

STARTERS

SOPES DE TINGA- Corn “masa boats” topped with shredded chicken, beans, pico de gallo, lettuce, ranch cheese	140
HUITLACOCHÉ FONDUE- Huitlacoche, garlic, chipotle, cream and gouda cheese. Served with toasted bread	140
CALAMARI- Crisp calamari rings served with Marinara sauce. Also available sautéed in lemon-garlic butter	150
COCONUT SHRIMP- With spicy orange marmalade	155
SHRIMP COCKTAIL- Mexican-style. Shrimp, avocado, pico de gallo in a light tomato sauce	148
FRIED CHICKEN TENDERS- With honey mustard	148
GUACAMOLE & CHIPS- Made fresh to order	135
AVOCADO BLACK BEAN QUESADILLA- With gouda cheese and grilled bell peppers and onions. Flour tortilla	120
NACHOS- Gouda,black beans,jalapeños,pico de gallo,cream and guacamole. Add chicken or ground beef...93	135
SAMPLER PLATTER- Coconut shrimp, chicken tenders, quesadilla and guacamole	215
LENTIL SOUP- With tomato, garlic, onions and fresh herbs	107
CHICKEN SOUP- Fresh broth with rice, chicken and vegetables	115
TORTILLA SOUP- Traditional Mexican soup with gouda cheese, chipotle, avocado, chicken	117

BURGERS AND SANDWICHES

(Served with one side dish of your choice)

CHEESEBURGER- Gouda cheese, lettuce, tomato, red onion, pickles, sesame seed bun	185
SOUS DOUGH CHEESEBURGER- Gouda cheese, grilled onions, mustard, pickles, on grilled sous dough	195
BACON-GUACAMOLE CHEESEBURGER- Gouda cheese, lettuce, tomato, red onion, pickles, on sesame seed bun	220
B.L.A.S.T. - Bacon, lettuce, avocado, Swiss cheese, tomato on grilled sous dough	185
CHICKEN SANDWICH- Grilled breast, Swiss cheese, lettuce, tomato, onion, pickles, sesame bun Add bacon...55	185
REUBEN- Imported corned beef, Swiss cheese, Russian dressing, pickles, sauerkraut on grilled sous dough	203
BEYOND BURGER- High protein vegan burger. Lettuce, tomato, red onion, pickles, sesame seed bun	205

SALADS

DRESSINGS: Honey Mustard, Blue Cheese, Ranch, Balsamic Vinaigrette, Chipotle Ranch, Citrus Vinaigrette
(Add: GRILLED OR FRIED CHICKEN...93 SHRIMP...110 ARRACHERA...123 SALMON...130)

JARDIN SALAD- Mixed greens, tomatoes, jicama, cucumber, walnuts, avocado, gouda, tortilla strips	163
SPINACH & BEET SALAD- Spinach, jicama, sesames, carrots, goat cheese, cranberries	163
KALE AND QUINOA SALAD- Shredded kale, quinoa, sun dried tomatoes, feta, sunflower seeds, citrus vinaigrette	170
CAESAR SALAD- Romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons	178
GRILLED CHICKEN AND APPLE SALAD- Mixed greens,Granny Smiths, feta, cranberries, walnuts, citrus vinaigrette	212
MEXICAN COBB SALAD- Mixed greens, chicken, bacon, avocado, black beans, blue cheese, chopped egg, tomato	218
CRISPY CHICKEN SALAD- Same as the Jardin Salad with chicken tenders and honey mustard	218
GREEN SALAD WITH SALMON- Romaine, spinach, basil, pinenuts, cucumber, avocado, feta, citrus vinaigrette	228

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	187
SHRIMP TACOS- Fried or grilled shrimp, purple cabbage, marinated onions, pico de gallo, creamy chipotle sauce	202
GUAJILLO SHRIMP- Sauteed in garlic-lemon butter with Guajillo chiles	235
VERACRUZ-STYLE FISH- Tilapia baked with tomatoes, capers, onions, chile and green olives	198
FAJITAS- With guacamole and served with one side Vegetarian...168 Chicken...208 Arrachera...	255
CHICKEN MOLE- Boneless breast simmered in our house mole sauce	208
MILANESA DE POLLO- Breaded chicken breast served with salsa de chile de árbol	205
ENCHILADAS- Your choice: Verdes, Mole, Pasilla or Poblano Cream. With or without chicken	195
CHILE RELLENO- Roasted poblano filled with ranch cheese and served with salsa ranchera	183
COCHINITA PIBIL- Slow-roasted pork marinated in achiote, shredded, and served with habanero sauce on the side	203
PORK CHOP CHILE PASILLA (12 oz)- Grilled and served with a chile pasilla sauce (available without sauce)	225
ARRACHERA (11 oz) - The traditional Mexican marinated flank steak	298
TAMPIQUEÑA (7 oz)- Arrachera steak and enchilada pasilla with ranch cheese. Served with guacamole and one side	295

AMERICAN

(Served with two side dishes of your choice)

TILAPIA- Your choice: Grilled, Blackened Cajun Style or Almandine	195
FISH AND CHIPS- White fish filets deep-fried in a beer batter. Served with French fries and one additional side.	190
SALMON- Lightly seasoned seared Chilean salmon. Served with ginger-soy sauce or cilantro-lime sauce	308
YELLOW-FIN TUNA- Sesame crusted pan seared. Served with wasabi, ginger and ginger-soy sauce	298
COCONUT SHRIMP- Beer-batter dipped, coconut rolled and deep-fried. With spicy orange marmalade	235
ROSEMARY SKEWERED SHRIMP- Grilled and drizzled with balsamic reduction	235
BACON-WRAPPED SHRIMP- Baked with goat cheese and bacon. With a touch of cilantro-lime sauce	238
SHRIMP PLATTER- Grilled, fried and coconut	250
FRIED CHICKEN TENDERS- With honey-mustard dipping sauce	208
LEMON-HERBED CHICKEN BREAST– Grilled boneless breast seasoned with olive oil, oregano, thyme and parsley	208
ROSEMARY-DIJON CHICKEN- Basted with a rosemary honey-dijon mustard sauce and chargrilled	208
CHICKEN PASTA PARMESAN- Breaded breast with Italian sauce and parmesan over pasta (No side dishes)	208
NEW YORK STRIP (14 oz)- USDA Black Angus Choice.	450

SIDE DISHES

GARLIC MASHED POTATOES	COLE SLAW	BLACK BEANS
SWEET POTATO CASSEROLE...add 42	JICAMA SALAD	FRENCH FRIES
STEAMED VEGETABLES	SIDE SALAD... add 58	MEXICAN RICE
CREAMED SPINACH	RAJAS CON CREMA	GRILLED CACTUS
KALE AND QUINOA SALAD...add 58	BRUSSELS SPROUTS...add 40	ONION RINGS
VEGETABLE PLATE- CHOOSE 4 SIDE DISHES... 145		