



<b>PESCADO</b>	
CARNE ASADA	\$14.75
<i>Grilled skirt steak, beef fat salsa, grilled green onion and corn relish, radish</i>	
POLLO Y CHICHARRON	\$13.75
<i>Grilled chicken, mango-pineapple pico de gallo, salsa morita, chicharron</i>	
<i>gluten-free</i>	
BARBACOA	\$14.75
<i>Slow-roasted, pulled Certified Angus Beef,™ cilantro, charred corn, marinated red onion, roasted tomatillo sauce</i>	
<i>gluten-free</i>	
TACOS AL PASTOR	\$13.50
<i>Grilled pork shoulder, guajillo sauce, grilled pineapple</i>	
BEER-BATTERED SHRIMP TACOS	\$15.50
<i>Beer-battered shrimp, cucumber and carrot escabeche, chipotle aioli drizzle</i>	
PESCADO	\$15.00
<i>Sautéed Mahi Mahi, monterey jack, cilantro, chipotle aioli, Veracruz vegetables, mango-pineapple pico de gallo, roasted red pepper, queso fresco</i>	
<i>gluten-free</i>	

## ESPECIALIDADES

BARBACOA-STYLE LAMB SHANK	\$23.00
<i>Poblano grits, apricot-chile morita jam, radish</i>	
<i>gluten-free</i>	
GRILLED PORK BELLY	\$26.00
<i>Mole-piñan verde, jicama-tomatillo relish, roasted potatoes</i>	
CARNITAS	\$17.50
<i>Braised pork shanks, smoky chipotle wine sauce. Charred street corn and trijoles.</i>	
<i>gluten-free</i>	
CARNE ASADA	\$20.00
<i>Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice</i>	
CAMARON POBLANO ASADA	\$24.50
<i>Shrimp, mushroom, and jack cheese stuffed poblano pepper wrapped in fire-charred skirt steak, chimichurri sauce. Charred street corn, arroz blanco</i>	
CASCABEL RIBEYE	\$30.00
<i>16 oz. Certified Angus Beef™ bone-in ribeye aged 21 days, brushed with Cascabel sauce. Roasted cilantro potatoes, cactus salad</i>	
PESCADO DEL DÍA	\$25.00
<i>Ask about our daily fish selection</i>	

## FAJITAS

On a bed of caramelized onion and bell peppers. Garnished with roasted red pepper and cilantro. Served with guacamole, sour cream, pico de gallo, rice, beans and fresh flour tortillas.

CHICKEN	\$17.50
<i>Fire-charred chicken breast</i>	
<i>gluten-free</i>	
STEAK	\$21.00
<i>Fire-charred skirt steak</i>	
COMBINACIÓN	\$19.50
<i>Grilled seasoned chicken and skirt steak</i>	
FAJITA TRES	\$23.50
<i>Grilled skirt steak, grilled chicken breast, grilled bacon-wrapped shrimp filled with Jack cheese and jalapeño</i>	

## ENCHILADAS

Two hand-made fresh corn tortilla enchiladas

AVOCADO	\$12.75
<i>Sliced avocado and artichoke hearts, tomatillo sauce</i>	
<i>gluten-free, vegetarian</i>	
ENCHILADAS POTOSINAS	\$13.50
<i>House-made requesón cheese on a bed of guajillo sauce, crema and cabbage jalapeño slaw</i>	
<i>vegetarian</i>	
MOLE	\$14.00
<i>Pulled chicken breast, with a sauce from a sweet, spicy blend of dried Mexican peppers</i>	
BARBACOA	\$14.50
<i>Pulled Certified Angus Beef™, monterey jack cheese, ranchera sauce</i>	
POLLO EN TOMATILLO	\$14.50
<i>Pulled chicken breast, monterey jack, poblano tomatillo sauce, queso fresco</i>	

## SIDES

Arroz Blanco	\$1.50
Frijoles	\$1.50
CHARRED MEXICAN STREET CORN	\$2.00
TAMALE	\$3.75

## POSTRES

CHURROS <i>With raspberry chocolate sauce and creamy mango sauce to dip</i>	\$7.50
MANGO TRES LECHES <i>Mango vanilla cake, creamy mango sauce</i>	\$7.50
FLAN <i>Citrus cream, white chocolate crumble</i>	\$7.50
EMPANADA DE CAFÉ Y CAJETA <i>Pumpkin caramel, candied pepitas, vanilla ice cream</i>	\$7.50

*Ask about our GLUTEN-FREE versions. Steak, eggs & seafood are available cooked to order and may be served undercooked. Ceviche is served raw. Please direct any food allergy concerns to the manager prior to placing your order.*

*Disclaimer: Always check with the business for pricing and availability of menu items. SinglePlatform is not responsible for menu or pricing changes, but the information is believed to be accurate when posted. Listing of a menu does not mean that there is any affiliation, endorsement or sponsorship between SinglePlatform and the listed business.*