

STARTERS

SOPES DE TINGA- Corn "masa boats" topped with shredded chicken, beans, pico de gallo, lettuce, ranch cheese	115
HUITLACOCHÉ FONDUE- Huitlacoche, garlic, cream and gouda cheese. Served with toasted bread	115
CALAMARI- Crisp calamari rings served with Marinara sauce. Also available sautéed in lemon-garlic butter	125
COCONUT SHRIMP- With spicy orange marmalade	130
SHRIMP COCKTAIL- Mexican-style. Shrimp, avocados, pico de gallo in a light tomato sauce	123
FRIED CHICKEN TENDERS- With honey mustard	123
GUACAMOLE & CHIPS- Made fresh to order	110
AVOCADO BLACK BEAN QUESADILLA- With gouda cheese and grilled bell peppers and onions. Flour tortilla	95
NACHOS- Gouda, black beans, jalapeños, pico de gallo, cream and guacamole. Add chicken or ground beef...63	110
SAMPLER PLATTER- Coconut shrimp, chicken tenders, quesadilla and guacamole	190
CHICKEN SOUP- Fresh broth with rice, chicken and vegetables	90
LENTIL SOUP- With tomato, garlic, onions and fresh herbs	82
TORTILLA SOUP- Traditional Mexican soup with gouda cheese, chipotle, avocado, chicken	92

BURGERS AND SANDWICHES

(Served with one side dish of your choice)

CHEESEBURGER- Gouda cheese, lettuce, tomato, red onion, pickles, sesame seed bun	160
SOUDOUGH CHEESEBURGER- Gouda cheese, grilled onions, mustard, pickles, on grilled sourdough	170
BACON-GUACAMOLE CHEESEBURGER- Gouda cheese, lettuce, tomato, red onion, pickles, on sesame seed bun	195
B.L.A.S.T. - Bacon, lettuce, avocado, Swiss cheese, tomato on grilled sourdough	160
CHICKEN SANDWICH- Grilled breast, Swiss cheese, lettuce, tomato, onion, pickles, sesame bun Add bacon...30	160
REUBEN- Imported corned beef, Swiss cheese, Russian dressing, pickles, sauerkraut on grilled sourdough	178
BEYOND BURGER- High protein vegan burger. Lettuce, tomato, red onion, pickles, sesame seed bun	180

SALADS

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

(Add: **GRILLED OR FRIED CHICKEN...68 SHRIMP...85 SALMON...98 ARRACHERA...98**)

JARDIN SALAD- Mixed greens, tomatoes, jícama, cucumber, walnuts, avocado, gouda, tortilla strips	138
SPINACH & BEET SALAD- Spinach, jícama, sesames, carrots, goat cheese, cranberries	138
KALE AND QUINOA SALAD- Shredded kale, quinoa, sun dried tomatoes, feta, sunflower seeds, lemon dressing	145
CAESAR SALAD- Romaine tossed with olive oil, lemon, croutons, anchovy, parmesan	153
GRILLED CHICKEN AND APPLE SALAD- Mixed greens, Granny Smiths, feta, cranberries, walnuts, citrus vinaigrette	187
MEXICAN COBB SALAD- Mixed greens, chicken, bacon, avocado, black beans, blue cheese, chopped egg, tomato	193
CRISPY CHICKEN SALAD- Same as the Jardin Salad with chicken tenders and honey mustard	193
GRILLED SALMON SALAD- Romaine, spinach, pinenuts, parmesan, artichoke, grilled zucchini, tomato	203

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	162
SHRIMP TACOS- Fried or grilled shrimp, purple cabbage, marinated onions, pico de gallo, creamy chipotle sauce	177
GUAJILLO SHRIMP- Sauteed in garlic-lemon butter with Guajillo chiles	210
VERACRUZ-STYLE FISH- Tilapia baked with tomatoes, capers, onions, chile and green olives	173
FAJITAS- With guacamole and served with one side Vegetarian...143 Chicken...183 Arrachera...	230
CHICKEN MOLE- Boneless breast simmered in our house mole sauce	183
MILANESA DE POLLO- Breaded chicken breast served with salsa de chile de árbol	180
ENCHILADAS- Your choice: Verdes, Mole, Pasilla or Poblano Cream. With or without chicken	170
CHILE RELLENO- Roasted poblano filled with ranch cheese and served with salsa ranchera	158
COCHINITA PIBIL- Slow-roasted pork marinated in achiote, shredded, and served with habanero sauce on the side	178
PORK CHOP CHILE PASILLA (12 oz)- Grilled and served with a chile pasilla sauce (available without sauce)	200
ARRACHERA (11 oz) - The traditional Mexican marinated flank steak	273
TAMPIQUEÑA (7 oz)- Arrachera steak and enchilada pasilla with ranch cheese. Served with guacamole and one side	270

AMERICAN

(Served with two side dishes of your choice)

FISH AND CHIPS- White fish filets deep-fried in a beer batter. Suggested with French fries and coleslaw	165
TILAPIA- Your choice: Grilled, Blackened Cajun Style or Almandine	170
SALMON- Lightly seasoned seared Chilean salmon. Served with ginger-soy sauce or cilantro-lime sauce	273
YELLOW-FIN TUNA- Sesame crusted pan seared. Served with wasabi, ginger and ginger-soy sauce	273
COCONUT SHRIMP- Beer-batter dipped, coconut rolled and deep-fried. With spicy orange marmalade	210
ROSEMARY SKEWERED SHRIMP- Grilled and drizzled with balsamic reduction	210
BACON-WRAPPED SHRIMP- Baked with goat cheese and bacon. With a touch of cilantro-lime sauce	213
SHRIMP PLATTER- Grilled, fried and coconut	225
FRIED CHICKEN TENDERS- With honey-mustard dipping sauce	183
LEMON-HERBED CHICKEN BREAST- Grilled boneless breast seasoned with olive oil, oregano, thyme and parsley	183
ROSEMARY-DIJON CHICKEN- Basted with a rosemary honey-dijon mustard sauce and chargrilled	183
CHICKEN PASTA PARMESAN- Breaded breast with Italian sauce and parmesan over pasta (No side dishes)	183
NEW YORK STRIP (14 oz)- USDA Black Angus Choice	425

SIDE DISHES

GARLIC MASHED POTATOES	COLE SLAW	BLACK BEANS
SWEET POTATO CASSEROLE...add 17	JICAMA SALAD	FRENCH FRIES
STEAMED VEGETABLES	SIDE SALAD... add 33	MEXICAN RICE
CREAMED SPINACH	RAJAS CON CREMA	GRILLED CACTUS
KALE AND QUINOA SALAD...add 33	BRUSSELS SPROUTS...add 15	ONION RINGS

VEGETABLE PLATE- CHOOSE 4 SIDE DISHES... 120