



Meximodo

Guacamole



16

Corn & Roasted Cherry Tomato

V D

Pineapple & Mango

V

Pomegranate & Pine Nuts

V N D

Mexican Chorizo

D

ENSALADAS

SOPAS

Salad Add-Ons: Chicken +4 | Shrimp +5 | Steak +6

Meximodo Salad

V

16

Cilantro-Lime Vinaigrette, Jicama, Avocado, Corn, Cherry Tomatos, Nopales, Queso Fresco, Tortilla Strips, Pickled Onion

Avocado Salad

V

14

Avocado, Heirloom Cherry Tomato, Mango, Red Onion, Cucumber, Corn, Radish, Cilantro Chimichurri, Queso Fresco

Charred Caesar Salad

14

Charred Romaine, Queso Cotija, Pimento Bread Crumbs, Radish, Lime Wedge

Sopa de Tortilla

14

Smoky Tomato Soup, Shredded Chicken, Queso Fresco, Avocado, Tortilla Strips, Crema, Ancho Dust

Deserts

Chipotle Chocolate Lava Cake

14

Served with Mexican Vanilla Ice Cream and Raspberries

Churros

13

Served with Mexican Chocolate and Dulce de Leche Dipping Sauces

Corn Flan

13

Mexican Vanilla Ice Cream, Chantilly, Raspberries, Chocolate Shavings

Paletas (Popsicles)

8

Mango-Chile, Pineapple-Mint, or Passion Fruit

Handmade Ice Cream

8

Mexican Vanilla, Horchata, Maria Cookie, Coconut, Hibiscus-Raspberry or Mango

KIDS MENU

All Served with French Fries

Cheese Quesadilla

V

13

Flour Tortilla, Monterey Jack, Pico de Gallo, Crema

Add Chicken +4 | Shrimp +5 | Steak +6

Chicken Tenders

13

Choice of Grilled or Fried Tenders

Smash Burger

13

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

14

Grilled Corn Puree, Chipotle Aioli, Cotija Cheese, Cilantro Oil, Pequin Chili

Refried Bean Dip

V

13

Refried Black Beans, Queso Chihuahua, Pico de Gallo, Queso Fresco, Crema, Cilantro

Corn Mushroom Quesadilla

V

16

Blue Corn Tortilla, Oaxaca Cheese, Huitlacoche Mushroom, Squash Blossom, Sweet Plantains

Coconut Tiger’s Milk Ceviche

N

21

Raw Market Fish, Coconut Leche de Tigre, Avocado, Heirloom Tomatoes, Red Onion, Macha Oil

Acapulco-Style Ceviche

21

Shrimp, Avocado, Mixed Heirloom Tomato, Cucumber, Acapulco Juice, Cilantro, Red Onion

Zucchini Carpaccio

V N

13

Lemon-Thyme Vinaigrette, Salsa Ranchera, Queso Fresco, Cilantro, Pine Nuts, Pomegranate

Chilaquiles

V

14

Red, Green or “Divorced” | Crema, Queso Fresco, Cilantro, White Onion

Add Sunny Egg +2 | Chicken +4 | Steak +6



Tacos & Tostadas

Pollo al Pastor Tacos

16

Corn Tortilla, Grilled Chicken al Adobo, Avo-Crema, Pineapple, White Onion, Cilantro

Steak & Cheese Tacos

17

Corn Tortilla, Monterey Cheese, Salsa Ranchera, White Onion, Cilantro

Barbacoa Tacos

16

Corn Tortilla, Slow-Braised Beef, Salsa Arbol, Avo-Crema, Pickled Onions, Cilantro

Birria Tacos

17

Corn Tortilla, Slow-Braised Jalisco-Style Goat, White Onion, Cilantro, Consommé

Shrimp Tacos

17

Corn Tortilla, Cabbage, Salsa Avo-Verde, Chipotle Aioli, Pickled Onion

Pork Belly Tacos

16

Corn Tortilla, Avo-Crema, Pickled Onion, Cilantro

Coliflor Tacos

V N

15

Corn Tortilla, Roasted Cauliflower, Guacamole, Salsa Macha, Queso Fresco

Tropical Tacos

V

15

Jicama, Spinach, Pinto Beans, Pineapple Pico de Gallo, Mango-Habanero Salsa

Barbacoa Tostada

13

Bean Puree, Avocado, Shredded Lettuce, Queso Fresco, Crema, Pickled Onion, Cilantro

Truffled Corn & Tomato Tostada

V

12

Bean Puree, Roasted Corn & Tomato, Radish, Chipotle Aioli, Queso Fresco, Cilantro

ENTREES

PROUDLY SERVING MEATS FROM PAT LAFRIEDA

Pollo con Mole

N {chef’s favorite!}

31

Organic Adobo-Marinaded Chicken, Mole Poblano, White Rice, White Onion, Sesame Seeds

Nayarit-Style Red Snapper

38

Red Snapper Grilled to Perfection, Salsa Avo-Verde, White Rice, Pineapple Pico de Gallo, Avocado

Ribeye Carne Asada

14oz.

59

Yuca Fries, Salsa Molcajete

Hanger Carne Asada

12oz.

37

Yuca Fries, Salsa Molcajete

Pork Belly

26

Pumpkin Seed Mole, Caramelized Apples, Hibiscus Glaze, Ancho Dust

Chile En Nogada

V N

24

Roasted Poblano with a Vegetarian Stone Fruit Filling, Creamy Walnut Sauce, Pomegranate

Roasted Coliflor

V N

24

Mexican Zaatar, Guacamole, Salsa Macha, Pinenuts, Queso Fresco, Crema

Enchiladas

V

21

Three Enchiladas with Queso, topped with Salsa Verde or Roja, Queso Fresco, Crema, White Onion, Cilantro

Add Chorizo +4 | Chicken +6 | Steak +8

Enmoladas

V N

24

Three Enmoladas with Queso, topped with Mole Poblano, Sesame Seeds, Queso Fresco, Crema, White Onion, Cilantro

Add Chorizo +4 | Chicken +6 | Steak +8

SIDES

Chips & Salsa

8

Rice & Beans

D

6

Mole Sauce

N

5

Yuca Fries

7

Half Avocado

4

Fried Sweet Plantains

D

8

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.



Spicy



Vegetarian



Nuts



Dairy

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!