

FOR THE TABLE

Guacamole, prepared tableside \$9.95
avocado / tomato / onion / cilantro / chile serrano

Queso Fundido | melted mixed cheeses \$9.95
oaxaca / chihuahua / monterey

APPETIZERS

Shrimp Ceviche \$10.95
citrus habanero broth / avocado / pico de gallo

Ceviche de Mojarra \$10.95
piloncillo chipotle broth / avocado / orange segments

Grilled Skirt Steak Huarache \$9.95
corn masa flatbread / caramelized onion / cilantro / black bean / mexican cheeses / crema / salsa roja

Mushroom Huaraches \$9.95
corn masa flatbread / goat cheese / truffle oil

Chicken Tinga Tamales \$10.95
steamed in corn husks / avocado / crema fresca / sweet chipotle sauce

Escabeche Tostada \$10.95
cactus / market vegetables / cotija / crema

Chicken Flautas \$7.95
morita salsa / bean puree / crema fresca

Pork Carnitas Sopes \$10.95
corn masa cake / roasted pork / bean puree / blood orange-habanero glaze

Picadillo Empanadas \$8.95
beef / pork / chipotle sauce / potatoes / guajillo crema

Queso Y Rajas Empanadas \$7.95
oaxaca cheese / roasted corn / tomatillo sauce / guajillo crema

TACOS

3 tacos served with Mexican rice & refried beans

Al Pastor \$12.95
adobo marinade pork shoulder / grilled pineapple / cilantro / onion / salsa verde

Grilled Steak \$13.95
onion / cilantro / salsa verde

Chicken Tinga \$11.95
cilantro / onion / lime / chile de arbol

Cochinita Pibil \$13.95
achiote marinated pork shoulder / pickled onions / avocado / salsa verde

Angus Filet Tacos \$17.95
pickled chayote / entomatada cheese rice / refried beans

Beef Tongue \$12.95
onion / cilantro / salsa verde

Baja \$13.95
grilled market fish / mexican slaw / tomato / corn / avocado / chipotle aioli

Lamb Barbacoa \$14.95
birria lamb / radish / cilantro / salsa verde

Grilled Nopal \$10.95
cactus / market vegetables / chayote / queso fresco / salsa roja

SOUP & SALAD

Chicken Tortilla Soup \$7.95
avocado / shredded chicken / pico de gallo / tortilla strips

Chipotle BBQ Chicken Salad \$11.95
tomato / corn / panela cheese / black beans / mixed greens / cilantro ranch dressing / crispy tortilla

ENCHILADAS

Jalisco Shrimp & Crab \$15.95
oaxaca cheese / corn / crema fresca / plantain / cilantro rice

Queso \$11.95
oaxaca, chihuahua & monterey cheeses / mexican rice / crema fresca / tomatillo sauce / refried black beans

Chicken Enchiladas Divorciadas \$13.95
mexican rice / crema fresca / entomatada sauce / tomatillo sauce / refried black beans

Duck Mole Enchiladas \$15.95
mole poblano / cotija cheese / mexican rice / sesame seeds

Beef Barbacoa \$14.95
brisket / mexican rice / crema fresca / entomatada sauce / refried black beans

CHEF'S SPECIALS

Chile Relleno \$14.95
lightly battered chile poblano / mexican cheeses / ground beef / chile chipotle sauce /

Chicken Zarape \$15.95
bacon / panela cheese / cotija cheese / pico de gallo / chipotle sauce / crema fresca / creamy white rice

Pork Carnitas \$15.95
slow roasted pork shoulder / guacamole / pickled onion / salsa verde / habanero salsa / charro beans

Carne Asada \$19.95
grilled skirt steak / sauteed chile poblano / chimichurri / chile morita sauce / sweet corn tamal /

Chipotle Shrimp \$19.95
chipotle / black bean puree / market vegetables / white rice

Mojarra a la Talla \$19.95
red snapper / aji amarillo aioli / corn tortillas / bean puree / mexican slaw

Chipotle BBQ RIBS \$18.95
baby back ribs / creamy corn / mexican slaw

SIDES

A la carte for \$3.95 each

Sweet Corn Tamal

Plantains

Charro Beans

Refried Black Beans

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity for parties of 6 or more



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 A RICHARD SANDOVAL RESTAURANT
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