

SNACKS

MI DIA TAMALES House made, stuffed with pork, New Mexico red & green chile sauces, topped with queso fresco. Served with chile arbol salsa.	11
QUESADILLAS TEX MEX Served with guacamole & sour cream.	
• GRILLED CHICKEN OR STEAK, CHEESE, CARAMELIZED ONIONS - 16	
• SAUTÉED SPINACH, CHEESE - 15	
CHIPOTLE BACON QUESADILLAS TEX MEX	17
Grilled chicken and chipotle bacon stuffed with caramelized onions & cheese. Served with guacamole & sour cream.	
FAJITA NACHOS*	17
Grilled steak or chicken, black beans, cheese, guacamole & sour cream.	
• PICADILLO BEEF 14	
QUESADILLA DE HUITLACOCHÉ	15
Sauteed Mexican truffle, queso asadero & roasted veggies between organic blue corn tortillas. Served with crema, avocado puree, New Mexico red & green chile sauces.	
QUESO FUNDIDO	12
Melted jack cheese topped with chorizo & roasted poblano. Served with roasted tomatillo & chile arbol salsas.	
ESQUITES	9
Roasted corn with crema, lime, queso fresco & chile guajillo.	
NOT-SO-TABLESIDE GUACAMOLE	15
Made fresh from a social distance.	
CHILE CON QUESO	
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.

SOUTHWESTERN TACO SALAD 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	
MI DIA SALAD 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	
MEXX COBB	15
Arcadian greens, bacon, tomatoes, pickled red onions, candied pepitas, avocado, tortilla strips, queso fresco, grilled chicken or steak & bleu cheese dressing.	
TORTILLA SOUP Chicken, veggies, tortilla strips, cheese, avocado & crema served in chicken broth.	
CUP 5 • BOWL 7	

TEX MEX COMBOS

CREATE YOUR COMBO Served with guajillo rice & refried beans.	
TACO ENCHILADA CHALUPA	
FLAUTA TAMALES BURRITO	
Choose two 11 Choose three 13 Choose four 14	
SANDY'S COMBO	17
Two enchiladas, tamale, taco al carbon & guacamole. Served with guajillo rice & refried beans.	
CHIMICHANGA	15
Grilled steak or chicken & cheese, topped with queso & chile con carne. Served with guacamole, guajillo rice & refried beans.	
APPLEWOOD SMOKED BACON & CHIPOTLE FAJITAS*	21
Grilled steak or chicken, caramelized onions, jack cheese. Served with guacamole, sour cream, guajillo rice & charro beans.	
FAJITAS* 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.	
CARNE ASADA*	21
Grilled skirt steak served with caramelized onions, guacamole, guajillo rice & charro beans.	
TACOS AL CARBON*	20
Flour tortillas & grilled steak. Served with caramelized onions, guacamole, sour cream, guajillo rice & charro beans.	
FLAUTAS	13
Two chicken flautas topped with ranchero sauce & cheese. Served with guacamole, sour cream, guajillo rice & refried beans.	
JUANITA	15
Two enchiladas, tamale & taco. Served with guajillo rice & refried beans.	

ARTISANAL STREET TACOS

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

CARNITAS DE MICHOACAN	13
Roasted pork carnitas, hibiscus onions, micro cilantro & chile arbol salsa on organic blue corn tortillas.	
CHICKEN TINGA	13
Sautéed chicken breast, onion, poblanos, chorizo, chile morita, avocado & queso fresco on organic blue corn tortillas.	
TRADICIONAL	15
Grilled skirt steak, onion, roasted jalapeños, queso fresco & micro cilantro on corn tortillas.	
DUCK CARNITAS	16
Roasted Maple Leaf Farms duck, pickled onion, roasted poblanos, micro cilantro & chile morita on flour tortillas.	
SEA BASS	25
Grilled Chilean sea bass, chile guajillo rub, pickled cabbage, avocado, chile morita remoulade & micro cilantro on flour tortillas.	
BAJA SHRIMP	17
Negra Modelo beer battered jumbo shrimp, pickled cabbage, avocado, micro cilantro & roasted jalapeño-lime salsa on flour tortillas. *Grilled upon request.	

SANTA FE

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

HATCH TACOS	16
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 organic blue corn tortillas. Served with poblano rice & beans.	
NEW MEXICO TAMPIQUEÑA*	24
Grilled skirt steak with organic blue corn tortillas, cheese & onion stacked enchiladas, New Mexico red & green chile sauces & guacamole. Served with guajillo rice & charro beans.	
OX EYES STACKED ENCHILADAS	15
Enchiladas made with organic blue corn tortillas, beef, cheese & onion, topped with New Mexico red & green chile sauces & fried eggs. Served with guajillo rice & refried beans.	
HUEVOS RANCHEROS	12
Eggs over easy on organic blue corn tortillas, topped with New Mexico red & green chile sauces & shredded cheese. Served with guajillo rice & refried beans.	
XMAS BURRITO	16
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.	
STEAK & RELLENO*	24
Grilled skirt steak with jack cheese relleno al carbon, topped with New Mexico red & green chile sauces & cheese. Served with guajillo rice & charro beans.	

MEXICAN CUISINES

WOOD GRILLED BANANA LEAF WRAPPED SALMON*	22
Wood grilled salmon rubbed with achiote & citrus. Served with morita whipped potatoes, sautéed chayote & mango-lemongrass mojo.	
POLLO AGAVE	18
Chicken breast breaded & flambéed with Sauza Hornitos Reposado tequila, topped with shitake mushroom cream reduction. Served with guajillo morita whipped potatoes and chayote.	
TEQUILA PESTO ENCHILADAS	20
Jumbo shrimp sautéed with onions & jack cheese, topped with Sauza Hornitos Reposado tequila pepita pesto reduction. Served with Oaxacan beans & poblano rice.	
ENCHILADAS DEL MAR	28
Organic blue corn tortillas filled with sauteed shrimp, salmon, sea bass, onions & jack cheese, topped with chipotle reduction. Served with poblano rice & black bean relish.	

LUNCH 11am to 3pm Monday thru Friday

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