

## PARA LA MESA

### GUACAMOLE

made fresh to order 15 / 28 warm chips,  
trio of salsas add veggie sticks 4

### GREEN CHILE QUESO FUNDIDO \*

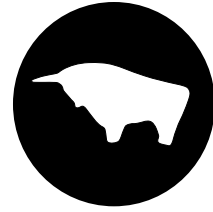
mexican cheese & green chile fondue,  
warm flour tortilla 12 chorizo fundido 14  
sautéed garlic shrimp fundido 16

### MEXICAN STEAK ALAMBRE

hanger steak, bacon, white onions, jalapeno, poblano  
peppers, mexican cheese, corn tortillas 18

### SONORAN CHEESE CRISP \*

baked open-faced quesadilla, mexican cheese,  
poblano rajas roasted tomato, crema, epazote 13  
with chicken 17 steak 18 shrimp 19



### CEVICHE

**TUNA** \* soy, lime, serrano, cucumber, avocado, cilantro, sesame 18

**LOBSTER** coconut, lime, mango, jicama, habanero, mint 19

**SHRIMP**\* tomato, lime, cilantro, avocado, jalapeño, onions 16

**OCTOPUS** charred octopus, mango, onion, serrano

peppers, cucumber, cilantro, lime juice, olive oil 16

### TOSTADA CHOPPED SALAD

romaine, tomato, black beans, roasted corn, jicama, chile rajas, onions,  
avocado, cilantro, queso fresco, crispy tortillas, lime vinaigrette 13

WITH CHICKEN \* 17 STEAK \*18 SHRIMP\* 19

## BOTANAS

### Tamal De Elote Verde / Corn \*

corn, poblano chile, queso fresco, green chile,  
crema 9

### Tamal Oaxaqueño / Chicken \*

roasted chicken, plantain, red mole, queso cotija,  
crema 12

### Empanada De Costilla / Short Rib \*

slow roasted short rib, oaxaca cheese, ancho bbq,  
crema 12

## TACOS DE LA CASA

three per order served with rice and beans

### Camarones en Barbacoa / Gulf Shrimp \*

chipotle bbq, slaw, roasted tomato, avocado, aioli 12

### Filete / Steak

caramelized onions, pico de gallo, oaxaca cheese 18

### Nopales / Grilled Cactus

serrano pepper, oaxaca cheese, pico de gallo 10

### Langosta / Poached Lobster

corn, avocado, chimichurri 18

### Escuela Vieja / Ground Beef

shredded lettuce, cheddar cheese, pico de gallo,  
crema, crispy taco shell 11

### Tinga de Pollo / Roasted Chicken

chipotle, queso oaxaca, avocado, pico de gallo 11

### Al Pastor / Spit Roasted Berkshire Pork

pasilla negro, onion, roasted pineapple & cilantro 12

### Cabrito / Slow Roasted Goat

frijoles, borracho, queso chihuahua & cotija,  
avocado, pasilla oaxaca 14

### Baja Fish / Crispy Cod / Swordfish

with pickled coleslaw, avocado, jalapeño aioli 12

## PLATOS FUERTES

### Branzino al Pastor

grilled, guajillo sauce, pineapple salsa 26

### Camarones en Mojo de Ajo

seared gulf shrimp, garlic, spanish chorizo, ancho chile, roasted tomato  
lobster broth, mango, poblano rice 26

### Chicken Enchiladas de la Casa

crema fresca, salsa verde, queso cotija 22

WITH VEGETABLES 18 SHRIMP 19

### Carne Tampiqueña

hanger steak, mexican cheese enchilada, salsa verde, cactus salad 29

### Pollo en Mole Coloradito\*

chicken a la plancha, red mole, sweet plantains poblano rice, crema 23

### El Toro Burrito

poblano rice, avocado, pico de gallo, queso oaxaca, crema 13

ROASTED CHICKEN 15

GRILLED STEAK 17

GRILLED SHRIMP 18

## CEMITAS / SANDWICHES

served with spicy fries

### Pollo Milanese / Crispy Chicken

chipotle mayo, refried beans, avocado, lettuce, tomato 16

### Nopales Milanese / Crispy Cactus

chipotle mayo, refried beans, avocado, lettuce, tomato 12

### Mexico City Burger

pickled jalapeño, guacamole, oaxaca cheese 17

## ACOMPAÑAMIENTOS

mexican street corn

sweet plantains con mole y crema\*

mexican red rice

poblano rice

refried beans

brussels sprouts, crispy chorizo

all 8

## SUNDAY LOBSTER NIGHT

GRILLED WHOLE LOBSTER Mexican Rice and Street Corn Just \$25 (1.5 lb) or (2) Lobster Tacos 13

# MARGARITAS

## MRS. MARGARITA SAMES

la pitaya tequila, combier, lime 13

## SPICY MARGARITA

tanteo jalapeño tequila, lime, agave 13

## LA PALOMA

tequila, grapefruit, lime, cinnamon, soda 13

## LIME IN THE COCONUT

riazul blanco tequila, coconut water, lime, agave 13

## CUCUMBER MINT MARGARITA

tequila, cucumber juice, lime, saint germain 13

## HIBISCUS BLOSSOM

mezcal, hibiscus, lime, agave, habañoero 13

## SMOKEY PIÑA

mezcal, pineapple, lime, mint, habañoero 13

# COCKTAILS

## EL DIABLO

tequila, lime, cassis, ginger beer 13

## BLOOD SIMPLE

tequila, blood orange, campari, lemon 14

## SANGRIA

white wine, tequila, apple, peach 12

## THE MERCENARY

espolon anejo, bourbon, cherry heering, orange & angostura bitters 15

## BOTTLE BEER

Dos XX Amber Lager Mexico 7

Tecate Mexican Lager Mexico 7

21st Amendment "El Sully" Pilsner CA 7

Clown Shoes "Chocolate Sombrero" Stout MA 7

## DRAFT BEER

Narragansett Lager RI 8

Negra Modelo Dark Lager Mexico 8

Ithaca "Flower Power" I.P.A NY 8

## SPICE IT UP

chelada 1

Michelada 2

Michelada & Mezcal float 6

## SOFT DRINKS

Mexican Coca-Cola 5

Jarritos Grapefruit 4

Jarritos Pineapple 4

Jarritos Mandarin 4

## AGUA FRESCAS

Agave Lime-Ade 5

lime

mint

mango

raspberry

strawberry

prickly pear

## CLASSIC FROZEN MARGARITA

LA PITAYA TEQUILA, COMBIER, LEMON, LIME, AGAVE 13

Pick a Flavor \$1.00

ask your server for today's selection

## AGAVE PITCHERS

**Margarita** la pitaya tequila, orange liqueur, lime 55

**Mezcal** mezcal, grapefruit liqueur, lime 65

## MEXICAN STAND OFF

a can of tecate beer and a shot of La Pitaya tequila blanco

16

## ROSÉ

Tempranillo/Grenache, El Coto, 2016, Rioja 11/40

Syrah/Grenache, La Girafe, Cotes du Provence 2016 48

## WHITE

Torrontes, Michael Torino, 2014, Mendoza 11/44

Verdejo, Mart nsancho, 2015, Rueda 12/46

Sauvignon Blanc, Kato, 2015, Marlbo 13/50

Chardonnay, Santos Brujos, 2015, Valle de Guadalupe 14/56

Sancerre, Domaine Martin, 2015, Loire Valley 58

Pinot Blanc, La Cabane, 2013, Alace 55

Godello, "As Sortes", 2010, Valdeorras 90

## RED

Pinot Noir, Alto Los Romeros, 2016, Chile 13/52

Tempranillo, El Jefe, 2015, Rioja 11/50 (1 Ltr.)

Malbec, Domaine de la Ferrandiere, 2015, Languedoc 12/48

Cabernet Sauvignon, Casa Vaqueria, 2015, Chile 13/52

Garnacha, "Amic", 2012, Catalonia 58

Cabernet Sauvignon, Twenty Rows, 2015, Napa Valley 68

Carignan, "Vi de Villa", 2010, Priorat 75

Tempranillo, Alion, 2009, Ribera Del Duero 185

## SPARKLING

Cava Brut, Destello, NV, Penedes 12/44

Cremant de Bordeaux, La Fleur de Francois, NV, 13/55

Cremant Rose, "Pèrle Rose", 2014, Languedoc-Roussillon 58

Champagne, Bruno Paillard, Premiere Cuvee, NV (750ml) 115

Champagne, "Yellow Label", Veuve Cliquot Brut, NV 125