



APERITIVOS

CHIPS & SALSA

Fresh tortilla chips with house red & green salsas 8

ORO VERDE

Chunky guacamole with fresh avocado, lime, jalapeño & cilantro 16

QUESO FUN-dido

Baked chihuahua cheese 15
add: chorizo 4 / poblano 3

QUESO EN LLAMAS

Fire Panela cheese with house red salsa and tequila 15

FLAUTAS

Crispy potato - or chicken - stuffed tortillas with crema, cotija, cabbage & mole pipián 18

QUESADILLA

Flour tortilla with melted chihuahua & oaxaca cheese 15
*add: carne 7 / pollo 5 / shrimp 8

MINI TETELAS

Oaxacan triangle-shaped masa pockets, filled with cheese and crema, choice of veggies with green mole pipián or pollo with red mole 15

MARISCOS

FRIED CALAMARI

Golden calamari, chipotle aioli 18

GRILLED SHRIMP

Four jumbo tiger shrimp, fire-grilled 24

*CEVICHAZO

Octopus & salmon – spicy mango leche de tigre. 28

*AGUACHILES

Shrimp cured in lime juice, chiltepín, cucumber, cilantro, onion & avocado 22

LAS MOMIAS

Four bacon-wrapped shrimp stuffed with spinach-jalapeño cream cheese & aioli 25

BUTTER LIME SHRIMP

Five grilled shrimp in garlic, parsley & butter-lime sauce. 24

OYSTERS ROCKERFELLER

Four baked oysters – rich spinach cream sauce 19

*OYSTERS

Market East or West – cocktail sauce, mignonette & lemon
6 for 19 / 12 for 33

ENSALADAS

EL CAESAR

Romaine, parmesan, croutons & Caesar dressing. 15

BOCADITOS MIX

Spring mix – green apple, panela, pecans, dried cranberries & bacon Balsamic vinaigrette. 16

*ADD PROTEIN

Chicken 5 / Steak 10 / Shrimp 7 / Salmon 10

KIDS

TACOS

steak or pollo 10

MINI QUESADILLAS

steak or pollo 10

KIDS ONLY

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Items can be served raw or undercooked or contain undercooked ingredients. A Service Charge of 20% service charge may be applied to parties of six or more and to checks over \$150.00.

TACOS

Three tacos per order · Handmade corn tortillas
no mix-and-match available

*CARNE

Marinated skirt steak – crispy shallots, salsa verde.
21

POLLO

Grilled chicken – house ranchero sauce, cabbage
mix 18

COCHINITA PIBIL

Achiote-citrus pork – slow-roasted, pickled onion, &
habanero 18

PORK BELLY

Slow-cooked pork belly – crispy caramelized edge.
spring salad, oranges and onion 18

CAMARON

Beer-battered shrimp – cabbage, chipotle aioli 18

ESTILO BAJA

Grilled or fried tilapia – cabbage, chipotle aioli 18

VEGETALES

Sautéed potato, mushroom, onion, corn, queso
fresco 16

ALGO MAS

ELOTE

mayo, cotija, chili piquin 10

MASHED POTATOES 10

BACON BRUSSEL SPROUTS 12

SAUTEED SPINACH 10

FRENCH FRIES 8

ASPARAGUS 10

SPANISH RICE 3

REFRIED BEANS 3

ENTRADAS

*RIBEYE JR.

12oz ribeye – mashed potatoes, bacon, cheese
brussels sprouts 54

*MAR Y TIERRA

Filet Mignon, jumbo shrimp, creamy mashed potato.
59

*TAMPIQUEÑA

Skirt steak, mole enchilada, guacamole, Mexican rice.
33

*FAJITAS

Sizzling peppers, onions & zucchini.
chicken 28 / steak 33 / add shrimp +7

*SALMÓN AZTECA

purple sweet potatoes, asparagus, brussels sprouts,
green mole pipián 28

POLLO TONIL

Roasted chicken, sautéed veggies, mashed potatoes
30

ENCHILADAS MAYA

Roasted chicken, crema, queso fresco, avocado,
lettuce. Verde or mole. 24

*PASTA POBLANA

Fettuccine – poblano cream sauce, bell peppers and
cheese 20
(+5 pollo / +8 shrimp)

*OAXACA BURGER

6oz beef, Oaxaca & Chihuahua cheese, guac, grilled
jalapeños, arugula, brioche. Served with fries. 20
add bacon 3

CHEF'S SPECIAL

*Don Ribeye

30 oz ribeye – roasted poblanos in a
creamy sauce, sautéed spinach, bacon
cheese brussels sprouts 99