sauce	
Queso Fundido	12	Wings	Small 9 Large 16
Mix of Oaxaca & Chihuahua cheeses baked with chorizo, onions and poblano pepper; served in a cast iron skillet Add mushrooms \$2p		Jumbo sized wings. Choose from Chipotle Hot Sauce, Habanero Fire, or traditional mild, medium or hot buffalo sauces, with blue cheese	
Nachos	12		
Heaping pile of fresh tortilla chips filled with black beans, black olives, a blend of cheeses & topped with our own pickled jalapeños, served with crema & pico de gallo			
Beef 14 Chicken 16 Steak 17			

QUESADILLAS

(Topped with crema & guava cream)

Traditional Quesadillas	13
Flour tortilla filled with Oaxaca and Chihuahua cheese served with burnt chipotle salsa	
Chicken 16 Steak 17 Chipotle Guava Shrimp 18	
Shrimp and Mushroom Quesadilla	19
Chile-marinated grilled shrimp with wild mushrooms, charred corn and roasted tomato salsa	
Farmer's Market Quesadilla	17
Sun dried tomato tortilla, filled with Chihuahua cheese, wild mushrooms, roasted red & yellow peppers, spinach & zucchini, served with roasted tomato salsa	

SALADS

Citrus Vinaigrette, Creamy Avocado, Chipotle Mayo, Oil & Vinegar, Honey Mustard Vinaigrette

House Salad	9
Greens, tomatoes, cucumbers, red onions and choice of dressing	
The Mercado Salad	14
Avocado slices, roasted pear, green apple, jicama, melon, lime, toasted pumpkin seeds, tortilla strips and blue cheese, over a bed of baby greens with citrus vinaigrette	
Grilled Chicken 19 Steak 20 Shrimp 21 Seared Tuna* 24 Scallops 27	
Jicama - Watercress Salad	14
Jicama, watercress, avocado, tangerine, cherry tomatoes, pomegranate seeds, r with lime-pomegranate dressing	
Grilled Chicken 19 Shrimp 21 Seared Tuna* 24 Scallops 27	
Chopped Mexican Salad Bowl	17
Diced grilled chicken, tomatoes, black beans, roasted corn, bacon bits, roasted red peppers, with queso fresco. Served in a tortilla basket lined with greens	

*CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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

Please no more than 2 credit cards per table

We Do Not Accept American Express

MAIN DISHES

Yucatán Grilled Chicken in Almond Cream Sauce	24
Achiote rubbed grilled chicken breast in a blend of spices and citrus with cilantro, lime, and toasted almonds, with poblano-jalapeño mashed potatoes and vegetable ribbons	
Chicken Mole Poblano	24
Pan roasted breast with the most famous of Mexico's mole sauces. Made with 27 ingredients Served with rice, fried plantains and sesame seeds (contains peanuts)	
Carnitas	23
Slow-roasted spiced pork, topped with pickled red onions and guacamole. Served with warm tortillas with red rice, vegetable ribbons and Habanero-pineapple salsa	
Carne Asada*	28
Grilled skirt steak marinated in an adobo of guajillo, cascabel, and pasilla chiles with rajas and caramelized onions. Served on a bed of poblano-jalapeño mashed potatoes, soft tortillas and roasted tomatillo-chipotle salsa	
Surf and Turf*	35
A combo of our Carne Asada and Grilled Chipotle Shrimp with poblano-jalapeño mashed potatoes	
Chile Relleno de Picadillo	24
Lightly battered poblano pepper fill with traditional Mexican piccadillo of pork and beef with almonds and raisins. Served with red rice, goat cheese filled sweet corn cake and salsa ranchera	
Chipotle Pasta 🌶️	24
Spiced chicken breast in a chipotle cream sauce with red pepper, tomatoes and onions mixed with penne pasta topped with cotija cheese and cilantro	
	Substitute Shrimp 30
Can be made vegetarian with squash/zucchini ribbons and wild mushrooms	Vegetarian 22
Shrimp in Fiery Cream Sauce 🌶️	28
Jumbo Shrimp in a spicy chipotle-habanero cream sauce with roasted red peppers, tomatoes and lime atop a bed of rice with sautéed vegetables and fried baby spinach	
Salmon A la Talla*	28
Grilled Salmon in an adobo marinate, spicy slaw and tomatoes with habanero mango-pineapple salsa. Served with avocado salad. Popular dish of Guerrero coast. We can make with non-spicy mango-pineapple salsa	
Seared Sea Scallops 🌶️	30
Local jumbo sea scallops pan seared in chile morita sauce, topped with avocado mousse, chipotle aioli and pineapple-mango salsa, on top of goat cheese filled sweet corn cake	
Enchiladas	
3 rolled corn tortillas smothered in sauce and Chihuahua & Oaxaca cheeses. Served with rice and beans on the side (No combinations)	
Cheese 18	Chicken (Suizas) 22
Chicken (Mole) 22	Steak 24
Spinach & Mushroom 22	Shrimp & Crab 28



Warning—Spicy Foods

Our dishes tend to be spicy so when you are ordering for a more timid palate, let us know so we can try to make a milder version

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MEXICAN STREET TACOS

3 tacos served with rice and refried beans. Served on homemade corn tortillas or choose hard corn or soft flour
(No combinations)

Beef	13
American style tacos: seasoned ground beef, lettuce, diced tomatoes, tex-mex cheese and sour cream in a hard shell. With roasted tomato chile de arbol salsa	
Grilled Chicken	17
Achiote seasoned grilled chicken, guacamole, onions, with queso fresco, cilantro aioli and roasted tomato chile de arbol salsa	
Carnitas	16
Slow roasted pork, pickled red onions, cotija cheese with habanero pineapple/mango salsa and salsa verde	
Al Pastor	17
adobo marinade pork, grilled pineapple, pickled red onions, roasted tomatillo-chipotle salsa	
Carne Asada*	18
Grilled skirt steak marinated in a 3 chile adobo with guacamole, caramelized onions and roasted tomatillo-chipotle salsa with cotija cheese	
Chipotle Shrimp	19
Chipotle shrimp, grilled pineapple, avocado, pickled red onions Chihuahua cheese and cilantro aioli, with burnt chipotle salsa	
Fire Roasted Vegetables	17
Market fresh and organic vegetables: portabella and wild mushrooms, red peppers, squash, zucchini, baby spinach over black beans with goat cheese and garlic aioli	
Fish	19
Fish of the day, chipotle jicama coleslaw, guacamole & garlic aioli, cotija cheese with roasted tomatillo-chipotle salsa	
Spicy Seared Tuna* 🌶️	23
Habanero spiced seared tuna, fiery pineapple/mango salsa, guacamole, cilantro aioli, spicy slaw and sesame seeds, with avocado salsa verde	

BURGERS

Cooked to order* with a side of fries - Try our chipotle ketchup or roasted garlic aioli
Add \$1 for each additional item

Cheese, Bacon, Wild Mushrooms, Sautéed Onions, Avocado, Roasted Red Peppers

Classic Burger	12
Homemade 10oz Juicy burger, served with lettuce, onions, and tomatoes	
Mexican Burger 🌶️	14
This one is a mess and has a kick. Chipotle spiced beef with jalapeños, guacamole, habanero spiced salsa, red pickled onions and queso fresco, with spicy slaw on the side	
Blue Cheese Stuffed Burger	15
Inside out burger with crumbled blue cheese inside the beef, served with garlic aioli, baby greens, Roma tomatoes, caramelized onions, grilled pear & bacon topped with garlic aioli	

Side Dishes

Mexican red rice	5
Refried beans	5
Rice and beans	6
Sweet corn cakes	5
Seasoned fries	4
Guacamole	6
Grilled vegetables	7
Sautéed spinach and mushrooms	7
Fried sweet plantains & crema	5
Zucchini and corn in cream sauce	6

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We Also Have 75 Tequilas
Ask Server For Tequila Menu

Beers On Draft

Miller Lite	\$5	(4.2%)	Milwaukee	Light Pale Lager
IF YOU MUST, only 96 calories, refreshing and dry, A taste of light toasted malt, and a slight trace of pine/citrus				
Blue Point Toasted Lager	\$6	(5.5%)	Long Island	Vienna Lager
Amber Lager with smooth finish made from 6 different malts has balanced flavor of malt & hop				
Sam Adams Boston Lager	\$6	(4.9%)	Boston	Vienna Lager
Full-flavored with a balance of malty sweetness contrasted by hop spiciness and a smooth finish				
Six Point Bengali Tiger	\$7	(6.4%)	Brooklyn	IPA
Reminiscent of century-old English IPA, abundance of citrus hop bitterness, & pine & grapefruit aroma				
Brooklyn Blast	\$7	(9.0%)	Brooklyn	Big IPA
A golden beer that's ludicrously hoppy, strangely quaffable and oddly compelling. Our strongest beer, you won't even know what hit you. Pairs great with spicy dishes.				
Hoegaarden	\$6	(4.9%)	Belgium	Belgium White
The Original Belgium White. Refreshing, medium-bodied, spiced with fresh coriander and orange peel				
Magic Hat No. 9	\$6	(5.1%)	Vermont	Fruit Ale
A sort of dry, crisp, fruity, not-quite pale ale				
Stone Arrogant Bastard Ale	\$7	(7.2%)	California	Strong Ale
Reddish brown with tan head. Citrus, caramel & floral, mild roast flavor. Well balanced, mild bitterness				
Sierra Nevada Pale Ale	\$6	(5.6%)	California	Pale Ale
Classic pale ale. Deep amber color & an exceptionally full-bodied. Fragrant bouquet with spicy flavor				
Goose Island IPA	\$6	(5.9%)	Chicago	IPA
Fruit aroma dry malt middle and long hop finish				
Lagunitas Little Sumptin Sumptin	\$6	(7.5%)	California	Wheat Ale
Smooth and silky with a nice wheaty-esque-ish-ness. With lots of hops				
Dos Equis Lager	\$6	(4.5%)	México	Pale Lager
Fresh crisp & golden color, lightly bitter, lively, medium body more of a pilsner than a lager				
Dos Equis Amber	\$6	(4.7%)	México	Dark Lager
Rich amber-red color with robust flavor, offers smooth drinkability of a classic Vienna-style lager				
Modelo Especial	\$6	(4.4%)	México	Pale Lager
Rich, full-flavored pilsner with slightly sweet, well-balanced taste, light hop character, crisp finish				
Negra Modelo	\$6	(5.4%)	México	Vienna Lager
Dark vienna-munich type beer. Delicate flavors are great compliment to Mexican food				
Smuttynose Robust Porter	\$6	(5.7%)	New Hampshire	Porter
Ebony colored ale that starts rich & malty, finishes with clean hops & notes of coffee & chocolate				
Stella Artois	\$6	(5.2%)	Belgium	Belgian Lager
Brewed since 1366, full flavor and crisp clean taste pleasantly bitter flavor and refreshing finish				
Chimay Triple	\$10	(8.0%)	Belgium	Abbey Tripel
The best of Belgium beers. Combines sweet and bitter in a rare balance which melts in your mouth. It's aroma comes from the hops' perfumes: fruity touches of Muscat grapes, raisins, & ripe apples				
Guinness	\$6	(4.2%)	Ireland	Dry Stout
Irish Dry Stout with burnt flavors derived from roasted unmalted barley				
Hofbräu	\$6	(5.4%)	Germany	Hefe Weizen
Datings back to 1589, characterized by its sparkling and rich foam and by its unforgettable refreshing taste				

BOTTLED BEER

Budweiser	\$5	(5.2%)	American Lager
Bud Lite	\$5	(4.2%)	American Lager
Heineken	\$6	(5.4%)	Dutch Pale Lager
Corona	\$6	(4.6%)	American Lager
Corona Lite	\$6	(3.7%)	Pale Lager
Sol	\$5	(4.5%)	American Pale Lager
Tecate	\$5	(4.5%)	American Pale Lager
Pacifico	\$6	(4.5%)	Pale Lager

MARGARITAS

Margarita	12
El Jimador 100% blue agave tequila, Combier orange liquor, fresh lime juice & agave	
Flavored Margarita	14
Strawberry, Mango, Watermelon, Peach, Cucumber	
Pomarita	14
Herradura silver, pomegranate, Cointreau, lime juice, agave	
Cadillac Margarita	13
Jose Cuervo, Cointreau, lime juice, Grand Marnier floater	
Caliente Margarita 🌶️	13
Jalapeño infused tequila, Combier, lime juice, jalapeños, agave Chile spiced rim (can be made with mango or cucumber)	
Fire-Rita 🌶️🌶️	14
Our Caliente Margarita made hotter with habaneros	
Ultimate Margarita	15
Patron Silver, Cointreau, lime juice, OJ & agave	
Champagne Margarita	16
Hornitos Reposado, Champagne, Grand Marnier, lime juice	
The Mercado Margarita	16
Don Julio Reposado, Grand Marnier, lime juice, OJ & agave	

We can make premium margaritas with any of our tequilas and Grand Marnier. Just add \$2 to price of the tequila.

COCKTAILS

The Mule	13
Kettle One, St. Germain, lime juice, ginger beer, and bitters	
Oaxacan Mule	14
Mezcal, ginger beer, cucumber, agave, lime juice	
Smoky Pineapple	14
Mezcal, roasted pineapple puree, lime juice, bitters	
Spicy Mango 🌶️	13
Kettle One Vodka, muddled jalapeños, fresh mango puree, lime juice. Chile spiced rim	
Cucumber Cooler	12
Skyy citrus, muddled cucumbers, sour mix, sprite	
Jalapeño-Watermelon Mojito 🌶️	14
Rum, watermelon puree, muddled jalapeño, mint, lime	
Mango Tango	13
Malibu Rum, mango and strawberry puree, served frozen	
Red Sangria	12 (48 pitcher)

WINES

REDS

Cabernet	Tierruca, 2011, Chile	8/28
Cabernet	Louis Martini 2012, Napa	60 (bottle)
Merlot	Beringer, 2009, California	9/32
Malbec	Piedra Negra, 2014, Argentina	10/36
Rioja	Bodegas Lan Crianza, 2008, Spain	11/40
Pinot Noir	Row 11, 2013, Sonoma	12/44

Whites

Pinot Grigio	Brunellesco, 2013, Italy	9/30
Pinot Grigio	Santa Margherita, 2014, Italy	14/50
Sauvignon Blanc	Nobilo, 2014, New Zealand	10/36
Sauvignon Blanc	Honig, 2015, Napa Valley	13/48
Albarino	Martin Codax, 2010, Spain	10/36
Chardonnay	Wölffer Estate, 2012, Hamptons	11/40
Chardonnay	Sterling 2012, Napa Valley	14/50