

MÍ DÍA

from scratch

SNACKS

VEG QUESADILLA DE HUITLACOCHÉ	22	FAJITA NACHOS*	
Sautéed Mexican truffle, jack cheese & roasted veggies between organic blue corn tortillas. Served with pickled onions, avocado purée, New Mexico red & green chile sauces.		Grilled steak or chicken, black beans & cheese. Served with guacamole & sour cream.	
GF/SF CEVICHE DE MANGO	18	PICADILLO BEEF 17 • CHICKEN 18 • STEAK or BRISKET 22	
Lime cured shrimp, mango, serrano, red onion, cucumber, micro cilantro.		QUESO FUNDIDO	17
GF ESQUITES	14	Melted jack cheese topped with chorizo & roasted poblano. Served with roasted tomatillo & chile arbol salsas.	
Wood grilled corn, lime, guajillo, crema & queso fresco.		GF MI DIA TAMALES	18
SOPE DE CARNITAS	16	House made, stuffed with pork, New Mexico red chile sauce, topped with queso fresco. Served with chile arbol salsa.	
Organic blue corn masa boats topped with Oaxacan black beans, roasted pork carnitas, queso fresco, pickled onions, jalapeño-lime salsa & micro cilantro.		TABLESIDE GUACAMOLE	18
QUESADILLAS TEX MEX*		Made fresh at your table.	
Grilled chicken or steak, cheese & caramelized onions. Served with guacamole & sour cream.		GF CHILE CON QUESO	
CHICKEN 18 • STEAK or BRISKET 22 • SPINACH or CHEESE 16		CUP 10 • BOWL 14	
CHIPOTLE BACON QUESADILLAS		ADD BRISKET, PICADILLO BEEF OR CHORIZO \$1	
Chipotle, bacon, cheese & caramelized onions. Served with guacamole & sour cream.		GF QUESO BLANCO	
CHICKEN 20 • STEAK 24		CUP 10 • BOWL 14	
		ADD BRISKET, 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 8 • BOWL 11	
MEXX COBB*	
Arcadian greens, bacon, tomatoes, pickled red onions, candied pepitas, avocado, tortilla strips, queso fresco, grilled chicken or steak & blue cheese dressing.	
CHICKEN 18 • STEAK 22	
GF MI DIA SALAD	
Arcadian greens with jicama, tomatoes, pickled red onions, queso fresco, candied pepitas & avocado.	
CHICKEN 18 • STEAK* 22 • SHRIMP 24 <i>Lemon Ginger Vinaigrette</i>	
WOOD GRILLED SALMON BRUSHED WITH RED CHILE GLAZE* 24 <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 or PULLED CHICKEN 17 • CHICKEN 18 • STEAK* 22	

SANTA FE

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

HATCH TACOS	21
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*	36
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	21
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	14
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 19 • STEAK 22	
GF STEAK & RELLENO*	36
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 GUISO	17
Pork & beef simmered in red chile stew, topped with tortilla strips, cheeses, avocado & sopapillas.	
SANTA FE FLAUTAS	17
Two chicken flautas topped with New Mexico red & green chile sauces & cheese. Served with guacamole, sour cream, guajillo rice & refried beans.	

LEGENDARY FAJITAS

Served with caramelized onions, bone marrow butter, guacamole, sour cream, cheese, guajillo rice & charro beans.

CHEFS CUT 28 DAY AGED SKIRT STEAK	30
GRILLED CHICKEN BREAST free-range, no antibiotics	23
MUCHO PLATO - FAJITAS, QUAIL, RIBS & BROCHETTE	45
APPLEWOOD SMOKED BACON FAJITAS & JACK CHEESE	CHICKEN 25 SKIRT STEAK 32
SHRIMP BROCHETTE	30

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.	20
DUCK CARNITAS Roasted Maple Leaf Farms duck, pickled onions, roasted poblanos, micro cilantro & chile morita on flour tortillas.	22
TACOS ASIÁTICOS DE SALMON Wood grilled salmon, morita-sriracha glaze toasted sesame seeds, kimchi, jalapeño lime sauce, micro cilantro, on organic blue corn tortillas	23
CARNITAS DE MICHOACAN Roasted pork carnitas, pickled onions, micro cilantro & chile arbol salsa on organic blue corn tortillas.	18
CHICKEN TINGA Sautéed chicken breast, chorizo, chile morita, onion, poblanos, avocado & queso fresco on organic blue corn tortillas.	18
BAJA SHRIMP Negra Modelo beer battered jumbo shrimp, pickled cabbage, avocado, micro cilantro & roasted jalapeño-lime salsa on flour tortillas. WOOD GRILLED	23
BRISKET TACOS Smoked brisket, caramelized onions, jack cheese, jalapeño lime sauce, costra or flour tortillas.	20

TEX-MEX & MI DIA FAVORITES

CREATE YOUR COMBO Served with guajillo rice & refried beans.

TACO ENCHILADA CHALUPA FLAUTA TAMALES BURRITO

Choose two 15.5 Choose three 17

SANDY'S COMBO

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 19 STEAK or BRISKET 21**

JUANITA

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

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.

TEQUILA PESTO ENCHILADAS

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

TACOS AL CARBON*

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

ENCHILADAS DEL MAR

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.

VEG PARRILLADA DE VEGETALES

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

POLLO AGAVE

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

Served with morita whipped potatoes & chayote.

SF WOOD GRILLED BANANA LEAF WRAPPED SALMON*

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

VEG HUITLACOCHES ENCHILADAS

Corn tortillas filled with sautéed huitlacoche, black beans, onion, tomatoes, spinach, queso fresco & roasted tomatillo salsa. Served with poblano rice.

CHIPOTLE RIBS

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

GF/SF CODORNIZ

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

• **THREE BIRDS 31**

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.