

MÍ DÍA

from scratch

SNACKS

VEG	QUESADILLA DE HUITLACOCHÉ Sautéed Mexican truffle, jack cheese & roasted veggies between organic blue corn tortillas. Served with pickled onions, avocado purée, New Mexico red & green chile sauces.	20	FAJITA NACHOS* Grilled steak or chicken, black beans & cheese. Served with guacamole & sour cream. PICADILLO BEEF 16 • CHICKEN 17 • BRISKET 18 • STEAK 19	
F/SF	CEVICHE DE MANGO Lime cured shrimp, mango, serrano, red onion, cucumber, micro cilantro.	18	QUESO FUNDIDO Melted jack cheese topped with chorizo & roasted poblano. Served with roasted tomatillo & chile arbol salsas.	16
GF	ESQUITES Wood grilled corn, lime, guajillo, crema & queso fresco.	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.	15
	SOPES DE CARNITAS Organic blue corn masa boats topped with Oaxacan black beans, roasted pork carnitas, queso fresco, pickled onions, jalapeño-lime salsa & micro cilantro.	14	TABLESIDE GUACAMOLE Made fresh at your table.	18
	QUESADILLAS TEX MEX* Grilled chicken or steak, cheese & caramelized onions. Served with guacamole & sour cream. CHICKEN 16 • STEAK 18 • BRISKET 18 • SAUTÉED SPINACH, CHEESE 15		GF CHILE CON QUESO CUP 8.5 • BOWL 12.5 ADD BRISKET, PICADILLO BEEF OR CHORIZO \$1	
	CHIPOTLE BACON QUESADILLAS Chipotle, bacon, cheese & caramelized onions. Served with guacamole & sour cream. CHICKEN 18 • STEAK 20			

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 17 • STEAK 19	
GF	MI DIA SALAD Arcadian greens with jicama, tomatoes, pickled red onions, queso fresco, candied pepitas & avocado. CHICKEN 17 • STEAK* 19 • SHRIMP 21 <i>Lemon Ginger Vinaigrette</i> WOOD GRILLED SALMON BRUSHED WITH RED CHILE GLAZE* 22 <i>Lemon Ginger Vinaigrette</i>	
	SOUTHWESTERN TACO SALAD Crisp iceberg lettuce, tomato, cheese, black bean relish, pickled onions, avocado & chipotle-blue cheese dressing. GROUND BEEF, PULLED CHICKEN 16 CHICKEN 17 • STEAK* 19	

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.	18
	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. Served with guacamole, guajillo rice & charro beans.	32
	OX EYES STACKED ENCHILADAS 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
	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, 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* 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.	33
	NEW MEXICAN GUISO Pork & beef simmered in red chile stew, topped with tortilla strips, cheeses, avocado & sopapillas.	16
	SANTA FE FLAUTAS 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.

TRADICIONAL	17
Grilled skirt steak, onion, roasted jalapeños, queso fresco & micro cilantro on corn tortillas.	
DUCK CARNITAS	20
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
BRISKET TACOS	17
Smoked brisket, caramelized onions, jack cheese, jalapeño lime & molcajete sauces, costra or flour tortillas.	

TEX-MEX & MI DIA FAVORITES

CREATE YOUR COMBO	<i>Served with guajillo rice & refried beans.</i>	
TACO	ENCHILADA	CHALUPA
FLAUTA	TAMALE	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	• BRISKET 17 • 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*	<i>Served with caramelized onions, guacamole, cheese, sour cream, guajillo rice & charro beans.</i>	
CHICKEN 20	• SF SKIRT STEAK 26	• STEAK & CHICKEN COMBO 24
• SHRIMP COMBO 25	• SHRIMP BROCHETTE 26	<i>Jumbo shrimp wrapped with applewood smoked bacon & garlic butter.</i>
GF CARNE ASADA*		30
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*		22
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*		41
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		20
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		22
Two pecan wood grilled Manchester Farms whole quail. Served with guajillo rice & charro beans.		
• THREE BIRDS 28		
TEQUILA PESTO ENCHILADAS		21
Jumbo shrimp sautéed with onions & jack cheese, topped with Sauza Hornitos Resposado 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.	
HUITLACOCH	18
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.