



## 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 PARRILLA

Five perfectly charred jumbo shrimp, finished in a rich diabla cream sauce. Served with mashed potatoes 25

### \*AGUACHILES

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

### SURF AND FUEGO

Four jumbo grilled shrimp atop slow-roasted pork belly, finished with our house signature sauce and a rotating seasonal purée 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 26  
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