

APERITIVOS/APPETIZERS

TOSTONES (GF)(VÉG) 9.25

CRISPY PLANTAIN CHIPS, SALSA FRESCA, GUACAMOLE.

◊ EXTRA PLANTAIN CHIPS 5.00

DURAS (GF)(VÉG) 7.00

HOUSE MADE BLUE & YELLOW CORN CHIPS, SALSA FRESCA, GUACAMOLE

◊ EXTRA CHIPS 2.50

QUESADILLA (GF)(VÉG) 8.00

GRILLED, HAND MADE MASA TORTILLAS, FOUR MEXICAN CHEESES, CILANTRO, GUACAMOLE

◊ ADD SHRIMP (GF) 4.00

◊ ADD CHICKEN (GF) 2.00

◊ ADD MUSHROOMS & POBLANOS 1.00 (GF)(VÉG)

MANGO CEVICHE* (GF) 12.50

RED SNAPPER, SHRIMP AND MANGO MARINATED IN FRESH LIME, TOMATOES AND JALAPEÑO, SERVED WITH CORN TORTILLA CHIPS

ENSALADAS/SALADS

ENSALADA DE BETABEL (GF)(VÉG) 9.50

ORGANIC RED BEETS, POBLANO CHILES, AVOCADO, RED ONION, CILANTRO, QUESO FRESCO, ARUGALA, LIME VINAIGRETTE

ENSALADA VERDE (GF) (VÉG) 8.75

ORGANIC FIELD GREENS, CREAMY LIME-CORIANDER DRESSING, PEPITAS, JICAMA, TORTILLA STRIPS

ENSALADA DE RÚCULA (GF) (VÉG) 8.75

ORGANIC ARUGULA, AVOCADO, CHERRY TOMATO, CUCUMBER, PURPLE ONION, PEPITAS, HONEY CITRUS VINAIGRETTE

◊ ADD 4 OZ GRILLED ALL NATURAL SKIRT STEAK 6.00

◊ ADD GRILLED ALL NATURAL CHICKEN BREAST 4.00

◊ ADD GRILLED WILD SALMON 10.00

SOPA/SOUP

SOPA DE TORTILLA (GF) 10.75

CHICKEN STOCK, MEXICAN CHILES, GARLIC, TOMATO, TORTILLA STRIPS, QUESO FRESCO, AVOCADO, LIME, CREMA MEXICANA, ROASTED CHILE ANAHEIM, GRILLED BREAD

◊ ADD SHREDDED CHICKEN: ALL NATURAL FREE RANGE CHICKEN 2.00

POZOLE VERDE (GF) 11.75

BRAISED CARLTON FARMS NATURAL PORK, PURPLE HOMINY WITH CILANTRO, ONIONS, FRESH RADISH, CABBAGE, TOSTADA

ESPECIALES DE LA CASA

BISTEC AL ESTILO CAPITALINO* 21.75

GRILLED HARRIS RANCH NATURAL SKIRT STEAK, CHEESE ENCHILADAS, MOLE COLORADITO

ENCHILADAS EN MOLE 14.50

TWO FREE RANGE CHICKEN ENCHILADAS, CARAMELIZED ONION, RICE AND BEANS CHOICE OF HOUSE MADE MOLE

◊ **MOLE POBLANO**: LIGHTLY SWEET WITH A HINT OF CHOCOLATE (CONTAINS PEANUTS)

◊ **MOLE NEGRO**: RICH & AROMATIC, THE "BLACK" MOLE OF OAXACA (CONTAINS PEANUTS)

◊ **MOLE PIPIÁN**: PUMPKIN SEED & TOMATILLO CREAM SAUCE (GF)

ENCHILADAS DE ESPÁRRAGOS (GF) (VÉG) 14.50

FRESH ASPARAGUS, SWEET POTATO, RED ONION, CARROT, POBLANO PEPPER, FOUR MEXICAN CHEESES, RICE AND BEANS. CHOICE OF HOUSE MADE SAUCE:

◊ **MOLE PIPIÁN** - PUMPKIN SEED & TOMATILLO CREAM SAUCE (GF)

◊ **CALDILLO DE JITOMATE** - CHIPOTLE TOMATO SAUCE (GF)(VÉG) (VÉGAN WHEN ORDERED WITHOUT CHEESE)

CAMARONES A LA DIABLA* 16.75

SAUTÉED PRAWNS, CHAMPIÑÓN MUSHROOMS, SPICY TOMATO CHIPOTLE SAUCE, SPANISH RICE, AVOCADO, TOSTADITAS

CHILE RELLENO 12.75

BATTERED & FRIED POBLANO CHILE, QUESO FRESCO & ASADERO CHEESES, CALDILLO DE JITOMATE & PERUVIAN BEANS, CHOICE OF TORTILLAS

TACOS/TACOS

TACOS DE CARNE ASADA* 4.00 EA

GRILLED HARRIS RANCH NATURAL STEAK, WHITE ONION, CILANTRO, QUESO FRESCO, SALSA DE TOMATILLO

TACOS DE AGUACATE 3.50 EA

AVOCADO REFRIED PERUANO BEANS CREMA MEXICANA, PURPLE ONIONS, TOMATO, SALSA DE AGUACATE.

TACOS DE CARNITAS 4.00 EA

CARLTON FARMS NATURAL PORK SIMMERED IN SPICES & BEER, WHITE ONIONS, CILANTRO, SALSA DE AGUACATE

TACOS DE POLLO 4.00 EA

ALL NATURAL, FREE RANGE CHICKEN, WITH MOLE POBLANO, ONIONS, RADISH, QUESO FRESCO

TACOS DE PESCADO* (GF) 9.50

TWO PER ORDER

SEARED RED SNAPPER MARINATED IN ACHIOTE AND CHIPOTLE WITH A PINEAPPLE SLAW & LIME CREMA MEXICANA

TACOS DE CAMERONES* (GF) 10.50

TWO PER ORDER

SEARED PRAWNS MARINATED IN ACHIOTE AND CHIPOTLE WITH A PINEAPPLE SLAW & LIME CREMA MEXICANA

TORTAS/SANDWICHES

TORTA DE BISTEC* 12.75

GRILLED HARRIS RANCH NATURAL SKIRT STEAK, AVOCADO, TOMATO, RED ONION, LETTUCE, CHIPOTLE MAYO

TORTA MOLE NEGRO 10.75

CARLTON FARMS NATURAL PORK CARNITAS, RED ONION, QUESO FRESCO OAXACAN MOLE NEGRO

TORTA AHOGADA 10.75

CARLTON FARMS NATURAL PORK CARNITAS, REFRIED PERUANO BEANS, CREMA MEXICANA, SWIMMING IN A SPICY CHILE DE ÁRBOL SAUCE

TORTA VEGETARIANA (VÉG) 8.75

FRESH AVOCADO, REFRIED PERUANO BEANS, PICKLED CHILE POBLANO, TOMATO, RED ONION, LETTUCE, CREMA MEXICANA

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BRUNCH

QUESADILLA GRANDE DE CHORIZO* 11.50
GRANDE FLOUR TORTILLA LOADED WITH ORGANIC SCRAMBLED EGGS, HOUSE MADE CHARIZO, CHIPOTLE, FOUR MEXICAN CHEESES, AND SOUR CREAM, TOPPED WITH MOLCAJETE AND GUACAMOLE

TORTA DE LA MAÑANA* 10.75
TWO ORGANIC EGGS COOKED TO ORDER, BACON, TOMATO, AVOCADO, FIELD GREENS, CHIPOTLE MAYO ON A GRILLED BOLILLO ROLL

HUEVOS RANCHEROS*(GF VEG) 10.50
TWO ORGANIC EGGS ANY STYLE, HOUSE MADE MASA TORTILLAS, VEGETARIAN BLACK BEANS OR FRIJOLES CHARROS (BLACK BEANS SIMMERED WITH BACON), SALSA MOLCAJETE
◇ ADD GRILLED BISTEC 6.00

HUEVOS ENTOMATADOS* (GF VEG) 10.75
TWO ORGANIC POACHED EGGS, CHEESE ENCHILADAS, FRESH TOMATO-CHIPOTLE CALDILLO, AVOCADO, SLICED ONION.

CHILAQUILES CON HUEVOS EN SALSA COLORADITA* 11.50
TWO ORGANIC EGGS COOKED TO ORDER, OVER CORN TORTILLA CHIPS, MOLE COLORADITO, GREEN ONION, QUESO FRESCO & CREMA MEXICANA
◇ ADD CARNE ASADA 3.00

CAPIROTADA* 8.50
BREAD SOAKED IN EGG AND PILONCILLO SYRUP, SEASONED WITH MEXICAN CINNAMON & ORANGE ZEST, GRILLED THEN FINISHED WITH CRÈME ANGLAISE

🌀 OMELETTES OR SCRAMBLES 🌀

3 ORGANIC EGGS, FRIJOLES CHARROS (BLACK BEANS SIMMERED WITH BACON) OR VEGETARIAN REFRIED PERUANO BEANS, SIDE OF CORN TORTILLAS

HUEVOS CON SETAS* (GF VEG) 11.50
EGGS WITH MUSHROOMS, ROASTED POBLANO CHILES & QUESO FRESCO.

HUEVOS A LA MEXICANA* (GF VEG) 10.50
EGGS WITH SALSA FRESCA & GARNISHED WITH QUESO FRESCO

HUEVOS CON CHORIZO* (GF) 11.50
EGGS WITH SPICY CHORIZO SAUSAGE, QUESO FRESCO, SLICED AVOCADO

HUEVOS MOTULEÑOS* 10.50
EGGS WITH GREEN ONION, QUESO FRESCO
PIPIÁN VERDE (GF) OR MOLE NEGRO

🌀 BEVERAGES 🌀

EL CAMINO BLOODY MARY 8.00
SEAGRAM'S VODKA & HOUSE MADE SPICY MARY MIX, GARNISHED WITH PICKLED VEGETABLES

MARGARITA MATINAL 10.00
SAUZA BLUE REPOSADO, TRIPLE SEC, HOUSE MIX, SEASONAL FRUIT PUREE

MICHELADA 6.00
TECATE, LIME, SPICY TOMATO JUICE, SALTED RIM

JALISCO 75 9.00
CHINACO BLANCO TEQUILA, FRESH LIME JUICE, DASH OF SIMPLE SYRUP, TOPPED WITH SPARKLING WINE

MIMOSA 7.00
DIBON CAVA BRUT RESERVE, CHOICE OF:
◇ FRESH ORANGE JUICE
◇ RUBY RED GRAPEFRUIT
◇ POMEGRANATE

FRUIT JUICE
◇ FRESH ORANGE - 3.50
◇ RUBY GRAPEFRUIT - 3.50
◇ POMEGRANATE - 4.00

LIGHTHOUSE COFFEE 3.00
COLD-BREWED ICED COFFEE 4.00
BARNES & WATSON TEAS 3.00

🌀 BRUNCH SIDES 🌀

4 oz. GRILLED BISTEC*	6.00	FRIJOLES CHARROS	3.00
3 STRIPS OF BACON	4.00	FRIJOLES VEGETARIANOS	2.50
GUACAMOLE	3.50	REFRIED FRIJOLES PERUANOS	2.50
SALSA FRESCA	2.00	RICE	2.50

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.