

Dinner Menu

Appetizers - Entradas

- Guacamole En Molcajete prepared tableside. (serves two).....14.00
- Ceviche De Atun Y Camarones citrus-marinated tuna and shrimp.....12.00
- Salpicón De Jaiba jumbo lump crabmeat sautéed with onions, celery, fresh coriander and chiles served chilled.....14.00
- Quesadillas Con Hongos Y Rajas corn tortillas filled with a mixture of wild mushrooms, rajias and chihuahua cheese.....9.00
- Flautas De Pollo rolled crispy chicken tacos topped with salsa, roja, salsa verde creme fraiche.....7.50
- Sopa De Tortilla pasilla chile soup garnished with grilled chicken, avocado, tortilla strips and creme fraiche.....7.00
- Taquetes De Tinga Poblana small tortillas filled with shredded pork sautéed with chile chipotle, onion and tomato.....8.00
- Zarape De Pato roasted duck layered between soft tortillas and topped with yellow pepper habanero sauce.....10.00
- Queso Fundido melted chihuahua cheese with chorizo sausage.....9.00
- Ensalada De La Casa mixed field greens, shredded jicama, carrots and cherry tomatoes dressed with a pomegranate vinaigrette.....8.00
- Empanadas De Jaiba three soft corn empanadas filled with jumbo lump crab meat, served with seasonal fruit pico de gallo and avocado-tomatillo salsa.....14.00

De La Parrilla - From The Grill

- Tablas beef short ribs, marinated in beer and lemon. served with salsa ranchera, pinto beans and tortillas.....28.00
- Alambre De Camarones grilled shrimp marinated in a garlic vinaigrette with onions, tomatoes, serrano peppers and yucatan pico de gallo. served over house rice.....24.00
- Pollo a La Parrilla skewered chicken, marinated in lemon, garlic, olive oil, and oregano...19.00
- Alambre a La Mexicana grilled cubes of beef tenderloin, chorizo, onions, tomatoes and serrano peppers with tomatillo and tomato-chipotle sauces. served over house rice.....24.00
- Carne Asada Con Rajas grilled filet mignon topped with a mixture of sautéed chile poblanos and sliced onions.....26.00
- Chuletas De Puerco Adobadas pork chops marinated with a paste of ground chiles and spices.....19.00

Platillos Principales - Main Dishes

- Ensalada Con Atun avocado leaf-crust seared rare tuna served on a crispy black bean tostada over jicama, mango and cabbage slaw with papaya-habanero salsa.....21.00
- Crepas De Camarón crepes filled with shrimp, covered with chile pasilla sauce and sprinkled with cheese.....24.00
- Enchiladas De Jaiba two soft corn tortillas filled with jumbo lump crab meat, topped with creamy tomatillo sauce and pumpkin seeds.....23.00
- Pescado a La Veracruzana roasted filet of seasonal white fish served with spicy potato flautas and rosa's veracruz sauce (roasted tomatoes, sweet peppers, olives and capers)....24.00
- Budin Azteca multi-layered tortilla pie with shredded chicken, cheese, and chile poblano sauce.....19.00
- Enchiladas De Mole Poblano two handmade tortillas filled with shredded chicken, topped with mole sauce, sliced onions and crumbled cheese.....18.00
- Chile Relleno De Espinaca two roasted poblano chiles filled with sautéed spinach, pine nuts and raisins. topped with a goat cheese wheel and roasted tomato sauce.....17.00
- Rollo De Pechuga De Pollo chicken breast filled with huitlacoche. sautéed and served sliced with a chile poblano sauce.22.00
- Pescado Al Guajillo pan-seared filet of chilean sea bass with a jalapeno potato cake, swiss chard and guajillo chile-pineapple-passion fruit sauce.....24.00
- Filette Con Hongos pan seared filet mignon covered with a wild mushroom-tequila cream sauce.....27.00
- Mixiote De Cordero lamb shank coated with three chiles, garlic and spices, wrapped in parchment paper and steamed...22.00

Dessert - Postres \$8

- Flan De Coco coconut flan served with toasted pineapple-vanilla sabayon.....
- Empanadas De Manzana warm apple empanadas served with vanilla-mole swirl ice cream and spiced mexican chocolate sauce.
- Paraíso De Chocolate warm chocolate soufflé cake and vanilla ice cream with sweet tomatillo dipping sauce.....
- Tres Leches De La Casa meringue-covered three milk cake with lime natilla and mango salsa.....
- Copa De Mango fresh whole mango scooped and filled with diced mango and coconut ice cream. topped with raspberry sauce and duñuelos.....

- Tres Marias Sundae mexican chocolate, peanut crunch and raspberry-rose ice creams topped with roasted pineapples, sweet plantains and whipped cream. served with spiced blackberry, bittersweet chocolate & cajeta sauces.....
- Helados De Rosa mexican chocolate, vanilla, raspberry-rose, mole swirl, coffee-kahlua, peanut crunch, mango sorbet, seasonal sorbet.....

Bebidas

Bebidas De La Casa

- Pomegranate Margarita our signature cocktail. pomegranate juice, tequila blanco and lime juice, frozen to perfection...10.00
- La Única our unique version of a cadillac margarita. made with 1800 100% blue agave reposado, citrónge mexican orange liquor, fresh lime juice and grand marnier.....14.00
- La Clásica a classic margarita, made with milagro 100% blue agave silver tequila, triple sec and fresh lime juice.....11.00
- La Suprema rosa mexicano's supreme margarita uses only the best! patrón 100% blue agave reposado, citrónge mexican orange liquor, fresh lime juice and grand marnier 100 (aged 25 years) for the smoothest margarita possible.....18.00

Margaritas Especiales \$12
Made with Milagro 100% blue agave silver tequila

- Tequila Conga a burst of tropical flavors. tequila mixed with coconut liquor, guava, cranberry and pineapple juices.....
- La Pomelo fresh squeezed grapefruit juice and campari give this refreshing margarita it's distinctive flavor.....
- La Paraíso a non-frozen alternative to our signature cocktail. a hibiscus tea syrup gives this margarita just enough sweetness with a hint of floral essence.....
- La Piñela two mexican flavors, pineapple and cinnamon, combined into one delicious margarita! served with a cinnamon-sugar rim.....

Bebidas De La Casa

- Sangría De Rosa Mexicano a rosa specialty. flavors of apricot and citrus provide the perfect complement to your choice of red or white wine. garnished with fresh cut apples, grapes and cucumbers..... pitcher 28.00
- Rosadito a rosa mexicano piña colada, fruity, creamy and delicious! often black cherry vodka, whiskey-muddled sour cherries, shaken with horchata and pineapple juice. served with a cinnamon-sugar rim.....12.00

- La Rumba a refreshing mexican mojito. cilantro, muddled with bacardi white rum, coconut liquor, a splash of pineapple and lime juices.....12.00
- La Paloma a refreshing and flavorful classic cantina cocktail. a shot of sauza homitos reposado served with grapefruit soda and lime.....13.00
- Michelada a classic beer cocktail (we suggest tecate) served with fresh lime juice, spices and a salted rim. served over ice...7.00

Cervezas - Beer \$6

- Corona.....
- Corona Light.....
- Dos Equis Amber.....
- Dos Equis Lager.....
- Negra Modelo.....
- Modelo Especial.....
- Pacifico.....
- Tecate.....
- Clausthaler.....

Red \$8

- Syrax, Snoqualmie columbia valley, washington.....9.00
- Pinot Noir, Cartlidge & mp; Browne napa, california.....
- Cabernet Sauvignon, Cartlidge & Browne napa, california.....
- Merlot, Alamos mendoza, argentina.....

White

- Chardonnay, Columbia Crest columbia valley, washington.....9.00
- Sauvignon Blanc, Veramonte casablanca valley, chile.....8.00
- Riesling, Chateau Ste. Michelle columbia valley, washington.....8.00
- Pinot Grigio, Ca'aoninni delle venzie, italy.....8.00
- Cava, Cristallino vilanova i la geltru, spain.....8.00

Tequila

- Blanco Not aged, showing fruit, floral and spice. Choice of three.....15.00
- Reposado Aged in wood barrels for approximately six months, showing fruity and floral but also slight caramel and butterscotch. Choice of three.....19.00
- Añejo Aged 1-6 years. Amber in color with a smooth long finish. Meant to be sipped! Choice of three.....22.00

Blanco, Plata, Silver

- Blanco(White) Or Silver Tequila Is Not Aged, Except For A Resting Period After Distillation Of Up To 60 Days Before Bottling. These Tequilas Will Show Characteristics Of Fruit, Floral, And Spice And Are Best Enjoyed With A Mixer
- 1800.....11.00
- Cabo Wabo.....11.00
- Cazadores.....11.00

- Herradura.....11.00
- Milagro.....11.00
- Siete Leguas.....11.00
- José Cuervo Gold.....10.00
- Corazón.....13.00
- El Tesoro.....13.00
- Gran Centenario.....13.00
- Sauza Tres Generaciones.....13.00
- Don Julio.....15.00
- Patrón.....15.00

Sangrita \$2

Made with chiles, lime and orange juice, this traditional Mexican chaser is perfect to enjoy while sipping tequila

Mezcal

Most Mezcal Is Made Today In The State Of Oaxaca And Can Be Made From Five Different Varieties Of Agave. Baked In A Rock-lined Pit Oven Over Charcoal, Mezcal Has A Strong, Smoky Flavor.

- Del Maguey San Luis Del Rio.....14.00
- Del Maguey Tobala.....22.00

Tequila Flights

- A Sampling Of Three Tequilas
- Blanco.....17.00
- Reposado.....19.00
- Añejo.....22.00

Margaritas

- Tequilas Requested As A Margarita Are Made With Triple Sec At List Price
- Citrónge, Cointreau Orange Liqueur.....1.00
- Grand Marnier Orange Liqueur.....2.00
- Grand Marnier 100 Orange Liqueur.....8.00

Añejo, Aged

Añejo Tequila Is Aged In Oak Casks For A Minimum Of One Year. The Oak Imparts An Amber Color And Woody Flavor While The Oxidation That Takes Place Through The Porous Wood Develops The Unique Bouquet And Taste. Served In A Snifter, Añejos Are Best Enjoyed Sipped, Similar To Fine Scotches And Cognacs.

- 1800.....13.00
- Cabo Wabo.....13.00
- Cazadores.....13.00
- Corralejo.....13.00
- Herradura.....13.00
- Reserva Del Dueño.....13.00
- Siete Leguas.....13.00
- Chinaco.....15.00
- Corazón.....15.00
- El Tesoro.....15.00
- Espolon.....15.00
- Gran Centenario.....15.00
- Sauza Tres Generaciones.....15.00
- Don Julio.....17.00
- Patrón.....17.00
- El Tesoro Paradiso.....19.00
- Milagro Select.....19.00
- Reserva De La Familia.....19.00

Tequilas Especiales

Some Of The Best Tequilas To Come Out Of Mexico! They Vary In Production, Using Select Agaves, Triple Distilling And Extended Aging

- Don Julio 1942.....22.00
- Gran Patrón Platinum.....40.00

