

STARTERS

HUITLACOCHÉ FONDUE -Huitlacoche, garlic, cream and gouda cheese. Served with toasted bread	80
CALAMARI - Crisp calamari rings served with Marinara sauce. Also available sautéed in lemon-garlic butter	85
COCONUT SHRIMP -With spicy orange marmalade	92
SHRIMP COCKTAIL -Mexican-style. Shrimp, avocados, pico de gallo in a light tomato sauce	75
FRIED CHICKEN TENDERS - With honey mustard	75
GUACAMOLE & CHIPS -Made fresh to order	58
CHICKEN QUESADILLA -With pico de gallo, guacamole, and sour cream	58
NACHOS - Black beans,gouda,pico de gallo,cream,guacamole and jalapeños. Add chicken...42 or ground beef...45	62
SAMPLER PLATTER -Coconut shrimp, chicken tenders, quesadilla and guacamole	125
CHEESE AND FRUIT PLATTER - Brie, parmesan, blue, gouda and goat cheeses. With grapes and walnuts	120
CHICKEN SOUP -Fresh broth with rice, chicken and vegetables	60
LENTIL SOUP -With tomato, garlic, onions and fresh herbs	58
TORTILLA SOUP -Traditional Mexican soup with gouda cheese, chipotle, avocado, chicken	60

BURGERS AND SANDWICHES

(Served with one side dish of your choice)

CHEESEBURGER - Gouda cheese, red onion, tomato, pickles, lettuce, sesame bun	118
SOURDOUGH CHEESEBURGER - Grilled onions, mustard, pickles, gouda cheese, on grilled sourdough	120
BACON-GUACAMOLE CHEESEBURGER -Lettuce, tomato, red onion, pickles, gouda cheese on sesame bun	138
B.L.A.S.T. - Bacon, lettuce, avocado, Swiss cheese, tomato on grilled sourdough	102
CHICKEN SANDWICH - Grilled breast, Swiss cheese, lettuce, tomato, red onion, pickles on sesame bun	105
REUBEN - Imported corned beef, Swiss cheese, Russian dressing, pickles, sauerkraut on grilled sourdough	122
VEGGIE BURGER - Made with brown rice, beets, oats, black beans, with gouda cheese on sesame bun	95

SALADS

DRESSINGS: Honey Mustard, Blue Cheese, Ranch, Balsamic Vinaigrette, 1000 Island, Apple Vinaigrette

(Add: **GRILLED OR FRIED CHICKEN...42 SHRIMP...65 SALMON...68 ARRACHERA...70**)

JARDIN SALAD -Mixed greens, tomatoes, jícama, cucumber, candied walnuts, avocado, gouda, tortilla strips	95
GRILLED CHICKEN AND APPLE SALAD - Mixed greens,Granny Smiths, feta, cranberries, walnuts, apple vinaigrette	125
CAESAR SALAD (EGGLESS) - Romaine tossed with olive oil, lemon, croutons, anchovy, parmesan	105
SPINACH & BEET SALAD - Spinach, jicama, sesames, carrots, goat cheese, cranberries	98
COBB SALAD -Mixed greens, chicken, bacon, avocado, blue cheese, chopped egg, tomatoes, carrots	135
CRISPY CHICKEN SALAD - Same as the Jardin Salad with chicken tenders and honey mustard	125
GRILLED SALMON SALAD - Romaine, spinach, pinenuts, parmesan, artichoke, grilled zucchini, tomato	155
KALE AND QUINOA CHICKEN SALAD - Grilled breast, sundried tomatoes, feta, pinenuts, lemon dressing	130

MEXICAN

(Served with two side dishes of your choice)

ARRACHERA (11 oz) - The traditional Mexican marinated flank steak. Our most popular dish	225
FISH TACOS - Fried or grilled tilapia, purple cabbage, marinated onions, creamy chipotle sauce	118
SHRIMP TACOS - Fried or grilled shrimp, purple cabbage, marinated onions, creamy chipotle sauce	158
VERACRUZ-STYLE FISH - Tilapia baked with tomatoes, capers, onions, chile and green olives	128
FISH TOSTADAS - Grilled fish, romaine, beans, avocado, ranch cheese, cilantro-limon sauce (No side dishes)	118
FAJITAS - With guacamole and served with one side	Chicken...132 Arrachera... 172
CHICKEN MOLE - Boneless breast simmered in our house mole sauce	132
ENCHILADAS - Your choice: Verdes, Pasilla, Mole or Poblano Cream. With or without chicken	118
CHILE RELLENO - Roasted poblano filled with ranch cheese and served with salsa ranchera	115
COCHINITA PIBIL - Slow-roasted pork marinated in achiote, shredded, and served with habanero sauce on the side	145
CHILE PASILLA PORK CHOP (12 oz) - Grilled and served with a chile pasilla sauce (available without sauce)	168
GUAJILLO SHRIMP - Sauteed in garlic-lemon butter with Guajillo chiles	165

AMERICAN

(Served with two side dishes of your choice)

RED SNAPPER (when available) – Grilled, Almondine, Veracruz, Blackened Cajun or Lemon-Olive sauce	250
FISH AND CHIPS - White fish fillets deep-fried in a beer batter. Suggested with French fries and cole slaw	118
TILAPIA - Your choice: Grilled, Blackened Cajun Style, or Baked Almondine	122
GRILLED SALMON -Lightly seasoned Chilean salmon. Served with lemon butter	210
YELLOW-FIN TUNA -Sesame crusted pan seared. Served with ginger-soy sauce, wasabi and ginger	195
COCONUT SHRIMP -Beer-batter dipped, coconut rolled and deep-fried. With spicy orange marmalade	165
ROSEMARY SKEWERED SHRIMP -Grilled and sprinkled with balsamic reduction	165
BACON-WRAPPED SHRIMP - Baked with goat cheese and bacon. With a touch of cilantro-limon sauce	168
SHRIMP PLATTER - Grilled, fried and coconut	175
FRIED CHICKEN TENDERS -With honey-mustard dipping sauce	132
HERBED CHICKEN BREAST – Grilled boneless breast seasoned with Provencal herbs	132
ROSEMARY-DIJON CHICKEN - Basted with a rosemary honey-dijon mustard sauce and chargrilled	132
CHICKEN PASTA PARMESAN - Breaded breast with Italian sauce and parmesan over pasta (No side dishes)	132
NEW YORK STRIP STEAK (11oz) –USDA Choice char-grilled.	320

SIDE DISHES

GARLIC MASHED POTATOES	COLE SLAW	BLACK BEANS
SWEET POTATO CASSEROLE	JICAMA SALAD	FRENCH FRIES
ONION RINGS	STEAMED VEGETABLES	GRILLED CACTUS
CREAMED SPINACH	RAJAS CON CREMA	RICE
(Substitute a side salad for any of the above...add 20)		
VEGETABLE PLATE- CHOOSE 4 SIDE DISHES...72		