

RED MESA BREAKFAST MENU

Red Mesa

4912 4th Street North
Saint Petersburg, Florida 33703

727 527 8728

www.redmesarestaurant.com

**Breakfast served
Sunday 9:00 to 2:00**

HUEVOS MEXICANOS

Huevos Rancheros 6.5 - Two fried eggs on a crisp corn tortilla over a pool of black bean chipotle sauce. Topped with salsa ranchera, queso fresco and french cilantro with chipotle chile tomato salsa.

Divorciados 6.5 - Two fried eggs topped with "separate" sauces, salsa roja and chile verde with potato chorizo hash, chipotle chile cactus salsa and flour tortillas.

Chilaquiles Roja (*chee-lah-KEE-lehs*) 6.5 - Two fried eggs with a side of chilaquiles, crisp corn tortillas with poblano peppers and onions sauteed together in mild salsa roja topped with queso fresco, cilantro-onion and crema.

Migas 6.5 - Three eggs scrambled with crisp corn tortilla strips, sauteed strips of poblano peppers and onions topped with cheddar-jack cheese. Served with refried beans and chipotle chile tomato salsa.

Huevos con Chorizo 6.75 - Three eggs scrambled with chorizo sausage served with refried beans, chipotle tomato salsa, fresh avocado and warm flour tortillas.

BREAKFAST BURRITOS

Three scrambled eggs, monterey jack and cheddar cheese, salsa fresca and your choice of one of the following.

Grilled Steak 5.25 - Grilled skirt steak and pico de gallo.

Mexicana 5 - Fresh tomatoes, onions, jalapenos and cilantro.

Bacon 5 - Hickory smoked bacon and chipotle tomato salsa.

Papa Y Chorizo 5 - Fried potatoes, chorizo sausage, sauteed strips of poblano peppers and onions and salsa roja.

Avocado 5 - Fresh avocado, pico de gallo, chile verde, and queso fresco.

No substitutions please.

TRADITIONAL AMERICAN

Eggs Benedict 7.5 - Toasted english muffin with Canadian bacon and two poached eggs topped with hollandaise sauce.

Chef's Breakfast 12 - 6 oz. Sirloin steak grilled to your taste. Served with two fried eggs, black bean sauce, chorizo potato hash, chipotle chile cactus salsa and warm flour tortillas.

Maggie's Special 7 - Two buttermilk pancakes, two eggs any style, three pieces of bacon or two sausage links.

Pancakes 6 - Three buttermilk pancakes with maple syrup and fresh fruit garnish.

OMELETS

Includes your choice of chorizo potato hash or refried beans and one of the following fillings.

Shrimp Fundido 7 - Gulf shrimp, sun-dried tomatoes, garlic and oregano with monterey jack and feta cheese.

Mediterranean 7 - Sun-dried tomatoes, baby spinach leaves, oregano, garlic and feta cheese.

Campesino 7 - Hickory smoked bacon, portobello mushrooms, sauteed strips of mild poblano peppers and onion with monterey jack cheese and cheddar cheese.

ENSALADAS

Red Mesa Salad 7 - Baby field greens in tomato cilantro vinaigrette with roma tomatoes, red onions, gorgonzola cheese and corn strips.

Spinach Salad 6 - Baby spinach in hibiscus vinaigrette with candied pecans, mandarin orange segments and red onion.

Pastor Salad 7.5 - Baby field greens in tomato-cilantro vinaigrette with tomatoes, capers, red onion, romano cheese and corn strips.

Sedona Salad 7.5 - Romaine greens in house caesar dressing, with tomatoes, romano cheese, roasted red pepper and corn strips.

Trail Salad 8 - Baby field greens in balsamic vinaigrette with jicama, carrots, raisins, red onion, pumpkin seeds, strawberries and feta cheese.

Add to the above salads:

Grilled Chicken Breast 4
Skewer of Grilled Shrimp 5
Grilled Sirloin Steak 6
Fried Crab Cakes 6
Grilled Salmon 5
Fried Goat Cheese 4

RED MESA BREAKFAST MENU

Frutas Tropicales large 7 small 4 - Seasonal fresh tropical fruits drizzled with honey and a squeeze of lime.

ENSALADAS DE LA CASA

Ensalada de Pato 13 - Farm raised duck breast, pan seared medium-rare. Served with mixed baby greens in red hibiscus vinaigrette topped with pine nuts, dried cherries, sliced red onion and crumbled goat cheese. No substitutions.

Ginger Crusted Salmon Salad 12 - With baby field greens tossed in honey chipotle vinaigrette, tomatoes, rajas de poblano chile and onion, queso fresco, toasted sesame seeds and soy-orange coulis.

No substitutions

QUESADILLAS

Mesquite Grilled Chicken 9 - Gouda and chihuahua cheese, sauteed strips of poblano peppers and onions. Served with honey chipotle vinaigrette and black bean corn salsa.

Portobello Mushroom and Spinach 9 - Jack cheese, balsamic vinaigrette and pico de gallo.

PLATOS DE CASA

Tamale Combinado 7 - One red chile pork tamale with your choice of one chicken or cheese enchilada topped with salsa roja, queso fresco, cilantro-onion crema. Served with refried beans.

Tostada Combinado 6 - Two crisp corn tortillas one topped with refried beans, shredded chicken, lettuce, pico de gallo and queso fresco. One topped with fresh guacamole, lettuce, pico de gallo and queso fresco.

Enchiladas de Queso 7 - Two monterey jack cheese enchiladas topped with salsa roja, queso fresco, cilantro-onion and crema. Served with refried beans.

Enchiladas de Pollo 7 - Two chicken enchiladas one topped with salsa roja and the other with salsa verde, both finished with queso fresco, cilantro-onion and crema. Served with refried beans.

Combinado Trio 8 - One pork tamale, one chicken tostada and one chicken or cheese enchilada. Served with refried beans.

BURRITOS AND WRAPS

Shredded Beef or Chicken Burrito Del Rey 7 - Your choice of shredded beef or chicken rolled in a large flour tortilla with sauteed

strips of poblano peppers and onions. Topped with salsa roja, queso fresco, cilantro-onion and crema. Served with refried beans.

Pork Verde Burrito 8 - Lean chunks of tender pork with sauteed strips of poblano peppers and onions in a large flour tortilla topped with salsa verde, queso fresco, cilantro onion and crema. Served with refried beans.

Mediterranean Wrap 8 - Large chipotle tortilla filled with fresh spinach, feta cheese, roasted red pepper, red onion, fried carrots, capers and toasted pumpkin seeds with balsamic vinaigrette.

SIDES

Cuban toast 1

English muffin 1

Corn or flour tortillas 1

One fried or scrambled egg 1.5

Refried beans 2

Three slices of bacon 2

Two sausage links 2

Chilaquiles 2.25

One pork tamale 3

One enchilada 3

Chips and salsa 3

BEVERAGES

Juice 2 Orange, cranberry, pink lemonade or V-8.

Sparkling Cranberry 2.25 - Cranberry juice, club soda and fresh lime.

Tea 2 - Iced or hot black tea or red raspberry iced tea

Columbian coffee 2

Hot Mexican Chocolate 2.5 - With whipped cream.

Milk or Chocolate Milk 2

Soda 2

KIDS

Choose from one of the following:

Pancakes 4 - Two buttermilk pancakes and two slices of hickory smoked bacon.

Scrambled Egg 4 - One scrambled egg with two pieces of smoked bacon or two sausage links.

Breakfast Burrito 4 - Scrambled egg burrito with cheddar jack cheese.

Age 10 and younger please

RED MESA LUNCH MENU

Red Mesa
4912 4th Street North
Saint Petersburg, Florida 33703
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Lunch served
Monday-Saturday 11:00 to 4:00

SOPA

Tortilla Soup 7 - Chicken broth, shredded chicken and carrot-onion sofrito topped with avocado, queso fresco and crisp corn strips.

Black Bean Soup cup 3.5 bowl 4.5 - Cilantro-onion and crema.

Frijoles Charros cup 4 bowl 6 - Pinto bean soup with chorizo sausage, onion, smoked bacon, jalapeno and cilantro.

ANTOJITO ESPECIALES

Ceviche Market Price - Ask your server for today's fresh selection.

Crab Cakes 8.5 - Fried, served with habanero aioli and pineapple salsa.

Huarache de Pibil 7 - Achiote marinated pulled pork on a crisp masa huarache topped with queso fresco and red onion escabeche.

Shrimp Fundido 7.5 - Shrimp, sun-dried tomato, feta and jack cheese fondue with flour tortillas.

Guacamole 8.5 - Fresh avocado, tomato, onion, jalapeno and cilantro. Served with tortillas.

Calamari Frito 7.5 - Fried calamari with habanero and chipotle chile aioli.

Wild Mushroom Fundido 9 - Chihuahua cheese fondue with wild mushrooms and tortillas.

Southwest Tuna Sashimi 11 - Seared in southwest seasonings, served rare with soy-orange coulis, wasabi aioli and chipotle tomato salsa.

Shredded Beef Taquitos 6.5 - Fried tacos with guacamole, black bean chipotle sauce, queso fresco, cilantro onion and crema.

Chorizo Fundido 9 - Chihuahua cheese fondue with chorizo sausage, poblano chile, onion and tortillas.

Fried Oysters Chipotle 8 - Fried oysters topped with spicy chipotle chile butter sauce and queso fresco.

QUESADILLAS

Mesquite Chicken Quesadilla 9.5 - Grilled chicken, chihuahua and gouda cheese, poblano chile and onion with honey chipotle vinaigrette and black bean corn salsa.

Wild Mushroom Quesadilla 9.5 - Grilled mushrooms with feta cheese, fresh spinach, sun-dried tomatoes and balsamic vinaigrette.

WRAPS

Grilled Chicken Club Wrap 8.5 - Grilled breast of chicken, hickory smoked bacon, pico de gallo and romaine lettuce with chipotle aioli.

Mediterranean Wrap 8.5 - Fresh spinach, feta cheese, roasted red peppers, red onions, fried carrots, capers, pumpkin seeds with balsamic vinaigrette.

California Tuna Wrap 10.5 - Southwest seasoned seared tuna, baby greens, cucumber, jicama, carrot and fresh avocado with soy-orange red chile mojito.

COMBINADOS

Favorito 8.5 - Crisp shredded beef or chicken taco, chicken or cheese enchilada with salsa roja, queso fresco, cilantro onion and crema with black beans and rice.

Norteno 10 - Steak empanada with chile morita sauce and queso fresco, shredded beef taquito with guacamole and black bean sauce, and one crisp shredded beef or chicken taco. Served with congrí.

Chuy 10 - One pork tamale with salsa roja, queso fresco and cilantro-onion, a black bean tostada, beef or chicken with lettuce, pico de gallo and cheese, and a chicken or cheese enchilada with salsa roja, queso fresco, cilantro-onion, and crema. Served with congrí.

ENSALADAS DE LA CASA

Blackened Chicken Taco Salad 12 - Crisp tortilla bowl filled with romaine lettuce, black bean corn salsa, fresh avocado, queso fresco and blackened chicken breast in chipotle caesar dressing. No substitutions.

Enslada de Pato 13 - Farm raised duck breast, pan seared medium-rare. Served with mixed baby greens in red hibiscus vinaigrette topped with pine nuts, dried cherries, sliced red onion and crumbled goat cheese. No substitutions.

Ginger Crusted Salmon Salad 12 - With baby field greens tossed in honey chipotle vinaigrette, tomatoes, rajas de poblano chile and onion, queso fresco, toasted sesame seeds and soy-orange coulis. No substitutions.

Chimayo Grilled Sea Scallops 16 - With baby arugula, roasted red pepper, hearts of palm, pine nuts, tomatoes, carrots and red onion in a light mustard vinaigrette. No substitutions.

Please note: 1 dollar charge for each extra sauce or ingredient.

RED MESA LUNCH MENU

ENSALADAS

Red Mesa Salad 7.5 - Baby field greens in tomato-cilantro vinaigrette with tomatoes, red onion, gorgonzola cheese and corn strips.

Spinach Salad 6 - Baby spinach in hibiscus vinaigrette with candied pecans, mandarin orange segments and red onion.

Pastor Salad 7.5 - Baby field greens in tomato-cilantro vinaigrette with tomatoes, capers, red onion, romano cheese and corn strips.

Sedona Salad 7.5 - Romaine greens in house caesar dressing, with tomatoes, romano cheese, roasted red pepper and corn strips.

Trail Salad 8 - Baby field greens in balsamic vinaigrette with jicama, carrots, raisins, red onion, pumpkin seeds, strawberries and feta cheese.

Add to the above salads

Grilled Chicken Breast - 4

Skewer of Grilled Shrimp 5

Grilled Sirloin Steak 6

Fried Crab Cakes 6

Grilled Salmon 5

Fried Goat Cheese 4

PLATOS MEXICANOS

served with black beans and rice

Burrito Del Rey 9.5 - Your choice of shredded beef or chicken with jack cheese, poblano chile and onion. Topped with salsa roja, queso fresco, cilantro-onion and crema.

Shrimp Chipotle 9.5 - Gulf shrimp sauteed in chipotle butter on a crisp tostada topped with queso fresco. Served with chipotle chile cactus salsa.

Cheese Enchiladas 9 - Filled with monterey jack cheese topped with mild salsa roja, queso fresco, cilantro-onion and crema.

Pork Verde 8.5 - Lean chunks of roast pork in chile verde sauce made with oven roasted tomatillos, poblano chilies, onions, garlic and cilantro. Tortillas on request.

Flautas de Pollo 10 - Large corn tortillas stuffed with shredded chicken, fried crisp. Topped with spicy morita chile sauce, queso fresco and crema.

Filet Mignon Burrito 10 - Chipotle tortilla with medium rare tips of filet mignon, jack cheese, poblano chile, red pepper, diced tomatoes and onion. Served as is, no exceptions.

Chicken Enchiladas 9 - Shredded breast of chicken, one enchilada with salsa roja, one with salsa verde, both topped with queso fresco, cilantro-onion and crema.

Chile Relleno Combinado 13 - One relleno with cheese or piccadillo, one enchilada with cheese or chicken, your choice of salsa roja or verde with queso fresco, cilantro-onion and crema.

ESPECIALES DE LA CASA

Carne Asada Tacos 10 - Grilled steak and chorizo in corn tortillas topped with spicy morita chile sauce and cilantro onion. Served with congri and chimmichurri.

Ancho Chile Rub Grouper 11 - Fresh grouper broiled in mild ancho chile rub, topped with sun-dried tomato butter. Served on a pool of salsa verde with cilantro rice, habanero aioli and fresh seasonal vegetables.

Tacos de Camarones 10 - Grilled shrimp, lime infused coleslaw and chipotle aioli in flour tortillas with congri and chimmichurri.

Three Stuffed Shrimp 11 - Large gulf shrimp stuffed with 3 cheese cilantro pesto, fried crisp. Topped with spicy chipotle cream sauce and served with rice and fresh vegetables.

Shrimp Mojo De Ajo 9.5 Mojo marinated grilled breast of chicken topped with spicy chipotle cream sauce, served with cilantro rice and fresh seasonal vegetables.

Filete con Fideo Pasta 11 - Filet tips with Mexican fideo pasta in spicy chipotle cream sauce with peas, onions and poblano peppers topped with queso fresco.

Chicken Fernandez 9.5 - Mojo marinated grilled breast of chicken topped with spicy chipotle cream sauce, served with cilantro rice and fresh seasonal vegetables.

Ginger Salmon 9.5 - Broiled ginger crusted filet of salmon. Served with rice, soy-orange coulis and fresh seasonal vegetables.

Palomilla 11 - 8 oz. Grilled Cuban style shoulder steak topped with poblano chile and onion. Served with french fries and sweet plantains.

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Dinner served

Monday-Thursday 4:00 to 9:30

Friday-Saturday 4:00 to 10:30

Sunday 2:00 to 9:00

ANTOJITO ESPECIALES

Frijoles Charros cup 4 bowl 6 - Pinto bean soup with chorizo sausage, onion, smoked bacon, jalapeno and cilantro.

Tortilla Soup 7 - Chicken broth, shredded chicken and carrot-onion sofrito topped with avocado, queso fresco and crisp corn strips.

Black Bean Soup cup 3.5 bowl 4.5 - Cilantro-onion and crema.

Wild Mushroom Fundido 9 - Chihuahua cheese fondue with wild mushrooms and tortillas.

Wild Mushroom Quesadilla 9.5 - Grilled mushrooms with feta and jack cheese, fresh spinach, sundried tomatoes and balsamic vinaigrette.

Shredded Beef Taquitos 6.5 - Fried tacos with guacamole, black bean chipotle sauce, queso fresco, cilantro onion and crema.

Flautas de Pollo 7 - Large corn tortillas stuffed with chicken, fried crisco. Topped with spicy chile morita sauce, queso fresco and crema.

Chicken Quesadilla 9.5 - With chihuahua and gouda cheese, poblano chile and onion with honey chipotle vinaigrette and blaék bean-corn salsa. lime infused cabbage slaw and chipotle aioli in flour tortillas.

Asada Tacos 8 - Grilled steak and chorizo, spicy chile morita sauce and cilantro-onion in corn tortillas.

Chorizo Fundido 9 - Chihuahua cheese fondue with chorizo sausage, poblano chile, onion and tortillas.

Huarache de Pibil 7 - Achiote marinated pulled pork on a crisp masa huarache topped with queso fresco and red onion escabeche.

Guacamole 8.5 - Fresh avocado, tomato, onion, jalapeno and cilantro. Served with tortillas.

RED MESA DINNER MENU

Antojito Platter 16 - Chicken flauta, sirloin empanada, beef taquito and a huarache de pibil.

ANTOJITO DE MARISCOS

Shrimp Tacos 8 - Grilled shrimp, lime infused cabbage slaw and chipotle aioli in flour tortillas.

Shrimp Fundido 7.5 - Shrimp, sundried tomato, feta and jack cheese fondue with flour tortillas.

Calamari al Mojo 8.5 - Sauteed calamari, chile arbol, garlic, tomato and tequila lime butter, with cuban toast.

Calamari Frito 7.5 - Fried calamari with habanero and chipotle chile aioli.

Southwest Tuna Sashimi 11 - Seared in southwest seasonings, served rare with soy-orange coulis, wasabi aioli and chipotle tomato salsa.

Callos ala Plancha 13 - Grilled sea scallops with fried plantains, roasted red pepper orange sauce and balsamic vinegar reduction.

Fried Oysters Chipotle 8 - Fried oysters topped with spicy chipotle chile butter sauce and queso fresco.

Crab Cakes 8.5 - Fried, served with habanero aioli and pineapple salsa.

Ceviche Market Price - Ask your server for today's special.

ENSALADAS DE LA CASA

(no substitutions)

Ensalada de Pato 13 - Farm raised duck breast, pan seared medium-rare. Served with mixed baby greens in red hibiscus vinaigrette topped with pine nuts, dried cherries, sliced red onion, and crumbled goat cheese.

Ginger Crusted Salmon Salad 12 - With baby field greens tossed in honey chipotle vinaigrette, tomatoes, rajas de poblano chile and onion, queso fresco, toasted sesame seeds and soy-orange coulis.

Chimayo Grilled Sea Scallops 16 - With baby arugula, roasted red pepper, hearts of palm, pine nuts, tomatoes, carrots and red onion in a light mustard vinaigrette.

ENSALADAS

Red Mesa Salad 7.5 - Baby field greens in tomato-cilantro vinaigrette with tomatoes, red onion, gorgonzola cheese and corn strips.

Pastor Salad 7.5 - Baby field greens in tomato-cilantro vinaigrette with tomatoes, capers, red onion, romano cheese and corn strips.

Spinach Salad 6 - Baby spinach in hibiscus vinaigrette with candied pecans, mandarin orange segments and red onion.

Trail Salad 8 - Baby field greens in balsamic vinaigrette with jicama, carrots, raisins, red onion, pumpkin seeds, strawberries and feta cheese.

Sedona Caesar 7.5 - Romaine greens in house caesar dressing, with tomatoes, romano cheese, roasted red pepper and corn strips.

Add to the above salads only

Grilled Chicken Breast 4

Skewer of Grilled Shrimp 5

Grilled Sirloin Steak 6

Fried Crab Cakes 6

Grilled Salmon 5

Fried Goat Cheese 4

POLLO

Sante Fe Stuffed Chicken 15 - Oven roasted breast of chicken stuffed with fresh spinach, sun-dried tomato and gouda cheese. Served on a bed of portobello mushroom cream sauce with fresh pico de gallo, tequila braised field greens and cilantro rice.

Chicken Fernandez 13 - Mojo marinated grilled breast of chicken topped with spicy chipotle cream sauce, served with cilantro rice and fresh seasonal vegetables.

MARISCOS Y PESCADOS

Shrimp & Sea Scallop Fideo 21 - Gulf shrimp, sea scallops, chorizo sausage, poblano chile, onion, pea s and fideo pasta in spicy morita chile sauce topped with queso fresco.

Chipotle Shrimp 17 - Gulf shrimp sauteed in spicy chipotle chile butter topped with queso fresco and cilantro, with black beans, rice, chipotle chile cactus salsa.

Stuffed Shrimp 18 - Fried shrimp stuffed with three cheese cilantro pesto topped with spicy chipotle cream sauce with rice and fresh seasonal vegetables.

RED MESA DINNER MENU

Shrimp Al Mojo De Ajo 17 - Gulf shrimp sautéed with garlic, tomato, parsley, chile arbol, served with rice and fresh seasonal vegetables.

Crab and Shrimp Stuffed Red Snapper 21 - With mild poblano cream sauce, congri with chimmichurri and fresh seasonal vegetables.

Chilean Sea Bass 23 - Citrus marinated, oven roasted and served over wild mushroom seafood broth with poblano chile, onion and fried yuca.

Southwest Grilled Grouper 21 - Over mild chile verde sauce with sundried tomato garlic butter, habanero aioli, tequila braised field greens, pico de gallo and rice.

Grouper Al Mojo De Ajo 21 - Fresh grouper sautéed with garlic, tomato, parsley, chile arbol, served with rice and fresh seasonal vegetables.

Cedar Roasted Salmon 17 - Topped with spicy chipotle chile aioli and fried tobacco onions, with rice and seasonal vegetables.

Ginger Crusted Salmon 17 - With soy-orange coulis, chipotle chile mashed potatoes and fresh seasonal vegetables.

Southwest Tuna 22 - Ahi tuna grilled in a mild southwest rub, pan seared medium-rare with fried sweet plantains, chipotle tomato salsa and soy orange red chile mojito.

Sesame Crusted Tuna 22 - Pan sea red medium-rare, with black bean sauce, soy-orange coulis, wasabi aioli, chipotle chile mashed potatoes and pico de gallo.

ENCHILADAS

Duck Enchiladas 15 - Roast duck, red onions and peppers with raspberry chipotle sauce and queso fresco, tequila braised field greens, rice and pineapple salsa.

Crab & Shrimp Enchiladas 15 - Blue crab meat and gulf shrimp with poblano cream sauce and queso fresco, black bean congri and fresh seasonal vegetables.

Cheese Enchiladas 13.5 - Monterey jack and chihuahua cheese with salsa roja, queso fresco, cilantro-onion and crema with black beans and rice.

Chicken Enchiladas 13.5 - Shredded breast of chicken, one enchilada with salsa roja, one with salsa verde, both topped with queso fresco, cilantro-onion and crema.

Enchilada Trio 17 - Duck enchilada with raspberry chipotle cream sauce, chicken enchilada with salsa roja, crab & shrimp enchilada with poblano cream sauce. Served with black bean congri with chimmichurri. Substitutions add 3.

CARNE

New York Asada 23 - Grilled New York strip steak with spicy chile morita sauce, frijoles charros, rice, encurtido, guacamole and corn tortillas.

Gorgonzola Stuffed Filet 24 - With salsa roja, poblano chile and onion, tequila braised field greens and chipotle chile mashed potatoes.

Tres Medallones de Filet 26 - Three grilled medallions of filet mignon with three different sauces, chipotle cream, chile morita and chipotle tomatillo with fried yukon gold potatoes.

Filet Mignon Chimmichurri 16 - Grilled skewers of filet mignon with chimmichurri sauce, fried yuca and sweet plantains.

Pork Tenderloin Coloradito 19 - Grilled medallions in mole rojo with mexican chocolate, charro beans, rice, fried plantains, fresh avocado and corn tortillas on request.

Cedar Roasted Pork Tenderloin 17 - In mild ancho chile cinnamon and brown sugar rub with chipotle mashed potatoes, red chile jelly, black beans and pineapple salsa.

Costillas de Cordero 25 - Hibiscus marinated rack of lamb with chipotle chile mashed potatoes, arugula with mustard black pepper vinaigrette and red pepper jelly.

Puntas De Filet Mignon 16 - Filet Mignon tips in chipotle chile butter with bacon, tomato, jalapeno, poblano chile and onion. Served with black beans, rice and tortillas on request. Spicy.

Filet al Chipotle 24 - Grilled Filet Mignon on a crisp tostada over chipotle tomatillo sauce topped queso fresco. Served with charro beans and avocado.

Chimayo Skirt Steak 19 - Grilled in mild chimayo chile rub with chipotle cream sauce, fried yuca and chipotle chile cactus salsa.

Roast Pork Verde 14 - Lean chunks of roast pork in chile verde sauce with black beans, rice and tortillas.

Chino Latino 23 - Two medallions of filet mignon and four gulf shrimp with soy orange red chile mojito, congri with chimmichurri and chipotle tomato salsa.

COMBINACIONES

Steak Tampico Combinado 14 - 6 oz. Sirloin steak with poblano chile and onion, one cheese enchilada with salsa roja, queso fresco, cilantro-onion and crema, with black beans and rice.

Chihuahua Combinado 13 - Pork tamale with salsa roja, picadillo empanada with chile morita sauce, shredded beef taquito with guacamole and black bean sauce. Served with congri and chimmichurri.

Sonoran Combinado 16 - 6 oz. Sirloin steak with poblano chile and onion, two stuffed shrimp with chipotle cream sauce. Served with black beans and rice.

Chile Rellenos 16 - One with sirloin picadillo and chile verde, one with jack cheese and salsa roja, both with queso fresco and cilantro-onion. Served with black beans and rice.

Chile Relleno Combinado 13 - One relleno with cheese or sirloin picadillo, one enchilada with cheese or shredded chicken. Your choice of salsa roja or verde with queso fresco, cilantro-onion and crema.