

MÍ DÍA

from scratch

SNACKS

- VEG QUESADILLA DE HUITLACOCHÉ** 18
Sautéed Mexican truffle, jack cheese & roasted veggies between organic blue corn tortillas. Served with pickled onions, avocado purée, New Mexico red & green chile sauces.
- QUESO FUNDIDO** 15
Melted jack cheese topped with chorizo & roasted poblano. Served with roasted tomatillo & chile arbol salsas.
- GF MI DIA TAMALES** 15
House made, stuffed with pork, New Mexico red & green chile sauces, topped with queso fresco. Served with chile arbol salsa.
- SOPES DE CARNITAS** 13
Organic blue corn masa boats topped with Oaxacan black beans, roasted pork carnitas, queso fresco, pickled onions, jalapeño-lime salsa & micro cilantro.
- QUESADILLAS TEX MEX***
Grilled chicken or steak, cheese & caramelized onions. Served with guacamole & sour cream.
CHICKEN 16 • STEAK 18 • SAUTÉED SPINACH, CHEESE 15
- CHIPOTLE BACON QUESADILLAS**
Chipotle, bacon, cheese & caramelized onions. Served with guacamole & sour cream.
CHICKEN 17 • STEAK 19
- FAJITA NACHOS***
Grilled steak or chicken, black beans & cheese. Served with guacamole & sour cream.
PICADILLO BEEF 14 • CHICKEN 17 • STEAK 19
- TABLESIDE GUACAMOLE** 16
Made fresh at your table.
- GF CHILE CON QUESO**
CUP 8.5 • BOWL 11.5 • 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 & chicken broth. Topped with tortilla strips, cheese, avocado & crema.
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.
CHICKEN 16.5 • STEAK 17.5
- GF MI DIA SALAD**
Arcadian greens with jicama, tomatoes, pickled red onions, queso fresco, candied pepitas & avocado.
CHICKEN 16.5 • STEAK* 17.5 • SHRIMP 18.5 *Lemon Ginger Vinaigrette*
WOOD GRILLED SALMON BRUSHED WITH RED CHILE GLAZE* 18.5 *Lemon Ginger Vinaigrette*
- SOUTHWESTERN TACO SALAD**
Crisp iceberg lettuce, tomato, cheese, black bean relish, pickled onions, avocado & chipotle-blue cheese dressing.
GROUND BEEF, PULLED CHICKEN 15.5
CHICKEN 16.5 • STEAK* 17.5

SANTA FE

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

- HATCH TACOS** 18
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.
- NEW MEXICO TAMPIQUEÑA*** 29
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.
- OX EYES STACKED ENCHILADAS** 17
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.
- HUEVOS RANCHEROS** 13
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**
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. **CHICKEN 17 • STEAK 19**
- GF STEAK & RELLENO*** 29
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.
- NEW MEXICAN GUIISO** 14
Pork & beef simmered in red chile stew, topped with tortilla strips, cheeses, avocado & sopapillas.
- SANTA FE FLAUTAS** 16
Two chicken flautas topped with New Mexico red & green chile sauces & cheese. Served with guacamole, sour cream, guajillo rice & refried beans.

ARTISANAL STREET TACOS

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

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

TEX-MEX & MI DIA FAVORITES

CREATE YOUR COMBO Served with guajillo rice & refried beans.

TACO ENCHILADA CHALUPA FLAUTA TAMALES BURRITO

Choose two 14.5 Choose three 16.5

SANDY'S COMBO 19

Two enchiladas, tamale, taco al carbon & guacamole. Served with guajillo rice & refried beans.

CHIMICHANGA

Grilled steak or chicken & cheese, topped with queso & chile con carne. Served with guacamole, guajillo rice & refried beans. **CHICKEN 16 • STEAK 18**

APPLEWOOD SMOKED BACON & CHIPOTLE FAJITAS*

Grilled steak or chicken, caramelized onions & jack cheese. Served with guacamole, sour cream, guajillo rice & charro beans. **CHICKEN 22 • STEAK 26**

FAJITAS* Served with caramelized onions, guacamole, cheese, sour cream, guajillo rice & charro beans.

CHICKEN 18 • SF SKIRT STEAK 24 • STEAK & CHICKEN COMBO 22 • SHRIMP COMBO 25

• **SHRIMP BROCHETTE 25** Jumbo shrimp wrapped with applewood smoked bacon & garlic butter.

GF CARNE ASADA* 27

Chef's cut, 28 day aged marinated skirt steak grilled over pecan wood. Served with caramelized onions, guacamole, guajillo rice & charro beans.

TACOS AL CARBON*

Flour tortillas & grilled steak. Served with caramelized onions, guacamole, sour cream, guajillo rice & charro beans.

JUANITA 17

Two enchiladas, tamale & taco. Served with guajillo rice & refried beans.

MUCHO PLATO*

Combo fajitas, quail, ribs & shrimp brochette over caramelized onions. Served with guacamole, sour cream, cheese, guajillo rice & charro beans.

CHIPOTLE RIBS 21

Braised baby back pork ribs with a chipotle rub over poblano rice. Served with charro beans.

SF WOOD GRILLED BANANA LEAF WRAPPED SALMON* 23

Wood grilled salmon rubbed with achiote & citrus. Served with morita whipped potatoes, sautéed chayote & mango-lemongrass mojo.

POLLO AGAVE

Chicken breast breaded & flambéed with Sauza Hornitos Reposado tequila, topped with shiitake mushroom cream reduction.

Served with morita whipped potatoes & chayote.

ENCHILADAS DEL MAR 28

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.

GF/SF CODORNIZ 18

Two pecan wood grilled Manchester Farms whole quail. Served with guajillo rice & charro beans.

• **THREE BIRDS 23**

TEQUILA PESTO ENCHILADAS 21

Jumbo shrimp sautéed with onions & jack cheese, topped with Sauza Hornitos Reposado tequila pepita pesto reduction. Served with Oaxacan black beans & poblano rice.

VEGETARIAN

PARRILLADA DE VEGETALES 17

Wood grilled asparagus, brussels sprouts, spinach, roasted jalapeños & caramelized onions. Served with poblano rice, refried beans & guacamole.

HUITLACOCHES ENCHILADAS 18

Corn tortillas filled with sautéed 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.