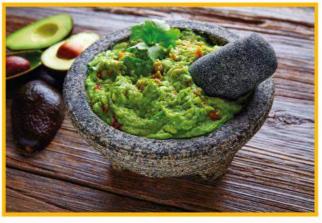


ANTOJITOS | STARTERS

Sopa de Tortilla \$5.95 with Grilled Chicken \$6.95 Chicken Broth, Vegetables, Chihuahua Cheese, Avocado.

Guacamole en Molcajete Prepared Table Side, Served with Chips. \$12.95



Guacamole en Molcajete

*Ceviche Mixto Shrimp, Tilapia, Marinated with Lime Juice, Jalapeño, Peppers, Onions, Cilantro.	\$11.95
Calamares Fritos Fried Calamari, Corn Relish, Jalapeno Tartar Sauce, Marinara Sauce.	\$11.95
Quesadillas Steak or Chicken, Flour Tortilla, Roasted Peppers and Onion, Cheddar and Jack Cheese.	\$10.95
Nachos de Carne o Pollo Steak or Chicken, Black Beans, Cheddar and Jack Cheese, Jalapeños, Pico de Gallo, Sour Cream, Guacamole.	\$12.95
Taquitos de Pollo Crispy Flour Tortilla, Poblano, Corn, Red Pepper, Mixed Cheeses, Black Beans, Ajillo Sauce.	\$8.95
Queso Fundido con Chorizo Melted Chihuahua Cheese, Chorizo, Served with Flour Tortilla.	\$8.95
Sampler Platter Calamares Fritos, Taquitos de Pollo, Chicken Quesadilla, Steak Nachos.	\$29.95



Chimichanga

Please alert your server of any food allergies before ordering. *These items may contain raw or undercooked ingredients.

DINNER MENU

ENSALADAS | SALADS

Ensalada de la Casa	\$7.95
Field Greens, Grape Tomatoes, Dates, Dried Cranberries, Grilled Corn,	
Garlic Croutons, Tossed in Champagne Vinaigrette.	
Caesar Salad	\$7.95
Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing.	Marconsuc
Mango and Jicama Salad	\$7.95
Romaine, Red Onion, Mango, Jicama, Radish, Lime-Orange Vinaigrette.	200
Taco Salad	\$7.95
Iceberg lettuces, Cheese, Hearts of Palm, Cucumber, Radish, Avocado,	
Green Onion, and Grane Tomatons, Tourned in Chinette Panet Procesing	

ADD ON

*Chicken \$5.95 | *Steak \$6.95 | *Salmon \$7.95 | Shrimp \$8.95



Taco Salad

TACOS

Served on Three Corn Tortillas with Choice of Sauces: Green Tomatillo, Avocado Jalapeño, Chile Guajillo or Chile de Arbol.

Carnitas Braised Pork with Onions and Cilantro.	\$13.95
*Carne o Pollo a la Parrilla Grilled Marinated Chicken or Steak, with Onions and Cilantro.	\$14.95
*Pescado Blackened Cod Fish, Mango, Jicama, Carrot Slaw Avocado Jalapeño Sauce.	\$15.95

ENCHILADAS BURRITOS	
Mariscos Two Flour Tortillas Stuffed with Shrimp, Scallops and Crabmeat, Topped with Ma	\$18.95 arisco Sauce.
Carne o Pollo Served with a Green and Red Sauce.	\$14.95
Spinach Two Flour Tortillas Stuffed with Spinach, Mushrooms, for a tasty Mexican Dinne	\$12.95
BURRITOS CHIMICHANGAS *Steak or Chicken	\$13.95
Peppers, Onions, Rice, Beans, Cheddar and Monterrey Cheese, Served with Picc Guacamole, Sour Cream.	de Gallo,



Enchiladas



FAJITAS AL CARBONGrilled, served on a bed of Roasted Peppers and Sautéed Onions. Served with Sour Cream, Guacamole, Pico de Gallo and Flour Tortillas on the Side.

*Steak \$18.95 | Chicken \$17.95 | Shrimp \$21.95 | Vegetables \$15.95

Camarones Brochette

5 Jumbo Shrimp stuffed with Chihuahua cheese, Fresh Jalapeño and wrapped in bacon. Served with grilled Tomato, Onion and Pepper. *Combo: Chicken and Steak

*Trio: Chicken, Steak and Shrimp

23.95



Fajitas

\$23.95

*Parrillada Mexicana Shrimp, Chicken, BBQ Ribs, Chorizo and Steak. Serves for Two \$39.95



Pico de Gallo

EXTRAS | SIDE ORDER

Pico de Gallo \$1.25 | Sweet Potato Corn Hash \$5.95 | Sweet Plantains \$5.95 Rice and Beans \$3.95 | Guacamole \$5.95 | Asparagus \$6.95 Broccoli \$5.95 | Mixed Grilled Vegetables \$6.95 Fried Yucca \$4.95 | French Fries \$4.95 | Mix Cheese \$1.95 Jalapeños \$1.00 | Sour Cream \$1.95

CARNES | MEATS

\$21.95 Grilled Skirt Steak Served on a Bed of Melted Chihuahua Cheese, Topped with Sweet Plantains

*Lomo Saltado Stir-fried Beef Tenderloin with Green and Red Sweet Peppers, Tomatoes, Onions, Cilantro, and Fried Potatoes Served with Ajillo Sauce. 17.95



Lomo Saltado

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\$17,95

\$21.95 Tablones de Res Braised Boneless Short Ribs, Roasted Rajas, Au Jus Sauce. Costillas de Cerdo a la Barbacoa \$24.95 Braised Back Ribs, Fried Yucca, Chipotle BBQ 1/2 Rack. 14.95 Full Rack. \$24.95 Grilled New York Steak, Topped with Merlot Sauce, Served with Asparagus and F ried Yucca. *Chipotle Chicken \$15.95 Grilled Chicken Breast Topped with Chipotle Sauce and Roasted Peppers. Served with Green Beans and Carrots. *Argentinean Skirt Steak \$20.95 Served with White Rice and Chimichurri Sauce. *Filet Mignon Tips \$17.95 Penne Pasta in a Tequila Lime Sauce, Peppers, Onions. *Alto Burger \$13.95

MARISCOS | SEAFOOD

Creekstone Farms Prime Served with Chipotle Aioli, Tomatoes, Onion, Arugula, Pickles, Cheddar Cheese, Bacon and French Fries.

*Salmon a la Parrilla \$20.95 Grilled Salmon, Topped with Sautéed Shrimps and Marisco Sauce, Asparagus. Paella Valenciana \$22.95 Shrimp, Scallops, Mussels, Squid, Clams, Chicken and Chorizo, Saffron Rice Seafood Broth. *Salmon con Pepitas \$19.95 Seared Pumpkin Seeds Crusted Salmon, Sweet Potato Corn Hash, Pumpkin Romesco Sauce. Jambalaya Pasta \$17.95 Penne Pasta with Shrimp, Chicken, Andouille Sausage, Diced Tomatoes, Scallions, in a Spicy Creole Sauce.



Salmon a la Parrilla