

## PLATOS PEQUEÑOS

### Guacamole

hass avocado • cilantro • red onion • jalapeño • lime 9

### Queso Fundido

melted manchego, panela, oaxacan string cheeses • chorizo • onion  
roasted peppers • corn tortillas 13

### Green Corn Tamales

three sweet corn tamales • sour cream • salsa fresca 10

### Guajillo Pork Tamale

slow cooked pork • potato • panela cheese • guajillo sauce • crema  
sautéed chayote squash slaw 12

### Kobe Beef Sopes

guajillo chile marinated kobe beef • corn masa “little boats”  
mango red cabbage mint slaw 14

## CEVICHE

### Baja Ceviche

lime marinated halibut and shrimp • cilantro • jalapeño • tomato  
crispy handmade corn tortilla • cilantro aioli • avocado 15

### Peruvian Ceviche

lime marinated hawaiian fish • aji amarillo • cilantro • red peppers  
pickled onion • avocado • plantain chips 14

### Ceviche Duo

baja ceviche • peruvian ceviche 17

## ENSALADAS

### Watercress, Avocado, and Orange Salad

bacon wrapped dates with chorizo and blue cheese • apples  
spicy pepita seeds • coriander vinaigrette 9

### Caesar Salad\*

crisp romaine • romano cheese • caesar dressing 9  
chicken 15 steak 19 shrimp 22

## PLATOS ESPECIALES

### Sautéed Jumbo Shrimp

toasted ancho chiles • slivered garlic • parsley • lime  
braised greens • red rice • white rice 28

### Grilled Skirt Steak

roasted corn relish • black beans • seasonal salad  
handmade corn tortillas 27

### Kobe Beef Tacos

pineapple guajillo marinated kobe beef • grilled pineapple salsa  
guacamole • handmade corn tortillas • black beans  
seasonal salad 28

### Portabello Mushroom Mulitas

grilled marinated mushrooms • black beans • roasted peppers  
pickled onions • roasted tomato sauce • braised greens  
guacamole 21

### Yucatan Pork

achiote pork roasted in banana leaf • grilled onion • orange  
cinnamon • red rice • black beans • plantain orange salsa  
handmade corn tortillas 24

### Oaxacan Strip Steak

pan seared 16 ounce steak • mole colorado • cilantro pesto  
chipotle aioli • grilled wild mushrooms • avocado tomato salad 36

### Smoked Pork Chop with Cholita Glaze

grilled 14 oz pork chop • ancho chile honey glaze  
boniato mashed sweet potatoes • garlic seared greens 32

**The Ultimate Border Grill Experience • only \$42**

three course dinner including our amazing appetizer  
sampler, your choice of any signature entree above,  
and your choice of any homemade dessert.

Ask your server for details.