



PARA LA MESA

- GF SALSAS TRIO // 5**
traditional, raw tomatillo, martajada
- GF ROASTED GUACAMOLE // 8**
fresh avocado, roasted poblano, caramelized onion, cotija cheese. choice of tortilla chips or vegetables
- GF QUESO FUNDIDO // 9**
served with warm corn tortillas & chips
three cheese blend, caramelized onion & poblano
add portabella mushroom or house-made chorizo \$1
- JALAPEÑO CRABCAKES // 12**
jumbo lump crab, fresh jalapeño, cilantro, panko, carrot purée, beet crema, mango relish
- GF CHICKEN NACHOS // 11**
grilled chicken, queso, borracho beans, tomato, corn relish, fresh jalapeño, crema, cotija cheese
- GF PORK BELLY NACHOS // 12**
pork belly, queso, beans, caramelized onion & poblano, beet crema, cotija cheese, bacon, sunny side egg

GOURMET QUESADILLAS

- STEAK & GORGONZOLA // 13**
grilled steak, jack & bleu cheeses, caramelized onion & poblano, crema, avocado-tomatillo salsa
- LOBSTER & CRAB // 14**
lobster, jumbo lump crab, jack cheese, roasted corn, crema, guacamole
- PORTABELLA & GOAT CHEESE // 12**
portabella, goat & jack cheeses, caramelized onion & poblano, wilted spinach, crema, guacamole

- ZOCALO ROLL // 10**
fried flour tortilla, chicken, roasted corn, black beans jack cheese, oaxacan bbq sauce, crema
- GF BACON-WRAPPED JALAPEÑO POPPERS // 9**
cilantro-jack filled jalapeño, bacon, oaxacan bbq sauce

GF SOUP & SALAD

- STEAK SALAD // 15**
grilled marinated steak, arugula, almonds, bleu cheese, dried cranberry, jicama, spicy balsamic vinaigrette
- CABO SALAD // 14**
grilled chicken, guacamole, bacon, corn, tomato, beans, cotija cheese, tortilla strips, boiled egg, avocado ranch

- CHICKEN TORTILLA SOUP // 5 / 8**
grilled chicken, roasted corn, spicy tomato broth, avocado, crema, cotija cheese
- SEAFOOD CALDO // 14**
gulf shrimp, scallops, jumbo lump crab, winter squash, red chili broth, masa dumplings, chicharrón

TACOS

3 TACOS SERVED WITH RED CHILE RICE & BORRACHO BEANS FLOUR OR CORN TORTILLAS GF CORN TORTILLAS ARE 100% GLUTEN FREE

- SAN DIEGO STYLE FISH // 15**
pacífico-battered white fish, habanero aioli, cabbage avocado, jalapeño, cotija cheese
- GF PORK CARNITAS // 13**
braised pork, mango relish, pickled red onion, spinach, tomatillo salsa, cotija cheese
- GF MAHI BAJA // 15**
7 pepper mahi, cabbage, pico, avocado-tomatillo salsa, cotija cheese

- GF CARNE ASADA // 14**
grilled marinated steak, arugula, pico, avocado-tomatillo salsa, cotija cheese
- GF HONGOS // 13**
portabella mushrooms, red chile salsa, arugula, roasted corn relish, goat cheese, crema
- TACO SAMPLER // 14**
san diego fish, pork carnitas, carne asada tacos
no substitutions please

ESPECIALES

ADD DINNER SALAD OR CUP OF TORTILLA SOUP \$4

- EMPANADAS // 14**
slow-roasted pork, spinach, carrot & jack filled pastries, poblano cream, arugula salad
- LOBSTER MAC & CHEESE // 21**
lobster, chorizo, mornay, pepper jack cheese, corn relish, panko
- GF CHILEAN SEA BASS // 26**
plancha-grilled sea bass, jalapeño grits, roasted vegetables, chimichuri, arugula
- CHILE RELLENO // 14**
tempura poblano, jack cheese, roasted corn, tomato guisado, crema, rice & beans

- GF RED CHILE SCALLOPS // 23**
u-10 diver scallops, ancho chile dredge, chorizo, corn relish, spinach, carrot purée, jalapeño grits
- GF POLLO & POBLANO // 18**
pan seared airline chicken breasts, potatoes norteña, seasonal vegetables, poblano cream
- GF COFFEE CRUSTED FILET // 28**
8 oz filet, potatoes norteña, grilled asparagus, chimichurri compound butter
- PORK BELLY CHIMICHANGA // 15**
pork belly, bacon, cotija cheese, pico, salsa verde, pickled red onion, mexican mac and cheese

GF ENCHILADAS

3 FRESH ROLLED CORN TORTILLAS

RED CHILE RICE & BLACK BEAN PURÉE

- SEAFOOD // 17**
shrimp, jumbo lump crab, scallops, jack cheese, poblano rajas, corn relish, garlic cream sauce, grilled asparagus
- CHEESE & CHILE // 13**
caramelized onion, poblano, jack cheese, mornay, cotija cheese, pico de gallo, grilled asparagus,

- CHICKEN DIVORCIADAS // 14**
marinated chicken, red chile and poblano salsas, poblano rajas, jack cheese, crema, terrorized carrots
- MEXICO CITY TRIO* // 16**
beef & chorizo mole, chicken divorciadas, carnitas enchiladas, fried egg

FAJITA PLATTERS

marinated & grilled with caramelized onions & poblano served with warm flour tortillas, guacamole, sour cream, jack cheese & pico de gallo

- PORTABELLA & VEGETABLE // 14**
- CHICKEN // 15 STEAK // 17 SHRIMP // 18**
- FAJITAS TRÉS (CHICKEN, STEAK, SHRIMP) // 17**

SHAREABLE SIDES // 5

- terrorized carrots grilled asparagus
- seasonal vegetables mexican mac & cheese - \$6
- jalapeño grits red chile rice & borracho beans

potatoes norteña
(creamy, cheesy, crispy goodness)

3.00 split charge | * indicates that food may be under cooked or raw consuming may increase chance for food borne illness

