



STARTERS

GUACAMOLE *Made with fresh avocados every day* 10

ELOTE *corn on the cob with a tajin chili spread* 4.5

SQUASH FLOWER RELLENO *zucchini squash flowers, jack cheese, herbs, crema, pico de gallo* 11

CEVICHE *white fish, fresh lime juice, jalapeños, cucumber, tomatoes & onions* 16

CANTINA NACHOS *black beans, cheese, enchilada sauce, guacamole, jalapeños, onions, tomatoes & sour cream* 13

TAQUITOS *3 chicken or cochinita pibil taquitos served with guacamole & sour cream* 11

SOUPS

SPICY BLACK BEAN SOUP *Made with fresh herbs and no animal products* 3.75 | 7.5

TORTILLA SOUP *Tomato puréed, herbs, spices and no animal products* 3.75 | 7.5

MAMACITAS CHICKEN SOUP *With veggies, rice, a sidebar of limes, cilantro, onions & jalapeños* 16

SALADS & TOSTADAS

ORGANIC BABY MIXED GREENS *Organic greens, red onions, baby heirloom tomatoes* 7.5

TACO SALAD *Chicken machaca, avocado, tomatoes, cheese, lime cilantro dressing (sub beef barbacoa or steak for \$2)* 15

LIME CILANTRO CHICKEN SALAD *Lime cilantro marinated chicken, avocados, tomatoes* 15

SANTA FE CHOPPED *Grilled chicken, black beans, cheese, corn, bell peppers, tomatoes, tortilla strips, chipotle dressing* 15

SEARED AHI ARUGULA SALAD *Seared ahi, organic arugula & heirloom tomatoes tostada style over a flour tortilla with a goat cheese spread* 20

TOSTADA DE LA CASA *beans, jack & cheddar cheese, tomatoes, guacamole & sour cream* 11
add grilled chicken or chicken machaca \$3.5, beef barbacoa \$5, grilled steak \$5

ENTREES

(Add Soup or Organic Greens for \$2)

ENCHILADAS DE OAXACA *Three white cheese enchiladas, tomato epazote sauce, avocado, crema & pico de gallo (add grilled chicken \$3)* 15.5

CHICKEN SUIZA ENCHILADAS *two enchiladas suiza served with black beans, rice, avocado & pico de gallo* 16.75

CHICKEN MOLE COMBO *crispy chicken mole taco, chicken mole enchilada, rice & pico de gallo* 16.75

FAJITAS *Chicken grilled with peppers & onions served with tortillas, rice, beans, guacamole, sour cream (sub steak \$3, shrimp \$5)* 18

CARNE TAMPIQUEÑA *Grilled steak, enchilada queso in tomatillo sauce, chile relleno, tortillas, guacamole & sour cream* 19.5

CARNITAS *Tender marinated pork in tomatillo salsa, tortillas, rice, beans, guacamole & sour cream* 17

ARROZ CON POLLO *Chicken, bell peppers & onions sauteed in tomato jalapeño sauce, tortillas, cheese, avocado & sour cream* 17

CHICKEN MOLE OAXAQUEÑO *Grilled chicken in mole & cotija cheese, tortillas, rice, black beans, pico de gallo & sour cream* 19

MOLCAJETE *Steak, shrimp, chicken, relleno & guajillo chili sauce slow cooked in a sizzling molcajete, served with tortillas, rice & beans* 29

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

BLACKENED SALMON *Grilled salmon, red peppers, zucchini & squash, served with spinach salad* 22

BOWLS

GARDEN VEGGIE BOWL *Zucchini, squash sautéed in pesto sauce over veggie wild rice* 14

CARNE ASADA PROTEIN BOWL *Chopped steak, black beans, guacamole, cheese, lettuce & pico de gallo* 16

BLACKENED SALMON PROTEIN BOWL *Avocado, pickled cabbage, tomatillo salsa* 16

CHICKEN FAJITA BOWL *Grilled bell peppers & onions, rice, black beans & guacamole* 14



COMBO PLATES

1 Item ~12.75
2 Items ~15.75

PICK 2 SIDES
Spanish Rice / Anchiote Zucchini
Black Beans / Refried Beans

ADD \$2
Soup or
Organic Greens

RELLENOS traditional relleno +\$2, squash flower +\$2

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

TACOS grilled chicken, chicken machaca, black beans, chicken mole +\$1, pork pibil +\$1, beef barbacoa +\$1.5, carne asada +\$1.5, blackened salmon +1.5, baja fish +\$1.5

VEGETARIAN PLATES (Add Soup or Organic Greens for \$2)

BLACK BEAN TACOS Two black bean tacos, served with rice & organic greens 15

OAXACAN ENCHILADA & BLACK BEAN TACO With rice & an organic baby mixed green salad 15

GARDEN BURRITO Spinach, mushrooms, onions & tomatoes in tomatillo sauce served with rice, beans, guacamole & cheese 15

BURRITOS & QUESADILLAS (Add Soup or Organic Greens for \$2)

DESIGNER BURRITO Rice, beans and add what you like (see add ons below) 6.95

POLLO ASADO BURRITO Black beans, avocado, jack cheese and pico de gallo (sub steak \$2) 13.5

BAJA FISH BURRITO Batter fried white fish, rice, oaxacan slaw, avocado, creamy chipotle 13.5

KITCHEN BURRITO Chicken machaca, rice, beans, rancho sauce, guac & sour cream, onions (sub steak \$2) 16.50

CHEESE QUESADILLA Served with fresh guacamole & sour cream 9.5

MOLE NEGRO CHICKEN QUESADILLA Mole negro made from scratch, guacamole & sour cream 13.5

MEXICAN BREAKFAST

HUEVOS RANCHEROS Eggs over easy in tomato jalapeno sauce, served with tortillas, rice & beans 11.50

CHILAQUILES VERDES Crispy corn tortillas sautéed in salsa verde, eggs sunny side up served with black beans, cheese, sour cream & pico de gallo 11.50

CHORIZO & EGGS Served with tortillas, rice & beans 11.50

BREAKFAST BURRITO Eggs, chicken machaca, beans, guacamole & cheese (sub beef barbacoa +\$3) 11

BREAKFAST QUESADILLA Eggs, spinach, mushrooms, onion, cheese, guacamole & sour cream 12

\$7.5 KIDS PLATES for kids 12 and under

GRILLED CHICKEN with rice & beans

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

SEASONAL VEGETABLES & SIDES

Black or Refried Beans ~3.5 | Spanish or Veggie Wild Rice ~3.5

Anchiote Sautéed Zucchini ~5 | Guacamole ~3.75

Sautéed Spinach ~5 | Seasonal Veggies ~5

Fresh Cut Fries ~3 | Citrus Slaw ~4 | Pico de Gallo ~4

ADD ONS (Tostada, Burrito, Quesadilla & Salad)

Chicken ~\$3.5

Beef barbacoa ~\$5

Grilled steak ~\$5

Pork pibil ~\$4

Cheese ~\$1

Sautéed Veggies ~\$4

Grilled Mushrooms ~75¢

Grilled onions ~75¢

Anchiote Zucchini ~\$2

Baja White Fish \$5

Grilled Shrimp ~\$7

Grilled Salmon ~\$7

Guacamole ~\$2

Avocado ~\$2

Sauce ~\$1