



## APPETIZERS

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

**GRILLED PINEAPPLE SALMON CEVICHE\*** atlantic salmon marinated in susto 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 tortillas **10** • HH **7**  
ADD mushrooms, poblanos and onions **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 CLÁSICOS** **10** • HH **7**  
refried beans, jack cheese, pickled jalapenos  
ADD beef or chicken **4**  
ADD barbacoa **4**  
ADD shrimp **5**

**CREAMY QUESO BLANCO** house made tostadas **SM 8** • HH **5** | **LG 11** • HH **8**  
ADD poblanos, onions and mushrooms **3**  
ADD chorizo **3**  
ADD beef fajita **4**

**EMPANADAS** black bean masa, beef picadillo, chiltepin lime salsa, lettuce, pico **10** • HH **7**

## SOUP AND SALADS

**ALMA'S SOPA DE TORTILLA** ancho-spiced tomato soup with chicken, tortilla strips, queso fresco, crema, avocado, cilantro **SM 7** • **LG 10**

**POZOLE VERDE** vegan tomatillo broth, hominey, cilantro, lime, sliced avocado, crispy tortilla strips **SM 6** • **LG 9**

**GRILLED AVOCADO CAESAR** romaine hearts, pumpkin seeds, parmesan, roasted garlic chipotle caesar dressing **10**

**EL CHILE SALAD** green leaf lettuce, grilled corn, tomatoes, jicama, carrots, black beans, avocado, queso fresco, crispy flour tostadas **9**

ADD beef or chicken fajita **5**  
ADD grilled gulf shrimp **6**  
ADD grilled redfish fillet **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 **5** • 4 grilled gulf shrimp **6** • side salad **6**  
side caesar **6** charred parmesan green beans **4**

## DESSERTS

**MEXICAN CHOCOLATE PIE**  
vanilla ice cream,  
raspberry-mezcal sauce **7**

**TRES LECHE CAKE**  
whipped cream **7**

**VANILLA FLAN** seasonal **8**

**HANDMADE ICE CREAMS** **6**  
raspberry chipotle  
chocolate chip  
mexican chocolate  
mexican vanilla  
cajeta  
coconut sorbet

## 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 **25**

**ARRACHERA\*** 8 oz grilled steak, chile toreado, tex-mex enchilada, spanish rice, refried beans, guacamole salad **26**

## SPECIALTIES

**POLLO POBLANO** grilled chicken, poblanos and onions, mushrooms, pico de gallo, poblano cream sauce, guacamole salad, white rice, tortillas **17**

**POLLO CON MOLE ROJO** grilled chicken, red mole sauce, sesame seeds, spanish rice, refried beans, tortillas **17**

**CHALUPAS** chicken tinga or beef picadillo, refried beans, lettuce, tomato, guacamole, spanish rice **14**

**CRISPY BARBACOA RELLENO** beef, caramelized onion, and jack cheese stuffed panko-crusting poblano with salsa ranchera and spanish rice **17**

**GUAJILLO PORK RELLENO** shredded pork stuffed poblano, guajillo pumpkin salsa, crema, and spanish rice **17**

**VEGGIE RELLENO** chayote, corn, spinach and jack cheese stuffed poblano pepper with poblano and chipotle cream sauces, tomatillo pico and white rice **16**

**ARBOL GRILLED SHRIMP** 6 gulf shrimp, arbol salsa ranchera, white rice, tomatillo pico, guacamole, tortillas **23**

**REDFISH CHILTEPIN** beer battered or grilled redfish fillet, charred parmesan green beans, chiltepin lime salsa, cucumber carrot slaw **25**

## ENCHILADAS

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

CHOOSE A FILLING:

**CHICKEN TINGA** jack cheese **15**

**VEGGIES** jack cheese **14**

**SHRIMP** mushrooms, corn relish and jack cheese **17**

**SHREDDED PORK** **16**

**JACK CHEESE AND QUESO FRESCO** **14**

PICK A SAUCE:

**MOLE ROJO** sesame seeds

**VERDE** green tomatillo salsa, crema, cilantro

**POBLANO CREAM SAUCE** crema, cilantro, queso fresco

**GUAJILLO PUMPKIN SEED SALSA** queso fresco, cilantro

**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 con carne, spanish rice, refried beans **17**

## 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 **16**

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



## WINE

### WHITE

#### CONO SUR

chardonnay, chile  
7.5 gls / 28 btl • HH 6.5 gls

### RED

#### CASILLERO DEL DIABLO

cabernet sauvignon, chile  
7 gls / 26 btl • HH 6 gls

## BEER

\$1 OFF FOR HAPPY HOUR

CORONA LIGHT 4

DOS EQUIS LAGER 4

LONESTAR TALLBOY 4

PACIFICO 4

MILLER LITE 3.5

ROTATING LOCAL BEERS 5

NEGRA MODELO 4

MODELO ESPECIAL 4

## MARGARITAS

**CLASSIC** jimador reposado, triple sec, lime juice, agave, on the rocks 9 • HH 6

**FROZEN** classic margarita 9 • HH 6

ADD cantaloupe + 2

ADD prickly pear + 2

ADD sangria + 2

**TOP SHELF FROZEN** volcan blanco, cointreau, lime juice, agave 12 HH 9

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

**LA MANGONADA** frozen mango margarita with chamoy and a tamarind straw 11 HH 8

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

**LA FLACA** espolon, lime, agave, topo chico, on the rocks 10 HH 7

**SPICY SANDIA** casamigos blanco, muddled jalapeno, agave, watermelon, lime juice 10 HH 7

## COCKTAILS

**SPIKED RED SANGRIA** spanish wine, fruit juices 9 HH 7

**EL CHILE-TINI** altos silver, cointreau, lime juice, agave, splash of olive juice 13 HH 10

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

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

**LA NINA FRESA** doers vodka, lime, choice of flavor, splash of sparkling water, chili rim. choice of kiwi, hibiscus, or passion fruit 10 HH 8

**OLD FASHIONED** basil hayden bourbon, bitters, orange, luxardo cherries or try is with casamigo blanco 11 HH 9

## BRUNCH

WEEKENDS 10-3 • HOLIDAYS 11-3

MIMOSA . 2

MICHELADA . 5

BLOODY MARY . 7

CANTALOUPE MARGARITA . 7

SPIKED HORCHATA . 7

**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. spiced piloncillo syrup and strawberries. Served with 2 over easy eggs and bacon 11

**HUEVOS MOTULEÑOS\*** two eggs, corn tortilla, black bean purée, guajillo salsa, crema, queso fresco, crispy potatoes 11

**HUEVOS DIVORCIADOS\*** two eggs, corn tortilla, tomatillo salsa, guajillo salsa, queso fresco, black beans, crispy potatoes 11

**NOPALITO OMELETTE** two egg omelette, nopalitos, tomatoes, onion, serrano peppers, jack cheese, salsa ranchera, crema, crispy potatoes, black beans 14

**BREAKFAST TORTA** sliced avocado, fried eggs, poblanos and onions, jack cheese, jalapeno aioli, cucumber carrot slaw 15

**BREAKFAST TACO PLATE** two tacos, refried beans, crispy potatoes 10

**TRADICIONAL** chorizo, egg, potato

**GRINGO** bacon, egg, jack cheese

**MACHO** carne asada, egg, jack cheese

**AUSTIN** nopalitos, egg, pico de gallo, jack cheese

**O SPECIAL** refried beans, jack cheese, bacon

## LUNCH

AVAILABLE MONDAY-FRIDAY 11-3

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

**FAJITA PLATE** two 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 14

**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 ceaser or el chile salad 10

ADD beef or chicken fajita 5

ADD grilled gulf shrimp 6

### PARA TOMAR

seasonal aqua frescas 4 • topo chico 4 • mexican coke 4

black currant iced tea 3 • hibiscus iced tea 3 • mighty leaf hot tea 4

peruvian 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.