

APERITIVOS

CHIPS & SALSA

Fresh tortilla chips with house red & green salsas 8

QUESADILLA

Flour tortilla with melted chihuahua & oaxaca cheese 15
add: carne 9 / pollo 5 / shrimp 8 / veggies 5

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

ORO VERDE

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

FLAUTAS

Crispy rolled tortillas stuffed with potato or chicken. Topped with crema, queso fresco, cabbage, avocado sauce, and mole pipián 18

QUESO FUNDIDO

Baked chihuahua cheese 15
add: chorizo 4 / poblano 3

MARISCOS

BUTTER LIME SHRIMP

Five jumbo shrimp grilled and finished in a silky garlic-butter sauce 24

OYSTERS PIRELA

Six baked oysters, topped with a rich creamy house sauce 28

EL CALAMAR

Crispy golden calamari rings served with smoky chipotle aioli 18

*CEVICHAZO

Fresh octopus and salmon cured in house leche de tigre, topped with mango pico de gallo and avocado 28

CAMARONES A LA PLANCHA

Five jumbo shrimp grilled to perfection 24

*AGUACHILES

Fresh shrimp cured in lime juice with aguachile sauce, cilantro, onion, avocado, and cucumber 24

SURF AND FUEGO

Four grilled jumbo shrimp over crispy slow-roasted pork belly, finished with our signature house sauce 25

*OYSTERS

East or West – cocktail sauce, mignonette & lemon
6 for 19 / 12 for 35

ENSALADAS

*ADD PROTEIN : Chicken 5 / Steak 10 / Shrimp 7 / Salmon 10

EL CAESAR

Romaine, parmesan, croutons & caesar dressing 15

BOCADITOS MIX

Spring mix – green apple, fresco, pecans, dried cranberries & bacon, balsamic vinaigrette 16

TACOS

Three tacos per order · Handmade corn tortillas / No mix-and-match

*CARNE

Marinated skirt steak – crispy shallots, salsa verde 22

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, salsa pasilla 18

CAMARON

Beer-battered shrimp – cabbage, chipotle aioli 18

ESTILO BAJA

Grilled or fried tilapia – cabbage, chipotle aioli 18

VEGETALES

Sautéed potatoes, mushroom, onion, corn, queso fresco, salsa roja 16

ALGO MAS

BACON BRUSSELS SPROUTS

Roasted brussels sprouts with crispy bacon 12

ELOTE

Grilled corn, mayo, cotija, chile 10

SAUTÉED SPINACH

Garlic-sautéed fresh spinach 10

SPANISH RICE

House mexican rice 3

MASHED POTATOES

Creamy house mashed potatoes 10

FRENCH FRIES

Sea salt – served with aioli 8

ASPARAGUS

Grilled asparagus with lemon 10

REFRIED BEANS

House refried beans 3

ENTRADAS

*NEW YORK STRIP

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

*MARY TIERRA

Filet mignon, jumbo shrimp, creamy mashed potatoes 59

*TAMPIQUEÑA

Skirt steak, mole enchilada, guacamole, mexican rice 35

*FAJITAS

Sizzling peppers, onions & zucchini
chicken 28 / steak 35 / add shrimp +7

*SALMÓN AZTECA

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

POLLO TOTONIL

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, corn and queso fresco 20
(+5 pollo / +8 shrimp)

*OAXACA BURGER

6oz beef, bacon, oaxaca & chihuahua cheese, guacamole, grilled jalapeños, arugula, brioche. served with fries 20

CHEF'S SPECIAL

*Don New York

25oz New York – roasted poblanos in a creamy sauce, sautéed spinach, bacon cheese brussels sprouts 99