



Desde 1998

Natural Foods • Local Foods • Global Foods

*Promoting healthy & delicious food means whole ingredients, sustainably caught seafood, all natural meats, seasonal organic produce sourced from local farmers and trusted global sources.
All our food is prepared daily with love & care.*



Aperitivos

 = contains gluten

Organic chips & House salsas \$2.50
basket of corn tortilla chips & self-serve at our salsa bar

Empanadas de Tinga \$7.25
two fried corn pastries filled with hormone-free chicken, tomato, onion, garlic, chipotle

Tostadas de Tinga \$6.25
two fried tortillas topped with hormone-free chicken, lettuce, sour cream, cotija cheese

Calamari  **market price**
domestic squid, breaded and fried

Nachos Agua Verde \$8.50
organic tortilla chips covered with jack & cheddar cheeses, jalapenos, scallions, nopal cactus, sour cream and salsa Mexicana

Add chicken or pork \$4 **Add steak** \$5
Add guacamole \$2

Mangodilla  **half \$7.50/whole \$13**

flour tortilla filled with jack cheese, mango, poblano chiles, scallions. Served w/ salsa Mexicana and sour cream.

Add chicken or pork half \$4/whole \$7
Add steak half \$5/whole \$8

Quesadilla de Champiñones  **half \$7.50/whole \$13**

flour tortilla filled with jack cheese, spinach, sautéed onions, mushrooms. Served w/ salsa Mexicana and sour cream.

Add chicken or pork half \$4/whole \$7
Add steak half \$5/whole \$8

Ensaladas

Taco Ensalada  \$9.50
rice, pinto beans, organic seasonal lettuce, salsa Mexicana, sour cream in a fried flour tortilla bowl

Caesar  \$7.50
organic romaine, parmesan cheese, garlic croutons tossed with our caesar dressing

For any salad: **Add chicken or pork** \$4 **Add steak, fish or shrimp** \$5

Sopa

Sopa del dia - ask your server about today's selection

cup \$3.50
bowl \$6.50

Guacamole & Chips \$7
smashed avocado, onion, tomato, cilantro, lime

Veggie Empanadas \$7.25
two fried corn pastries filled with zucchini, onion, tomato, spinach, epazote, Oaxaca cheese

Veggie Tostadas \$6.25
two fried tortillas topped with black bean spread lettuce, tomato, onion, avocado, sour cream, cotija

Fried Oysters  \$6.50
locally harvested oysters, panko breaded and fried

Quesadilla  **half \$6/whole \$9.50**
flour tortilla filled with jack cheese OR order Mixta with jack & cheddar cheeses. Served with salsa Mexicana and sour cream.

Add chicken or pork half \$4/whole \$7
Add steak half \$5/whole \$8



Ensalada de la Casa \$7
organic seasonal lettuce, cucumber, tomato, shredded carrot with our mango-lime vinaigrette

Naranjas y Almendras \$7.50
organic seasonal lettuce, oranges, almonds, jicama, red onion with our prickly-pear vinaigrette

Many of our dishes CAN be made VEGAN or Gluten Free by request.
Special requests may take more time, thanks for your patience.

Tacos de la Casa

three street tacos on soft corn tortillas, choose from one of the following:
served with green rice & choice of beans: **pureed black or whole pinto beans.**

Bacalao 	\$14.50	Carne	\$14.50
wild Alaskan cod fried in coconut beer tempura, shredded cabbage, creamy avocado sauce		grilled all-natural steak, sautéed bell peppers & onions, cotija cheese	
Salmon Ahumado	\$14.50	Pollo Al Pastor	\$13.50
smoked Alaskan salmon, shredded cabbage, creamy avocado sauce		hormone-free chicken in adobada marinade, pineapple/poblano salsa, cabbage, cilantro	
Bagre	\$14.50	Pollo	\$13.50
natural catfish baked in a spicy marinade, lettuce, salsa Mexicana, creamy avocado sauce		chile rubbed hormone-free chicken, lettuce, side of cranberry slaw	
Abadejo	\$14.50	Traditional Carnitas	\$13.50
wild Alaskan cod baked with lemon pepper, cabbage, creamy avocado sauce		all-natural shredded pork, cabbage, pickled onions, cilantro	
Baja 	\$14.50	Boniato	\$12.50
wild Alaskan cod panko breaded and fried, cabbage, avocado slices, pickled red onions, chipotle mayo		organic yams sautéed in chili butter with onions & bell peppers, creamy avocado sauce, cotija cheese	
Camarones	\$15.50	Ensenada 	\$15.50
wild American shrimp sautéed in chili butter, cabbage, salsa Mexicana, curry aioli		wild American shrimp fried in coconut beer tempura, cabbage, lettuce, avocado slices, chipotle mayo, served in flour tortillas	

Burritos

served with lettuce, salsa Mexicana & sour cream

add Guacamole **\$2** make it a 'wet' burrito: add red or green sauce **\$.50**

Vegetariano	sautéed organic yams, onions & bell peppers, with rice, pinto beans, spinach, jack cheese, in a spinach flour tortilla	\$12.50
Mole	hormone-free chicken in our chocolate mole sauce, with rice, pinto beans, in a chipotle flour tortilla topped with mole, sesame seeds	\$13.50
Pollo	hormone-free chicken sautéed in chipotle peppers, with rice, pinto beans, in a traditional flour tortilla	\$13.50
Puerco	all-natural shredded pork with tomatillo sauce, rice, pinto beans, in a traditional flour tortilla	\$13.50
Carne	all-natural grilled steak, with sautéed onions & bell peppers, rice, pinto beans, in a traditional tortilla	\$14.50
Bacalao	wild Alaskan cod fried in a coconut beer tempura, with rice, pinto beans, cabbage, creamy avocado sauce, in a traditional tortilla	\$14.50
Camarones	wild American shrimp sautéed in chili butter, with rice, pinto beans, cabbage, creamy avocado sauce, in a traditional tortilla	\$15.50

Enchiladas

served with green rice & whole pinto beans topped with cotija cheese

 = contains gluten

Vegetariano	three corn tortillas filled with zucchini, tomato, onion, spinach, epazote, queso fresco, Oaxaca, topped with our tomato sauce, sour cream, cotija	\$13.50
Pollo	three corn tortillas filled with hormone-free chicken, topped with our tomatillo verde sauce, sour cream, cotija cheese, green onions	\$13.50
Mole	three corn tortillas filled with hormone-free chicken, topped with our chocolate mole sauce, sesame seeds	\$14.50
Mariscos 	two flour tortillas filled with wild Alaskan cod & wild American shrimp, topped with our chipotle cream sauce, green onions	\$15.50
Mixtas	three of your choice from above (maximum one Mariscos por favor)	\$15.50

Favoritos de la Casa

Carne Asada	all-natural grilled steak rubbed with garlic, served with green rice, pureed black beans, cactus salad, guacamole & choice of tortillas	\$17
Gorditas	served with tomatillo sauce, sour cream, lettuce, salsa, guacamole two handmade corn masa patties stuffed with your choice:	\$13.50
Vegetariano	zucchini, tomatoes, onions, spinach, epazote, queso Oaxaca	
Puerco	all-natural shredded pork, tomatoes, onions	
Pollo	hormone-free chicken sautéed with chipotle, tomatoes, onions	

note: our gorditas take a little longer time to prepare

Chile Relleno 	poblano chile dipped in egg batter & fried, stuffed with your choice of: hormone-free chicken or cheese (queso fresco, jack & cotija) Served with green rice, pinto beans, & your choice of tortillas.	\$16.50
--	---	----------------

Fajitas Served with green rice, pinto beans, tortillas, seared onions and bell peppers, with choice of meat from below:

Chicken	\$14.50
Steak	\$15.50
Shrimp	\$16.50

Sides

Rice, Beans, Cranberry Slaw, Chile	
Mashed Potatoes, Cactus salad, or	
Salsa Mexicana	\$3.50/each
Sour Cream	\$.75
Small Guacamole	\$2
Avocado slices	\$2/half, \$4/whole

Postres baked daily 'en casa'

Key Lime Pie 	\$6.50
Coconut Flan	\$6.50
Mexican Mocha Cake 	\$7

In support of our servers, please let us know ahead if you will be asking for separate checks.
18% gratuity included for groups of 6+ guests.