



Platos Primero

Guacamole Casero 9.95

Prepared Tableside with Haas Avocados, Serrano Chile, Lime, Cilantro

Seafood Cocktail 8.95

Boiled Shrimp, Crab, and Scallops with Pico de Gallo, Tomato Juice, Lime

Queso con Hongos 6.95

Our Cheese Dip mixed with Garlic Sautéed Mushrooms served with Tortilla Chips
Served without Mushrooms 5.95

Tres Colores Salad 7.95

Oaxacan Cheese, Sliced Tomato, Avocado, Cilantro, & Jalapeno Balsamic Vinaigrette

Tuna Nachos 9.95

Spiced Seared Tuna over Flour Tortilla Chips, Avocado, Pico de Gallo, and Ancho Aioli

Freshly Steamed Tamales 6.50

House Tamales with All Natural Hill View Farms Beef, topped with Black Bean Chile

Platos Fuertes

Chicken Molé 16.95

Grilled Chicken Breast topped with Molé Negro over Cilantro Rice and topped with Pico de Gallo

Wild Mushroom Sauté 15.95 *add Beef Filet Medallion* 22.95

Mushrooms sautéed with Ancho Cream over Sweet Corn Masa Cake & Crumbled Goat Cheese

Beef Tenderloin Medallions 22.95

Grilled Beef Tenderloin Medallions over Blue Cheese Grits, with Mango Relish & Chipotle Balsamic Glaze

Cochinita Pibil 17.95

Pork roasted in a Banana Leaf for 8 Hours with Yucatan Spices & Sour Orange Mojo with Mexican Red Rice & Fresh Tortillas

Enchiladas Verdes 14.50

Rolled Corn Tortillas filled with Pulled Chicken Breast, Tomatillo Sauce, served with Red Rice & Puerco Beans

Fish Tacos 16.50

Fried Grouper, Corn & Hominy Salsa, Chile Mayo, Shredded Cabbage with Cilantro Rice

Seared Grouper over Seafood and Spinach Enchiladas 21.95

Pan Seared Grouper Filet over Shrimp, Crab & Spinach Enchiladas in Arbol Cream