

MEXICANtable

traditional & contemporary cuisine



HAND-CRAFTED COCKTAILS

Flaquita

Don Julio • Patron Citronage
Agave • fresh lime
\$14 glass | \$65 pitcher

~~Platinum Margarita~~

~~Gran Patron Platinum • Cointreau
Fresh Lime • Agave
\$45 glass~~

Chihuahua Bite

Don Julio • Ginger & Orange Liqueur
Agave • Jalapeño • Fresh Lime
\$15 glass | \$68 pitcher

Chamoyada Martini

Mango • Spicy tamarind • Chili
\$10

Insert 

* CERVEZA *

Domestic

Bud Light • Miller Light • Michelob Ultra
Yuengling Lager • Coors Light \$4
*Lagunitas IPA • 60 Minute \$6

Imported

Dos Equis Amber • Negra Modelo • Modelo Especial • Corona • Corona Light • Heineken \$5

Draft

Modelo Especial • Negra Modelo • XX Lager
Corona Premier • Blue Moon • Miller Lite

Michelada

Spiced House Bloody Mary Mix and
Mexican Beer in a Grande Mug \$10

Coronarita

House Margarita & Coronarita \$11

★ SOFT DRINKS ★

Free Re-Fills on Fountain Soda, Coffee & Iced Tea Only. No Re-Fills to Go

Pellegrino Sparkling Mineral Water 500ml
Bottled Water • Tonic Water

Shirley Temple • Coke • Diet Coke • Sprite
Club Soda • Ginger Ale • Root Beer •
Pink Lemonade • Raspberry Iced Tea •
China Mist Fiesta Fria Iced Tea

OJ • Apple Juice • Cranberry Juice

Coffee • Hot Tea • Hot Water •
Milk • Chocolate Milk

Bottled Mexican Coke • Jarritos (Tamarind, Mandarin, Grapefruit, Pineapple)

WINES

White

Chardonnay • Pinot Grigio • Moscato
\$8.5 glass | \$30 bottle

Red

Merlot \$7.5 | Pinot Noir \$7.5 |
Cabernet Sauvignon \$8.50

CLASSIC COCKTAILS

House Margarita

Lime \$8 | Strawberry • Raspberry • Peach • Mango •
Coconut • Passion Fruit \$9 | Blue Curacao \$9.5

Golden Rita

Hornitos • Grand Marnier • Agave
Fresh Lime • OJ
\$13 glass | \$60 pitcher

Blood Orange Rita

Hornitos • Triple Sec • Lime
Fresh Blood Orange
\$11 glass | \$50 pitcher

Mojito

Rum • Fresh Mint • Lime \$9 | Strawberry
Raspberry • Peach • Mango • Passion Fruit \$10

Daiquiri

Piña Colada • Strawberry • Raspberry
Peach • Mango • Passion Fruit \$9

Sangria

Red: Merlot • SoCo • Pomegrante Juice
White: Pinot Grigio • rum • peach schnapps • OJ
\$10 glass | \$45 pitcher

* TEQUILA *

Jose Cuervo

DelaFamilia Añejo \$30 • Platino \$12 • Gold \$7

Patron

Platinum \$25 •
Añejo \$11 • Resposado \$10 • Silver \$9

Clase Azul

Resposado \$20 • Silver \$18

Don Julio

Añejo 1942 \$20
Añejo \$11 • Resposado \$10.5 • Blanco \$10

Casamigos

Añejo \$11 • Resposado \$10.5 • Silver \$10

1800

Añejo \$8 • Resposado \$7.5 • Silver \$7.5

Hornitos

Añejo \$8 • Resposado \$7 • Silver \$7

Espolon

Añejo \$8 • Resposado \$7.5 • Blanco \$7.5

18% May be added for gratuity to parties of 6 or more / Only one complimentary basket of chips and salsa per table.
The consumption of raw or undercooked food increases the possibility of food borne illness.
Prices are subject to change. No split checks for parties of 5 or more

APPETIZERS

Super Nachos \$14

Tortilla chips, queso, ground beef, shredded chicken, re-fried beans, lettuce, tomatoes, guacamole, sour cream

Table Nachos \$14 - \$16

Homemade corn chips, oven-melted cheese, re-fried beans, lettuce, guac, tomatoes, sour cream; choice of steak / chicken / shrimp / or chorizo

Basic Nachos \$10 - \$14

Tortilla chips, queso, choice of beans / chicken / ground beef / or shrimp

Queso Dip \$5

+ Add Chorizo \$4 +

Cali Guac \$11

Avocado, onions, jalapenos, cilantro, roasted tomatoes, goat cheese, pistachios

Jalapeno Poppers \$12

Cheddar cheese stuffed jalapenos, lettuce, guacamole, sour cream, shredded cheese, pico de gallo

Table Wings \$15

8 Wings: Tamarind-chipotle / mild buffalo / or mango-habanero sauce; celery, carrots, choice of blue cheese or ranch dip

Mushroom Quesadilla \$9

Corn tortilla, Chihuahua cheese, mushrooms, lettuce, guac, sour cream, pico de gallo

Guacamole Dip \$8

Avocado, onions, jalapenos, cilantro, queso fresco

Queso Fundido \$14

Oven-melted Chihuahua cheese, chorizo, creamy poblano peppers & onions; flour tortillas

+ Add Mushrooms \$2.00 +



SALADS

Add grilled Chicken \$5 / Shrimp \$8 /
Scallops \$11 / Duck confit \$8

Santa Fe Salad \$13

Spring mix, black beans, corn, tomatoes, red onions, avocado, shredded cheese, smoked paprika & cajun tortilla strips, chipotle ranch dressing.

Strawberry- Mango Salad \$13

Spring mix, mango, strawberries, pomegranate seeds, candied pecans

SOUPS

Tortilla Soup \$5 / \$8

Chicken-tomato broth, queso fresco, avocado, tortilla strips, sour cream

+ Add Chicken \$2 +

Poblano Soup \$5 / \$8

Creamy poblano, zucchini, mushrooms, corn, and queso fresco

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MAINS

Ask your server for vegetarian options.

Sabana Invierno \$18

Grilled chicken breast, Chihuahua cheese, creamy poblano peppers, onions, tomato sauce; roasted veggies and rice

Chile En Nogada \$16

Poblano pepper stuffed with ground pork and beef, dried fruit, pine nuts, almonds; covered with a creamy walnut sauce and pomegranate seeds

Chile Relleno \$16

Souffle-battered poblano pepper stuffed with mashed potatoes and cheese; doused with tomato sauce; rice and re-fried beans

La Gran Quesadilla \$14 - \$17

Grilled flat flour tortilla folded and cut in four pieces stuffed with grilled mozzarella cheese and choice of grilled chicken / steak / shrimp / mushrooms or veggies. Served with two sides:

rice / re-fried beans / guacamole / pico de gallo / sour cream.

Chimichanga \$15 - \$19

Baked or crispy flour wrap filled with shredded chicken / shredded beef / or grilled shrimp with onions and peppers; topped with queso dip, lettuce, pico de gallo, sour cream and guacamole; side of rice and re-fried beans

Fajitas \$17 - \$28

Your choice of meat with grilled onions, bell peppers, mushrooms, corn, and tomatoes; served with three corn or flour tortillas, side of rice or beans; a small salad with lettuce, pico de gallo, shredded cheese, sour cream, guacamole.

Fajita options

chicken / steak / shrimp / chicken & steak / chicken & shrimp / steak & shrimp / ~~shrimp & scallops~~ / chicken, steak & shrimp / vegetarian

Veggie Delight \$12

Oven-roasted rosemary veggies, black beans with queso fresco, avocado

+ Add chicken \$5

Flautas \$15 - \$16

4 Crispy taquitos filled with shredded chicken / queso fresco / or shredded beef; green & red sauce, sour cream, lettuce. Choice of black beans, re-fried beans or rice

Mex Burger \$17

Guacamole, Chihuahua cheese, grilled onions & mushrooms, French fries, chipotle mayo

Chicken & Chorizo Pasta \$19

Penne pasta, tomato-cream chipotle sauce, broccoli, corn, cotija cheese, garlic bread

+Add Shrimp +\$5

El Gran Burrito \$16 - \$17

Grilled chicken / steak / or shrimp with onions, bell peppers, tomatoes, mushrooms, and corn; topped with cheese dip, green sauce and pico de gallo; rice & beans

Fajita Taco Salad Bowl \$16 - \$18

Grilled chicken / steak / or shrimp with onions, bell peppers, mushrooms, tomatoes, and corn; re-fried beans, lettuce, sour cream, pico de gallo, shredded cheese, guacamole

Classic Taco Salad Bowl \$15 - \$17

Choice of ground beef / shredded chicken / or grilled shrimp; re-fried beans, lettuce, cheese, sour cream, pico de gallo, guac.

Tampiquena Steak \$21

House-marinated grilled Teres Major steak (8oz.); served with three sides:

Creamy Onions & Poblano Peppers / Grilled Onions Grilled Jalapenos / Grilled Mushrooms Cheese Enchilada / Roasted Veggies / Guacamole French Fries / Re-Fried Beans / Rice

Pechuga Rellena \$20

Chicken breast stuffed with spinach, ham and queso fresco; doused with mole sauce - the classic mole from Puebla made with three chiles, pumpkin seeds, peanuts, almonds, sesame seeds, raisins, plantains, cinnamon, and natural chocolate - side of roasted veggies and rice

ENCHILADAS

Enchiladas Poblanas \$17

3 Rolled-up corn tortillas filled with shredded chicken, homemade mole sauce - classic mole from Puebla made with chiles, pumpkin seeds, peanuts, almonds, sesame seeds, raisins, plantains, cinnamon, and natural chocolate - topped with cheese and sour cream; side of rice and guac salad

Enchiladas Del Mar \$18

3 Corn tortillas filled with shrimp, scallops, and crab meat fondue; green mole sauce and a drizzle of sour cream. Side of rice and guacamole salad

Table Enchiladas \$14 - \$16

3 Corn tortillas filled with choice of shredded chicken / ground beef / grilled veggies / roasted veggies / or cheddar & queso fresco cheese; topped with cheese, red tomato, green tomatillo or mole sauce (\$2); side of rice and re-fried beans

Duck Enchiladas \$18

3 Rolled-up corn tortillas filled with duck confit and sautéed onions; topped with cheese, green mole sauce and a drizzle of sour cream; rice & black beans with queso fresco on the side

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TACOS

Duck Carnitas \$18

3 Corn tacos, duck confit and caramelized apples. Served with black-bean-mango salsa, and green tomatillo-avocado salsa

Fish Tacos \$16

Three corn tacos, grilled catfish, pico de gallo, cilantro-lime cabbage, spicy sour cream, rice

Alambre Tacos \$15

Three corn tacos with mixed grilled beef, chicken, and chorizo, bell peppers and onions; topped with Chihuahua cheese. Choice of rice, beans or guacamole

Tacos De Asada \$14 - \$15

3 Soft tacos (corn or flour tortilla), choice of grilled chicken / steak / or chorizo, with mushrooms and onions. Side of cheese dip, pico de gallo, and black beans

Shrimp Tacos \$15

Three corn tacos, grilled shrimp, pico de gallo, cilantro-lime cabbage, spicy sour cream, rice

Fiesta Tacos \$13

Three crispy corn or soft flour shell tacos loaded with ground beef or shredded chicken (cooked with onions); topped with lettuce, and cheese. Side of rice

SEAFOOD

Veracruzana Catfish \$17

Veracruz-style catfish fillet, peppers, onions, tomatoes, capers, green olives; rice and avocado

Coctel de Camaron \$18

Shrimp in home-made cocktail sauce, avocado, pico de gallo

Ceviche de Camaron \$17

Steamed shrimp, red onions, jalapeno, cilantro, tomato, avocado, lime

Diabla Shrimp \$18

Sautéed shrimp in spicy tomato sauce; rice and avocado

Maya Shrimp \$20

Grilled shrimp wrapped with bacon & covered with cheese dip; rice & roasted rosemary veggies

KIDS

Ages 10 and Under. See A La Carte Menu for More Options

Cheese Quesadilla with Rice
Cheese & Bean Quesadilla with Rice
Chicken & Cheese Quesadilla with Rice

Chicken Nuggets & French Fries
Cheeseburger & French Fries
Broccoli & Cheese Pasta

A LA CARTE

Quesadilla

Cheese \$3.5 / Chicken&Cheese \$5 / Steak&Cheese \$6.50
Shrimp&Cheese \$7 / veggies & cheese \$4.5

Salsa Brava

Hot salsa, green tomatillos, onions, cilantro, arbol chiles (5 oz) \$4

Salsa Verde

Hot chunky salsa with green tomatillos, onions, cilantro, avocado (5 oz) \$4

Pico de Gallo

Chunky salsa with chopped tomatoes, onions, jalapenos, cilantro, lime \$3

Jalapenos

Pickled \$2, fresh with salt & lime \$3, grilled with onions \$4

French Fries \$4

Spanish Rice \$3

Beans

Black beans or re-fried beans \$3

Enchilada

Corn tortilla rolled up and filled with your choice of ground beef / shredded chicken / cheese / or refried beans; choice of green or red sauce \$3

Burrito

Flour tortilla filled with bean & cheese \$7 / grilled veggies \$9 / ground beef \$8 / shredded beef \$12 / shredded chicken \$10 / grilled shrimp \$12 / grilled chicken \$11 / grilled steak \$12; topped with red sauce and cheese

Chile Relleno

Souffle-battered poblano pepper stuffed with mashed potatoes and cheese; doused with tomato sauce \$9

Tex-Mex Taco

Crispy corn or soft flour taco with ground beef or shredded chicken, lettuce, cheese \$3.5

Small Queso

2 oz. White queso dip \$2.5

Small Guac

2 oz. Guacamole dip \$3

Roasted Veggies \$5

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LUNCH

\$2 Late Lunch Fee After 3:00 PM

Chile Relleno \$14

Souffle-battered poblano pepper filled with mashed potatoes & cheese; tomato sauce; rice

Chile En Nogada \$14

Poblano pepper stuffed with ground beef, pork, dried fruit, almonds, pine nuts; creamy walnut sauce, pomegranate seeds

Enchiladas \$13 - \$14

2 corn tortillas filled with choice of ground beef / shredded chicken / crab meat-shrimp & scallops fondue / or cheddar & queso fresco cheese; choice of green tomatillo, red tomato or mole sauce (\$1 extra); side of rice and beans

Duck Enchiladas \$14

2 Duck confit enchiladas, sautéed onions, green poblano sauce; melted cheese, sour cream swirls, rice and black beans with queso fresco

Quesadilla \$12.5 - \$15

Grilled mozzarella cheese and choice of chicken / steak / shrimp / mushrooms / or veggies in flat flour tortilla. Served with ONE choice of guacamole, rice or sour cream.

Garden Pasta

~~Penne pasta, veggies, Alfredo sauce, garlic bread, choice of chicken (\$14) or shrimp (\$16)~~

Fajitas \$13- \$16

Grilled chicken / steak / or shrimp; bell peppers, onions, tomatoes, corn, and mushrooms; lettuce, guac, sour cream, pico de gallo, cheese; choice of rice or beans; choice of corn or flour tortillas

Chimichanga \$13- \$14

Crispy or baked wrap filled with shredded chicken / shredded beef / or grilled shrimp with onions and peppers; topped with queso dip, lettuce, pico de gallo, sour cream, guacamole; rice & re-fried beans

Burrito Maya \$13- \$14

Grilled chicken / steak / or shrimp with onions, bell peppers, tomatoes, corn and mushrooms, flour tortilla wrap topped with cheese dip, green salsa and pico de gallo; rice and beans

Taco Salad Bowl \$12 - \$14

Choice of ground beef / shredded chicken or grilled shrimp in a crispy bowl with re-fried beans, lettuce, cheese, sour cream, pico de gallo, and guacamole

Chicken & Chorizo Pasta \$15

Penne pasta, fresh tomato-cream chipotle sauce, corn, broccoli, garlic bread



DESSERTS

Churros

Three pastry-like donut sticks filled with Bavarian cream and dusted with cinnamon and sugar \$6

Chef's Choice Flan

Creamy custard \$7

Fried Ice Cream

Vanilla ice cream coated with coconut and rice crisps; topped with whipped cream and chocolate syrup \$8

Tres Leches Cake

Traditional Mexican vanilla wet cake \$9

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