



DINNER MENU

Appetizers

Guacamole and Chips ...	\$6.00
Ceviche ... Tilapia marinated in Lime Juice, Celery, Cilantro, Serrano Chiles, with Tomatoes and Tomatillos	\$8.00
Ensalada ... Mixed Green Salad with cured Mangos, Goat Cheese, garnished with Cashews in an Agave Ginger Dressing	\$7.00
Picaditas ... Masa Canoe filled with slow roasted Poultry Carnitas, Avocado Cream Sauce, garnished with Queso Ranchero and Pickled Cactus	\$7.00

Entrées

Calabacitas Rellenas Vegetarianas ... Tatume Squash stuffed with seasoned Vegetables, served in Yellow Mole, melted Chihuahua Cheese	\$13.50
Pollo En Mole Negro ... roasted Chicken served in Black Mole, and Garlic Chunky Mashed Potatoes	\$15.50
Camarones ... wood grilled Shrimp served in Tomato Cream Sauce, Oyster Mushrooms, Epazote, and accompanied by a side of Tomato Rice	\$17.00
Carne Asada ... Adobo marinated wood grilled Skirt Steak, served with Tomato Molcajete Sauce, Black Beans and Guacamole	\$16.50
Lomo De Puerco ... Adobo marinated wood grilled Pork Loin served in a Pasilla Tomatillo Mezcal Sauce, accompanied by Sweet Potatoes	\$15.00
Sides ... Black Beans, Rice, Mashed Potatoes and Sweet Potatoes	\$3.00
Soft Drinks ... Pepsi, Sierra Mist, Mountain Dew, Diet Pepsi	\$2.00

If You Have Food Allergies Please Let Your Server Know

Chef/Owner Anselmo Ramirez