

## SNACKS

<b>MI DIA TAMALES</b> House made, stuffed with pork, New Mexico red & green chile sauces, topped with queso fresco. Served with chile arbol salsa.	<b>11</b>
<b>QUESADILLAS TEX MEX</b> Served with guacamole & sour cream. • GRILLED CHICKEN OR STEAK, CHEESE, CARAMELIZED ONIONS - 16 • SAUTÉED SPINACH, CHEESE - 15	
<b>CHIPOTLE BACON QUESADILLAS TEX MEX</b> Grilled chicken and chipotle bacon stuffed with caramelized onions & cheese. Served with guacamole & sour cream.	<b>17</b>
<b>FAJITA NACHOS*</b> Grilled steak or chicken, black beans, cheese, guacamole & sour cream. • PICADILLO BEEF 14	<b>17</b>
<b>QUESO FUNDIDO</b> Melted jack cheese topped with chorizo & roasted poblano. Served with roasted tomatillo & chile arbol salsas.	<b>12</b>
<b>ESQUITES</b> Roasted corn with crema, lime, queso fresco & chile guajillo.	<b>9</b>
<b>NOT-SO-TABLESIDE GUACAMOLE</b> Made fresh from a social distance.	<b>15</b>
<b>CHILE CON QUESO</b> CUP 6 BOWL 9 Add picadillo beef or chorizo +\$1	

## SOUP & SALADS

*Dressing options: Lemon Ginger Vinaigrette, Bleu Cheese, Chipotle- Bleu Cheese or Chipotle Balsamic Vinaigrette.*

<b>SOUTHWESTERN TACO SALAD</b> Crisp iceberg lettuce, tomato, cheese, black bean, pickled onions, avocado and chipotle-bleu cheese dressing. • GROUND BEEF, PULLED CHICKEN* 12 • GRILLED STEAK OR CHICKEN* 13	
<b>MI DIA SALAD</b> Arcadian greens with jicama, tomatoes, pickled red onions, queso fresco, candied pepitas & avocado. • GRILLED STEAK OR CHICKEN* Choice of Dressing 15 • GRILLED CHICKEN BRUSHED WITH RED CHILE GLAZE Lemon Ginger Vinaigrette 15 • WOOD GRILLED SALMON BRUSHED WITH RED CHILE GLAZE* Lemon Ginger Vinaigrette 17	
<b>MEXX COBB</b> Arcadian greens, bacon, tomatoes, pickled red onions, candied pepitas, avocado, tortilla strips, queso fresco, grilled chicken or steak & bleu cheese dressing.	<b>15</b>
<b>TORTILLA SOUP</b> Chicken, veggies, tortilla strips, cheese, avocado & crema served in chicken broth. CUP 5 • BOWL 7	

## TEX MEX COMBOS

<b>CREATE YOUR COMBO</b> Served with guajillo rice & refried beans. TACO ENCHILADA CHALUPA FLAUTA TAMALE BURRITO Choose two 11 Choose three 13 Choose four 14	
<b>SANDY'S COMBO</b> Two enchiladas, tamale, taco al carbon & guacamole. Served with guajillo rice & refried beans.	<b>17</b>
<b>CHIMICHANGA</b> Grilled steak or chicken & cheese, topped with queso & chile con carne. Served with guacamole, guajillo rice & refried beans.	<b>15</b>
<b>APPLEWOOD SMOKED BACON &amp; CHIPOTLE FAJITAS*</b> Grilled steak or chicken, caramelized onions, jack cheese. Served with guacamole, sour cream, guajillo rice & charro beans.	<b>21</b>
<b>FAJITAS*</b> Served with caramelized onions, guacamole, cheese, sour cream, guajillo rice & charro beans. • CHICKEN 18 • STEAK 20 • STEAK & CHICKEN COMBO 20 • SHRIMP BROCHETTE 23 Jumbo shrimp stuffed with jack cheese & chipotle, wrapped with applewood smoked bacon.	
<b>CARNE ASADA*</b> Grilled skirt steak served with caramelized onions, guacamole, guajillo rice & charro beans.	<b>21</b>
<b>TACOS AL CARBON*</b> Flour tortillas & grilled steak. Served with caramelized onions, guacamole, sour cream, guajillo rice & charro beans.	<b>20</b>
<b>FLAUTAS</b> Two chicken flautas topped with ranchero sauce & cheese. Served with guacamole, sour cream, guajillo rice & refried beans.	<b>13</b>
<b>JUANITA</b> Two enchiladas, tamale & taco. Served with guajillo rice & refried beans.	<b>15</b>

## ARTISANAL STREET TACOS

Four tacos on house made tortillas, served with rice & beans.

<b>CARNITAS DE MICHOACAN</b> Roasted pork carnitas, hibiscus onions, micro cilantro & chile arbol salsa on corn tortillas.	13
<b>CHICKEN TINGA</b> Sautéed chicken breast, onion, poblanos, chorizo, chile morita, avocado & queso fresco on corn tortillas.	13
<b>TRADICIONAL</b> Grilled skirt steak, onion, roasted jalapeños, queso fresco & micro cilantro on corn tortillas.	15
<b>DUCK CARNITAS</b> Roasted Maple Leaf Farms duck, pickled onion, roasted poblanos, micro cilantro & chile morita on flour tortillas.	16
<b>BAJA SHRIMP</b> Negra Modelo beer battered jumbo shrimp, pickled cabbage, avocado, micro cilantro & roasted jalapeño-lime salsa on flour tortillas. *Grilled upon request.	17

## SANTA FE

Santa Fe entrées can be spicy, depending on the chiles we currently have.

<b>HATCH TACOS</b> Wood grilled skirt steak sautéed in New Mexico red chile, onions & poblanos, topped with queso fresco, New Mexico green chile autumn roast & micro cilantro on corn tortillas. Served with rice & beans.	16
<b>NEW MEXICO TAMPIQUEÑA*</b> Grilled skirt steak with corn tortillas, cheese & onion stacked enchiladas, New Mexico red & green chile sauces & guacamole. Served with guajillo rice & charro beans.	24
<b>OX EYES STACKED ENCHILADAS</b> Enchiladas made with corn tortillas, beef, cheese & onion, topped with New Mexico red & green chile sauces & fried eggs. Served with guajillo rice & refried beans.	15
<b>HUEVOS RANCHEROS</b> Eggs over easy on corn tortillas, topped with New Mexico red & green chile sauces & shredded cheese. Served with guajillo rice & refried beans.	12
<b>XMAS BURRITO</b> Large flour tortilla stuffed with grilled steak or chicken, guajillo rice, beans, lettuce, tomato, cheese, onion & sour cream. Topped with New Mexico red & green chile sauces & shredded cheese.	16
<b>STEAK &amp; RELLENO*</b> Grilled skirt steak with jack cheese relleno al carbon, topped with New Mexico red & green chile sauces & cheese. Served with guajillo rice & charro beans.	24

## MEXICAN CUISINES

<b>WOOD GRILLED BANANA LEAF WRAPPED SALMON*</b> Wood grilled salmon rubbed with achiote & citrus. Served with morita whipped potatoes, sautéed chayote & mango-lemongrass mojo.	22
<b>POLLO AGAVE</b> Chicken breast breaded & flambéed with Sauza Hornitos Reposado tequila, topped with shitake mushroom cream reduction. Served with morita whipped potatoes and chayote.	18
<b>TEQUILA PESTO ENCHILADAS</b> Jumbo shrimp sautéed with onions & jack cheese, topped with Sauza Hornitos Reposado tequila pepita pesto reduction. Served with beans & rice.	20

### LUNCH 11am to 3pm Monday thru Friday

I. <b>STACKED ENCHILADAS</b> Topped with fried egg, choice of ground beef or pulled chicken, New Mexico red & green chile sauces & cheese, served with guajillo rice & beans	12
II. <b>CHOOSE TWO ITEMS</b> ENCHILADA, TACO, CHALUPA, TAMALES, FLAUTA & BURRITO served with guajillo rice & beans	10
III. <b>BOWL OF TORTILLA SOUP &amp; HOUSE SALAD</b>	10
IV. <b>ENCHILADA &amp; RICE, TORTILLA SOUP &amp; SALAD</b>	11
V. <b>TWO ENCHILADAS &amp; BEEF TACO SERVED WITH GUAJILLO RICE &amp; BEANS</b>	11
VI. <b>ENCHILADA, TAMALES &amp; TACO SERVED WITH GUAJILLO RICE &amp; BEANS</b>	11
VII. <b>GRILLED CHICKEN BREAST</b> Topped with ranchero & tomatillo sauces & cheese, served with guajillo rice & beans	14
VIII. <b>CHIMICHANGA</b> Stuffed with ground beef or pulled chicken, topped with queso, served with guajillo rice & beans	12
IX. <b>WOOD GRILLED SALMON*</b> With rice, chayote & mango-lemongrass mojo	17
X. <b>FAJITAS*</b> Served with caramelized onions, guacamole, sour cream, cheese, guajillo rice & refried beans GRILLED CHICKEN - 14      GRILLED STEAK - 15	
XI. <b>LUNCH QUESADILLA TEX MEX*</b> Stuffed with caramelized onions & cheese, served with sour cream & guacamole CHICKEN OR SPINACH - 11      STEAK - 12	
XII. <b>LUNCH FAJITA NACHOS*</b> Served with black beans, cheese, jalapeños & sour cream PICADILLO BEEF - 10      CHICKEN - 11      STEAK - 12	
XIII. <b>CHIPOTLE BACON CHIMICHANGA</b> Stuffed with grilled steak or chicken, bacon, rice, chipotle sauce, caramelized onions & jack cheese, topped with queso, served with rice & beans	14
XIV. <b>PASTORAL DREAMER FRIED CHICKEN</b> Chicken breast breaded with corn flakes, topped with New Mexico green chile sauce & cheese, served with rice & beans	14