

Cena de Parrilla

(Entrees)

Carne Asada \$19.95

Marinated & Grilled Flank Steak with Purple Sage Polenta,
Poblano Demi Sauce & Crumbled Cotija Cheese

Pollo de Tequila \$17.95

(Tequila Chicken)

Marinated Bone In Chicken Breast with Mexican Pumpkin & Mulato Mole Sauce

Cerdo Adobo \$19.95

(Pork Shank)

Slow Roasted in a Honey Adobo Sauce, Served with Creamy Red Pepper & Purple Sage Polenta



Cerdo Pibil \$17.95

(12 Hour Braised Pork)

Achiote Rubbed Pork with Ancho Chili Sauce & House Rice



Oaxaca de los Pescados \$19.95

(Whole Fish Oaxaca Style)

Flash Fried with Prickly Pear~Lime Glaze & Ancho~Onion Radish Relish

Chili Relleno \$14.95

Roasted Poblano Chili Lightly Battered & Fried
Accompanied with Charred Tomato~Enchilada Sauce & House Rice

Filete Enbuelto \$25.95

(Tenderloin Filet)

Serrano Ham Wrapped Filet Mignon with Purple Sage Polenta
& Smoked Black Pepper~Mango Shellac



Callo de Acha \$21.95

(Pan Seared Jumbo Scallops)

With Spiced Mexican Pumpkin & Orange~Coriander Butter

Tamal de Camaron \$18.95

(Shrimp Tamales)

Green Chili, Asadero Cheese & Corn Tamales topped with Grilled Tequila Shrimp & Poblano Cream Sauce

Achiote Halibut \$19.95

Grilled Achiote Rubbed Halibut, Poblano Cream Sauce & House Rice

Swordfish de Plantino \$19.50

Pan Seared Swordfish Encrusted in Plantain Chips with Sweet Red Chili Sauce,
Mango~Pineapple Salsa & Purple Sage Polenta

Snapper Vera Cruz \$21.50

Sautéed with Onions, Peppers, Olives & Capers in a Tomato~Mexican Beer Broth with Radish Salad

Enchiladas & Fajitas



Enchiladas \$14.95

Braised Chicken or Mexican Pumpkin Pinenut Enchiladas
Accompanied with Charred Tomato~Enchilada Sauce & Asadero Cheese

Sizzling Fajitas \$17.50

Your Choice of Carne Asada Steak or Tequila~ Lime Chicken

Split Plate Charge \$7.50

****CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.****