

## SNACKS

<b>GF 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>SOPE DE CARNITAS</b> Organic blue corn masa boats topped with Oaxacan black beans, roasted pork carnitas, queso fresco, hibiscus onions, jalapeño-lime salsa & micro cilantro.	<b>13</b>
<b>VEG QUESADILLA DE HUITLACOCHÉ</b> Sautéed Mexican truffle, queso asadero & roasted veggies between organic blue corn tortillas. Served with crema, avocado puree, New Mexico red & green chile sauces.	<b>15</b>
<b>QUESO FUNDIDO</b> Melted jack cheese topped with chorizo & roasted poblano. Served with roasted tomatillo & chile arbol salsas.	<b>12</b>
<b>VEG 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>GF 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>GF/SF 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>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## ARTISANAL STREET TACOS

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

<b>CARNITAS DE MICHOACAN</b>	13
Roasted pork carnitas, hibiscus onions, micro cilantro & chile arbol salsa on organic blue corn tortillas.	
<b>CHICKEN TINGA</b>	13
Sautéed chicken breast, onion, poblanos, chorizo, chile morita, avocado & queso fresco on organic blue corn tortillas.	
<b>TRADICIONAL</b>	15
Grilled skirt steak, onion, roasted jalapeños, queso fresco & micro cilantro on corn tortillas.	
<b>DUCK CARNITAS</b>	16
Roasted Maple Leaf Farms duck, pickled onion, roasted poblanos, micro cilantro & chile morita on flour tortillas.	
<b>SEA BASS</b>	25
Grilled Chilean sea bass, chile guajillo rub, pickled cabbage, avocado, chile morita remoulade & micro cilantro on flour tortillas.	
<b>BAJA SHRIMP</b>	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.

<b>HATCH TACOS</b>	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.	
<b>NEW MEXICO TAMPIQUEÑA*</b>	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.	
<b>OX EYES STACKED ENCHILADAS</b>	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.	
<b>HUEVOS RANCHEROS</b>	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.	
<b>XMAS BURRITO</b>	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.	
<b>GF STEAK &amp; RELLENO*</b>	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

<b>SF WOOD GRILLED BANANA LEAF WRAPPED SALMON*</b>	22
Wood grilled salmon rubbed with achiote & citrus. Served with morita whipped potatoes, sautéed chayote & mango-lemongrass mojo.	
<b>POLLO AGAVE</b>	18
Chicken breast breaded & flambéed with Sauza Hornitos Reposado tequila, topped with shitake mushroom cream reduction. Served with guajillo morita whipped potatoes and chayote.	
<b>TEQUILA PESTO ENCHILADAS</b>	20
Jumbo shrimp sautéed with onions & jack cheese, topped with Sauza Hornitos Reposado tequila pepita pesto reduction. Served with Oaxacan beans & poblano rice.	
<b>ENCHILADAS DEL MAR</b>	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.	
<b>GF/SF CODORNIZ</b>	17
Two pecan wood grilled Manchester Farms whole quail. Served with guajillo rice & charro beans.	
• THREE BIRDS 22	

## VEGETARIAN

<b>BLACK BEAN-SHISHITO ENCHILADAS 16</b>
Corn tortillas filled with black beans, shishito peppers, onion, tomatoes, wood grilled corn, shitake mushrooms, spinach, queso fresco & roasted tomatillo salsa. Served with poblano rice.
<b>PARRILLADA DE VEGETALES 17</b>
Wood grilled asparagus, corn, brussels sprouts, spinach, roasted jalapeños & caramelized onions. Served with poblano rice, refried beans & guacamole.

GF Gluten Free

SF Soy Free

VEG Vegetarian

GF/SF Gluten Free & Soy Free