

## Appetizers

**Chips & Salsa** \$4.50  
Fresh tomatillo salsa and a roasted tomato arbol chile salsa. Served with chips.

**Guacamole & Chips** \$10.75  
Our homemade guacamole and chips.

**Salsas & Guacamole** \$12.75  
Our homemade salsas and guacamole with a basket of chips.

**Taquitos** \$14.25  
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           | \$11.75 |
| Grilled veggies  | \$13.75 |
| Shredded chicken | \$13.75 |
| Grilled shrimp   | \$14.75 |

**Queso Fundido** \$12.75  
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** \$5.50 SM / 8.50 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** \$5.50 SM / 8.50 LG  
Tossed romaine lettuce, parmesan cheese, and our homemade Caesar dressing. Garnished with tortilla strips.

Add grilled chicken or shrimp to any salad  
\$11.25 SM / 13.25 LG  
With grilled salmon \$12.25 SM / 14.25 LG

## Main Dishes

*\$2 Split Plate Charge/ Sub Salad or Grilled Veggies \$2*

### 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 \$14.25

Shredded pork with chipotle chile, onions, and garnished with cilantro \$15.25

Grilled chicken breast \$16.25

Grilled sirloin steak \$16.50

Grilled shrimp and mushrooms topped with guacamole \$16.50

### 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 \$15.25

Grilled chicken breast \$16.25

Grilled sirloin, mushrooms, and onions cooked in red wine \$16.50

### 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 \$15.25

Creamed chicken \$15.25

Shredded pork with chipotle chile and onion \$15.25

### 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 \$18.50

Grilled chicken breast \$19.25

Grilled sirloin steak \$19.25

Grilled shrimp \$20.25

Mixed (grilled chicken, shrimp, & sirloin steak) \$22.25

## 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 \$13.25

Grilled veggies \$14.25

Shredded chicken \$14.25

Grilled shrimp with mushrooms and onions \$16.50

Grilled steak with mushrooms and onions \$16.50

## House Specialties

**Flautas** \$15.25

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** \$15.25

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

**Suiza Enchilada** \$16.25

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** \$16.25

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** \$16.50

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"** \$19.50

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** \$19.50

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** \$19.50

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.

| <u>Wine List</u>                   |                 | Soda-                               | \$3.00 | <u>Sides</u>                    |
|------------------------------------|-----------------|-------------------------------------|--------|---------------------------------|
| <u>White</u>                       |                 |                                     |        |                                 |
| House White- St. Lannes            |                 | Pepsi, Diet Pepsi, Sierra Mist, Dr. |        | Rice                            |
| <i>Cotes de Gascogne, France</i>   | 7.75 gls/31btl  | Pepper, & Root beer                 |        | \$3.00                          |
| Foxglove                           |                 |                                     |        | Refry Back Beans                |
| <i>Chardonnay California</i>       | 8.75 gls/35 btl |                                     |        | \$3.00                          |
| Anselmi Giuseppe e Luigi           |                 | Other-                              | \$3.00 | Whole Black Beans               |
| <i>Pinot Grigio Friuli, Italy</i>  | 9.75 gls/39 btl | Lemonade, Perrier, & Iced Tea       |        | \$3.00                          |
|                                    |                 | Coffee (Regular & Decaf)            |        | Guacamole Large                 |
|                                    |                 |                                     |        | \$8.00                          |
|                                    |                 |                                     |        | Guacamole Small                 |
| <u>Reds</u>                        |                 | Hot Tea-                            |        | \$4.00                          |
| House Red- Albacea                 |                 | Mint, Green, English, Earl Grey,    |        |                                 |
| <i>Monastrell Jumilla, Spain</i>   | 7.75 gls/31 btl | Chamomile.                          |        | Pico de Gallo Large             |
| Sierra Cantabria                   |                 |                                     |        | \$2.50                          |
| <i>Tempranillo Rioja, Spain</i>    | 8.75 gls/35 btl |                                     |        | Pico de Gallo Small             |
| Bridlewood                         |                 |                                     |        | \$1.25                          |
| <i>Pinot Noir, California</i>      | 9.75 gls/39 btl |                                     |        | Sour Cream Large                |
|                                    |                 |                                     |        | \$3.00                          |
|                                    |                 |                                     |        | Sour Cream Small                |
| <u>House Drink Specialties</u>     |                 |                                     |        | \$1.50                          |
| Agave Wine Margaritas              | \$8.00          |                                     |        |                                 |
| Sangria Roja                       | \$8.00          |                                     |        | Jack Cheese Large               |
|                                    |                 |                                     |        | \$3.00                          |
| <u>Beers</u>                       | \$5.50          |                                     |        | Jack Cheese Small               |
| Mexican                            |                 |                                     |        | \$1.50                          |
| Tacate Light                       |                 |                                     |        |                                 |
| Dos XX Lager                       |                 |                                     |        | Tortillas- Corn/ Flour/ Mix (3) |
| Dos XX Amber                       |                 |                                     |        | \$1.50                          |
| Local                              |                 |                                     |        | Chips                           |
| SF Brewing Pale Ale                |                 |                                     |        | \$3.00                          |
| SF Brewing IPA                     |                 |                                     |        |                                 |
| SF Brewing Nut Brown               |                 |                                     |        | Salsa- Tomatillo or Arbol       |
| Other                              |                 |                                     |        | \$2.50                          |
| Estralla Gluten- Free <i>Spain</i> |                 |                                     |        |                                 |
| Heineken Zero- Non-Alcoholic       |                 |                                     |        | NM Chile                        |
|                                    |                 |                                     |        | \$2.50                          |
|                                    |                 |                                     |        | Suiza Sauce                     |
|                                    |                 |                                     |        | \$3.00                          |
|                                    |                 |                                     |        | Mole Sauce                      |
|                                    |                 |                                     |        | \$3.00                          |
|                                    |                 |                                     |        | Chipotle Cream Sauce            |
|                                    |                 |                                     |        | \$3.50                          |
|                                    |                 |                                     |        | Grilled Veggies                 |
|                                    |                 |                                     |        | \$6.00                          |
|                                    |                 |                                     |        | Extra Fajita Setup              |
|                                    |                 |                                     |        | \$6.00                          |

DessertsFlan de Almendras

Traditional Mexican flan with almond flavoring.  
Topped with caramel sauce.  
8.00

Arroz con Leche

Warm rice pudding made with cinnamon, nutmeg, and raisins. Topped with a white chocolate sauce.  
8.00

Pastel de Margarita

Margarita ice cream pie made with vanilla ice cream, fresh lime juice, and tequila.  
On an almond crust.  
8.00

Pastel de Chocolate y Toffee

Chocolate ice cream pie with homemade toffee bits inside.  
On an Oreo cookie crust.  
8.00