

STARTERS

GUACAMOLE 9.5

Made with fresh avocados every day

ELOTE 4.5

corn on the cob with a tajin chili spread

SQUASH FLOWER RELLENO 11

zucchini squash flowers, jack cheese, herbs, crema, pico de gallo

CEVICHE 15

white fish, fresh lime juice, jalapeños, cucumber, tomatoes & onions

CANTINA NACHOS 12

guacamole, jalapeños, onions, tomatoes, red sauce, black beans, cheese & sour cream

TAQUITOS 9.5

3 chicken or cochinita pibil taquitos, guacamole, sour cream

COMBO PLATES

1 Item ~11.75
2 Items ~14.75

PICK 2 SIDES

Spanish Rice / Anchoite Zucchini
Black Beans / Refried Beans

ADD \$2
Soup or Salad

TACOS

crispy chicken machaca
crispy chicken mole +\$1
crispy beef barbacoa +\$1.5
crispy black beans
grilled chicken
carne asada +\$1.5

TACOS

pork pibil +\$1
blackened salmon +\$1.5
baja fish +\$1.5

RELLENOS

traditional chilie relleno
squash flower +\$1.5

ENCHILADAS

cheese
chicken machaca
beef barbacoa +\$1.5
chicken mole +\$1
oaxacan +\$1
suiza enchilada +\$1

FAVORITES

SEARED AHI TACOS 17.5

two sesame crusted ahi tacos served with arugula tossed in ginger vinaigrette

CHICKEN SUIZA ENCHILADAS 16.5

two enchiladas suiza served with avocado, pico de gallo, black beans & rice

CHICKEN MOLE COMBO 16.5

crispy taco, an enchilada, pico de gallo & rice

SOUPS & SALADS

SPICY BLACK BEAN SOUP 3.50 | 7

Made with fresh herbs and no animal products

TORTILLA SOUP 3.50 | 7

Tomato puréed, herbs, spices and no animal products

MAMACITAS CHICKEN SOUP 14.50

Veggies, rice, a sidebar of limes, cilantro, onions & jalapeños

ORGANIC BABY MIXED GREENS 7

Organic greens, red onions, baby heirloom tomatoes

TACO SALAD 14.5

Chicken, avocado, tomatoes, cheese, lime cilantro dressing (sub beef barbacoa or steak for \$2)

LIME CILANTRO CHICKEN SALAD 14.5

Avocados, tomatoes, lime cilantro marinated chicken

SANTA FE CHOPPED 14.5

Grilled chicken, black beans, cheese, corn, bell peppers, tomatoes, tortilla strips, chipotle dressing

SEARED AHI ARUGULA SALAD 19

Organic arugula, heirlooms and ahi over a flour tortilla with goat cheese

ENTREES

(Add Soup or Organic Greens for \$2)

ENCHILADAS DE OAXACA 15

Three white cheese enchiladas, tomato epazote sauce, avocado, crema & pico de gallo (add grilled chicken \$3)

FAJITAS 17.5

Chicken grilled with peppers & onions served with rice, beans, guacamole, sour cream & tortillas (sub steak for \$3 or tiger shrimp for \$5)

CARNE TAMPIQUEÑA 19

Grilled steak, enchilada queso in tomatillo sauce, chile relleno, guacamole, sour cream & tortillas

CARNITAS 17

Tender marinated pork, tomatillo salsa, rice, beans, guacamole, sour cream & tortillas

ARROZ CON POLLO 16

Chicken, bell peppers & onions sauteed in tomato jalapeño sauce, cheese, avocado, sour cream & tortillas

CHICKEN MOLE OXAQUEÑO 18

Grilled chicken in mole negro, cotija cheese, rice, black beans, pico de gallo, sour cream & tortillas

MOLCAJETE 29

Steak, shrimp, chicken, relleno & guajillo chili sauce slow cooked in a sizzling molcajete, served with rice, beans & tortillas

COCHINITA PORK PIBIL 18

Oven roasted anchoite marinated pork slow cooked in banana leaves, served with pickled radish & tortillas

BLACKENED SALMON 21

Grilled salmon, red peppers, zucchini & squash, served with a spinach salad

AGUA FRESCA

made daily with fresh seasonal fruits
~3
(\$1 per refill)

SEASONAL VEGETABLES & SIDES

Black or Refried Beans ~3.5 ◆ Spanish Rice ~3.5
Anchoite Sautéed Zucchini ~5 ◆ Guacamole ~2.5
Sautéed Spinach ~5 ◆ Seasonal Veggies ~5
Fresh Cut Fries ~3 ◆ Citrus Slaw ~4
Pico de Gallo ~4

DESSERTS

FLAN ~5.50
MUDSLIDE ~6
CHURRO CHIPS ~4

TOSTADAS

TOSTADA DE LA CASA 10.5

beans, jack & cheddar cheese, tomatoes, guacamole & sour cream

CHICKEN MACHACA TOSTADA 13.5

beans, jack & cheddar cheese, tomatoes, guacamole & sour cream

BEEF BARBACOA TOSTADA 15.5

beans, jack & cheddar cheese, tomatoes, guacamole & sour cream

FAJITA TOSTADA 15

grilled chicken, bell peppers & onions (sub steak for \$2 or shrimp for \$5)

BLACKENED TILAPIA TOSTADA 17

organic greens, avocado, heirlooms, cheese, rice, ginger vinaigrette (sub salmon \$2)

BURRITOS

(Add Soup or Organic Greens for \$2)

MAKE YOUR OWN BURRITO 6.50

Beans, rice and add what you like (see add ons below)

POLLO ASADO BURRITO 12

Black beans, avocado, jack cheese and pico de gallo (sub steak \$2)

BAJA FISH BURRITO 12

Batter fried white fish, oaxacan slaw, avocado, creamy chipotle, rice

KITCHEN BURRITO 15.50

Chicken machaca, rice, beans, sauce, guac & sour cream, onions (sub steak \$2)

QUESADILLAS

(Add Soup or Organic Greens for \$2)

CHEESE QUESADILLA 9

Served with fresh guacamole & sour cream

MOLE NEGRO CHICKEN QUESADILLA 12.5

Mole negro made from scratch, guacamole & sour cream

SPINACH, MUSHROOM, ONION QUESADILLA 12.5

Served with guacamole

CHICKEN FAJITA QUESADILLA 13.5

Grilled with bell peppers & onions, guacamole & sour cream (sub steak \$2)

ADD ONS

(Tostada, Burrito, Quesadilla & Salad)

Chicken ~\$3.5

Beef barbacoa ~\$5

Grilled steak ~\$5

Pork pibil ~\$4

Cheese ~\$1

Sauteed Veggies ~\$4

Grilled Mushrooms ~75¢

Grilled onions ~75¢

Anchote Zucchini ~\$2

Baja White Fish \$5

Grilled Shrimp ~\$7

Grilled Salmon ~\$7

Guacamole ~\$2

Avocado ~\$2

Sauce ~\$1

BOWLS

GARDEN VEGGIE BOWL 12.5

Veggie wild rice with zucchini, squash sautéed in pesto sauce

CARNE ASADA PROTEIN BOWL 14.5

Chopped steak, guacamole, cheese, lettuce, black beans & pico de gallo

BLACKENED SALMON PROTEIN BOWL 15

Avocado, pickled cabbage, tomatillo salsa

BLACKENED TILAPIA BOWL 14

Wild veggie rice & roasted corn served in a hot skillet

CHICKEN FAJITA BOWL 13

Guacamole, grilled bell peppers & onions, rice and black beans

VEGETARIAN DISHES

(Add Soup or Organic Greens for \$2)

BLACK BEAN TACOS 14.5

Two black bean tacos, served with organic greens & rice

OAXACAN ENCHILADA & BLACK BEAN TACO 14.5

With rice & an organic baby mixed green salad

GARDEN BURRITO 14.5

Spinach, mushrooms, tomatoes, cheese, guac, rice, beans tomatillo sause

MEXICAN BREAKFAST

HUEVOS RANCHEROS 10.50

Eggs over easy, tomato jalapeno sauce, rice, beans & tortillas

CHILAQUILES VERDES 10.50

Crispy corn tortillas sautéed in salsa verde, eggs sunny side up, jack cheese, sour cream. Served with pico de gallo & black beans

CHORIZO & EGGS 10.50

Served with rice, beans & tortillas

BREAKFAST BURRITO 10.50

Eggs, cheese, beans, guac & chicken (sub beef barbacoa +\$3)

BREAKFAST QUESADILLA 11

Eggs, spinach, mushrooms, onion, cheese, guac & sour cream

\$6.50 KIDS PLATES

for kids 12 and under

TAQUITOS two chicken taquitos, rice & beans

CHEESE QUESADILLA served with rice & beans

BEAN & CHEESE BURRITO with side of spanish rice

CHICKEN TACO PLATE with rice & beans

GRILLED CHICKEN with rice & beans

LUNCH SPECIALS

Add Soup or Salad for \$2 | Served daily until 4pm

HAMBURGER 1/2 lb burger, lettuce, tomatoes, pickles & onions (add cheese \$1, avocado \$2) ~ 11

PESTO CHICKEN SANDWICH Lime cilantro chicken, goat cheese, avocado, caramelized onions on a brioche bun ~ 12

SESAME CRUSTED SEARED AHI SANDWICH Goat cheese, avocado, portobello mushrooms, tomatoes, pesto on brioche ~ 14.50

COCHINITA PORK PIBIL MELT Melted jack, caramelized red onions, arugula, avocado ~ 12.50

SOUP, SALAD & A TACO OR ENCHILADA Choice of a chicken taco or cheese enchilada ~ 8.50

CHICKEN MOLE TACO One crispy chicken mole taco, rice & beans ~ 8

CHICKEN ENCHILADA SUIZA One suiza enchilada served with pomegranate citrus salad ~ 9.50

SEARED AHI TACO With herb pesto salsa, veggie wild rice, pomegranate citrus salad ~ 10

BLACKENED SALMON TACO Served with veggie wild rice & pomegranate citrus salad ~ 9

BAJA FISH BURRITO Battered fried white fish, rice, slaw, avocado, chipotle crema, served with a pomegranate citrus salad ~ 9.75

QUESADILLA & SOUP or SALAD Spinach/mushroom/onion quesadilla or chicken mole quesadilla ~ 8

TACO SALAD Chicken, avocado, tomatoes, cheese, tortilla strips (sub beef barbacoa or steak for \$3) ~ 10

SANTA FE CHOPPED CHICKEN Black beans, cheese, corn, bell peppers, tortilla strips ~ 10

CEVICHE SALAD organic mixed greens, avocado, cucumber, carrots & ceviche in lime cilantro dressing ~ 11

happy to accommodate gluten free dishes and food allergies so please ask us