

ANTES

GUACAMOLE

Fresh avocados, serrano peppers, tomatoes, onions and cilantro.
Tortilla and plantain chips. 8

SPRING ROLLS

Shredded ancho marinated chicken breast, roasted corn, black beans, roasted poblano peppers, onion, pepperjack cheese and cilantro. Plum sauce 9

CHIPOTLE CHEESE DIP

Savory cheddar, pepperjack, cream cheese, ancho and chipotle seasoning.
Flour tortilla crisps. 8

SHRIMP CAKES

Grilled rock shrimp mixed with chopped celery, white onion, Dijon mayonnaise, chipotle powder and rolled in panko bread crumbs. Served with three sauces: mango-habanero salsa, mango-habanero vinaigrette, chile lime vinaigrette 9

QUESO FUNDIDO

Melted cotija, cheddar, pepperjack cheese and poblano peppers. With guacamole and pico de gallo. Chips & flour tortillas 7 [add chorizo \\$1](#)

CEVICHE DEL DIA*

Fresh seafood of the day. Tortilla chips. 9

PRIMERA

SOPA DEL DIA

Ask your server for today's hot soup selections. 4

GAZPACHO DEL DIA

Ask your server for today's gazpacho selection. 4

HEARTS OF PALM

Hearts of palm, cherry tomato salad tossed with red onion, fresh basil and red chile vinaigrette. 6

ENSALADA MIXTA

Roasted corn, tomatoes, bell peppers, onion, cotija cheese tossed with mixed greens & ancho ranch dressing. 6

ENSALADAS

FRONTERA

Ancho marinated grilled chicken breast, served sliced on a bed of roasted corn, tomatoes, bell peppers and onion. Tossed with romaine and ancho ranch dressing.
Grated cotija cheese. 9

ESPINACA

Chicken breast stuffed with oaxaca cheese, basil and roasted red bell peppers. Fresh spinach tossed with red onion and cherry tomatoes in a black mission fig-balsamic vinaigrette. 12

CILANTRO MOJO SHRIMP

Shrimp marinated in cilantro-pesto and grilled. Mixed greens tossed with roasted corn, red bell peppers, onions, and tomatoes. Chile-lime & mango-habanero vinaigrette. 11

THREE PEPPER MAHI MAHI

Mahi mahi pan-seared with chipotle, chile de arbol, and ancho pepper rub. Over mixed greens with onion, roasted corn and red bell peppers. Mango-habanero vinaigrette. 16

ADOBO STEAK*

Skirt steak marinated in citrus juices, chipotle, habanero and ancho peppers. Grilled and served sliced with mixed greens tossed with red onion, roasted corn and diced tomatoes.
Grated cotija cheese and ancho ranch. 11

TORTAS

TORTA

Mexican style sandwich with avocado, shredded romaine lettuce, roma tomatoes, sour cream and salsa fresca. Served with your choice of ensalada mixta, cup of soup or mixed veggies. Chicken, Pork, Carne Asada or Vegetarian 9

CHIMICHURRI SALAD WRAP

Jalapeño bacon, avocado, pico de gallo, cotija cheese, chimichurri and romaine lettuce rolled in a flour tortilla. Served with ensalada mixta, cup of soup or mixed veggies.
Chicken, Carne Asada or Vegetarian. 11

TORTA DE HUEVO

Mexican style lunch quiche with onions, poblano peppers, pico de gallo and cheese.
Available in seafood or vegetarian. Served with fruit salad, ensalada mixta or cup of soup. 9

PLATOS DE COMBINACION

Create your own lunch. Pick one item from the two categories.
Served with rice and beans. 10

SOPA DEL DIA

GAZPACHO DEL DIA

ENSALADA MIXTA

HEARTS OF PALM ENSALADA

ENCHILADAS

SHRIMP | CARNE ASADA | CHICKEN | VEGETABLE

TACOS

FISH | CARNE ASADA | GRILLED CHICKEN

QUESADILLAS

CARNE ASADA | ANCHO CHICKEN | VEGETABLE

PRINCIPALES

ENCHILADA ALTA

Flour tortillas, layered with achiote rice and choice of carne asada, pork, ancho rubbed chicken or grilled pepper rock shrimp. Topped with salsa verde & red enchilada sauce, pico de gallo and grated cotija cheese. 14

PICANTE PRIMAVERA

Penne pasta sauteed with roasted shallots, roasted garlic, zucchini, asparagus and spicy salsa fresca. Finished with grated cotija cheese. 12

ROASTED BURRITO

Achiote rice and borracho beans, rolled in a flour tortilla. Topped with salsa verde, pico de gallo and cotija cheese. Choice of roasted ancho chicken or pork. 11
Substitute grilled pepper rock shrimp or carne asada \$2

BAKED CHILE RELLENO

Roasted poblano pepper stuffed with ancho rubbed chicken, apricots, golden raisins, pepperjack cheese, cilantro and onions. With salsa verde & red enchilada sauce, and achiote rice. 12

ROASTED CHICKEN 'PIPIAN'

Roasted chicken breast topped with a traditional pipian sauce. With grilled zucchini and cilantro white rice. 14

CARNE ASADA TACOS

Grilled skirt steak marinated in lime, cilantro and mexican spices. Served in soft corn tortillas with chopped cilantro, onions, pico de gallo and cotija cheese. With salsa fresca, guacamole, achiote rice and borracho beans. 14

QUESADILLAS

Grilled corn tortillas, oaxaca cheese and mild poblano peppers. Drizzled with creme fraiche and chopped cilantro. Pico de gallo and salsa fresca. 9
add ancho rubbed chicken or carne asada ~ \$2 or shrimp add ~ \$3

STUFFED CHICKEN

Grilled chicken breast stuffed with oaxaca cheese and mild poblano peppers, topped with ancho cream sauce. Grilled vegetables & cotija mashed potatoes. 14

TACOS

Roasted ancho marinated chicken, carne asada, and rock shrimp soft tacos. Each topped with pico de gallo, diced white onions, cilantro and grated cotija cheese. With salsa fresca, guacamole, achiote rice and borracho beans. 12

PASTA CON CAMARONES

Rock shrimp and Sinoloa gulf prawns, roasted shallots, penne pasta sauteed in ancho cream. Finished with chopped cilantro and grated cotija cheese. 15

MAHI MAHI TACOS

Grilled tequila lime marinated mahi mahi, in corn tortillas with mango-habanero coleslaw. With salsa fresca, guacamole, achiote rice and borracho beans. 18

PESCADO FRESCO DEL DÍA

Fresh fish of the day. Preparation varies. A.Q.

* "Consuming raw or under cooked food may increase your risk to food borne illness."
If you are allergic to nuts or any other foods, please let your server know.
We use nuts and nut based oils in some of our menu items.