

AMERICANO

PIE • BAR

Starters

CLASSIC GUACAMOLE

Avocado - Onion - Jalapeño -
Tomato - Cilantro / \$11

YUCATECO GUCAMOLE

Avocado - Mango - Habanero Chili -
Bell Pepper - Tomato - Cilantro / \$11

MEXICAN STREET CORN

Grilled Corn - Chipotle -
Cotija Cheese - Lime / \$8

MUSHROOM QUESO

FUNDIDO

Cremini Mushroom -
Oaxaca & Chihuahua Cheese Fondu
Served with Homemade Chips / \$11

Classics

NACHOS CALLEJEROS

Jalapeño Cheese Sauce - Black
Bean Corn Salsa - Pickled Onion - Fresno
Chiles - Cilantro Crema - Cojita Cheese / \$11

CHICKEN \$6 - SHRIMP (4) OR STEAK \$8

CLASSIC QUESADILLA

Corn Tortilla - Queso - Chihuahua Cheese -
Oaxaca Cheese - Rajas De Chile Poplano -
Fire Roasted Poblano Sauce / \$10

CHICKEN \$6 - SHRIMP (4) OR STEAK \$8

SURF & TURF QUESADILLA

Corn Tortilla - Queso - Oaxaca Cheese -
Chihuahua Cheese - Avocado - Lobster - Steak
- Pineapple Salsa / \$18

Salads & Tacos

TACO SALAD

Crispy Tortilla Bowl - Avocado - Black Beans -
Corn - Tomato - Cucumber - Chili Lime
Vinaigrette / \$11

CHICKEN \$6 - SHRIMP (4) \$8

LOBSTER TACO

Grilled Lobster - Corn - Queso Fresco -
Raddish - Lettuce - Chipotle Aoli / \$13

CHICKEN TACO

Salsa - Pickled Onion - Cilantro - Queso Fresco
- Lettuce - Chipotle Aoli / \$10

SKIRT STEAK TACO

Pepper & Onion Slaw - Jack & Cheddar Cheese Blend -
Guacamole - Jalapeño Avocado Aoli / \$12

SHRIMP TACO

Grilled Pineapple - Queso Fresco - Red
Cabbage - Chipotle Aoli / \$12

*SEARED TUNA TOSTADAS

Lettuce - Avocado Crema - Grilled Pineapple / \$15



\$6 Margaritas

CLASSIC MARGARITA

JALAPENO CUCUMBER MARGARITA

CHIPOTLE MARGARITA

MANGO MARGARITA

\$4 Tap Beers