APERITIVOS

Sopa del Dia - ask your server for today's selection

Guacamole & Chips \$10 - guacamole, corn tortilla chips, and cotija cheese

Shrimp Ceviche \$13 – shrimp, onions, lime juice, cilantro, tomatoes, jalapeño, garlic, habanero salsa and avocado with corn tortilla chips

Molletes \$8 – ciabatta bread, topped with mozzarella cheese, pico de gallo, and refried black beans (choice of ham or steak)

Tostada \$8 – corn tortilla pan fried, topped with refried black beans, iceberg lettuce, sour cream, pico de gallo & cotija cheese (choice of chicken, steak, pork, shrimp)

Fajitas \$10 – grilled green peppers, red bell peppers and onions, soft corn tortillas, cheddar cheese, and guacamole (choice of chicken or steak)

Quesadillas \$12 - sautéed spinach with garlic, lettuce, corn, roasted poblano peppers, roasted red peppers, caramelized onions, pico de gallo, sour cream, cotija cheese and cheddar cheese on a flour tortilla. (choice of chicken, steak, veggie or shrimp)

ENSALADAS/SALADS: Add Chicken \$6, Steak \$7, Shrimp \$7

Ensalada Verde \$8 – spring mix, grape tomatoes, red onions, cucumbers, balsamic vinaigrette

Ensalada Ynez \$10 – chopped romaine, grape tomatoes, red onion, avocado, corn tortilla strips, queso fresco, chipotle ranch dressing

Ensalada Caesar \$8 – chopped romaine, red onions, grape tomato, brioche croutons, parmesan cheese, caesar dressing

Carne Ensalada \$12 – hanger steak, baby spinach, roasted red peppers, shallots, provolone auriccio, toasted almonds and yogurt avocado dressing

DINNER MENU

SANDWICHES, BURRITOS, & TACOS

(Add rice and beans for \$3)

Carnitas Cemitas \$12 – pulled pork, refried black beans, guacamole, queso fresco, pickled jalapeños on a cemitas bun served with side ensalada verde

Pollo Sandwich \$12 – marinated chicken breast, caramelized onions, chihuahua cheese, sliced steak tomato, spicy mayo on a ciabatta bread served with a side ensalada verde

Cemita de Milanesa \$12 - breaded steak topped with onions, ham, avocado and chipotle peppers

Pollo Tinga Burrito \$11 – pulled chicken in chipotle tomato sauce with onions, cheddar cheese, lettuce, mexican rice, refried black beans, and sour cream wrapped in a wheat flour tortilla served with a side ensalada verde

Steak Burrito \$12 – sauteed flank steak, manchego cheese, pico de gallo, sliced avocado, refried black beans, and chipotle ranch wrapped in a wheat flour tortilla served with side ensalada verde

Veggie Burrito \$9 – garlic, sauteed shallots, corn, whole black beans, baby spinach, pico de gallo, avocado and quinoa in wheat flour tortilla

Soft Tacos \$8 – your choice of tacos topped with pico de gallo, cotija cheese, smoked jalapeno salsa served on two soft corn tortilla tacos. (choice of chicken, steak, carnitas, veggie)

Taco de Camarones \$12 – sautéed shrimp, adobo, shallots, radish, red cabbage, and queso cheese served on two soft corn tortilla tacos

Taco de Pescado \$12 – pan seared tilapia topped with pineapple habanero salsa, sliced avocado, lettuce, sour cream, and cotija cheese served on two soft corn tortilla tacos

PLATILLOS/ENTRÉES:

Lomo de Tarnera \$18 - 12 ounce NY steak, caramelized onions, mushrooms, steak sauce, and truffle oil with huitlacoche butter

Pescado del Dia M.P. – ask your server for today's selection

Cordero \$20 – marinated rack of lamb, mashed potatoes, and broccoli rabe with chimichurri cilantro sauce

Pollo Mole \$16 – bone in chicken breast, mole sauce, Mexican rice with peas and baby carrots

Build Your Own Taco Platter \$14 – soft corn tortilla, lettuce, pico de gallo, queso fresco, and sour cream (choice of chicken, pork, steak)

¹/₂ Oven Roasted Chicken \$12 – with choice of two vegetables

Oven Roasted Chicken \$17 – with choice of three vegetables

SIDES

Soft Corn Tortillas \$1 Chips & Salsa Verde \$3 Mexican Rice (with peas & carrots, non-vegetarian) \$5 Sautéed Spinach \$5 Roasted Corn & Queso Fresco \$5 Sautéed Broccoli Rabe \$5 Pinto Beans \$5 Refried Black Beans \$5 Pickled Vegetables \$5

