

APPETIZERS

VG BASKET of CHIPS and SALSA \$3.50

QUESO FUNDIDO with Chorizo & Poblano \$15.50

GRILLED SHRIMP Marinated Jumbo Shrimp with a Chipolte Crema \$17.50

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

V GUACAMOLE Traditional Style \$15.00

OLD TOWN NACHO GRANDES Chips, Cheeses, Beans, Guacamole, Sour Cream, Jalapeños, Tomato & Onion (add Ground Beef or Chorizo \$5) \$22.00

CRAB CAKES on a Bed of Greens with Lime-Caper Remoulade \$20.00

TUNA TOSTADA Seared Sushi Tuna, Soy Lime, Pineapple Salsa, Greens & Black Sesame Seeds \$22.00

SOUPS & SALADS

DRESSINGS:

Tomatillo Ranch, Lime Cilantro & Orange Soy Vinaigrette

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

VG GARDEN SALAD Atichoke Hearts, Spring Greens, Arugula, Spinach, Avocado, Fresh Basil Mole, Chick Peas, Scallions, Cherry Drop Peppers & Tortilla Garnish \$19.50
Add Shrimp, Fish or Chicken \$8.50

VG DINNER SALAD Mixed Greens, Tomatoes, Olives, Red Onion & choice of Dressings \$9.50

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

TACO SALAD Chips, Mixed Greens, Cheeses, Sour Cream, Guacamole, Black Beans, Tomato, Onion & choice of Dressing \$18.50
Add Shrimp, Fish, Chicken or Steak \$10.50

ALSO...

10 OZ. CHEESEBURGER Thick Grilled Burger with Fixins, French Fries or Salad \$21.50

CHICKEN WRAP Grilled Chicken Breast, Arugula, Mozzarella, Roasted Pepper, Avocado & Tomatillo Ranch \$19.50

FAJITAS

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

V VEGGIE \$20.50

CHICKEN \$25.00 SHRIMP \$27.00

STEAK 8 Oz. Angus \$30.00 COMBO \$32.00

HOUSE FAVORITES

SANTA FE CARNE ADOVODA

Tender Pork in New Mexican Red Chili, Onions, Cheese, Rice & Pinto Beans \$26.50

CARNE ASADA

Grilled Black Angus Churrasco Steak, Chimichurri, Rice & Black Beans 10 Oz. \$36.50 12 Oz. \$39.50

CHILE RELLENO Fresh Roasted Poblano, stuffed with Homemade Picadillo & Batter Fried in a Red Chili Mole & Casamientos \$21.00

PULLED PORK CHIMICHANGA

Pinto Beans, Queso Fresco, Rice & Arugula \$22.00

MEXICAN LASAGNA

Corn Tortillas, Chicken Machaka, Roast Corn Poblano, Cheeses, Chipotle Tomato Mole & Black Beans \$24.50

GRILLED KABOB de POLLO

with New Mexican Roast Chile Salsa, Grilled Vegetables & Roast Papas \$26.50

SEAFOOD VERACRUZ

Salmon, Mahi, Shrimp, Scallops, Artichoke Hearts, Spanish Rice & Tortillas \$26.50

LIME CILANTRO SHRIMP

with Fried Kale & Casamienatos \$32.50

ANCHO BLACKENED SALMON FILET

8 Oz. Filet, with Lime Cilantro Crema, Rice & Salad \$31.50

VG GRILLED VEGGIE PLATE

Skewered Veggies, Salad Casamientos \$20.50

TAMALE GRANDE

with Salad & Casamientos
Veggie \$21.50 Pork \$22.50