of you do not like spice this menu!!!

NOT order from this menu!!!



DO NOT Order from this menu!!!

Chips and Salsa..... Fresh chips served with mild salsa fresca, salsa verde and habañero salsa..... 4.99

Queso Dip..... A tasty, creamy dip with tomato, chipotle chiles, jack and cheddar cheeses, sour cream, poblano and red peppers, cilantro and onions..... 7.99

Accompany the queso dip with chorizo, avocado, jalapeño chiles and pico de gallo... 3.50

Desert Tears.....Four fresh jalapeños, blanched and stuffed: 2 with chorizo and bleu cheese and the other 2 with shrimp and spiced cheeses.... 8.50



Tacos



All items come with Mexican rice and a choice of refried beans, refried black beans or alubia frijoles Choose: Corn, flour or flaky masa tortillas (flaky masa add \$1.50)

Carnitas crisped pork with lime, cilantro, onion, poblano peppers, guacamole and salsa verde.

1 Taco.....7.50 2 Tacos.... 11.99

Chicken Tinga Shredded chicken cooked in a sauce of tomatos, onions, chipotles and garlic.

Topped with lettuce, casero cheese and sour cream. 1 Taco.....7.50 2 Tacos.... 11.99

Fish Grilled, blackened mahi mahi fillets with lime juice, cabbage, Pico de gallo, avocado and smoked jalapeño aioli. 1 Taco.....7.95 2 Tacos.... 12.99

Al Carbon Seasoned steak, smoked cheddar cheese, pico de gallo and Chile colorado sauce.

1 Taco.....8.50 2 Tacos.... 13.99

Shrimp Tender, large shrimp grilled with Sonoran spices. Topped with shredded cabbage, pico de gallo and papaya-mango aioli. 1 Taco.....8.50 2 Tacos.... 13.99



Enchiladas



All items come with green chile fideo

Whole Enchilada (1 of each).....18.99
Trio (any 3 of the 4 below).....15.99

Chicken (2).....11.99

Machaca (2).....11.99

Pork (2).....11.99

Cheese (3).....10.99

Shrimp (2)......14.99 [,obster (2)......14.99

Crab (2) Jumbo lump......14.99 Seafood Trio (1 of each).....20.75

Seafood Duo (choice of 2).... 14.99



Burros



All items come with Mexican rice and a choice of refried beans, refried black beans or alubia frijoles

Pork Carnitaswith onions, peppers, jack cheese, Chile Verde Sauce	13.99
	13.99
	13.99



Most items come with Mexican rice and a choice of refried beans, refried black beans or alubia frijoles

Mariscos Ala Baja

A mixture of shrimp, lobster and whitefish slow cooked with jalapenos, onions, tomatoes in a flavorful light broth. Served with avocado fresca and cilantro rice. 18.99

Carne Asada *

Tender steak marinated with Chiles and Sonoran seasonings, Chargrilled and served with avocado, flour tortillas, grilled vegetables, adobo, jalapeño Creme and salsa verde. 17.95

Pollo Fundido

Tender Chicken filled Chimichanga pillows topped with a mild, tasty Cream Cheese sauce.

14.99

Plato al Alambre

Achiote marinated flat iron steak grilled with onions and pineapple in a flavorful adovada sauce. Served with avocado fresca and corn tortillas. 13.99

Chile Relleno

Poblano Chile served open face and stuffed with green Chile pork, Cheddar, jack, and asadero cheeses. Served with a delicate Cheese sauce, roasted salsa and green Chile fideo. 14.95

Vegetable Chile Relleno

Poblano Chile served open face and stuffed with corn, black beans, cheddar, jack, and asadero cheeses. Served with a delicate Cheese sauce, roasted salsa and green Chile fideo. 13.95

Huarache con Bistec en Cebollada

Diced flat iron steak with onions, jalapeños and spices.

Topped with a tomatillo sauce served open faced over a refried bean stuffed masa cake.

Served with a fresh salad of lettuce, cucumber, radish, tomato and lime. 13.99

Enchiladas Fruta de Mar

Three distinct seafood enchiladas. One with large shrimp and our Santa Fe sauce: the second with jumbo lump crabmeat and covered with jalapeño creme, the third filled with Maine lobster meat covered with flavorful lobster sauce. Served with fideo. 20.75

Chile Verde Puerco

Slow cooked pork in a flavorful green chile sauce Garnished with casero cheese and pice de gallo. 13.99

Tilapia Vera Cruz

Tender tilapia fillets grilled with Sonoran spices. Topped with a sauce of olives, capers tomatoes and onions. 13.99