



Más allá del Sol

APPETIZERS

GUACAMOLE · 12.95 · Traditional guacamole
GUACAMOLE MAS ALLA · 13.95 · Pomegranate, jicama and mango added to our traditional guacamole
CEVICHE · 13.95 · Tilapia, shrimp, tomato, green pepper, cilantro, and avocado, in tomato-citrus sauce
CALABACITAS · 11.95 · Baked zucchini stuffed with Chihuahua cheese, salsa ranchera, and verdolagas salad in lime vinaigrette, goat cheese sprinkle
QUESO FUNDIDO · 13.95 · Melted Chihuahua cheese with choice of chorizo or veggies (mushrooms and poblano peppers), served with flour tortillas
QUESO PANELA · 12.95 · Sautéed pan-seared Panela cheese, poblano peppers, tomatoes, onions, and cilantro, served with black beans and flour tortillas
NACHOS · 10.95 · Individually prepared with beans, cheese, sour cream, pickled jalapenos and guacamole
TAQUITOS · 10.95 · Mini chicken and chihuahua cheese flautas, sour cream drizzle, cheese and guacamole
TILAPIA TACOS · 10.95 · Three pan seared tilapia tacos, pico de gallo and avocado
PICADITAS · 10.95 · Three mini sopos with choice of one: steak, chicken or nopales, beans, tomatoes, cheese, and sour cream

SALADS

VERDOLAGAS · 13.95 · Verdolagas in lime vinaigrette, radishes, julienned tomatoes, red onions, fried tortilla strips, and goat cheese sprinkle
NOPALES · 12.95 · Grilled cactus, julienned jicama, avocado strips, bed of Romaine lettuce, side of mango chipotle dressing
CAESAR · 11.95 · Traditional Caesar salad tossed in our chipotle-Caesar dressing, garlic croutons, parmesan
Add grilled protein to any salad:
Individual Jumbo Shrimp +3 ea. | | Add Chicken +4

SOUPS

CALDO DE MARISCOS · 26.95 · Guajillo broth with jumbo shrimp, fish, calamari, scallops, celery and carrots
CALDO DE CAMARON · 22.95 · Guajillo broth with jumbo shrimp, celery, carrots and side rice
CALDO DE POLLO · 16.95 · Guajillo broth with chicken leg and thigh, carrots, corn, celery and side rice
SOPA DE TORTILLA · c. 4.95 / b. 8.95 · Shredded chicken breast, avocado, cilantro and sour cream drizzle, tortilla strips and cilantro

SIDES

RICE	3.5
BEANS	3.5
CORN MASHED POTATOES	3.5
GUACAMOLE	3.5
FRIJOLES BORRACHOS	4.5
Whole beans, Modelo Especial beer, bacon, house made chorizo, onions, green peppers	

NOPALES	5
Grilled cactus salad, queso fresco sprinkle	
GRILLED VEGETABLES	6.5
Zucchini, asparagus, red pepper, cactus	
SALSA VERDE	3
Subject to availability Avocado, jalapeno, and tomatillo based salsa	
PICO DE GALLO	sm 1.5/ md. 3.75/ lg. 6.95

No outside desserts or beverages permitted.

Limit 2 Credit cards per party. Prices are subject to change without notice *Thank you!*

MAIN DISHES

CARNE MAS ALLA DEL SOL ✱ · 34.95 ·

Grilled skirt steak served over a chile morita-tomato sauce, frijoles borrachos, pan-seared panela cheese, fried cebollitas, avocado relish

TAMPIQUEÑA ✱ · 34.95 · Our signature grilled skirt steak, cheese enchilada suiza, guacamole, sour cream drizzle, rice, beans and salad

CARNE ASADA ✱ · 32.95 · Our signature grilled skirt steak served with rice, beans and salad

COSTILLAS · 24.95 · Roasted baby back ribs in a chile ancho, pineapple and tequila sauce, grilled jicama, pineapple, and cactus, corn mashed potatoes

LAMB SHANK · 24.95 · Braised, fallen off the bone lamb shank in tomato-chipotle broth, corn mashed potatoes, and verdolagas

BISTEC ALA MEXICANA · 24.95 · Strips of skirt steak, sautéed with salsa ranchera, tomatoes, jalapeños, and onions, rice, beans, and salad

CHILE RELLENO · 19.95 · Queso panela stuffed roasted poblano pepper, topped with salsa ranchera, rice and beans

POLLO EN MOLE · 23.95 · Our family's recipe, chicken leg and thigh cooked in our homemade mole, served on a tamal nejo, sesame seed garnish, side rice

VEGGIE PLATTER · 16.95 · Grilled cactus, red pepper, zucchini, asparagus, and pan-seared panela cheese over a chipotle-tomato sauce and Spanish white rice

Add grilled protein:

Individual Jumbo Shrimp +4 ea. | | Add Chicken +5

COMBINATIONS

CARNE ASADA Y CHILE RELLENO ✱ · 29.95 ·

Grilled skirt steak and queso panela stuffed poblano pepper with salsa ranchera, rice, beans and salad

CARNE ASADA Y CAMARONES ✱ · 29.95 ·

Grilled skirt steak and three jumbo grilled shrimp al chipotle, verdolagas salad and white rice

POLLO Y CAMARONES · 25.95 ·

Grilled chicken breast and three jumbo grilled shrimp, mixed greens and rice

SEAFOOD

HUACHINANGO ALA VERACRUZANA · market ·

Whole pan-fried red snapper, jalapeños, onion, tomato, cilantro and Spanish olives sautéed in salsa Ranchera, rice and house salad in lime vinaigrette

HUACHINANGO AL MOJO DE AJO · market ·

Whole pan-fried red snapper in a light garlic butter, with rice and house salad in lime vinaigrette

SALMON ✱ · 23.95 · Grilled Atlantic salmon, sautéed asparagus, zucchini, red pepper, and squash blossoms, roasted tomato-habanero sauce drizzle, avocado relish

SCALLOPS · 23.95 · Pan-seared sea scallops, creamy chipotle tortilla sauce, Spanish white rice, verdolagas salad

CAMARONES CON VERDOLAGAS · 25.95 · Sautéed jumbo shrimp in a light garlic butter, Spanish white rice, sautéed verdolagas, corn, tomatoes and onions, manzano-radish relish

CAMARONES AL CHIPOTLE · 24.95 · Jumbo shrimp in a creamy chipotle sauce, Spanish white rice, and grilled cactus salad

CAMARONES ALA MEXICANA · 24.95 · Jumbo shrimp sautéed with salsa ranchera, tomatoes, jalapenos, and onions, served with rice and salad

CAMARONES AL MOJO DE AJO · 24.95 · Jumbo shrimp in light garlic butter, served with rice and salad

TILAPIA ALA VERACRUZANA · 19.95 · Grilled tilapia filet with salsa Ranchera, green peppers, onions, tomatoes, cilantro and Spanish olives, served with Spanish white rice and verdolagas salad

DINNERS

All served with rice, and beans, on corn tortillas

FAJITAS Sautéed strips of your choice of protein with tomatoes, green peppers, onions and mushrooms

de Asada · 25.95 · de Pollo · 22.95 ·

Vegetarianas (Zucchini and asparagus) · 16.95 ·

ENCHILADAS · 17.95 · Three enchiladas in your choice of one sauce and stuffed with one protein, baked chihuahua cheese, and sour cream

Sauce : Suiza (tomato), Verde (tomatillo) or Mole (+1.5)

Protein : Steak (+1), chicken, veggie (spinach and mushrooms or cheese

TACOS DE ASADA · 17.95 · Three steak tacos, lettuce, tomato, sour cream and fresh cheese

FLAUTAS DE POLLO · 16.95 · Lightly drizzled with sour cream, fresh cheese and guacamole

MARGARITAS

	glass	pitcher
DE LA CASA Destilador tequila, orange liqueur, fresh lime, organic agave	11	51
MANGO PIQUIN Destilador tequila, orange liqueur, mango puree, basil, fresh lime, organic agave	12	56
CON HUMO Oro de Oaxaca Mezcal, Destilador tequila, orange liqueur, fresh lime, organic agave	12	56
GRANADA Y NARANJA Destilador tequila, orange liqueur, orange marmalade, pom juice, fresh lime	12	56
MORA Y PIÑA Blueberry-pineapple infused tequila, orange liqueur, fresh lime, organic agave	12	56
PISCO Pisco Porton, orange liqueur, fresh lime, organic agave	12.5	62

ASK ABOUT OUR FLAVOR OF THE DAY

NOW AVAILABLE TO-GO!

TEQUILA

	Blanco	Reposado	Añejo	Extra Añejo
Corazon	9			
Corralejo	10	11		
Herradura	10	11	14	
Don Julio	10	12	13	29
Don Julio 70			17	
Patron	10	12	14	
Casa Amigos	10	11	14	
Centenario		10	12	
Hacienda Vieja		10		
Hornitos		10		
Cazadores		11		
Maracame	10	12	14	
Espolon	10	12		
El Milagro Reserve	11	14	17	
Tres Generaciones	11	12	14	
Clase Azul	12	20	80	230
1800		13		
Cabo Wabo			14	
FLIGHTS				
REPOSADO · 15 · 1800, Herradura, Maracame				
CLASE AZUL · 37 · Blanco, Reposado, Añejo				

MEZCAL

Monte Alban	10
Oro de Oaxaca	11
Union - Espadin and Cirial	11
El Buho - Espadin	11
Del Maguey Vida - Espadin	11
Siete Misterios - Angustifolia	12
Viejo Indecente - Espadin	13
Xicala - Espadin	13
Quiereme Mucho - Espadin	15
Mezcales de Leyenda - Guerrero Cupreata	16
Los Amantes <i>Blanco 14 Reposado 15 Añejo 18</i>	
FLIGHTS	
OAXACA · 13 · Union, Oro de Oaxaca, Buho	
MEXICO · 16 · Siete Misterios, Viejo Indecente, Mezcales de Leyendas Guerrero	
LOS AMANTES · 17 · Blanco, Reposado, Añejo	

PREMIUM MARGARITA · + 2 · Your choice of tequila or mezcal, Cointreau, fresh lime, organic agave

COCKTAILS

GUAJILLO MICHELADA · 8 · Modelo Especial, guajillo and chile ancho puree, fresh lime
SANGRIA · glass 9 pitcher 35 · House red sangria and fresh fruit
CANTARITO · 12 · Hacienda Vieja Reposado, fresh lime, freshly-squeezed orange, grapefruit Jarrito
PIÑA AHUMADA · 12 · Mezcal Union, pineapple-coconut pulque, fresh lime, pineapple
POMEGRANATE SOUR · 12 · La Pinta Pom. Liqueur, house tequila, Pulque, lemon, agave, Angostura bitters
PALOMA · 10 · House blanco tequila, fresh lime, grapefruit Jarrito, club soda
ROMERITO · 12 · Quiereme Mucho Mezcal, chile serrano, rosemary syrup, fresh lime
BASIL SMASH · 12 · Tito's Vodka, St. Germain Elderflower liqueur, basil, fresh lemon, agave
MOJITO · 10 · Cruzan rum, mint, fresh lime, cane sugar, club soda, Sprite
POMEGRANATE MOJITO · 12 · La Pinta Pom. Liqueur, Cruzan rum, mint, fresh lime, cane sugar, club soda
PULQUE-WHISKEY SOUR · 12 · Old Overholt whiskey, Pulque, tamarind, fresh lemon, old-fashioned bitters

VINO BLANCO

	glass	bottle
Dibon Cava Brut Reserve · Barcelona, Spain	8	30
Weingut Stadt Kremstal Gruner Veltliner · Wachau, Austria	8	32
Chateau Grand Traverse Dry Riesling · Michigan, United States	9	36
Zenato Pinot Grigio · Veneto, Italy	9	36
Monte Xanic Sauvignon Blanc · Valle de Guadalupe, Baja California, Mexico	12	48
Boen Chardonnay · Santa Lucia Highlands, California	11	44

VINO ROSADO

Domaine Bousquet Organic Rose · Mendoza, Argentina	10	40
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VINO ROJO

Elouan Pinot Noir · Oregon, United States	10	40
Catena Vista Flores Malbec · Mendoza, Argentina	10	40
Santo Tomas Mision Tinto · Valle de Santo Tomas, Baja California, Mexico	11	44
Catena Cabernet Sauvignon · Mendoza, Argentina	11	44
Terra Unica Tempranillo · Valencia, Spain	10	40
Monte Xanic Cabernet Merlot · Valle de Guadalupe, Baja California, Mexico	12	48
<i>50% Cabernet Sauvignon, 50% Merlot</i>		
La Carrodilla Canto de Luna <i>organic</i> · Valle de Guadalupe, Baja California, Mexico	13	52
<i>70% Tempranillo, 20% Shiraz, 10% Cabernet Sauvignon</i>		
Madera 5 Tempranillo Cabernet · Valle de San Vincente, Baja California, Mexico	14	56
<i>60% Tempranillo, 40% Cabernet Sauvignon</i>		
Hacienda Guadalupe El Caporal · Valle de Guadalupe, Baja California, Mexico		54
<i>50% Nebbiolo, 25% Cabernet Sauvignon, 25% Merlot</i>		
Cava Maciel Alba Cabernet Sauvignon · Valle de Guadalupe, Baja California, Mexico		54
Cava Maciel Via Lactea Merlot · Valle de Guadalupe, Baja California, Mexico		54
Cava Maciel Apogeo Nebbiolo · Valle de Guadalupe, Baja California, Mexico		65
Legado Sais Don Renato · Valle de Guadalupe, Baja California, Mexico		65
<i>60% Tempranillo, 40% Cabernet Sauvignon</i>		

CERVEZA

· I m p o r t e d · 6 ·		
Bohemia - Corona ☼ - Corona Familiar - Corona Light,	Jarritos	3.5
Dos Equis - Modelo ☼ - Negra Modelo - Pacifico ☼ -Victoria	<i>Tamarind, Mandarin, Grapefruit, Lime, Tutti Frutti,</i>	
	<i>Pineapple, Sangria</i>	
	Mexican Coca Cola	4
· D o m e s t i c ·	Fountain	3.5
Miller Lite	<i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	
Sharps Non-Alcoholic	San Pellegrino	2.75
	Rishi Summer Lemon Organic Iced Tea	3.75
	Agua Fresca <i>Horchata, Jamaica</i>	3.75
	Café con Canela	3.75
	<i>The Coffee and Tea Exchange's locally roasted Fair Trade Organic Mexican coffee brewed with house ground cinnamon</i>	

☼ Available on DRAFT

Dessert Menu

FLAN · 6 ·

Choice of Mexican vanilla or coconut flavored Mexican custard

NIEVE FRITA · 6 ·

Corn flakes encrusted deep fried ice cream, chocolate drizzle, kiwi and strawberries

CHOCOLATE LAVA CAKE · 7 ·

Warm molten dark chocolate cake, chocolate drizzle, and vanilla ice cream

PASTEL DE TEQUILA · 7 ·

Nescafe and tequila reposado infused tres leches cake

PAY DE GUAYABA · 7 ·

Guava cheesecake, graham cracker crust, cajeta drizzle

CHURROS · 8 ·

House made fried to order, mini churros, cajeta drizzle, bittersweet Mexican hot chocolate dip

TAMAL DE PINA · 7 ·

Warm pineapple and cheese tamal, pineapple and strawberry sauce garnish

ALL DESSERTS ARE MADE IN HOUSE

After Dinner Drinks

We proudly serve locally roasted coffee from
THE COFFEE & TEA EXCHANGE
Regular or Decaf available

CAFÉ CON CANELA · 3.75 ·

Organic Fair trade Mexican coffee brewed with house ground Mexican cinnamon

ESPRESSO · single 4 · double 6 ·

LATTE · 6 ·

CAPPUCCINO · 6 ·

MEXICAN HOT CHOCOLATE · 5 ·

CAFÉ CON CHOCOLATE · 6 ·

Steaming Mexican hot chocolate prepared with double espresso

MIGHTY LEAF HOT TEA · 4 ·

Cordials

BAILEY'S · 9 ·

KAHLUA · 9 ·

LICOR 43 · 9 ·

PATRON CAFÉ · 9 ·

DISARRONO AMARRETO · 9 ·

FRANGELICO · 9 ·

GRAHAM'S 10 YR TAWNY PORT · 10 ·

GONZALEZ BYASS SHERRY · 10 ·

75% Palomino, 25% Pedro Jimenez, aged 8 years

RONCHATA · 10 ·

House made horchata, Captain Morgan, cinammon

