

STARTERS

SOPES DE TINGA- Corn "masa boats" topped with shredded chicken, beans, pico de gallo, lettuce, ranch cheese	135
HUITLACOCHÉ FONDUE- Huitlacoche, garlic, cream and gouda cheese. Served with toasted bread	135
CALAMARI- Crisp calamari rings served with Marinara sauce. Also available sautéed in lemon-garlic butter	145
COCONUT SHRIMP- With spicy orange marmalade	150
SHRIMP COCKTAIL- Mexican-style. Shrimp, avocado, pico de gallo in a light tomato sauce	143
FRIED CHICKEN TENDERS- With honey mustard	143
GUACAMOLE & CHIPS- Made fresh to order	130
AVOCADO BLACK BEAN QUESADILLA- With gouda cheese and grilled bell peppers and onions. Flour tortilla	115
NACHOS- Gouda, black beans, jalapeños, pico de gallo, cream and guacamole. Add chicken or ground beef...88	130
SAMPLER PLATTER- Coconut shrimp, chicken tenders, quesadilla and guacamole	210
LENTIL SOUP- With tomato, garlic, onions and fresh herbs	102
CHICKEN SOUP- Fresh broth with rice, chicken and vegetables	110
TORTILLA SOUP- Traditional Mexican soup with gouda cheese, chipotle, avocado, chicken	112

BURGERS AND SANDWICHES

(Served with one side dish of your choice)

CHEESEBURGER- Gouda cheese, lettuce, tomato, red onion, pickles, sesame seed bun	180
SOUS DOUGH CHEESEBURGER- Gouda cheese, grilled onions, mustard, pickles, on grilled sourdough	190
BACON-GUACAMOLE CHEESEBURGER- Gouda cheese, lettuce, tomato, red onion, pickles, on sesame seed bun	215
B.L.A.S.T. - Bacon, lettuce, avocado, Swiss cheese, tomato on grilled sourdough	180
CHICKEN SANDWICH- Grilled breast, Swiss cheese, lettuce, tomato, onion, pickles, sesame bun Add bacon...50	180
REUBEN- Imported corned beef, Swiss cheese, Russian dressing, pickles, sauerkraut on grilled sourdough	198
BEYOND BURGER- High protein vegan burger. Lettuce, tomato, red onion, pickles, sesame seed bun	200

SALADS

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

(Add: **GRILLED OR FRIED CHICKEN...88 SHRIMP...105 ARRACHERA...118 SALMON...125**)

JARDIN SALAD- Mixed greens, tomatoes, jicama, cucumber, walnuts, avocado, gouda, tortilla strips	158
SPINACH & BEET SALAD- Spinach, jicama, sesames, carrots, goat cheese, cranberries	158
KALE AND QUINOA SALAD- Shredded kale, quinoa, sun dried tomatoes, feta, sunflower seeds, citrus vinaigrette	165
CAESAR SALAD- Romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons	173
GRILLED CHICKEN AND APPLE SALAD- Mixed greens, Granny Smiths, feta, cranberries, walnuts, citrus vinaigrette	207
MEXICAN COBB SALAD- Mixed greens, chicken, bacon, avocado, black beans, blue cheese, chopped egg, tomato	213
CRISPY CHICKEN SALAD- Same as the Jardin Salad with chicken tenders and honey mustard	213
GREEN SALAD WITH SALMON- Romaine, spinach, basil, pinenuts, cucumber, avocado, feta, citrus vinaigrette	223

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	182
SHRIMP TACOS- Fried or grilled shrimp, purple cabbage, marinated onions, pico de gallo, creamy chipotle sauce	197
GUAJILLO SHRIMP- Sauteed in garlic-lemon butter with Guajillo chiles	230
VERACRUZ-STYLE FISH- Tilapia baked with tomatoes, capers, onions, chile and green olives	193
FAJITAS- With guacamole and served with one side Vegetarian...163 Chicken...203 Arrachera...	250
CHICKEN MOLE- Boneless breast simmered in our house mole sauce	203
MILANESA DE POLLO- Breaded chicken breast served with salsa de chile de árbol	200
ENCHILADAS- Your choice: Verdes, Mole, Pasilla or Poblano Cream. With or without chicken	190
CHILE RELLENO- Roasted poblano filled with ranch cheese and served with salsa ranchera	178
COCHINITA PIBIL- Slow-roasted pork marinated in achiote, shredded, and served with habanero sauce on the side	198
PORK CHOP CHILE PASILLA (12 oz)- Grilled and served with a chile pasilla sauce (available without sauce)	220
ARRACHERA (11 oz) - The traditional Mexican marinated flank steak	293
TAMPIQUEÑA (7 oz)- Arrachera steak and enchilada pasilla with ranch cheese. Served with guacamole and one side	290

AMERICAN

(Served with two side dishes of your choice)

TILAPIA- Your choice: Grilled, Blackened Cajun Style or Almandine	190
FISH AND CHIPS- White fish filets deep-fried in a beer batter. Served with French fries and one additional side.	185
SALMON- Lightly seasoned seared Chilean salmon. Served with ginger-soy sauce or cilantro-lime sauce	303
YELLOW-FIN TUNA- Sesame crusted pan seared. Served with wasabi, ginger and ginger-soy sauce	293
COCONUT SHRIMP- Beer-batter dipped, coconut rolled and deep-fried. With spicy orange marmalade	230
ROSEMARY SKEWERED SHRIMP- Grilled and drizzled with balsamic reduction	230
BACON-WRAPPED SHRIMP- Baked with goat cheese and bacon. With a touch of cilantro-lime sauce	233
SHRIMP PLATTER- Grilled, fried and coconut	245
FRIED CHICKEN TENDERS- With honey-mustard dipping sauce	203
LEMON-HERBED CHICKEN BREAST- Grilled boneless breast seasoned with olive oil, oregano, thyme and parsley	203
ROSEMARY-DIJON CHICKEN- Basted with a rosemary honey-dijon mustard sauce and chargrilled	203
CHICKEN PASTA PARMESAN- Breaded breast with Italian sauce and parmesan over pasta (No side dishes)	203
NEW YORK STRIP (14 oz)- USDA Black Angus Choice.	445

SIDE DISHES

GARLIC MASHED POTATOES	COLE SLAW	BLACK BEANS
SWEET POTATO CASSEROLE...add 37	JICAMA SALAD	FRENCH FRIES
STEAMED VEGETABLES	SIDE SALAD... add 53	MEXICAN RICE
CREAMED SPINACH	RAJAS CON CREMA	GRILLED CACTUS
KALE AND QUINOA SALAD...add 53	BRUSSELS SPROUTS...add 35	ONION RINGS

VEGETABLE PLATE- CHOOSE 4 SIDE DISHES... 140