

APPETIZERS

VG BASKET of CHIPS and SALSA \$3.00

QUESO FUNDIDO with Chorizo & Poblano \$15.50

GRILLED SHRIMP Five Marinated Jumbo Shrimp with a Ginger-Lime-Soy Marinade \$16.50

V ROAST FRESH CORN
Street Style: Grated Cheese & Chile Aioli \$8.00

VG GUACAMOLE Traditional Style \$13.00

CALAMARI CABO
Ancho-Crumb-Fried, Chipotle Cream & Greens \$17.00

V OLD TOWN NACHOS Chips, Cheeses, Beans, Guacamole, Sour Cream, Jalapeños, Tomato & Onion (add Ground Beef or Chorizo \$4) \$19.00

CRAB CAKES on a Bed of Greens with Lime-Caper Remoulade \$19.50

TUNA TOSTADA Seared Sushi Tuna, Soy Lime, Pineapple Salsa, Greens & Black Sesame Seeds \$20.50

SOUPS & SALADS

TORTILLA SOUP Homemade Chicken Broth with Lime, Ancho, Tomato, Onion & Avocado \$9.50

V SOPA del DIA \$9.00

VG GARDEN SALAD Hearts of Palm, Spring Greens, Arugula, Spinach, Avocado, Fresh Basil Mole, Chick Peas, Scallions, Cherry Drop Peppers & Tortilla Garnish \$19.00
Add Shrimp, Fish or Chicken \$7.50

VG DINNER SALAD Mixed Greens, Tomatoes, Green Olives, Red Onion, Avocado & Lime Cilantro Vinaigrette \$9.50

VG AVOCADO SALAD Greens, Red Onion Mandarins & Orange Vinaigrette \$18.50

VG TACO SALAD Chips, Mixed Greens, Cheeses, Sour Cream, Guacamole, Black Beans, Tomato, Onion & Lime Cilantro Vinaigrette \$18.50
Add Shrimp, Fish, Chicken or Steak for \$9.50

ALSO...

8 OZ. CHEESEBURGER Fixins, French Fries or Salad \$19.50

CHICKEN WRAP Grilled Chicken, Arugula, Mozzarella, Roasted Pepper, Avocado & Tomatillo Ranch \$19.00

FAJITAS

Casamientos, Lettuce, Cheese, Tomatoes, Onions, Guacamole, Sour Cream & Flour Tortillas

V VEGGIE \$20.50

CHICKEN \$24.50 SHRIMP \$26.50

STEAK 8 Oz. Angus \$28.00 COMBO \$29.50

HOUSE FAVORITES

SANTA FE CARNE ADOVODA

Tender Pork in New Mexican Red Chili, Onions, Cheese, Rice & Pinto Beans \$24.50

CARNE ASADA

Black Angus Churrasco Steak, Chimichurri, Rice & Black Beans
10 Oz. \$34.50 12 Oz. \$38.50

CHILE RELLENO Fresh Roasted Poblano, stuffed with Homemade Picadillo & Batter Fried in a Red Chili Mole, Casamientos & Arugula \$20.50

PULLED PORK CHIMICHANGA

Pinto Beans, Queso Fresco, Rice & Arugula \$21.50

MEXICAN LASAGNA

Corn Tortillas, Chicken Machaka, Roast Corn Poblano, Cheeses, Chipotle Tomato Sauce & Black Beans \$22.50

KABOB de POLLO alla PARRILLA

with Roast Tomato Salsa, Grilled Vegetables & Roast Papas \$26.00

SEAFOOD VERACRUZ

Salmon, Mahi, Shrimp, Calamari, Scallops, Spanish Rice & Tortillas \$34.50

LIME CILANTRO SHRIMP

with Fried Kale & Casamienatos \$31.50

ANCHO BLACKENED SALMON FILET

8 Oz. Filet, with Lime Cilantro Crema, Rice & Salad \$28.50

VG GRILLED VEGGIE PLATE

with Casamientos \$20.50

VG TAMALE GRANDE with Salad & Casamientos

Veggie \$20.50 Pork \$20.50