

SNACKS

VEG	QUESADILLA DE HUITLACOCHÉ Sautéed Mexican truffle, jack cheese & roasted veggies between organic blue corn tortillas. Served with crema, avocado purée, New Mexico red & green chile sauces.	17
	CHICHARONES Valentina salsa, onions, queso fresco & cilantro.	11
	CEVICHE QUESO FUNDIDO Melted jack cheese topped with chorizo & roasted poblano. Served with roasted tomatillo & chile arbol salsas.	MP 14
GF	MI DIA TAMALES House made, stuffed with pork, New Mexico red & green chile sauces, topped with queso fresco. Served with chile arbol salsa.	14
	SOPES 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	ESQUITES Roasted corn with crema, lime, queso fresco & chile guajillo.	10
	QUESADILLAS TEX MEX* Served with guacamole & sour cream.	
	GRILLED CHICKEN OR STEAK, CHEESE, CARAMELIZED ONIONS 16 • SAUTÉED SPINACH, CHEESE 15	
	CHIPOTLE BACON QUESADILLAS Grilled chicken and chipotle bacon with caramelized onions & cheese. Served with guacamole & sour cream.	17
	FAJITA NACHOS* Grilled steak or chicken, black beans, cheese, guacamole & sour cream.	17
	PICADILLO BEEF 14	
	NOT-SO-TABLESIDE GUACAMOLE Made fresh from a social distance.	16
GF	CHILE CON QUESO CUP 7 • BOWL 10 • Add picadillo beef or chorizo +\$1	

SOUP & SALADS

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

	TORTILLA SOUP Chicken, veggies, tortilla strips, cheese, avocado & crema served in chicken broth.	
	CUP 5 • BOWL 7	
	MEXX COBB* Arcadian greens, bacon, tomatoes, pickled red onions, candied pepitas, avocado, tortilla strips, queso fresco, grilled chicken or steak & blue cheese dressing.	15
GF	MI DIA SALAD Arcadian greens with jicama, tomatoes, pickled red onions, queso fresco, candied pepitas & avocado.	
	GRILLED STEAK OR CHICKEN* 15 <i>Choice of Dressing</i>	
	GRILLED CHICKEN BRUSHED WITH RED CHILE GLAZE 15 <i>Lemon Ginger Vinaigrette</i>	
	WOOD GRILLED SALMON BRUSHED WITH RED CHILE GLAZE* 18 <i>Lemon Ginger Vinaigrette</i>	
	SOUTHWESTERN TACO SALAD Crisp iceberg lettuce, tomato, cheese, black beans, pickled onions, avocado & chipotle-blue cheese dressing.	
	GROUND BEEF, PULLED CHICKEN* 14	
	GRILLED STEAK OR CHICKEN* 16	

SANTA FE

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

	HATCH TACOS 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 & Oaxacan black beans.	17
	NEW MEXICO TAMPIQUEÑA* Chef’s cut, 28 day aged marinated skirt steak grilled over pecan wood with organic blue corn tortillas, cheese & onion stacked enchiladas, New Mexico red & green chile sauces & guacamole. Served with guajillo rice & charro beans.	28
	OX EYES STACKED ENCHILADAS Enchiladas made with organic blue corn tortillas, beef, cheese & onion, topped with New Mexico red & green chile sauce & fried eggs. Served with guajillo rice & refried beans.	16
	HUEVOS RANCHEROS Eggs over easy on organic blue corn tortillas, topped with New Mexico red & green chile sauces & shredded cheese. Served with guajillo rice & refried beans.	13
	XMAS BURRITO 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.	17
GF	STEAK & RELLENO* Chef’s cut, 28 day aged marinated skirt steak grilled over pecan wood with jack cheese relleno al carbon, topped with New Mexico red & green chile sauces & cheese. Served with guajillo rice & charro beans.	28
	NEW MEXICAN GUISO Pork & beef simmered in red chile stew, topped with tortilla strips, cheeses & avocado. Served with sopapillas.	14

artisanal street tacos

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

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

Tex-Mex & MI DIA Favorites

CREATE YOUR COMBO <i>Served with guajillo rice & refried beans.</i> TACO ENCHILADA CHALUPA FLAUTA TAMALE BURRITO Choose two 13 Choose three 15 Choose four 16	
SANDY’S COMBO Two enchiladas, tamale, taco al carbon & guacamole. Served with guajillo rice & refried beans.	18
CHIMICHANGA Grilled steak or chicken & cheese, topped with queso & chile con carne. Served with guacamole, guajillo rice & refried beans.	16
APPLEWOOD SMOKED BACON & CHIPOTLE FAJITAS* Grilled steak or chicken, caramelized onions & jack cheese. Served with guacamole, sour cream, guajillo rice & charro beans.	21
FAJITAS* <i>Served with caramelized onions, guacamole, cheese, sour cream, guajillo rice & charro beans.</i> CHICKEN 18 • SF SKIRT STEAK 22 • STEAK & CHICKEN COMBO 20 • SHRIMP COMBO 22 • SHRIMP BROCHETTE 23 <i>Jumbo shrimp stuffed with jack cheese & chipotle, wrapped with applewood smoked bacon.</i>	
GF CARNE ASADA* Chef’s cut, 28 day aged marinated skirt steak grilled over pecan wood. Served with caramelized onions, guacamole, guajillo rice & charro beans.	25
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.	14
JUANITA Two enchiladas, tamale & taco. Served with guajillo rice & refried beans.	16
MUCHO PLATO* Combo fajitas, quail, ribs & shrimp brochette. Served with caramelized onions, guacamole, sour cream, cheese, guajillo rice & charro beans.	37
CHIPOTLE RIBS Braised baby back pork ribs with a chipotle rub. Served with poblano rice & charro beans.	21
SF WOOD GRILLED BANANA LEAF WRAPPED SALMON* Wood grilled salmon rubbed with achiote & citrus. Served with morita whipped potatoes, sautéed chayote & mango-lemongrass mojo.	23
POLLO AGAVE Chicken breast breaded & flambéed with Sauza Hornitos Reposado tequila, topped with shitake mushroom cream reduction. Served with morita whipped potatoes & chayote.	18
ENCHILADAS DEL MAR Organic blue corn tortillas filled with sautéed shrimp, salmon, sea bass, onions & jack cheese, topped with chipotle reduction. Served with poblano rice & black bean relish.	28
GF/SF CODORNIZ Two pecan wood grilled Manchester Farms whole quail. Served with guajillo rice & charro beans.	17
• THREE BIRDS 22 TEQUILA PESTO ENCHILADAS Jumbo shrimp sautéed with onions & jack cheese, topped with Sauza Hornitos Resposado tequila pepita pesto reduction. Served with Oaxacan black beans & poblano rice.	20

Vegetarian

PARRILLADA DE VEGETALES Wood grilled asparagus, corn, brussels sprouts, spinach, roasted jalapeños & caramelized onions. Served with poblano rice, refried beans & guacamole.	17
HUITLACOCHÉ SHISHITO ENCHILADAS Corn tortillas filled with sauteed huitlacoche, black beans, shishito peppers, onion, tomatoes, wood grilled corn, spinach, queso fresco & roasted tomatillo salsa. Served with poblano rice.	18

- GF GLUTEN FREE
- SF SOY FREE
- VEG VEGETARIAN
- GF/SF GLUTEN FREE & SOY FREE

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