

## APERITIVOS

### NACHOS

Homemade tortilla chips, crisp lettuce, tomatoes, jalapeños and black beans topped with your choice of grilled meat or vegetables. Served with sour cream and guacamole on the side. Reg. 9 Grande 12

**Shredded Beef or Chicken 9**

**Shredded BBQ Pork 10**

**Grilled Chicken or Steak 11**

### CRAB NACHOS

Original Santa Fe recipe. Jumbo lump crab meat topped with our homemade smoked chipotle creamy salsa. Served with homemade guacamole. 12

### QUESADILLA GRANDE

Two soft flour tortillas stuffed with melted cheese and your choice of grilled meat or vegetables. Served with sour cream and guacamole on the side. 10

### Marinated Grilled Chicken Breast

**Shredded Beef** (Tinga)

**Pastor** (Spiced Pork & Pineapple)

**Carnitas** (Pulled Pork)

**Chimichurri** (Steak)

### CRAB QUESADILLA

Our homemade crab filling and melted cheese, finished with our chipotle remoulade. Served with guacamole and sour cream on the side. 12

### SHRIMP QUESADILLA

Grilled shrimp spiced with Mexican herbs. Then sautéed with the chef's red wine sauce. Served with guacamole on the side. 12

### SANTA FE CHIPOTLE WINGS

Baked, then grilled meaty wings, marinated for hours in our honey-chipotle sauce. Served with homemade chipotle-blue cheese. 9

### AREPAS CON CHORIZO

Warm grilled corn cakes topped with melted cheese and homemade chorizo. 7

### QUESO FLAMEADO

Homemade cheese dip served with chips and flour tortillas. 6

### SHRIMP CEVICHE

Shrimp toast with lime, orange, habanero, avocado, cucumber, tomato, cilantro. 8

### SPRING ROLLS

Braised beef, oaxaca cheese, roasted poblano peppers, tomato-jalapeno jam. 8

### CHORIZO SLIDERS

Three chorizo sliders, romaine lettuce and chipotle sauce. 8

## GUACAMOLE BOWLS

### SANTA FE

The Original! - Avocados, lime, tomatoes, onions, cilantro and spices. 10

### DEL MAR

Spiced jumbo lump crab meat or shrimp, freshly cut avocados and Pico de Gallo. 13

## SOPAS

### POZOLE

This original Mexican recipe starts off with white hominy grain, cooked with Mexican herbs. Then topped with shredded lettuce and your choice of chicken or pulled pork. 6

### SOPA DE POLLO DE LA ABUELA

A bowl of Grandma's homemade chicken rice soup is made with onions, garlic & cilantro. 5

## ENSALADAS

**Add Grilled Steak or Chicken Breast for 3**

**Grilled Tilapia or Shrimp 4**

**Salmon 5**

### SANTA FE SALAD

This original recipe starts off with mixed greens, roasted corn, cucumbers, black olives and black cumin beans. Everything tossed with the house smoky chipotle ranch. 7

### TACO SALAD

Mixed greens, refried beans, tomatoes and black olives topped with queso fresco in a tortilla bowl. Dressed with cilantro lime vinaigrette. 7

### GARDEN SALAD

Mixed greens, tomatoes and cucumbers. Served with your choice of dressing. Small 4 Large 7

**Dressings:** Blue Cheese, Ranch, Chipotle Ranch, Italian, Oil and Vinegar, Cilantro Lime Vinaigrette

### CAESAR SALAD

Freshly cut romaine lettuce mixed with the House Caesar dressing and tortilla strips. Topped with cotija cheese and tortilla chips. Small 4 Large 7

## PLATILLOS DE LA CASA

### MOLCAJETE

Skirt steak and chicken in spicy guajillo pepper sauce, served in a molcajete (lava rock bowl heated at 350 degrees), avocado, queso fresco, soft corn tortillas. Served with Mexican rice, lettuce and tomatoes. 16

### CARNITAS

Pork confit, charro beans, grilled green onion, salsa verde, soft corn tortillas. 15

### POLLO CON CAMARONES

Grilled chicken and shrimp rustic tomato and jalapeno sauce, mexican rice, charro beans, avocado. 15

### PLATILLO DE TAMALES

Two homemade pork tamales smothered with red pepper salsa and cotija cheese. Served with Mexican rice and refried beans on the side. 9

## CARNES

**ADD A SIDE OF SALAD TO ANY DISH FOR 2**

### CHURRASCO

Grilled skirt steak with chimichurri, Mexican rice, seasonal vegetables 16

### ADOBO RUBBED RIBEYE

Roasted poblano potato gratin, grilled asparagus, sundried tomato sauce and green chili and onion salsa 17

## FAJITAS

Served with rice, flour tortillas, sour cream and guacamole on the side

### CHIPOTLE SEASONED GRILLED

**STEAK OR CHICKEN 14**

**GRILLED SHRIMP 16**

### CANCUN FAJITAS

A seafood lover's combination. Grilled shrimp, salmon mussels, scallops, onions and peppers. Served with guacamole, rice, beans and tortillas on the side. 19

## PESCADOS Y MARISCOS

### MEXICAN CRAB CAKES

Homemade jumbo lump crab cakes, pan seared to perfection. Smothered with our famous creamy cilantro aioli. Served over a potato gratin and seasonal vegetables on the side. 19

### FISH TACOS

(Served on two freshly cut romaine leaves) Grilled Tilapia, with onions and jalapenos. Topped with avocado and cucumbers. Accompanied with jalapeño aioli. 13

### PAELLA

Broiled mussels, shrimp, scallops, sliced calamari and homemade chorizo mixed into our Saffron Spanish rice. Served with imported fried plantains. 24

### SEAFOOD ENCHILADAS

House crab mix and spiced shrimp rolled in two corn tortillas topped with pepper jack cheese and finished with a creamy chili tomato sauce. Served with Mexican rice. 16

### SCALLOPS

Pan seared scallops, purple peruvian mashed potatoes, grilled asparagus and micro green salad, tequila lime sauce. 16

### SALMON

Pan seared salmon, sweet corn tamal, grilled asparagus, cilantro jalapeño aioli. 15

## ENCHILADAS

### BEEF OR CHICKEN

Your choice of filling wrapped in three corn tortillas smothered with our red Guajillo pepper sauce. Topped with melted cheese. Served with Mexican rice and mixed green salad. 11

### CHICKEN POBLANO ENCHILADAS

"Molli" Is a potpourri of hot chiles. However, during the Spanish colonization of Mexico over 15 ingredients were added to this recipe in order to counteract the chiles: peanuts, cloves and chocolate among many others were added to recreate this recipe from the past. Two chicken enchiladas smothered with our homemade mole sauce. Served with rice on the side. 12

## CHIMICHANGAS

Served with rice and mixed greens

### GOLDEN CHIMICHANGAS

Fried or grilled Chimichanga topped with our famous cheese dip and sour cream. Stuffed with your choice of meat: Pulled chicken, Pulled beef or pulled pork. 12

## BURRITO GIGANTE

All burritos come topped with sour cream, cheese and guacamole on the side

### AZTECA STEAK OR CHICKEN

Grilled steak spiced with our homemade chipotle ranch salsa. 11

### ADOBO STEAK OR CHICKEN

Shredded seasoned beef topped with guajillo peppers sauce. 11

### CHIMICHURRI STEAK BURRITO

Grilled steak seasoned with our chimichurri salsa. 11

### SHRIMP BURRITO

Grilled Mexican shrimp, finished in our jalapeno tomato-chile sauce. 12

### CHORIZO

Mexican rice, grilled peppers and onions. Topped with queso dip. 11

## TACO PLATTER

Served with rice and refried beans

### THREE SOFT CORN TORTILLA TACOS

Your choice of meat served Mexican style (onions and cilantro) OR with lettuce, tomatoes and sour cream.

**Toppings:** Your choice of meat: Grilled steak, shredded beef, grilled chicken, carnitas (pulled pork), shredded chicken, chorizo, pastor (spiced pork and pineapple) 10

## POSTRES

### FLAN

Mexican style caramel custard, fresh berries. 4

### SKINNY TORTILLAS

Warm crepes, vanilla bean ice cream, berries, nutty chocolate, tequila caramel sauce. 5

### PASTEL DE CHOCOLATE

Warm chocolate cake, dark chocolate berry salsa. 5

### EMPANADAS DE MANZANA

Mexican apple turnovers, vanilla bean ice cream, tequila caramel sauce. 5

### SWEET CHIMIS

Banana cheesecake wrapped in a flour tortilla, chocolate sauce. 5

## VEGETARIANOS

### CHILE RELLENO

Poblano pepper, stuffed with oaxaca and queso Blanco. Topped with our spicy guajillo pepper sauce and mixed greens. 12

### VEGGIE FAJITAS

Served hot and sizzling: Grilled peppers, tomatoes, squash, onions and zucchini. Served with saffron rice and flour tortilla. 12

### VEGGIE QUESADILLA

Two flour tortillas stuffed with seasonal veggies, onions, peppers and mushrooms in a tomato garlic sauce. Served with guacamole and sour cream. 9

### AREPAS CON QUESO

Warm grilled corn cakes topped with melted cheese, grilled peppers and onions. 7

### SOPES VEGETARIANOS

Three thick corn tortillas, topped with beans, grilled bell peppers and onions, cheese, sour cream, avocado, onions and cilantro. 8

### VEGETABLE FAJITA BURRITO

Grilled bell peppers, onions, zucchini and tomatoes, finished with our red chili sauce. Mixed with rice and black beans. 8

## FOR KIDS ONLY

### 12 AND UNDER. 5

All meals served with rice and beans or french fries

### BEEF SOFT TACO WITH CHEESE

### CHEESE QUESADILLA

### CHICKEN FINGERS

### HOT DOG BURRITO

## SIDES

### GUACAMOLE 3

### PLANTANOS DULCES

Sweet Plantains 3

### COATED FRENCH FRIES 3

### SWEET POTATO FRIES 5

### TAMALES 2.50 each

### AREPAS 2.50 each

### MEXICAN OR GALLO PINTO RICE 2.50

### SOUR CREAM OR SHREDDED CHEESE 1