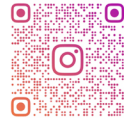




Dinner
MODERNLATINCUISINE



FOLLOW US
ON SOCIAL
MEDIA

APPETIZERS

BEER BATTERED ASPARAGUS 8

Beer battered asparagus and fried to crisp golden brown

CRISPY LENGUA 10

Battered and fried beef tongue served with guacamole and pickled red onion, chile de arbol

CHIPS AND SALSA 4

Endless tortilla chips served with salsa, and pico de gallo

GUACAMOLE 7

Smashed avocados, pico de gallo, served with tortilla chips

SPICY CRAB CAKE (2) 15 (3) 18

Cornmeal battered, roasted poblano, jalapeno, roasted corn, chipotle mayo, red pepper flakes

SPECIALTY SALADS

Add Chicken +4, Fajitas +6, Avocado +3.50, Salmon 12

ZARAGOZA SALAD HALF 6 FULL 10

Spring mix, orange supremes, pickled red onion, pepita seeds, citrus vinaigrette

CAESAR SALAD HALF 6 FULL 10

Romaine lettuce, parmesan cheese, sourdough croutons, Caesar dressing

HOUSE SALAD HALF 6 FULL 10

Mixed greens, tomato, cucumber, cheddar cheese, croutons, Ranch dressing

COBB SALAD HALF 7 FULL 12

Ham, tomatoes, cheddar cheese, green mix, hard-boiled egg, Tesoro dressing

SOUP & SALAD 10

Your choice of any cup of soup and any half salad.

SOUPS

ROASTED POBLANO cup 4.50 bowl 7.50

Roasted poblano, tortilla strips, tomato, sour cream, cilantro

CHICKEN TORTILLA cup 4.50 bowl 7.50

Cascabel chicken broth, avocado, queso fresco, tortilla chips

FRIJOLES CHARROS cup 4.50 bowl 7.50

Pinto beans, onions, pork salt, tomato, poblano, cilantro and tortilla strips Add fajita +5

POZOLE VERDE cup 4.50 bowl 7.50

Chicken breast, tomatillo, poblano pepper, hominy

REFRESHMENTS

| | |
|--------------------------------------|-----------------|
| Iced Tea with refills | 2 |
| Soft Drinks with refills | 2 ⁵⁰ |
| Fresh Lemonade (No refills) | 3 ⁵⁰ |
| Pomegranate Lemonade (No refills) | 3 ⁵⁰ |
| Topo Chico (Sparkling Mineral Water) | 3 |
| Bottled Water | 2 ⁵⁰ |

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. PLEASE DIRECT ANY FOOD ALLERGY CONCERNS TO THE MANAGER PRIOR TO PLACING YOUR ORDER.

ENTREES

CHICKEN BREAST 16

8 oz chicken breast choice of sauce
• poblano • chipotle • mole • tomatillo
white rice, vegetables of the day

BEEF FAJITAS 16 OR CHICKEN FAJITAS 14

Grilled fajita, onions & bell peppers, mexican rice, charro beans, choice of tortillas, pico de gallo, sour cream, guacamole

NEW YORK 28

10 oz New York strip, sweet potato fries, steamed broccoli

KOBE STYLE BURGER 16

American cheese, lettuce, tomato, red onion

FRIED SHRIMP 18

(5) Fried shrimp to golden brown, white rice, vegetables

SEARED SALMON 22

Pan seared salmon alongside creamy chive-polenta, vegetables of the day, poblano cream

T-BONE RANCHERO 22

Grilled T-bone covered in ranchero sauce, onions & peppers
Mexican rice and charro beans

SHRIMP A LA DIABLA 20

(5) Sauté shrimp in chipotle-cascabel sauce, angel hair, vegetables of the day

CHICKEN CHIPOTLE PASTA 16

Grilled chicken breast, mushrooms, zucchini, parmesan, housemade chipotle sauce, and garlic bread.

SIDES + 4

- bacon wrapped asparagus
- sautéed mushrooms
- steak fries
- sweet potato fries
- white rice
- mexican rice
- steamed broccoli

SWEETS

UPSIDE DOWN CAKE 8

Pineapple upside-down cake, piloncillo, maraschino cherries

CRÈME BRÛLÉE 8

Rich custard base topped with a layer of caramelized sugar.

CHEESECAKE 8

Cajeta cheesecake, graham cracker crust

CHOCOLATE CAKE 8

3 layers of chocolate served with strawberry compote

MEXICAN FLAN 6

Mexican style flan, prepared by our in-house chefs

ASSORTED TARTS 8 (TWO FLAVORS)

Cheesecake, apple, key lime, and chocolate
Additional tarts are \$3 each