

STARTERS

Chips & Salsa upon request

Guacamole	12	Ceviche*	14
Made daily with the freshest ingredients, served with warm tortilla chips. Mild, medium, or hot		Jalapeño infused citrus marinated medley of tuna, shrimp, & scallops	
Grilled Mexican Street Corn	5	Crab Empanadas	15
Cotija cheese, cilantro, chile powder and garlic aioli		4 crispy corn empanadas filled with jumbo lump crab meat, with avocado-salsa verde puree & mango/pineapple salsa	
Avocado Frites	9	Stuffed Jalapeños 🌶️	10
Fried butter milk coated avocados		Grilled Jalapeños stuffed with bacon, garlic, roasted tomatoes & cotija cheese topped with chile de arbol salsa	
Sashimi Tuna Tostadas*	15	Tortilla Soup	9
4 mini tostadas with raw tuna, on a bed of guacamole with cucumbers, jicama, mango/pineapple salsa, queso fresco, toasted sesame seeds and agave/soy glaze		Pasilla chile flavored soup with grilled chicken, avocado, queso fresco, charred tomatoes, black beans, grilled corn & zucchini, topped with crispy tortilla strips	
Queso Fundido	12	Mussels Vera Cruz	15
Mix of Oaxaca & Chihuahua cheeses baked with chorizo, onions and poblano pepper; served in a cast iron skillet. Add mushrooms \$2		Sautéed with chorizo, jalapenos, capers, cilantro, onion & garlic in a creamy white wine sauce	
Nachos	10	Wings	Small 9 Large 16
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	
Beef 12 Chicken 14 Steak 15			

QUESADILLAS

(Topped with crema & guava cream)

Traditional Quesadillas	12
Flour tortilla filled with Oaxaca and Chihuahua cheese served with burnt chipotle salsa	
Chicken 14 Steak 15 Chipotle Guava Shrimp 16	
Shrimp and Mushroom Quesadilla	17
Chile-marinated grilled shrimp with wild mushrooms, charred corn and roasted tomato salsa	
Farmer's Market Quesadilla	15
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	8
Greens, tomatoes, cucumbers, red onions and choice of dressing	
The Mercado Salad	13
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 18 Steak 19 Shrimp 20 Seared Tuna* 23 Scallops 26	
Jicama - Watercress Salad	13
Jicama, watercress, avocado, tangerine, cherry tomatoes, pomegranate seeds, with lime-pomegranate dressing	
Grilled Chicken 18 Shrimp 20 Seared Tuna* 23 Scallops 26	
Chopped Mexican Salad Bowl	16
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*	26
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*	32
A combo of our Carne Asada and Grilled Chipotle Shrimp with poblano-jalapeño mashed potatoes	
Chile Relleno de Picadillo	22
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	
Chile Relleno - Mushroom and Spinach	21
Roasted poblano pepper filled with spinach, mushrooms and goat cheese, raisins and pine nuts with roasted tomato chipotle sauce. Served with squash and corn in a cream sauce	
Chipotle Pasta 🌶️	22
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 27
Can be made vegetarian with squash/zucchini ribbons and wild mushrooms	Vegetarian 20
Shrimp in Fiery Cream Sauce 🌶️🌶️	27
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*	26
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	
Seared Sea Scallops 🌶️	29
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 17 Chicken (Suizas) 20 Chicken (Mole) 20 Steak 22 Spinach & Mushroom 19 Shrimp & Crab 24	



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 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	16
Achiote seasoned grilled chicken, guacamole, onions, with queso fresco, cilantro aioli and roasted tomato chile de arbol salsa	
Carnitas	15
Slow roasted pork, pickled red onions, cotija cheese with habanero pineapple/mango salsa and salsa verde	
Al Pastor	16
Adobo marinated pork, grilled pineapple, pickled red onions, chile de arbol salsa	
Carne Asada*	17
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	18
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	11
Homemade 10oz Juicy burger, served with lettuce, onions, and tomatoes	
Mexican Burger 🌶️	13
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	14
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
Pickled jalapeños	4
Sweet corn cakes	4
Seasoned fries	4
Guacamole	5
Grilled vegetables	7
Sautéed spinach and mushrooms	7
Fried sweet plantains & crema	5
Zucchini and corn in cream sauce	6

Kids \$6

3 Mini Tacos (Beef or Chicken) with rice and beans
Chicken Fingers/Fries
2 Mini Burgers/Fries
Penne Pasta in butter with cheese
Quesadillas: Cheese, Chicken, or Beef

Kids Dessert \$3

Vanilla Ice Cream-sprinkles-chocolate sauce
Churros with a scoop of ice cream

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