

STARTERS

SOPES DE TINGA- Corn "masa boats" topped with shredded chicken, beans, pico de gallo, lettuce, ranch cheese	125
HUITLACOCHÉ FONDUE- Huitlacoche, garlic, cream and gouda cheese. Served with toasted bread	125
CALAMARI- Crisp calamari rings served with Marinara sauce. Also available sautéed in lemon-garlic butter	135
COCONUT SHRIMP- With spicy orange marmalade	140
SHRIMP COCKTAIL- Mexican-style. Shrimp, avocado, pico de gallo in a light tomato sauce	133
FRIED CHICKEN TENDERS- With honey mustard	133
GUACAMOLE & CHIPS- Made fresh to order	120
AVOCADO BLACK BEAN QUESADILLA- With gouda cheese and grilled bell peppers and onions. Flour tortilla	105
NACHOS- Gouda, black beans, jalapeños, pico de gallo, cream and guacamole. Add chicken or ground beef...78	120
SAMPLER PLATTER- Coconut shrimp, chicken tenders, quesadilla and guacamole	200
LENTIL SOUP- With tomato, garlic, onions and fresh herbs	92
CHICKEN SOUP- Fresh broth with rice, chicken and vegetables	100
TORTILLA SOUP- Traditional Mexican soup with gouda cheese, chipotle, avocado, chicken	102

BURGERS AND SANDWICHES

(Served with one side dish of your choice)

CHEESEBURGER- Gouda cheese, lettuce, tomato, red onion, pickles, sesame seed bun	170
SOURDOUGH CHEESEBURGER- Gouda cheese, grilled onions, mustard, pickles, on grilled sourdough	180
BACON-GUACAMOLE CHEESEBURGER- Gouda cheese, lettuce, tomato, red onion, pickles, on sesame seed bun	205
B.L.A.S.T. - Bacon, lettuce, avocado, Swiss cheese, tomato on grilled sourdough	170
CHICKEN SANDWICH- Grilled breast, Swiss cheese, lettuce, tomato, onion, pickles, sesame bun Add bacon...40	170
REUBEN- Imported corned beef, Swiss cheese, Russian dressing, pickles, sauerkraut on grilled sourdough	188
BEYOND BURGER- High protein vegan burger. Lettuce, tomato, red onion, pickles, sesame seed bun	190

SALADS

DRESSINGS: Honey Mustard, Blue Cheese, Ranch, Balsamic Vinaigrette, Chipotle Ranch, Citrus Vinaigrette

(Add: **GRILLED OR FRIED CHICKEN...78 SHRIMP...95 ARRACHERA...108 SALMON...115**)

JARDIN SALAD- Mixed greens, tomatoes, jicama, cucumber, walnuts, avocado, gouda, tortilla strips	148
SPINACH & BEET SALAD- Spinach, jicama, sesames, carrots, goat cheese, cranberries	148
KALE AND QUINOA SALAD- Shredded kale, quinoa, sun dried tomatoes, feta, sunflower seeds, citrus vinaigrette	155
CAESAR SALAD- Romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons	163
GRILLED CHICKEN AND APPLE SALAD- Mixed greens, Granny Smiths, feta, cranberries, walnuts, citrus vinaigrette	197
MEXICAN COBB SALAD- Mixed greens, chicken, bacon, avocado, black beans, blue cheese, chopped egg, tomato	203
CRISPY CHICKEN SALAD- Same as the Jardin Salad with chicken tenders and honey mustard	203
GREEN SALAD WITH SALMON- Romaine, spinach, basil, pinenuts, cucumber, avocado, feta, citrus vinaigrette	213

MEXICAN

(Served with two side dishes of your choice)

FISH TACOS- Fried or grilled tilapia, purple cabbage, marinated onions, pico de gallo, creamy chipotle sauce	172
SHRIMP TACOS- Fried or grilled shrimp, purple cabbage, marinated onions, pico de gallo, creamy chipotle sauce	187
GUAJILLO SHRIMP- Sautéed in garlic-lemon butter with Guajillo chiles	220
VERACRUZ-STYLE FISH- Tilapia baked with tomatoes, capers, onions, chile and green olives	183
FAJITAS- With guacamole and served with one side Vegetarian...153 Chicken...193 Arrachera...	240
CHICKEN MOLE- Boneless breast simmered in our house mole sauce	193
MILANESA DE POLLO- Breaded chicken breast served with salsa de chile de árbol	190
ENCHILADAS- Your choice: Verdes, Mole, Pasilla or Poblano Cream. With or without chicken	180
CHILE RELLENO- Roasted poblano filled with ranch cheese and served with salsa ranchera	168
COCHINITA PIBIL- Slow-roasted pork marinated in achiote, shredded, and served with habanero sauce on the side	188
PORK CHOP CHILE PASILLA (12 oz)- Grilled and served with a chile pasilla sauce (available without sauce)	210
ARRACHERA (11 oz) - The traditional Mexican marinated flank steak	283
TAMPIQUEÑA (7 oz)- Arrachera steak and enchilada pasilla with ranch cheese. Served with guacamole and one side	280

AMERICAN

(Served with two side dishes of your choice)

TILAPIA- Your choice: Grilled, Blackened Cajun Style or Almandine	180
FISH AND CHIPS- White fish filets deep-fried in a beer batter. Served with French fries and one additional side.	175
SALMON- Lightly seasoned seared Chilean salmon. Served with ginger-soy sauce or cilantro-lime sauce	293
YELLOW-FIN TUNA- Sesame crusted pan seared. Served with wasabi, ginger and ginger-soy sauce	283
COCONUT SHRIMP- Beer-batter dipped, coconut rolled and deep-fried. With spicy orange marmalade	220
ROSEMARY SKEWERED SHRIMP- Grilled and drizzled with balsamic reduction	220
BACON-WRAPPED SHRIMP- Baked with goat cheese and bacon. With a touch of cilantro-lime sauce	223
SHRIMP PLATTER- Grilled, fried and coconut	235
FRIED CHICKEN TENDERS- With honey-mustard dipping sauce	193
LEMON-HERBED CHICKEN BREAST- Grilled boneless breast seasoned with olive oil, oregano, thyme and parsley	193
ROSEMARY-DIJON CHICKEN- Basted with a rosemary honey-dijon mustard sauce and chargrilled	193
CHICKEN PASTA PARMESAN- Breaded breast with Italian sauce and parmesan over pasta (No side dishes)	193
NEW YORK STRIP (14 oz)- USDA Black Angus Choice.	435

SIDE DISHES

GARLIC MASHED POTATOES	COLE SLAW	BLACK BEANS
SWEET POTATO CASSEROLE...add 27	JICAMA SALAD	FRENCH FRIES
STEAMED VEGETABLES	SIDE SALAD... add 43	MEXICAN RICE
CREAMED SPINACH	RAJAS CON CREMA	GRILLED CACTUS
KALE AND QUINOA SALAD...add 43	BRUSSELS SPROUTS...add 25	ONION RINGS

VEGETABLE PLATE- CHOOSE 4 SIDE DISHES... 130