



APPETIZERS

CEVICHE corvina, tomato, red onion, serrano, cilantro, lime juice, housemade tostadas **14** • **HH 11**

GRILLED PINEAPPLE SALMON CEVICHE* atlantic salmon marinated in mezcal, grilled pineapple, citrus, avocado, cilantro, sweet peppers, housemade tostadas **15** • **HH 12**

GUACAMOLE avocado, tomato, red onion, serrano, cilantro, lime juice, housemade tostadas **13**

QUESO FLAMEADO melted jack cheese, pico de gallo, flour tortilla **10** • **HH 7**
ADD mushrooms, poblanos and onion **3**
ADD chorizo **3**
ADD beef fajita **4**

QUESADILLAS flour tortillas, jack cheese, pico de gallo, guacamole salad **9**
ADD VEGGIE nopalito, poblanos, and onions **2**
ADD CHORIZO AND POTATOES **3**
ADD BEEF OR CHICKEN FAJITA **4**

NACHOS CLASICOS
refried beans, jack cheese, pickled jalapeos
ADD beef or chicken **4**
ADD barbacoa **4**
ADD shrimp **5**

CREAMY QUESO BLANCO housemade tostadas **10** • **HH 8**
ADD poblanos, onions, and mushrooms **3**
ADD chorizo **3**
ADD beef fajita **4**

SOUP AND SALADS

ALMA'S SOPA DE TORTILLA ancho-spiced tomato soup with chicken, tortilla strips, queso fresco, crema, avocado, cilantro **SM 6** • **LG 10**

POZOLE VERDE vegan tomatillo broth, hominey, cilantro, lime, sliced avocado, crispy tortilla strips **SM 6** • **LG 10**

GRILLED AVOCADO CAESAR romaine hearts, pumpkin seeds, parmesan, roasted garlic chipotle caesar dressing **11**

EL CHILE SALAD green leaf lettuce, grilled corn, tomatoes, jicama, carrots, black beans, avocado, queso fresco, crispy flour tostadas **11**

ADD beef or chicken fajita **5**
ADD grilled gulf shrimp **6**
ADD grilled salmon filet **8**

DRESSINGS poblano ranch • ancho-orange vinaigrette • cider vinegar & oregano olive oil • chipotle caesar

SIDES

papas verdes **6** • chiles toreados **2** • 3 handmade tortillas **2**
grilled nopalitos **4** • 4 grilled gulf shrimp **6** • side salad **5**
side caesar **5** • charred parmesan green beans **4**

DESSERTS

CHOCOLATE PIE vanilla ice cream, raspberry sauce 8	ICE CREAMS 5 chocolate vanilla cajeta raspberry sorbet
TRES LECHE CAKE 7	
VANILLA FLAN seasonal 7	

FROM THE GRILL

served on a sizzling skillet with charro beans, pico de gallo and guacamole salad

CHARBROILED FAJITAS* grilled poblanos, caramelized onions, red bell peppers
BEEF **23**
CHICKEN **20**
HALF AND HALF **21**
VEGGIE nopalito, mushroom, poblanos and onions, jack cheese **16**
ADD 4 grilled gulf shrimp in mojo butter **6**

SHRIMP FAJITAS 6 grilled gulf shrimp in mojo butter, pico de gallo, white rice **24**

ARRACHERA* 8oz grilled steak, chile toreado, tex-mex enchilada, spanish rice, refried beans, guacamole salad **25**

SPECIALTIES

POLLO POBLANO grilled chicken, poblanos and onions, mushrooms, pico de gallo, poblano cream sauce, guacamole salad, white rice, tortillas **18**

POLLO CON MOLE ROJO grilled chicken, red mole sauce, sesame seeds, spanish rice, refried beans, tortillas **18**

CHALUPAS chicken tinga or beef picadillo, refried beans, lettuce, tomato, guacamole, spanish rice **15**

CRISPY BARBACOA RELLENO beef, caramelized onion, and jack cheese stuffed panko-crusted poblano with salsa ranchera and spanish rice **18**

PORK RELLENO shredded pork stuffed poblano, salsa ranchera, crema, and spanish rice **18**

VEGGIE RELLENO chayote, corn, spinach and jack cheese stuffed poblano pepper with poblano and chipotle cream sauces, tomatillo pico and white rice **17**

ARBOL GRILLED SHRIMP 6 gulf shrimp, arbol salsa ranchera, white rice, tomatillo pico, guacamole, tortillas **22**

REDFISH CHILTEPIN beer battered or grilled redfish fillet, charred parmesan green beans, chiltepin lime salsa, cucumber carrot slaw **23**

ENCHILADAS

choice of white or spanish rice and refried, charro or black beans

CHOOSE A FILLING

CHICKEN TINGA jack cheese **16**
VEGGIES jack cheese **15**
SHRIMP mushrooms, corn relish and jack cheese **18**
SHREDDED PORK **17**
JACK CHEESE AND QUESO FRESCO **15**

PICK A SAUCE

MOLO ROJO sesame seeds
VERDE green tomatillo salsa, crema, cilantro
POBLANO CREMA SAUCE crema, cilantro, queso fresco
CREAMY CHIPOTLE charred jalapeno aioli
ENFRIJOLADA crema, queso fresco
CHILE CON CARNE jack cheese

TEX-MEX ENCHILADA PLATTER 3 jack cheese enchiladas topped with chile corn carne, spanish rice, refried beans **18**

TACOS

CHICKEN TINGA guacamole, queso fresco **4.5**
SHREDDED PORK escabeche onions, queso fresco **4.5**
BEEF BARBACOA guacamole, pico de gallo **5**
NOPALITO cactus, poblanos and onions, avocado, queso fresco **4.5**
CRISPY SHRIMP lettuce, pico de gallo, poblano ranch, avocado **5**
ACHIOTE SALMON cucumber carrot slaw, jalapeno aioli, avocado, cilantro **6**

FLAUTAS crispy chicken and jack cheese taquitos, lettuce, tomato, guacamole, crema, spanish rice, refried beans **17**

PUFFY TACO PLATE tinga de pollo, beef picadillo, barbacoa, or veggie puffy tacos, lettuce, tomato, guacamole, queso fresco, spanish rice, refried beans **15**



MARGARITAS

CLASSIC jimador reposado, triple sec, lime juice, agave on the rocks **9 HH 7**

FROZEN classic margarita **9 HH 7**
ADD prickly pear **+2**
ADD sangria **+2**

TOP SHELF FROZEN volcan blanco, cointreau, lime juice, agave **13 HH 10**

CHILANGO frozen margarita, orange, tobasco, el chile rim **11 HH 8**

LA MANGONADA frozen mango margarita with chamoy **11 HH 8**

PERFECT 512 blanco, cointreau, lime juice, salt rim on the rocks **12 HH 9**

LA FLACA espolon, lime, agave, topo chico, on the rocks **11 HH 8**

SPICY SANDIA 512 blanco, muddled jalapeno, agave, watermelon, lime juice **11 HH 8**

GHOST MARGARITA ghost tequila, cointreau, lime juice, el chile rim, served on the rock with your choice of strawberry or mango puree **12 HH 10**

COCKTAILS

JACKED SANGRIA jack daniel's, spanish wine, fruit juices **10 HH 8**

EL CHILETINI lalo tequila, cointreau, lime juice, agave, splash of olive juice **13 HH 11**

MICHEALADA dos xx, el chile rim **7 HH 5**

MEXICAN BLUEBERRY MOJITO lalo tequila, muddled blueberries, mint, simple syrup, lime, topped with lemon soda **11 HH 9**

MEXICAN MULE lalo tequila, cointreau, lime juice, ginger beer, cilantro **11 HH 9**

OLD FASHIONED woodford reserve, bitters, orange, luxardo cherries **12 HH 10**
 sub Se Busca Mezcal **+1**

BRUNCH

WEEKENDS 10-3 • HOLIDAYS 11-3

CARAFE MIMOSA • 12 MICHELADA • 5 BLOODY MARY • 7 CANTALOUPE MARGARITA • 7 SPIKED COLD BREW • 8
 with Doers vodka & baileys

MIGAS scrambled eggs, crispy corn tortilla strips, tomatoes, onions, serrano peppers, jack cheese, crispy potatoes, black beans, tortillas **11**

BANDERA BURRITO chorizo-egg-potato burrito, guajillo salsa, tomatillo salsa, crema, black beans **13**

STEAK AND EGGS* arrachera, poblanos and onions, jack cheese, 2 eggs, crispy potatoes, refried beans, tortillas **16**

BARBACOA CON HUEVOS RANCHEROS* barbacoa, two eggs, salsa ranchera, crispy potatoes, refried beans, tortillas **15**

PUFFY HUEVOS RANCHEROS* 2 open-faced puffies, refried beans, two eggs, salsa ranchera, queso fresco, crispy potatoes, applewood smoked bacon **13**

CHILAQUILES VERDES* housemade corn tostadas, tomatillo salsa, crema, queso fresco, two eggs, black beans **11**
ADD chicken or steak **4**

PAN FRANCES cinnamon baked french toast casserole, maple syrup and strawberries. Served with 2 over easy eggs and bacon, topped with powdered sugar **12**

WINE

WHITE
CONO SUR
 chardonnay, chile
 8.5 gls / 32 btl • **HH** 7.5 gls

WINE

RED
CASILLERO DEL DIABLO
 cabernet, chile
 8 gls / 30 btl • **HH** 7 gls

BEER

\$1 OFF FOR HAPPY HOUR

CORONA LIGHT 4.50 **DOS EQUIS LAGER** 4.50 **LONESTAR TALLBOY** 4
PACIFICO 4.50 **MILLER LITE** 3.75 **BOHEMIA** 4
NEGRA MODELO 4.50 **MODELO ESPECIAL** 4.50 **ROTATING LOCAL BEERS** 5

LUNCH

AVAILABLE MONDAY-FRIDAY 11-3

TACO PLATE two tacos, white rice, black beans or refritos **13**

FAJITA PLATE grilled chicken or steak fajita tacos with jack cheese, spanish rice, and charro beans **15**

VEGGIE CHALUPAS nopalito, mushrooms, poblanos, onions, black beans, queso fresco, white rice **12**

TORTA shredded pork or beef barbacoa, refried beans, jack cheese, pico de gallo, jalapeno aioli, chile toreado, crispy potatoes **15**

AVOCADO TORTA sliced avocado, poblanos and onions, jack cheese, jalapeno aioli, cucumber carrot salad **14**

SOUP & SALAD choice of a cup of pozole verde (v) or sopa de tortilla and either the grilled avocado caesar or el chile salad **11**

ADD beef or chicken fajita **5**
ADD grilled gulf shrimp **6**

PARA TOMAR

seasonal aqua frescas **4** • topo chico **3.50** • mexican coke **4**
 black iced tea **3** • seasonal herbal iced tea **3** • coffee **3** • soft drinks **3**



*we proudly serve cage-free eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness