

# STARTERS

## Chips & Salsa upon request

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

## QUESADILLAS

(Topped with crema & guava cream)

<b>Traditional Quesadillas</b>	<b>13</b>
Flour tortilla filled with Oaxaca and Chihuahua cheese served with burnt chipotle salsa	
<b>Chicken 16 Steak 17 Chipotle Guava Shrimp 18</b>	
<b>Shrimp and Mushroom Quesadilla</b>	<b>19</b>
Chile-marinated grilled shrimp with wild mushrooms, charred corn and roasted tomato salsa	
<b>Farmer's Market Quesadilla</b>	<b>17</b>
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

<b>House Salad</b>	
Greens, tomatoes, cucumbers, red onions and choice of dressing	
<b>The Mercado Salad</b>	<b>14</b>
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	
<b>Grilled Chicken 19 Steak 20 Shrimp 21 Seared Tuna* 24 Scallops 27</b>	
<b>Grilled Romaine - Avocado Salad</b>	<b>14</b>
Grilled romaine hearts, charred avocado, jicama, cherry tomatoes, cucumbers, cilantro pepita-pesto, queso fresco with avocado dressing	
<b>Grilled Chicken 19 Shrimp 21 Seared Tuna* 24 Scallops 27</b>	
<b>Chopped Mexican Salad Bowl</b>	<b>17</b>
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

<b>Yucatán Grilled Chicken in Almond Cream Sauce</b>	<b>24</b>
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	
<b>Chicken Mole Poblano</b>	<b>24</b>
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)	
<b>Carnitas</b>	<b>23</b>
Slow-roasted spiced pork, topped with pickled red onions and guacamole. Served with warm tortillas with red rice, vegetable ribbons and Habanero-pineapple salsa	
<b>Carne Asada*</b>	<b>28</b>
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	
<b>Surf and Turf*</b>	<b>35</b>
A combo of our Carne Asada and Grilled Chipotle Shrimp with poblano-jalapeño mashed potatoes	
<b>Chipotle Pasta</b> 🌶️	<b>24</b>
Spiced chicken breast in a chipotle cream sauce with red pepper, tomatoes and onions mixed with penne pasta topped with cotija cheese and cilantro	
	<b>Substitute Shrimp 30</b>
Can be made <b>vegetarian</b> with squash/zucchini ribbons and wild mushrooms	<b>Vegetarian 22</b>
<b>Shrimp in Fiery Cream Sauce</b> 🌶️	<b>28</b>
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	
<b>Salmon A la Talla*</b>	<b>28</b>
Grilled Salmon in an adobo marinade, 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	
<b>Seared Sea Scallops</b> 🌶️	<b>30</b>
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	
<b>Enchiladas</b>	
3 rolled corn tortillas smothered in sauce and Chihuahua & Oaxaca cheeses. Served with rice and beans on the side (No combinations)	
<b>Cheese 18</b>	<b>Chicken (Suizas) 22</b>
<b>Chicken (Mole) 22</b>	<b>Steak 24</b>
<b>Spinach &amp; Mushroom 22</b>	<b>Shrimp &amp; Crab 28</b>

## **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)

<b>Beef</b>	<b>13</b>
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	
<b>Grilled Chicken</b>	<b>17</b>
Achiote seasoned grilled chicken, guacamole, onions, with queso fresco, cilantro aioli and roasted tomato chile de arbol salsa	
<b>Carnitas</b>	<b>16</b>
Slow roasted pork, pickled red onions, cotija cheese with habanero pineapple/mango salsa and salsa verde	
<b>Carne Asada*</b>	<b>18</b>
Grilled skirt steak marinated in a 3 chile adobo with guacamole, caramelized onions and roasted tomatillo-chipotle salsa with cotija cheese	
<b>Chipotle Shrimp</b>	<b>19</b>
Chipotle shrimp, grilled pineapple, avocado, pickled red onions Chihuahua cheese and cilantro aioli, with burnt chipotle salsa	
<b>Fire Roasted Vegetables</b>	<b>17</b>
Market fresh and organic vegetables: portabella and wild mushrooms, red peppers, squash, zucchini, baby spinach over black beans with goat cheese and garlic aioli	
<b>Fish</b>	<b>19</b>
Fish of the day, chipotle jicama coleslaw, guacamole & garlic aioli, cotija cheese with roasted tomatillo-chipotle salsa	
<b>Spicy Seared Tuna*</b> 	<b>23</b>
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

<b>Classic Burger</b>	<b>12</b>
Homemade 10oz Juicy burger, served with lettuce, onions, and tomatoes	
<b>Mexican Burger</b> 	<b>14</b>
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	
<b>Blue Cheese Stuffed Burger</b>	<b>15</b>
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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