

## **\*Sopa\***

**Sopa Elote** –♥–▽ – A very fresh soup made with cornmilk, lightly roasted corn, onion, potato, and vegetable stock. Topped with rajas and cotija cheese. Bowl - 6.95 Cup - 3.95

**Posole Blanco** –♥– A hearty soup made with green chiles, tomatillo, posole, and roasted pork. Garnished with shredded cabbage and escabeche onions. Bowl - 6.95 Cup - 3.95

## **\*Ensaladas\***

**House Salad** –♥–▽ – Mixed field greens dressed in smoked poblano-pecan vinaigrette with jicama, beets, carrots, pasilla chiles, Sonoran pecans, cotija cheese, and a blue corn empanada. 4.95  
With a cup of soup - 7.95

**Southwestern Caesar Salad** –♥– Romaine leaves tossed in a dressing made from garlic, smoked poblanos, anchovies, balsamic vinegar, and garlic infused oil. Topped with homemade croutons and parmesan cheese. 8.95 Baby Caesar - 4.50  
Add: Grilled Chicken – 3.00 Grilled Shrimp – 6.00 Crab Cake – 6.00

**Interior Mexican Grilled Chicken Salad** –♥– Grilled chicken breast served over mixed field greens with a green chile-lime dressing, black bean-corn relish, guacamole, queso fresco, blue corn empanadas, and fried tortilla strips. 12.95

**Spicy “Hacked” Chicken Salad** –♥– Spicy “hacked” chicken breast served over mixed field greens and napa cabbage. Finished with corn relish, candied walnuts, sesame-ginger dressing, and blue corn empanadas. 12.95

**Grilled Salmon on Arugula Salad** –♥– Grilled salmon fillet over fresh arugula with mustard vinaigrette. Finished with a smoked tomato aioli, toasted almonds, marinated ancho chiles, and corn pudding. 13.95

## **\*Enchiladas\***

**Vegetable Enchiladas** –♥–▽ – Three enchiladas stuffed full with mayacoba beans, corn, roasted poblanos, potatoes, cilantro, red bell peppers and white cheddar. Served in a roasted tomato-chile sauce and drizzled with crema espesa. Includes a small house salad. 14.95

**Shrimp Enchiladas** –♥– Two enchiladas filled with sautéed shrimp, green onions, and cheeses. Served in a verde sauce made from tomatillos, charred poblanos, white wine, garlic, fennel, and pumpkin seeds, then drizzled with chipotle chile puree. Plate includes rice and beans, guacamole, and pico de gallo relish. 15.95  
Half order – (1 enchilada, rice & beans) 11.95

**Roasted Chicken Enchiladas Suizas** –♥– Two enchiladas filled with achiote-lime roasted chicken, cilantro, and jack cheese. Served in a sauce made from swiss cheese and sour cream, then drizzled with ancho chile adobo. Plate includes rice and beans and charred poblano salsa fresca. 14.95 Half order – (1 enchilada, rice & beans) 10.95

**Chicken Enchiladas Mole Coloradito** –♥– Two enchiladas filled with slow roasted chicken, jack cheese and cilantro. Covered with an Oaxacan red sauce made from ancho and guajillo chiles, garlic and blackened tomatoes. Finished w/ an oregano puree, guacamole, red onions escabeche and queso fresco. 14.95  
Half order – (1 enchilada, rice & beans) – 10.95

## **\*Entradas\***

**Sonoran Beef Tenderloin** –♥– Grilled Angus tenderloin served with red wine and tamarind glazes and topped with Manchego cheese butter. Plate finished with vegetables and green chile potato gratin. 20.95

**Pork Chop with Oaxacan Mole** –♥– A 10 - 12 oz. center cut pork chop grilled and served in a traditional Oaxacan black mole made from pasilla chiles, plantains, currants, almonds, and sesame seeds. Plate includes a sweet corn pudding and crema espesa. 17.95

 **Seared Fish Veracruzano** –♥– Seared fillet of the fish of the day served over a bed of spring mix dressed in an avocado vinaigrette. Topped with a puree of roasted tomatoes, guajillo chiles, white wine, achiote, and roasted garlic, then finished with olive-caper relish and corn pudding. 17.95

 **Conchinita Pibil** –♥– Guajillo chile and black pepper roasted pork tenderloin in a sauce of guajillo chiles, roasted tomatoes, Seville orange, and achiote. Topped with an onion-habenero relish and served with chorizo corn pudding. 17.95

 **Coconut Crusted Voodoo Shrimp** – Six large roasted coconut shrimp in a sauce of fresh mango, apricot, habanero chiles, dijon, fresh thyme, raisins, limes, dark rum and coconut milk. Served with a lime puree, fresh papaya and roasted peanut salsa, and a banana pone tamale. 17.95

**Beef Carne Asada** –♥– Chile marinated and grilled hanger steak with a smoked tomato puree, charred poblano salsa fresca, and roasted steak fries with chipotle aioli. 15.95

*A marinated and grilled portabella mushroom can replace the steak. 12.95*

**Potato-Corn Sope with Wild mushrooms in Chile Verde Sauce** –♥–▽ – A sope of potato and cornmeal served in New Mexican Hatch chile sauce, topped with roasted corn custard, sautéed shitake, crimini and oyster mushrooms, tamarind glaze, crema espesa, and queso fresco. 11.95

\*Add 3 marinated and grilled shrimp - 4.00

**Add a baby Caesar to any entree for - 2.50**

**Add a small House salad for - 2.95**

**Symbols Denote:**

 **Spicy Hot!**

–▽ – **Vegetarian**

–♥– **Gluten Free** - (with removal of empanadas, croutons or flour tortilla!)