

# Cinco De Mayo Menu

In order to provide you with better service we have developed this limited item menu, with our most popular dishes and some awesome specials.

## ANTOJITOS

**GUACAMOLE ORDER** **V** **GF** **DF** 6.99  
Our Home Guac perfect to go with your chips!

**DUNGENESS AND GRILLED CORN GUACAMOLE** **GF** **KETO** 14.99  
Enough for 2-3 people. Hass Avocadoes, Romas, Cilantro, Onion, Fresh lime, Sea Salt, Topped with Grilled Corn Kernels and 2.5 oz of Dungeness Crab and Queso Fresco. Garnished with micro cilantro. For Dairy Free Choice avoid queso fresco.

**TAPATIO NACHOS** **GF** 13.99  
Crispy home-made chips layered with beans, choice of protein, melted cheese guacamole, sour cream, tomatoes and green onions. Chicken, beef, picadillo or veggie.  
Choice of Asada add \$6 Carnitas add \$4 Chorizo add \$2

**GHOST PEPPER DIP** **KETO** **GF** 11.99  
Blend of Mesquite smoked Ghost Pepper Cheese and Pepper Jack Melted. \$11.99 Add Chorizo \$2 Add Garlic Mushrooms \$2

## SOPA Y ENSALADA

**SOPA DE TORTILLA** **GF** 11.99  
Free Range Chicken Broth, flavored with tomato juice, topped with shredded chicken breast, avocado, cilantro, green onion, melted jack cheese and tortilla strips.

**ENSALADA MEXICANA** **GF**  
A very Mexican Salad with the best Mexico has to offer as far as ingredients. Romaine and shredded lettuce, pico de gallo, black beans, jack cheese and organic blue corn tortilla strips. Served with guajillo vinaigrette. Chicken. 16.99  
Asada 20.99 Grilled Prawns 19.99 Veggie \$16.99

## CINCO DE MAYO SPECIALS

**BORREGO BIRRIA** **GF** 21.99  
All Natural Lamb from New Zeland Shank and Shoulder marinated in guajillo chilies and other spices. Cooked over low heat for many hours until fork tender. Served with rice, rancho beans, pickled red onions, lime and cilantro.

**MOLE DE FLORES** 19.99  
From beautiful state of Oaxaca this mole negro will bring you there..Made with over 44 ingredients, including chilies, seeds, nuts, tomatoes, tomatillos and lots more. Served over rice, with shredded organic chicken thighs, roasted butternut squash chunks, macadamia nuts, eatable flowers, crema drizzle and organic micro greens. Can be made vegetarian and dairy free.

**POSOLE ROJO** **GF** **DF** 16.99  
From our beautiful home town state we serve this dish every time we celebrate either as a main entree or as a "hangover fix" the next day. Heirloom Hominy imported from Oaxaca by Masieda, simmered with pork shoulder and pork butt, flavored with different types of dry chilies. Served with oregano, onions, hot salsa, limes, shredded cabbage and tostadas.

**ENCHILADAS POBLANAS** 19.99  
This beautiful green sauce comes from the city of Puebla, served a tip two Hand-Made Corn tortillas stuffed with Gulf Prawns, Lobster Meat, Rock Crab, and Snapper sauteed in Guajillo butter. Covered in our signature bright poblano sauce, drizzled with crema, roasted corn kernels and pickled red onions. Served with rice and black beans.

## VEGGIE OPTIONS

**ENCHILADAS AL JARDIN** 16.99  
Corn tortillas filled with seasonal veggies, habanero cream sauce and red pickled onions.

**ENCHILADAS PRIMAVERA** 15.99  
Two enchiladas, made with in season veggies fresh peas, asparagus, mexican gray squash, and corn, mushrooms and pico de gallo. With or without chicken for a vegetarian option. Finished with half pomegrante mole, and our creamy roasted poblano sauce. Drizzled with crema, beautiful spring flowers and fresh pea garnish

# PLATILLOS PRINCIPALES

ALL ENTREES SERVED WITH RICE, CHOICE OF BEANS.

## CARNE ASADA

9 oz of Thinly Sliced Skirt Steak Grilled to Your Liking, Served with Pico de Gallo, Rice and Choice of Beans. \$21.99

## CANITAS MICHOACAN

Pork Shoulder Slowly Braised in Mexican Coke and Spices, Pico de Gallo, Jalapenos, Guacamole, Sour Cream, Grilled Peppers and Onions. \$19.99

## SIZZLING FAJITAS

Your Choice of Steak or Chicken, Served on a Bed of Sautéed Bell Peppers and Onions, Delivered Sizzling Hot To Your Table. Chicken \$19.99 Asada Steak \$24.99 Flank Steak \$23.99 Shrimp \$23.99 Veggie \$18.99 Trio \$25.99 For Two: Chicken \$29.99 Asada Steak 39.99 Flank Steak 36.99 Shrimp \$36.99 Veggie 29.99 Trio \$39.99

## BURRITO BOWL

All the goodness minus the carbs. Choice of grilled chicken, carnitas or asada with choice of beans, rice, pico de gallo and cheese.

Asada \$21.99 Grilled Chicken 16.99 Shrimp \$19.99 Carnitas \$16.99 Veggie \$16.99

## ENCHILADAS

Two enchiladas filling of choice. Topped with choose sauce: Verde, Guajillo or Mole. Filling choices, Chicken, Beef, Picadillo, Cheese, Veggie. \$13.99 Carnitas \$4 extra.

## ENCHILADAS EN SALSA DE HABANERO

Two Hand-Made Corn Tortillas Filled with Chicken Carnitas, Finished with A Delicious Roasted Habanero-Cream Sauce. Served with Rice, Black Beans, Pickled Red Onions and Cilantro Garnish. \$19.99

## TACOS DE LA CALLE

Hand-Made Corn Tortillas Filled with Pork Carnitas, Cilantro, Pickled Red Onions and Lime. Served with Rice, Choice of Beans and Avocado-Tomatillo Salsa. Two \$17.99 Three \$20.99 Asada add \$4

## ENCHILADAS GUADALAJARA

Enchiladas filled with sauteed mushrooms, corn, tomato, onion, cilantro, fresh spinach and chicken, seasoned in a chipotle sauce. Topped with green tomatillo sauce, green onions, cilantro, fresh ranchero cheese and sour cream. Served with choice of beans and rice. \$14.99

## POLLO AL CARBON

Butterflied chicken breast marinated in fresh herbs, grilled and finished with our signature creamy Chipotle sauce. Served with Black Beans and Rice \$19.99

## CABO CHIMI

Bay Scallops, Shrimp, Wild Alaskan Cod, Sautéed with Green Onions, Bell Peppers, Mushrooms and Spices, Lightly Fried in a Flour Tortilla and Finished with Our Signature Chipotle Sauce. \$21.99

## BAJA FISH TACOS

Choice of Flour or Corn Tortillas, Negra Modelo Battered Wild Alaskan Cod lightly fried, Chipotle Yogurt, Pico de Gallo, Fresh Cabbage, and Avocado Slices. Two \$16.99 Three \$20.99

## CARNE ASADA BURRITO

A soft flour tortilla stuffed with whole pinto beans, pico de gallo and slices of flame broiled steak. Topped with a tomato sauce, melted cheese, lettuce, tomatoes sour cream and guacamole. Prices for outside skirt steak have double in the last month we have increased the price temporarily while market goes back to normal. \$21.99

## CAMARONES AL GUSTO

Wild Mexican Tiger Prawns Sautéed with Mushrooms and Choice of Sauce: "Melaque"- Butter, Lime, Cilantro, Green Onions and Tequila. "Diabla"... Devilish Chile de Arbol-Tomato Sauce and a splash of tequila. "Al mojo de ajo"... sautéed with fresh garlic, olive oil and freshly squeezed lime juice. "Baja"- Garlic, Fresh Herbs, Creamy Chipotle Sauce, Green Onion. \$20.99

## LIMITED CINCO COMBOS

### COMBINACION CINCO

Choose Two: Enchilada, Taco, Tostada, Burrito, Chimichanga

16.99

### COMBINACION CINCO PEQUENA

Choose from one item: Enchilada, Taco, Tostada, Chimichanga Burrito

13.99