

SNACKS

GF 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 Grilled chicken and chipotle bacon stuffed with caramelized onions & cheese. Served with guacamole & sour cream.	17
FAJITA NACHOS* Grilled steak or chicken, black beans, cheese, guacamole & sour cream. • PICADILLO BEEF 14	17
SOPE DE CARNITAS Organic blue corn masa boats topped with Oaxacan black beans, roasted pork carnitas, queso fresco, hibiscus onions, jalapeño-lime salsa & micro cilantro.	13
VEG QUESADILLA DE HUITLACOCHÉ Sautéed Mexican truffle, queso asadero & roasted veggies between organic blue corn tortillas. Served with crema, avocado puree, New Mexico red & green chile sauces.	15
QUESO FUNDIDO Melted jack cheese topped with chorizo & roasted poblano. Served with roasted tomatillo & chile arbol salsas.	12
VEG ESQUITES Roasted corn with crema, lime, queso fresco & chile guajillo.	9
NOT-SO-TABLESIDE GUACAMOLE Made fresh from a social distance.	15
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	
GF 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 Arcadian greens, bacon, tomatoes, pickled red onions, candied pepitas, avocado, tortilla strips, queso fresco, grilled chicken or steak & bleu cheese dressing.	15
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 TAMALE BURRITO Choose two 11 Choose three 13 Choose four 14	
SANDY'S COMBO Two enchiladas, tamale, taco al carbon & guacamole. Served with guajillo rice & refried beans.	17
CHIMICHANGA Grilled steak or chicken & cheese, topped with queso & chile con carne. Served with guacamole, guajillo rice & refried beans.	15
APPLEWOOD SMOKED BACON & CHIPOTLE FAJITAS* Grilled steak or chicken, caramelized onions, jack cheese. Served with guacamole, sour cream, guajillo rice & charro beans.	21
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.	
GF/SF CARNE ASADA* Grilled skirt steak served with caramelized onions, guacamole, guajillo rice & charro beans.	21
TACOS AL CARBON* Flour tortillas & grilled steak. Served with caramelized onions, guacamole, sour cream, guajillo rice & charro beans.	20
FLAUTAS Two chicken flautas topped with ranchero sauce & cheese. Served with guacamole, sour cream, guajillo rice & refried beans.	13
JUANITA Two enchiladas, tamale & taco. Served with guajillo rice & refried beans.	15

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.	
GF 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.	
NEW MEXICAN GUISO	14
Pork & beef simmered in red chile stew, topped with tortilla strips, cheeses & avocado. Served with sopapillas.	

MEXICAN CUISINES

SF 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.	
GF/SF CODORNIZ	17
Two pecan wood grilled Manchester Farms whole quail. Served with guajillo rice & charro beans.	
• THREE BIRDS 22	

VEGETARIAN

BLACK BEAN-SHISHITO ENCHILADAS	16
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.	
PARRILLADA DE VEGETALES	17
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