

ANTOJITOS

QUESO BLANCO Y ROJO

white queso, árbol salsa, poblanos, onions, mushrooms, corn tostadas
chiquito 9 • 6 HH
grande 11 • 8 HH

JALAPENO CRAB QUESO DIP

ancho butter crab, grilled jalapenos, cilantro
chiquito 14 • 11 HH
grande 16 • 13 HH

QUESO FUNDIDO

melted jack cheese, flour tortillas 12 • 9 HH
 add poblanos, onions, mushrooms +2
 add chorizo +3

GRINGAS

flour tortillas filled with melted jack cheese. Crema, árbol salsa, guacamole 12
 add poblanos, onions, mushrooms +2
 add grilled chicken or pork pastor +3

TOSTADITAS

bean and cheese
 veggie escabeche, pico 9 • 6 HH
chicken, pork al pastor, or shrimp
 veggie escabeche, guacamole 12 • 9 HH

GUACAMOLE AL CHIPOTLE

avocado, lime juice, cilantro, tomatoes, smoky chipotle crema, sunflower seeds, corn tostadas 14 • 11 HH

CEVICHE CLÁSICO*

lime, lemon, and orange marinated corvina, serranos, tomato. topped with escabeche onions and avocado on corn tostadas 14 • 11 HH

AHI TUNA CEVICE TOSTADAS*

crispy corn tostadas, guacamole, tuna, citrus, ginger, grilled pineapple, jalapeños, onions, tomatillos 15

EMPANADAS DE HONGOS

epazote flavored corn masa, queso Oaxaca, mushrooms. Salsa de arbol, lettuce, pico and crema 11 • 8 HH

SOPAS Y ENSALADAS

NOPALITO SALAD

tender cactus, lettuce, avocado, pico, queso fresco, pepitas, corn tortillas 11

SOPA AZTECA

ancho and chipotle spiced tomato soup with chicken, tortilla strips, avocado, crema, queso fresco, cilantro
chiquita 8 or grande 10

CREMA DE ELOTE

corn and poblano chowder, queso panela, cilantro
chiquita 9 or grande 11 add crab +5

ENSALADA

green leaf, spinach, grilled panela cheese, jicama, tomatoes, avocado, carrots, black beans, sunflower seeds
chiquita 7 or grande 11
grande with 4 grilled shrimp, chicken, steak* or grilled avocado and hemp seeds 16

dressings: lime olive oil vinaigrette, chipotle ranch, ancho balsamic

ESPECIALIDADES

POLLO A LA PARILLA

grilled chicken breast, chipotle tomato salsa, onions, cilantro, queso panela, crispy papitas 18

CODORNIZ CON MOLE

two grilled quail, pasilla mole, almonds, slaw, queso fresco, escabeche onions, white rice 25

CAMARONES A LA PLANCHA

gulf shrimp sautéed in garlic ancho butter, slaw, avocado, white rice 24

GRILLED LAMB CHOPS*

piloncillo glazed sweet potatoes, spinach, tomatillo mole verde, pumpkin seeds 31

ARRACHERA*

8oz grilled Angus steak, morita chimichurri, jalapeño toreado, poblanos, onions, mushrooms, queso fresco, crispy papitas. tortillas 27

PESCADO A LA PLANCHA

redfish sautéed in garlic ancho butter, spiced jalapeño cauliflower, corn pudding, crema, queso fresco 29

ENCHILADAS

Two enchiladas with choice of filling and sauce. Served with white rice, whole or refried black beans or cabbage chayote slaw and avocado

FILLING

tinga de pollo and jack cheese 15
veggie spinach, roasted poblanos, onions and mushrooms 15
shrimp and jack cheese 16
jack cheese and queso fresco 14
braised shredded duck 18

SAUCE

black bean sauce queso fresco, pico
smoky tomatillo pico, crema
tomato chipotle onions, cilantro, crema
mole verde pumpkin seeds
pasilla mole almonds and pickled onions

ADOBO GRILLED SHRIMP

on stacked jack cheese and mushrooms enchiladas smoky tomatillo salsa, pico, crema, queso fresco, black beans 17

TACOS

FISH

redfish, pico, avocado, lime 6

SHRIMP AL PASTOR

adobo shrimp, pineapple, slaw, avocado, lime 5

PATO

roasted duck, almonds, raw onions, cilantro 6

CARNE ASADA*

raw onions, cilantro, lime 5

CHICKEN TINGA

jack cheese, cilantro 4.5

VEGGIE

roasted poblanos, onions, and mushrooms, queso fresco, avocado 5

NOPALITO

tender cactus, pico, grilled queso panela, avocado 5

LAMB BARBACOA

habanero pickled carrots and onions, cilantro 5.5

PASTOR

adobo pork, pineapple, cilantro, raw onion, lime 4.5

POLLO ASADO

grilled chicken, refritos, queso, árbol salsa, avocado 5

RELLENOS

SHRIMP AND CRAB RELLENO

shrimp, lump crab meat, jack cheese and spinach stuffed poblano, chipotle tomato salsa, crema, corn pudding, slaw, queso fresco 26

DUCK RELLENO

roasted duck, almond and raisin stuffed poblano, chipotle tomato salsa, crema, almonds, escabeche onions, white rice 25

SWEET POTATO RELLENO

roasted sweet potato, swiss chard, pepitas, queso panela stuffed poblano, Mole verde, crema, white rice, black beans. 20

POSTRES

CHOCOLATE PEPITA TORTE

8 flourless chocolate cake, mocha whipped cream

COFFEE TEQUILA TRES LECHES CAKE

7

SEASONAL FLAN

6

CAJETA OR VANILLA ICE CREAM

6 a la mode 3

MANGO SORBET

6

BANANA BREAD PUDDING

6 with cajeta

-SIDES-

ANCHO GLAZED SWEET POTATOES & SPINACH

6

RAJA CON HONGOS

5 roasted poblanos, onions, mushrooms, queso fresco

CORN PUDDING

5 crema, pico

3 GRILLED SHRIMP

5

RICE & CHEESE RELLENO

7 crema

ÁRBOL CHILE SALSA

2

PLÁNTANOS MACHOS

6 roasted plantains, queso fresco, crema

CRISPY POTATOES

5 cilantro, chile powder mix

CABBAGE, CHAYOTE & CORN SLAW

5 queso fresco

ELOTE PLACERO

5 corn on the cob, valentina aioli, chile powder mix, queso fresco

HAND-MADE CORN TORTILLAS

4

BLACK BEANS

2

SPICED JALAPEÑO CAULIFLOWER

6

SINGLE TOSTADA

tinga de pollo 6 refritos, slaw, queso fresco, guacamole or

ahi tuna ceviche 8 guacamole, tuna, citrus, ginger, grilled pineapple, jalapeños, onions, tomatillos

COCTELES

DON QUIXOTE MARTINI 🍸

serrano-cilantro infused jimador silver, lime juice, tequila-marinated pineapple purée, agave, el chile rim 12

JACKED SANGRÍA

spanish red, jack daniel's, crème de cassis, fresh fruit juices 8 • 5 HH

SANGRÍA BLANCA

spanish white, 360 peach vodka, st. germaine, lime juice, agave, berries 8 • 5 HH

MICHELADA

dos XX, bloody mary mix, lime juice, olive juice tabasco, worcestershire, el chile rim 7 • 5 Brunch

ALMATINI

milagro reposado, cointreau, lime juice, agave, splash of olive juice 13

BLOOD & SMOKE

ilegal joven mezcal, ancho reyes, blood orange purée, guajillo sugar/salt rim 13

MEXICAN- OLD FASHIONED

abasolo whisky de méxico, angostura bitters, luxardo syrup, orange, cherry 15

MEZCALOMA

susto mezcal, grapefruit juice, lime juice, agave, grapefruit soda, guajillo sugar/salt rim 11

RANCH WATER

volcán silver, lime juice, topo chico 12

TE AMO

doers vodka, st. germain macerated berries, fresh mint, lemon juice, agave 12

MARGARITAS

BARTON SPRING'S BEST

don julio silver, cointreau, lime juice, agave, on the rocks 13

SKINNY

altos silver, lime juice, agave, soda, on the rocks 12

VOLCÁN TOP SHELF

volcán de mi tierra silver, cointreau, lime juice, agave, frozen or on the rocks, volcanic black salt rim 14

FLAQUITA 🍸

watermelon-serrano infused jimador silver, watermelon purée, lime juice, agave, on the rocks, el chile rim 11

LA LLORONA 🍸

ghost pepper tequila, prickly pear purée, lime juice, agave, guajillo sugar/salt rim 12

CLÁSICA

jimador silver, triple sec, lime juice, agave, frozen or on the rocks 10 • 7 HH

MANGORITA

frozen margarita, tequila-marinated mango purée, el chile rim 11 • 8 HH

PIÑARITA

frozen margarita, tequila-marinated pineapple purée, coconut milk 11

AVOCADORITA

frozen margarita, grand marnier, avocado, el chile rim 13

CHILANGA

frozen margarita, orange, valentina, el chile rim 11

PEPINO PICOSO

512 Blanco, cucumber-jalapeno puree, lime, agave, on the rocks, El Chile rim 12 • 8 Brunch

CERVEZAS

DE MÉXICO 5 • 4

dos XX, modelo especial, negra modelo, pacífico

DE TEXAS 5 • 4

rotating

HORA FELIZ

EVERY DAY 3-6

\$7 MARGARITA CLÁSICA

VINOS

BUBBLES

Toressella Prosecco

Italy 9/34

WHITE

Peter Yealands Sauvignon Blanc New Zealand 11/41

Drumheller Chardonnay France 10/37

ROSÉ

Honoro Vera Rosé Spain 9/34

RED

Crios Malbec Argentina 12/45

Finca Nueva Rioja Spain 11/44

Refrescos

ICED TEA 3

TOPO CHICO 3

LIMEADE 3

AGUA FRESCAS 4

MEXICAN COKE 3.50

COFFEE 2.50

LUNCH SPECIALS

MONDAY-FRIDAY, 11-3

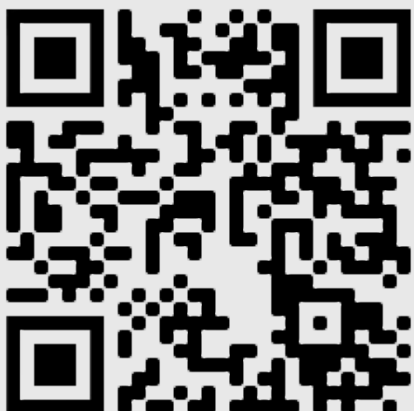
LUNCH TACO PLATE

two tacos, white rice, black beans 13

TOSTADAS DE TINGA crispy corn tortillas, refritos, tinga de pollo, slaw, queso fresco, guacamole, white rice 11

TOSTADAS DE AGUACATE

crispy corn tortillas, avocado, rajas con hongos, queso fresco, slaw, white rice 11



FOOD & DRINK SPECIALS