

ENTRADAS / APPETIZERS

QUESO DIP 11

CRAB MEAT PIMENTO CHEESE DIP 13

◁ **GUACAMOLE 13**

Organic Avocados • *Made Fresh Daily* .

▲ **CHICKEN BITES 13**

GF lightly fried • Citrus Tamarind Glaze • Lime Avocado Ranch Dip •

CAMARONES MESTIZO 14

Potato Tempura Fried Shrimp • Guajillo Sesame Oil • Mayo Sauce •

CALAMAR 14

Gluten Free Rings Lightly Fried • Chile Guajillo • Vanilla Honey Sauce •

MINI HABANERO CRABCAKES 13

3 Crabcakes Bites • Avocado Cilantro Sauce • Pickled Red Onions •

* **STEAK AND CHEESE 14**

Steak Strips • Onions • Peppers • Melted Cheese • Guajillo Sauce • Warm Tortillas (*Flour or Corn*)

SALADS

◁▲ Spring Mix • Dressing: House Tequila Lime • Balsamic Vinagreta • Hacienda Ranch • Caesar • **12**

HOUSE

Tomatoes • Carrots • Cucumbers • Cotija Cheese • Jicama (*Seasonal*)

TACO SALAD

Fried Flour Tortilla Shell • Refried Beans • Tomatoes • Cucumbers • Carrots • Shredded Cheese or Fresh Cheese

CACTUS

Organic Grilled Cactus Strips • Pico de Gallo • Tomatoes • Cucumbers •

CAESAR

Romaine Lettuce • Croutons • Cotija Cheese • Dressing •

ADDITIONS

CRABCAKES 7	CHICKEN 7
SHRIMP 8	*STEAK 8
*SALMON 9	VEGETABLES 7

LA CENA

CHICKEN LINGUINI 24

Sliced Chicken Breast seasoned to Perfection • Mixed with Onions • Tomato • Corn over Pasta covered with Poblano Cream Sauce.

POLLO MESTIZO 23

Pan Seared Chicken Breast with Carrots • Onions • Peas • Corn • Cheese Dip and Rice.

ARROZ CON POLLO 23

CAMARONES CON CALLO DE HACHA 27

Pan Seared Jumbo Shrimp and Scallops in a Pasilla Chile Saucer • Panela fried Cheese and Rice.

CAMARONES AL CHIPOTLE DULCE 25

Jumbo Shrimp • over Azafran Rice • Julienne Vegetables • Chipotle Sweet Sauce on Top.

OAXACA STYLE LAMB 29

Lamb Shank Rubbed and Marinated For Hours With Chile Ancho • Pasilla Spices and Slow Cooked in the Oven • Side of Black Beans and Rice • A Tomatillo Avocado Sauce and Corn Tortillas.

CHILE RELLENO

(Steak • Chicken • Shrimp) **24**

A Poblano Pepper Stuffed Oaxaca Cheese • and topped with Tomato Sofrito Sauce • Comes with Rice and Black Beans.

SABANA DE RES 27

Flat Iron Steak over Queso Frito • Topped with Chimichurri Sauce • Mashed Potatoes and Vegetables on the Side.

🏠 **STEAK AND SHRIMP 32**

2 Jumbo Shrimps • served on the Top of a Beef Tenderloin cover with Creamy Sauce • Potatoes Casserole • Asparagus and Artichoke •

CARNE ASADA 27

Steak with Ancho Cream Potatoes Casserole • Cilantro • Chimichurri and Pico de Gallo • with Black Beans.

PIBIL PORK 26

Pork Ribs in a Cochinita Pibil Yucatan Style • with Mexican Rice & Beans.

🏠 **CHAMORRO A LA POBLANA 32**

Brised Pork Shank • Simmered in a Chipotle Tinga Style Sauce • with Rice and Black Beans. Served with warm Tortillas

SALMON AL CAFE 27

Fish in a Hazelnut Pasilla Coffee Mole Sauce • Side of Black Beans • Mashed Potatoes and Asparagus.

SALMON POBLANO 27

Pan Seared Sesame Seed Crusted • Covered In Poblano Vanilla Cream Sauce • Side of Potato Casserole Rice and Vegetables

ENCHILADAS

VEGETARIANAS (2) 19

Corn Tortilla filled with Spinach • Tomatoes • Corn • Huitlacoche Mushroom • Squash Blossom • Onions • Red Tomato Light Sauce • Choice Rice or Beans •

MORELIANAS (2) 20

Open Face Enchiladas • Flat corn Tortilla Topped with Chicken and Roasted Vegetables • cabbage • Sour Cream • Queso Fresco • Sweet Mole Sauce .

LOBSTER PAELLA(3) 24

Shredded Lobster • Baby Scallops • Shrimp • Onions • Chihuahua • Panela Cheese • Smoked Tomato Sauce • Rice • Julianne Vegetables

FAJITAS

Sizzling • Grilled Red & Green Bell Pepper • Onions • Sour Cream • Shredded Cheese • Pico de Gallo • Corn or Flour Tortillas • Served: Rice & Beans •

***STEAK 20** • **CHICKEN 18** • **SHRIMP 22** • **VEGETARIAN 17** • **MIXED** (Chicken And Steak) **24** • **TEXANS 25**

DESSERTS 10

TRES LECHES CAKE

Pound • Spongy Cake • Soaked in Three Milks

CHURROS

Fried Dough Pastry • Cinnamon & Sugar •

SEASONAL (Ask your Server)

BEVERAGES

SOFT DRINKS 3

Mexican Coca Cola • Coke • Diet Coke • Dr Pepper • Orange Fanta • Lemonade • Sparkling Water • Sprite • Ginger Ale •

JUICES 3

Mango • Strawberry-Banana • Peach • Guava • Pineapple • Apple • Apricot •

*These items may be cooked to order. Consuming raw or undercooked meats poultry, seafood, or eggs may increase your risk of foodborne illness.

▲ Gluten Free

◁ 100% Vegetarian

🏠 Farm Raised

