



EXECUTIVE CHEF: ANTONIO CARBALLO
GENERAL MANAGER: MARIA RAMOUNDOS

Meximodo Guacamole



- Corn & Roasted Cherry Tomato **V** 14
- Pineapple & Mango **V** 16
- Pomegranate & Pine Nuts **V N** 16
- Mexican Chorizo 14

ENSALADAS & SOPAS

- Meximodo Salad **V** 14**
Cilantro-Lime Vinaigrette, Jicama, Avocado, Corn, Cherry Tomatoes, Nopales, Queso Fresco, Tortilla Strips, Pickled Onion
Add Chicken +4 | Shrimp +5 | Steak +6
- Charred Caesar Salad **V** 14**
Charred Romaine, Queso Cotija, Pimento Bread Crumbs, Radish, Lemon Wedge
- Sopa de Tortilla **V** 12**
Smoky Tomato Soup, Shredded Chicken, Queso Fresco, Avocado, Tortilla Strips, Crema, Ancho Dust

TOSTADAS

- Barbacoa 12**
Bean Puree, Avocado, Shredded Lettuce, Queso Fresco, Crema, Pickled Onion, & Cilantro on a Crispy Tortilla
- Tuna Contramar **N** 15**
Ponzu, Chipotle Aioli, Guacamole, Cucumber & Salsa Macha on a Crispy Tortilla

SIDES **V**

- Chips & Salsa 8**
- Half Avocado 4**
- Rice & Beans 6**
- Chili Lime Green Beans 6**
- Fried Sweet Plantains 7**
- Cebollitas (Grilled Spring Onions) 8**

KIDS MENU

All Served with French Fries

- Cheese Quesadilla **V** 12**
Flour Tortilla, Monterey Jack, Pico de Gallo, Crema
- Chicken Tenders 12**
Choice of Grilled or Fried Tenders
- Smash Burger 12**
Two 3oz. Patties, American Cheese, Lettuce, Tomato

ANTOJITOS

{aka appetizers!}

- Queso Fundido **V** 14**
Candied Pumpkin Seeds or Chorizo
Melted Chihuahua Cheese with Flour Tortillas
- Street-Style Corn **V** **V** 14**
Grilled Corn Puree, Chipotle Aioli, Cotija Cheese, Cilantro Oil, Pequin Chili
- Chilaquiles **V** 14**
Rojos, Verdes, or Divorciados
Red, Green or "Divorced", Crema, Queso Fresco, Cilantro, White Onion
Add Sunny Egg +2 | Chicken +3 | Steak +5
- Corn Mushroom Quesadilla **V** 16**
Blue Corn Tortilla, Oaxaca Cheese, Huitlacoche Mushroom, Squash Blossom
- Zucchini Carpaccio **V N** 13**
Lemon-Thyme Vinaigrette, Salsa Ranchera, Queso Fresco, Cilantro, Pine Nuts, Pomegranate
- Coconut Tiger's Milk Ceviche **N** 18**
Market Fish, Coconut Leche de Tigre, Avocado, Heirloom Tomatoes, Red Onion, Macha Oil
- Acapulco-Style Ceviche 18**
Shrimp, Avocado, Mixed Heirloom Tomato, Cucumber, Acapulco Juice, Cilantro, Red Onion

Tacos

{3 per order}

- Pollo al Adobo 15**
Corn Tortilla, Grilled Chicken al Adobo, Salsa Avo-Verde, White Onion, Cilantro
- Barbacoa **V** 16**
Corn Tortilla, Slow-Braised Chuck, Salsa Arbol, Avo-Crema, Pickled Onions, Cilantro
- Steak & Cheese 16**
Corn Tortilla, Monterey Cheese, Chuck, Salsa Ranchera, White Onion, Cilantro
- Shrimp 16**
Corn Tortilla, Cabbage, Salsa Avo-Verde, Chipotle Aioli, Pickled Onion
- Pork Belly 15**
Corn Tortilla, Avo-Crema, Pickled Onion, Fennel Fronds, Serrano Ash
- Coliflor **V N** 15**
Corn Tortilla, Roasted Cauliflower, Guacamole, Salsa Macha, Queso Fresco
- Tropical Taco **V** **V** 14**
Jicama, Spinach, Pinto Beans, Pineapple Pico de Gallo, Mango-Habanero Salsa

ENTREES

PROUDLY SERVING MEATS FROM PAT LAFRIEDA

- Pollo con Mole **N** {chef's favorite!} 29**
Adobo-Marinaded Split-Roasted Chicken, Mole Poblano, White Rice, White Onion, Sesame Seeds
- Nayarit-Style Red Snapper 37**
White Rice, Salsa Avo-Verde, Pineapple Pico de Gallo, Avocado
- Chile En Nogada **V N** 21**
Roasted Poblano with a Vegetarian Stone Fruit Filling, Creamy Walnut Sauce, Pomegranate
- Roasted Coliflor **V N** **V** 21**
Mexican Zaatar, Guacamole, Salsa Macha, Pinenuts, Queso Fresco, Crema
- Ribeye Carne Asada 14oz. 59**
Charred Spring Onions, Salsa Molcajete
- Hanger Carne Asada 12oz. 36**
Charred Spring Onions, Salsa Molcajete
- Pork Belly 23**
Pumpkin Seed Mole, Caramelized Apples, Hibiscus Glaze, Serrano Ash
- Enchiladas Verdes **V** 18**
Three Enchiladas with Queso, Salsa Verde, Queso Fresco, Crema, White Onion, Cilantro
Add Chicken +6 | Steak +8

Desserts

- Chipotle Chocolate Lava Cake 14**
Mexican Vanilla Ice Cream, Raspberries
- Churros 10**
Served with Mexican Chocolate & Dulce de Leche Dipping Sauces
- Corn Flan 10**
Mexican Vanilla Ice Cream, Chantilly, Raspberry, Chocolate Shavings
- Paletas (Popsicles) 7**
Mango-Chile, Pineapple-Mint, or Passionfruit
- Handmade Ice Cream 8**
Mexican Vanilla, Horchata **N**, Maria Cookie, Coconut, Hibiscus-Raspberry or Mango

FOOD ALLERGEN NOTICE

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, flour, peanuts, and tree nuts. If you have dietary restrictions, please notify your server.

V Vegetarian **N** Contains Nuts **V** Spicy

Most items are (or can be made) **gluten-free** & most vegetarian options can be made **vegan!** Please ask your server for more details.

PLEASE NOTE

A 2.9% surcharge will be applied to credit card payments, and 20% gratuity will be applied to parties of 6 or more. Thank you!

