

# A N T O J I T O S

## Sope de Tinga

shredded chicken marinated adobo-chipotle sauce, mashed beans, romaine hearts, sour cream, queso fresco, served over a thick fried tortilla  
\$ 9

## La Original Ensalada César V

romaine hearts, fried tortilla strips, cotija cheese, radishes, pumpkin seeds, cilantro jalapeño dressing  
\$ 8

## Tostada de Champiñones V

diced mushrooms, shredded Romaine lettuce, sour cream queso fresco, served over a fried tortilla with salsa macha  
\$ 9

## Shrimp Ceviche

Shrimp, Fresh Mango, Avocado, Citrus Juice  
\$10.00

## Elote V

Mexican Street Corn Salad, Cotija Aioli.  
\$8

# T A C O S

\$ 6 each

## Al Pastor

spit-grilled sliced pork marinated in guajillo, grilled pineapple, cilantro, onion

## Quesabirria

salsa braised beef, beef broth consomé, cilantro, onion, queso Oaxaca, fried tortilla

## Carne Asada

Griddled Steak, Cilantro Onions

## Flautas de Papa V

sofrito mashed potatoes, grilled onion, tomato, sour cream, queso fresco, shredded lettuce, salsa verde, fried tortilla  
\$ 18

# P L A T O S P R I N C I P A L E S

## Chuleta a la Parrilla

10 oz center cut pork chop, pineapple habanero salsa, roasted sweet potato pure  
\$ 28

## Barbacoa de Res

simmered beef cooked in banana leaf, refried beans, roasted potatoes  
\$ 28

## Chile Relleno con Pipián de Hoja Santa \*

poblano pepper stuffed with beef hash, apple, pear, almond, peach, Mexican pepper leaf green mole, warm tortillas  
\$ 24

## Pastel Azteca con Mole

red mole, shredded dark meat chicken, onions, sour cream, cotija cheese  
\$ 26

## Summer Salmon

Pan seared Salmon, Sweet corn and cherry tomatoes ragu, orange vanilla and chipotle sauce  
\$ 26

# P A R A A C O M P A Ñ A R

## Guacamole

house-made guacamole  
11

## Arroz Rojo

red rice  
6

## Frijoles Refritos

refried beans  
6

## Chiles en Vinagre

pickled jalapeños  
4

*Chef de Cocina: Miguel Escobar*

V vegetarian option

\* NOT Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

10/01/2023

## VEGETARIAN OPTIONS

**La Original Ensalada César**  
romaine hearts, fried tortilla strips,  
cotija cheese, radishes, pumpkin seeds,  
cilantro jalapeño dressing  
\$ 8

**Tostada de Champiñones**  
diced mushrooms, shredded romaine lettuce,  
sour cream queso fresco,  
served over a fried tortilla with salsa macha  
\$ 9

**Elote**  
Mexican Street Corn Salad, Cotija Aioli.  
\$8

**Flautas de Papa**  
sofrito mashed potatoes, grilled onion, tomato,  
sour cream, queso fresco, shredded lettuce,  
salsa verde, fried tortilla  
\$18

## COCTELES

**Margarita**  
tequila, fresh lime juice, cointreau, agave  
14

**Señorita Paloma**  
mezcal, grapefruit juice, fresh lime juice,  
soda water  
14

**Oaxaca Old Fashioned**  
mezcal, agave, bitters  
15

**La Ciudad de la Isla**  
Abasolo Mexican whisky, sweet  
vermouth, bitters  
16

**No Seas Mangón**  
vodka, mango purée, agave  
14

**Rosa Pomelo**  
gin, grapefruit juice, agave, sparkling  
rosé  
14

**Mula Mexicana**  
Mexican spiced rum, fresh lime juice,  
ginger beer  
14

**Clásica Michelada**  
tomato juice, fresh lime, hot sauce, beer  
11

## SIN ALCOHOL

\$ 9 each

**Dama Tamarinda**  
tamarind, lemongrass, fresh lime  
juice

**Pimpollo de Primavera**  
our original, non-alcoholic  
margarita

**Señor Arándano**  
blueberries, fresh lime juice, soda  
water, mint

**Té de Manzanilla**  
strawberry purée, lemongrass,  
chamomile, soda water

## CERVEZA

**Firme**  
IPA  
7  
Casa Humilde

**Maizal**  
Mexican lager  
7  
Casa Humilde