

PARA LA MESA

GUACAMOLE

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

GREEN CHILE QUESO FUNDIDO *

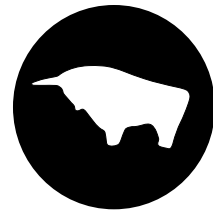
mexican cheese & green chile fondue,
warm flour tortilla 12 chorizo fundido 14
sautéed garlic shrimp fundido 16

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 rajás 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

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

Al Pastor / Spit Roasted Berkshire Pork

pasilla negro, onion, roasted pineapple & cilantro 12

Tinga de Pollo / Roasted Chicken

chipotle, queso oaxaca, avocado, pico de gallo 11

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

Langosta Puerto Nuevo

grilled lobster, avocado, jicama salad, fingerlings, street corn on the cobb, pico de gallo, mexican red rice, warm tortillas 36

Camarones en Mojo de Ajo

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

Shrimp Fajita

shrimp, poblano peppers, red & yellow peppers, onion, jalapeño, crema, guacamole, pico de gallo, warm tortillas 28

Seared Salmon

mango, cilantro, onion, serrano peppers, aguachile, warm tortillas 26

Chicken Enchiladas de la Casa

crema fresca, salsa verde, queso cotija 22

WITH VEGETABLES 18 SHRIMP 24

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

Costillas en Salsa Borracha

beer braised short rib, tomato, serrano, queso mexicano, red rice 28

24 oz Chile Rubbed Ribeye

tempura spring onions, chickpea stew, chimichurri 48

ACOMPANAMIENTOS

mexican street corn

sweet plantains con mole y crema*

mexican red rice

8

poblano rice

refried beans

brussels sprouts, crispy chorizo & cotija

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

micelada 2

micelada & 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