



GUACAMOLE

made-to-order, house chips, housemade salsas
14 single | 25 double

SONORAN CHEESE CRISP

baked open-face, mexican cheese, poblano rajas, roasted tomato, crema 12
with carne asada or shrimp 19

STARTERS

- TUNA TOSTADA** "contramar" chipotle- herb aioli, lime, avocado, white corn totopos 16
GREEN CHILE QUESO FUNDIDO mexican queso fondue, green chile 12 add chorizo 14
TUNA CEVICHE soy, lime, serrano, cucumber, avocado, cilantro, sesame 18
SHRIMP CEVICHE tomato, lime, cilantro, jalopeno, onions 17
OCTOPUS CEVICHE charred, mango, onion, serrano peppers, lime, olive oil 18
CHICKEN FLAUTAS mexican queso, shaved lettuce, pico de gallo, salsa verde 15

TOSTADA CHOPPED SALAD

romaine, tomato, black bean, roasted corn, avocado, queso fresco, chile rajas, crispy tortillas 14
add 2 for **steak** or **chicken** | add 4 for **shrimp**

TACOS

two per order, add tacos as needed

- MAHI MAHI** pickled coleslaw, avocado, jalopeno aioli 14
CHICKEN TINGA sweet and spicy tomatoes, chipolte, queso oaxaca, avocado 13
STEAK chopped sirloin, carmelized onion, pico de gallo, oaxaco cheese 14
OLD-SCHOOL sonoran-spiced ground beef, cheddar, pico de gallo, crispy shell 12
PORK AL PASTOR pasilla negro, onion, roasted pineapple, cilantro 13
GULF SHRIMP chipolte bbq, cumin slaw, roasted tomato, avocado 14

ENTREES

- BRANZINO PASTOR** grilled, guajillo sauce, pineapple, tortillas 27
SEARED GULF SHRIMP garlic, spanish chorizo, ancho chile, tomato, mango, poblano rice 27
CHICKEN MOLE a la plancha, red mole, sweet plantains, poblano rice, warm tortillas 24
CHICKEN ENCHILADAS crema fresca, salsa verde, queso cotija 23
HANGER STEAK mexican cheese enchilada, salsa verde, cactus salad 28
SHRIMP FAJITAS poblano peppers, yellow peppers, onion, jalapeno, guacamole, tortillas 28

SIDES

- poblano rice 6
sweet plantains 8
street corn, off the cob 6
black beans 6

private room available

COCKTAILS

- la clasica** lunazul blanco, etb fresh citrus juices 14
paloma espolon reposado, campari, fresh grapefruit 15
etb rosada cazadores blanco, fresh hibiscus, fresh prickly pear, fresh lime juice 16
cucumber mint riazul blanco, fresh cucumber, fresh mint 16
watermelon tromba blanco, watermelon, fresh lime juice, agave 17
en la noche ilegal mezcal joven, signature fruit blend 17
mango caliente lunazul blanco, habanero, fresh mango 15
oaxacan spritz mezcal, prosecco, st~germain 17
la mula mexicana gracias de adios mezcal, fresh lime juice, ginger beer 16

FROZEN

- matador** blanco tequila, fresh pineapple, fresh prickly pear 14
pina colada coconut rum, fresh pineapple juice, coconut water 14
el doble swirl of matador and pina colada 15

SANGRIAS

- red sangria or white sangria**
blend of fresh seasonal fruit juices, wine, and liqueur 14

TEQUILA FLIGHTS

- top pick** avion blanco, blue nectar special craft reposado, fortaleza anejo 20
anejo maestro dobel anejo, el tesoro anejo, corzo anejo 28
mezcal ilegal mezcal anejo, del maguey san rio, siete misterios 36
superior selection don julio 1942, casa dragones joven, clase azul reposado 50

CERVEZA

BOTTLES

- Brooklyn Summer Ale 8
Sol Golden Mexican Lager 9
Allende White Ale Mexico 9
Dos XX Lager 8

CAN

- 21st Amendment El Sully Mexican Lager 9
Bad Seed Dry Hard Cider, Hudson Valley NY 9
Tecate Mexican Lager Mexico 7

ROSÉ

Syrah, Mas Janeil, Languedoc- Roussillon, France 12/48

WHITE

Txakoli, Ameztoi, 2016, Basque Country, Spain 12/48
Sauvignon Blanc, Domaine Paul Buisse 2017 Touraine 15/60
Riesling, Dr. H Thanisch "Kabinett" 2016 Mosel, Germany 14/56
Albariño, Lagar de Costa 2016 Rias Baixas, Spain 13/52
Chardonnay, Argyle, 2014, Willamette Valley, Oregon 16/64

RED

Pinot Noir, Trousse Chemise, 2016, Willamette Valley 15/60
Malbec, Chateau Du Cedre, Cahors France 13/50
Garnatxa, Joseph Foraster, 2016, Catalonia Spain 12/48

SPARKLING

Sparkling Vouvray 'Cuvee T', 2014, Domaine Vincent Careme 15/60
Cremant Rose, "Pèrle Rose, 2014, Languedoc-Roussillon, France 58
Champagne, Bruno Paillard, Premiere Cuvee, NV, Reims 115
Champagne, "Yellow Label", Veuve Cliquot Brut, NV, Reims 125