

Tacos

Served as a trio on handmade corn tortillas, accompanied by Mexican rice and slow-cooked beans.

Skirt Steak	18	Baja	18
Grilled skirt steak served on handmade tortillas, finished with avocado sauce, cilantro, onion, and a crisp potato garnish.		Crispy beer-battered mahi-mahi complemented by creamy chipotle slaw and bright pico de gallo for a coastal-inspired flavor.	
Roasted Amish Chicken	15	Carnitas	15
Roasted Amish chicken with smoked bacon mojo, cilantro, and crispy onion for a savory, elegant balance.		Tender oven-roasted pork shoulder complemented by fresh pico de gallo, tangy escabeche, and smoky salsa de árbol for a rich, traditional flavor.	
Veggie Panela	15	Al Pastor	15
Smoky grilled panela cheese layered with black beans, vibrant salsa verde, pickled onions, and cilantro for a balanced vegetarian delight.		Mexico City-style marinated pork, slow-grilled with guajillo adobo, topped with caramelized pineapple, fresh cilantro, onion, and a touch of spicy arbol sauce.	
Cochinita Pibil	15	Champiñones	15
Tender achiote pulled pork with pickled red onion, salsa habanero, and cilantro for a bold yet refined finish.		Sautéed cremini mushrooms with sweet corn and red onions, finished with vibrant salsa roja, fresh cilantro, and crumbled queso fresco.	

Entrées

Langosta & Shrimp	MP	Mi Sueño Tomahawk	MP
Roasted lobster tail and tiger shrimp served with cremini mushrooms, spinach, and roasted potatoes, finished with jalapeño, and tomatillo butter sauce		Grilled ribeye tomahawk steak with chimichurri, asparagus, seasonal vegetables, and a touch of Hibiscus Sauce.	
Huachinango a la Diabla	MP	Carne Asada	45
Whole red snapper served with pico de gallo, chipotle slaw, and coconut rice, finished with a sweet and spicy diabla sauce for a bold coastal flavor.		Grilled skirt steak served with roasted fingerling potatoes, mushrooms, green onions, and banana peppers, accompanied by tortillas and salsa threads.	
Camarones a la Diabla	35	Salmon	35
Tiger shrimp sautéed in a sweet and spicy diabla sauce, served with mango pico de gallo, coconut rice, and garlic bread for a perfect balance		Perfectly grilled salmon glazed with pineapple guajillo sauce, served with fragrant coconut rice and fresh seasonal vegetables.	
Comal for Two	75	Fajitas	
A sizzling mix of steak, chicken, shrimp, and chorizo with peppers, onions, and panela cheese, served with handmade tortillas, black beans, and rice.		Sizzling sautéed vegetables, with chimichurri sauce, sour cream, escabeche, tortillas, black beans and rice. <i>Veggie Panela 30 Chicken 30 Steak 35 Shrimp 40 Mixtas 50</i>	
Enchiladas		Quesadilla	
Your choice of <i>green tomatillo, red guajillo, or mole salsa</i> , with sour cream, cheese, rice, and black beans. <i>Sautéed Veggies 24 Amish Chicken 26 Skirt Steak 28</i>		Warm flour tortilla filled with melted cheese, served with salsa rosa, and sour cream. <i>Plain 20 Veggies 22 Chicken 24 Steak 26</i>	

*All Prices are subject to change. Please notify your server of any allergies or dietary restrictions.
3% credit card fee added to all card transactions. Parties of 5 or more are subject to 20% gratuity.*

Appetizers

Guacamole *Single 12 | Trio 20*

Freshly mashed avocado blended with tomato, onion, cilantro, and lime for a vibrant, classic flavor.

Traditional | Pineapple | Escabeche

Mixto Ceviche *25*

Shrimp, octopus, and mahi mahi, mixed with onion, cucumber, cilantro, and avocado, finished with habanero and a hint of passion fruit.

Mussels Flameados *24*

Twelve green mussels flame-grilled and topped with vibrant chimichurri sauce, served with a touch of grilled lemon for a bright, smoky finish.

Taquitos Dorados *Potato 14 | Chicken 16*

Crispy rolled taquitos served with refried beans, fresh pico de gallo, crisp cabbage, avocado cream, and queso fresco.

Veggie Empanadas *14*

A crispy corn tortilla filled with mixed vegetables and three cheeses, served with black beans, pico de gallo, avocado salsa, and sour cream for a fresh, savory finish.

Salsa *Single 6 | Trio 14*

A vibrant selection of house-made salsas—crafted fresh with authentic flavors.

Green | Red | Habanero | Pico De Gallo | Habanero Pico

Grilled Octopus *24*

Tender grilled octopus drizzled with lime-garlic mojo, served over mixed greens with grilled lemon and pineapple guacamole for a bright, smoky finish.

Esquites *12*

Roasted corn sautéed with chorizo and Serrano pepper, finished with creamy chipotle aioli for a smoky, savory kick.

Queso Fundido *15*

A molten blend of Chihuahua, Oaxaca, cheddar, and gouda cheeses melted with savory chorizo, served with handmade tortillas and smoky salsa de árbol.

Aguachile Crudo *25*

Shrimp cured in lime juice, marinated in vibrant green tomatillo salsa with onion, cucumber, cilantro, and creamy avocado for a bold and refreshing finish.

Salads

House *14*

Crisp romaine with corn, black beans, pico de gallo, avocado, queso fresco, and jalapeño ranch, finished with crunchy tortilla strips.

Chicken 4 | Steak 6 | Shrimp 8 | Salmon 15

Passion Fruit *14*

Mixed greens with bell peppers, mango, strawberry, apple, and seasonal fruit topped with pecans, cranberries, Gouda cheese, and drizzled with a passion fruit vinaigrette.

Chicken 4 | Steak 6 | Shrimp 8 | Salmon 15

Sides

Sweet Plantains *12*

Golden, caramelized plantains served with rich, homemade cajeta.

Charro Beans *5*

Hearty pinto beans simmered with bacon, chorizo, and ham, finished with fresh pico de gallo.

Cebollitas *4*

Tender green onions, lightly charred, finished with a squeeze of lime and a sprinkle of salt.

Sliced Avocado *4*

Ripe avocado served with a wedge of lime and a light sprinkle of salt

Mexican Street Corn *7*

Sweet corn sautéed and tossed with creamy mayo, crumbled Cotija cheese, and a hint of chili powder.

Rice & Beans *5*

Savory Mexican red rice paired with slow-cooked black beans, seasoned to perfection.

Chiles Toreados *4*

Grilled jalapeños topped with tangy pickled red onions and a squeeze of fresh lime.

Arroz de Coco *4*

Creamy coconut-infused rice, finished with toasted coconut for a delicate, tropical touch.

Beverages

Coffee, Iced Tea, Apple Juice, Orange Juice, & Pepsi Products *4*

Fiji Water, Horchata, Jamaica, Mexican Coke, Topo Chico, & Jaritos *6*

Kids Menu

Two Tacos [Steak | Chicken] *10*
Chicken Nuggets & Fries *10*
Cheese Dip & Chips *8*
Three Cheese Quesadillas *10*
Add: Cup of Fruit or Fries 5

We kindly ask that you notify your server of any allergies or dietary restrictions, as some ingredients may not be listed on the menu.