

SNACKS

VEG	<b>QUESADILLA DE HUITLACOCHÉ</b> Sautéed Mexican truffle, jack cheese & roasted veggies between organic blue corn tortillas. Served with pickled onions, avocado purée, New Mexico red & green chile sauces.	18
	<b>QUESO FUNDIDO</b> Melted jack cheese topped with chorizo & roasted poblano. Served with roasted tomatillo & chile arbol salsas.	15
GF	<b>MI DÍA TAMALES</b> House made, stuffed with pork, New Mexico red & green chile sauces, topped with queso fresco. Served with chile arbol salsa.	15
	<b>SOPES DE CARNITAS</b> Organic blue corn masa boats topped with Oaxacan black beans, roasted pork carnitas, queso fresco, pickled onions, jalapeño-lime salsa & micro cilantro.	13
	<b>QUESADILLAS TEX MEX*</b> Grilled chicken or steak, cheese & caramelized onions. Served with guacamole & sour cream. <b>CHICKEN 16 • STEAK 18 • SAUTÉED SPINACH, CHEESE 15</b>	
	<b>CHIPOTLE BACON QUESADILLAS</b> Chipotle, bacon, cheese & caramelized onions. Served with guacamole & sour cream. <b>CHICKEN 17 • STEAK 19</b>	
	<b>FAJITA NACHOS*</b> Grilled steak or chicken, black beans & cheese. Served with guacamole & sour cream. <b>PICADILLO BEEF 14 • CHICKEN 17 • STEAK 19</b>	
	<b>NOT-SO-TABLESIDE GUACAMOLE</b> Made fresh from a social distance.	16
GF	<b>CHILE CON QUESO</b> <b>CUP 8.5 • BOWL 11.5 • ADD PICADILLO BEEF OR CHORIZO \$1</b>	

SOUP & SALADS

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

	<b>TORTILLA SOUP</b> Chicken, veggies & chicken broth. Topped with tortilla strips, cheese, avocado & crema. <b>CUP 5 • BOWL 7</b>	
	<b>MEXX COBB*</b> Arcadian greens, bacon, tomatoes, pickled red onions, candied pepitas, avocado, tortilla strips, queso fresco, grilled chicken or steak & blue cheese dressing. <b>CHICKEN 16.5 • STEAK 17.5</b>	
GF	<b>MI DÍA SALAD</b> Arcadian greens with jicama, tomatoes, pickled red onions, queso fresco, candied pepitas & avocado. <b>CHICKEN 16.5 • STEAK* 17.5 • SHRIMP 18.5</b> <i>Lemon Ginger Vinaigrette</i> <b>WOOD GRILLED SALMON BRUSHED WITH RED CHILE GLAZE*</b> <b>18.5</b> <i>Lemon Ginger Vinaigrette</i>	
	<b>SOUTHWESTERN TACO SALAD</b> Crisp iceberg lettuce, tomato, cheese, black bean relish, pickled onions, avocado & chipotle-blue cheese dressing. <b>GROUND BEEF, PULLED CHICKEN 15.5</b> <b>CHICKEN 16.5 • STEAK* 17.5</b>	

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 organic blue corn tortillas. Served with poblano rice & Oaxacan black beans.	18
	<b>NEW MEXICO TAMPIQUEÑA*</b> 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. Served with guacamole, guajillo rice & charro beans.	29
	<b>OX EYES STACKED ENCHILADAS</b> Enchiladas made with organic blue corn tortillas, picadillo beef & onion, topped with New Mexico red & green chile sauce, cheese & fried eggs. Served with guajillo rice & refried beans.	17
	<b>HUEVOS RANCHEROS</b> 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
	<b>XMAS BURRITO</b> Large flour tortilla stuffed with grilled steak or chicken, guajillo rice, refried beans, lettuce, tomato, cheese, onion & sour cream. Topped with New Mexico red & green chile sauces & shredded cheese. <b>CHICKEN 17 • STEAK 19</b>	
GF	<b>STEAK &amp; RELLENO*</b> 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.	29
	<b>NEW MEXICAN GUISO</b> Pork & beef simmered in red chile stew, topped with tortilla strips, cheeses, avocado & sopapillas.	14
	<b>SANTA FE FLAUTAS</b> Two chicken flautas topped with New Mexico red & green chile sauces & cheese. Served with guacamole, sour cream, guajillo rice & refried beans.	16



artisanal street tacos

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

<b>TRADICIONAL</b>	<b>17</b>
Grilled skirt steak, onion, roasted jalapeños, queso fresco & micro cilantro on corn tortillas.	
<b>DUCK CARNITAS</b>	<b>18</b>
Roasted Maple Leaf Farms duck, pickled onions, roasted poblanos, micro cilantro & chile morita on flour tortillas.	
<b>SEA BASS</b>	<b>26</b>
Grilled Chilean sea bass, chile guajillo rub, pickled cabbage, avocado, chile morita remoulade & micro cilantro on flour tortillas.	
<b>CARNITAS DE MICHOACAN</b>	<b>15</b>
Roasted pork carnitas, pickled onions, micro cilantro & chile arbol salsa on organic blue corn tortillas.	
<b>CHICKEN TINGA</b>	<b>15</b>
Sautéed chicken breast, chorizo, chile morita, onion, poblanos, avocado & queso fresco on organic blue corn tortillas.	
<b>BAJA SHRIMP</b>	<b>17</b>
Negra Modelo beer battered jumbo shrimp, pickled cabbage, avocado, micro cilantro & roasted jalapeño-lime salsa on flour tortillas.	<b>WOOD GRILLED 19</b>

Tex-Mex & MI DIA Favorites

**CREATE YOUR COMBO** Served with guajillo rice & refried beans.

TACO	ENCHILADA	CHALUPA	FLAUTA	TAMALE	BURRITO
Choose two	14.5	Choose three	16.5		

<b>SANDY’S COMBO</b>	<b>19</b>
Two enchiladas, tamale, taco al carbon & guacamole. Served with guajillo rice & refried beans.	
<b>CHIMICHANGA</b>	
Grilled steak or chicken & cheese, topped with queso & chile con carne. Served with guacamole, guajillo rice & refried beans.	<b>CHICKEN 16 • STEAK 18</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>CHICKEN 22 • STEAK 26</b>
<b>FAJITAS*</b> Served with caramelized onions, guacamole, cheese, sour cream, guajillo rice & charro beans.	
<b>CHICKEN 18 • SF SKIRT STEAK 24 • STEAK &amp; CHICKEN COMBO 22 • SHRIMP COMBO 25</b>	
<b>• SHRIMP BROCHETTE 25</b> Jumbo shrimp wrapped with applewood smoked bacon & garlic butter.	

<b>GF CARNE ASADA*</b>	<b>27</b>
Chef’s cut, 28 day aged marinated skirt steak grilled over pecan wood. Served with caramelized onions, guacamole, guajillo rice & charro beans.	
<b>TACOS AL CARBON*</b>	<b>22</b>
Flour tortillas & grilled steak. Served with caramelized onions, guacamole, sour cream, guajillo rice & charro beans.	
<b>JUANITA</b>	<b>17</b>
Two enchiladas, tamale & taco. Served with guajillo rice & refried beans.	
<b>MUCHO PLATO*</b>	<b>41</b>
Combo fajitas, quail, ribs & shrimp brochette over caramelized onions. Served with guacamole, sour cream, cheese, guajillo rice & charro beans.	
<b>CHIPOTLE RIBS</b>	<b>21</b>
Braised baby back pork ribs with a chipotle rub over poblano rice. Served with charro beans.	
<b>SF WOOD GRILLED BANANA LEAF WRAPPED SALMON*</b>	<b>23</b>
Wood grilled salmon rubbed with achiote & citrus. Served with morita whipped potatoes, sautéed chayote & mango-lemongrass mojo.	
<b>POLLO AGAVE</b>	<b>18</b>
Chicken breast breaded & flambéed with Sauza Hornitos Reposado tequila, topped with shiitake mushroom cream reduction. Served with morita whipped potatoes & chayote.	
<b>ENCHILADAS DEL MAR</b>	<b>28</b>
Organic blue corn tortillas filled with sautéed shrimp, salmon, sea bass, onions & jack cheese, topped with chipotle reduction & black bean relish. Served with poblano rice.	
<b>GF/SF CODORNIZ</b>	<b>18</b>
Two pecan wood grilled Manchester Farms whole quail. Served with guajillo rice & charro beans.	
<b>• THREE BIRDS 23</b>	
<b>TEQUILA PESTO ENCHILADAS</b>	<b>21</b>
Jumbo shrimp sautéed with onions & jack cheese, topped with Sauza Hornitos Resposado tequila pepita pesto reduction. Served with Oaxacan black beans & poblano rice.	

vegetarian

<b>PARRILLADA DE VEGETALES</b>	<b>17</b>
Wood grilled asparagus, brussels sprouts, spinach, roasted jalapeños & caramelized onions. Served with poblano rice, refried beans & guacamole.	
<b>HUITLACOCH E ENCHILADAS</b>	<b>18</b>
Corn tortillas filled with sauteed huitlacoche, black beans, onion, tomatoes, spinach, queso fresco & roasted tomatillo salsa. Served with poblano rice.	

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. Items subject to availability by location.