

Appetizers

Chips & Salsa \$4.25
Fresh tomatillo salsa and a roasted tomato arbol chile salsa. Served with chips.

Guacamole & Chips \$10.50
Our homemade guacamole and chips.

Salsas & Guacamole \$12.50
Our homemade salsas and guacamole with a basket of chips.

Taquitos \$13.75
Five fried taquitos made with our creamed chicken on corn tortillas. Served with arbol chile salsa and guacamole.

Quesadillas
A grilled flour tortilla filled with melted jack cheese and chipotle mayonnaise. Served with sour cream, guacamole, and pico de gallo. Available in the following:

Cheese	\$11.50
Grilled veggies	\$13.50
Shredded chicken	\$13.50
Grilled shrimp	\$14.75

Queso Fundido \$12.50
Melted jack cheese with Mexican Chorizo, poblano chile, tomatoes, onions and a splash of wine. Served with four flour tortillas.

Coconut Shrimp \$14.75
Five coconut breaded shrimp with a chipotle mayo dipping sauce.

Salads

Mixed Greens Salad \$5.25 SM / 8.25 LG
A mix of spring greens and romaine lettuce. Topped with carrots, radishes, tomatoes, and cucumbers. With a choice of Ranch, Blue Cheese, or our homemade orange mustard vinaigrette. Garnished with tortilla strips.

Caesar Salad \$5.25 SM / 8.25 LG
Tossed romaine lettuce, parmesan cheese, and our homemade Caesar dressing. Garnished with tortilla strips.

Add grilled chicken or shrimp to any salad
\$10.75 SM / 12.75 LG
With grilled salmon \$11.75 SM / 13.75 LG

Main Dishes

Tacos
Our tacos are served with rice, refried black beans, and garnished with pico de gallo and lettuce. Each order has three soft corn tortillas. Served with a side of salsa de chile arbol.

Grilled veggies	\$13.75
Shredded pork with chipotle chile, onions, and garnished with cilantro	\$14.75
Grilled chicken breast	\$15.75
Grilled sirloin steak	\$15.75
Grilled shrimp and mushrooms topped with guacamole	\$15.75

Burritos
Our burritos are served with rice, refried black beans, sour cream, and garnished with pico de gallo and lettuce. They are smothered with New Mexico green chile and melted jack cheese.

Grilled veggies	\$14.75
Grilled chicken breast	\$15.75
Grilled sirloin, mushrooms, and onions cooked in red wine	\$15.75

Chalupas
Two crispy corn tortilla bowls filled with refried black beans and your choice of the items below. They are topped with melted jack cheese, sour cream, guacamole, radishes, carrots, cucumbers, and a side of salsa de chile arbol.

Grilled veggies	\$14.75
Creamed chicken	\$14.75
Shredded pork with chipotle chile and onion	\$14.75

Fajitas
A sizzling platter of onions and bell peppers. Served with a side dish of pico de gallo, sour cream, jack cheese, and guacamole. With your choice of flour or corn tortillas.

Grilled veggies and tofu	\$17.75
Grilled chicken breast	\$18.75
Grilled sirloin steak	\$18.75
Grilled shrimp	\$19.75
Mixed (grilled chicken, shrimp, & sirloin steak)	\$21.75

Enchiladas

Our enchiladas are served flat with jack cheese and topped with New Mexico green chile. Served with rice, refry black beans, and sour cream. Garnished with lettuce and pico de gallo.

Jack Cheese only	\$12.75
Grilled veggies	\$13.75
Shredded chicken	\$13.75
Grilled shrimp with mushrooms and onions	\$15.75
Grilled steak with mushrooms and onions	\$15.75

House Specialties

Flautas \$14.75
Three fried chicken flautas stuffed with cheese, cilantro, and onions. Served with rice, refry black beans, sour cream, guacamole, and a side of arbol chile salsa.

Chimichangas \$14.75
Three fried chimichangas with creamed chicken. Served with rice, refry black beans, sour cream, and guacamole

Suiza Enchilada \$15.75
Two rolled creamed chicken enchiladas topped with a tomatillo sauce and feta cheese. Served with rice, refry black beans, and pico de gallo.

Mole Enchilada \$15.75
A flat enchilada stuffed with turkey, jack cheese, and topped with a traditional mole poblano sauce. Served with rice, refry black beans, and pico de gallo.

Beef Carnitas \$15.75
Grilled sirloin strips cooked with onions, bell peppers, mushrooms, and New Mexico green chile. Served with rice, refry black beans, and two flour tortillas.

Stuffed Chicken Breast aka "The Bomb" \$19.00
Our famous stuffed chicken breast is filled with jack cheese, poblano chiles, almonds, sundried tomatoes, and then topped with a mushroom chipotle chile cream sauce. Served with rice and whole black beans with sour cream.

Orange Tequila Shrimp \$19.00
Five sauté shrimp cooked in an orange tequila cream sauce. Served with rice, whole black beans with sour cream, and grilled veggies.

Grilled Salmon al Mojo de Ajo \$19.00
Grilled salmon topped with a chopped roasted garlic sauce, chipotle chile, parsley and lime. Served with rice, whole black beans with sour cream, grilled veggies, and pico de gallo.

Mucho Gusto Mexican Cuisine

To all our guests:

Thank you for joining us during our phase 1 re-opening. We are taking all the suggestions from the CDC and establishing sanitation schedules to keep our environment clean and safe. Our staff is screened daily to ensure they are healthy to perform their duties. We ask that you do your part as well. If you are feeling ill, please stay home. If you are NOT vaccinated please wear a mask.

We have seen the need to do small changes to our restaurant as follows:

-All condiments will be served upon request. To make things easier we will have personal packets.

-Due to limited seating we strongly encourage you to make reservations. The maximum party size for now is 8.

-The State of NM has requested we take all dine-in visiting patrons' contact info (telephone & email).

-Please alert server if you have food allergies

Thanks for your understanding -MGC

Wine List

Whites

House White- St. Lannes <i>Cotes de Gascogne, France</i>	7.50 gls/30btl
Foxglove <i>Chardonnay California</i>	8.50 gls/34 btl
Anselmi Giuseppe e Luigi <i>Pinot Grigio Friuli, Italy</i>	9.50 gls/38 btl

Reds

House Red- Albacea <i>Monastrell Jumilla, Spain</i>	7.50 gls/30 btl
Sierra Cantabria <i>Tempranillo Rioja, Spain</i>	8.50 gls/34 btl
Bridlewood <i>Pinot Noir, California</i>	9.50 gls/38 btl

House Drink Specialties

Agave Wine Margaritas	7.50
Sangria Roja	7.50

Beers

Mexican	5.50
Tacate Light	
Dos XX Lager	
Dos XX Amber	

Local

SF Brewing Pale Ale	
SF Brewing IPA	
SF Brewing Nut Brown	

Other

Estralla Gluten- Free <i>Spain</i>	
Heineken Zero- Non-Alcoholic	

Beverages

Soda-

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, & Root beer

Other-

Lemonade, Perrier, & Iced Tea

Hot-

Coffee (Regular & Decaf)

Hot Tea-

Mint, Green, English, Earl Grey, Chamomile.

Desserts

Flan de Almendras

Traditional Mexican flan with almond flavoring. Topped with caramel sauce.
7.50

Arroz con Leche

Warm rice pudding made with cinnamon, nutmeg, and raisins. Topped with a white chocolate sauce.
7.50

Pastel de Margarita

Margarita ice cream pie made with vanilla ice cream, fresh lime juice, and tequila. On an almond crust.
7.50

Pastel de Chocolate y Toffee

Chocolate ice cream pie with homemade toffee bits inside. On an Oreo cookie crust.
7.50