

APERITIVOS *appetizers*

AHI TUNA CRUDO*

blackened serrano aioli, lemon, mexican oregano flatbread 17

OVEN-ROASTED MUSSELS & SHRIMP*

chorizo, smoked pasilla, cilantro, grilled bread 19

CRISPY CORN FLAUTAS

queso fresco, avocado-tomatillo salsa, pico de gallo
roasted chicken or braised beef 15

CRAB & SHRIMP CAKE

blackened serrano aioli, oaxaca cream sauce 20

CANCÚN AHI TUNA CEVICHE

mango agua-chile, watermelon, almond, black sesame 18

PARA LA MESA *for the table*

CHIPS & SALSA

roasted tomatoes, caramelized onions, chipotle, cilantro 5
add *guacamole* 11

QUESO FUNDIDO

chihuahua & oaxaca cheese, epazote, flour tortilla 14
add *housemade chorizo* 3 | *roasted chicken* 3
housepickled jalapeños 1

FIVE TACO SAMPLER

choice of *chicken tinga* | *carne asada** | *pork*
grilled fish | *herbed mushroom* | *corn or flour tortillas*
red onion, cilantro, arbol-tomatillo salsa 25

SOPAS Y ENSALADAS

POZOLE VERDE

braised pork, hominy, green chile & tomatillos,
shredded cabbage *bowl* 12 | *cup* 8

RANCHERO CHICKEN SALAD

baby greens, grilled chicken, bacon, queso fresco,
buttermilk guajillo 18

TORTILLA SALAD

romaine, bacon, corn, roasted vegetables, queso fresco,
queso fresco, crispy tortilla, lime vinaigrette
choice of *grilled chicken* 17 or *seared ahi tuna* 22

CAESAR SALAD

romaine hearts, spiced pumpkin seeds, parmesan croutons
choice of *grilled chicken* 17 | *seared ahi tuna* 22

BRUNCH ON THE CANAL

Friday - Sunday
10 a.m. - 2 p.m.

Bottomless Mimosas
& *Bloody Marys* served
10 a.m. - 12 p.m.



ALL TORTILLAS ARE
MADE IN HOUSE



HAPPY HOUR

Monday - Thursday
2 - 5 p.m.



STREET TAQUERIA

Open Daily

Tacos, Chicharrones, Sangria,
Cervezas, and Margaritas

DID YOU KNOW?

The caesar salad was
first created in 1924
by Caesar Cardini in
Tijuana, México.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

PLATOS FUERTES

traditional entrées influenced by our chef's travels through Mexico

SANTA ROSA BARBACOA

guajillo chile rubbed pork served in a banana leaf, chipotle bbq sauce, cilantro rice, black beans, corn tortillas 28

CABO AHI TUNA*

oaxaca chile creme sauce, pico de gallo, potato gratin 28

VAQUERO BEER-BRAISED SHORT RIB

negra modelo, mushroom, hominy, oaxaca chile reduction 30

CARNE ASADA* 12 oz

mexican spiced n.y. strip, potato gratin, roasted vegetables 48

MEXICO CITY ENCHILADAS

choice of *roasted chicken* or *braised beef*, queso fresco, shredded lettuce, tomato, cilantro, rice, black beans 26

CAÑONITA BURRITO

choice of *roasted chicken breast*, *carne asada**, or *shrimp* poblano peppers, lettuce, tomato, asadero cheese, chipotle, cilantro crema, rice & beans 28

ARBOL-GLAZED SALMON

quinoa, dried fruits & nuts, mango salsa 28

POLLO CON MOLE POBLANO

roasted vegetables, rice, sesame 27

SAN LUIS CHILE RELLENO

cornmeal-crustead poblano, dried fruits & nuts, goat cheese, guajillio, cilantro rice, black beans 24

CAZUELA DE MARISCOS

mussels, clams, shrimp, calamari, mahi-mahi, salsa rustica, cilantro, grilled bread 32

MAHI-MAHI VERACRUZ

peppers & onions, capers, rice, marisco broth 28

MUSHROOM ENCHILADAS

corn tortilla, cheese, poblano cream sauce, roasted vegetables, rice, borracho beans 25

COMPLIMENTOS

CRAB & SHRIMP CAKE 12

SEASONAL ROASTED VEGETABLES 10

GREEN CHILE POTATO GRATIN 10

GUACAMOLE 11

MUSHROOM HOMINY 9

GRILLED SHRIMP SKEWERS 16

POSTRES 11 each

MARGARITA TART

lemon-lime curd, grand marnier meringue

CHURROS CON CAJETA

cinnamon, sugar, caramel sauce

ANCHO-CHOCOLATE

BROWNIE

vanilla ice cream

NIEVES

mango-passion fruit coulis, toasted pepita brittle

MAKE EVERY BITE MORE REWARDING

Become a Preferred Guest loyalty club member and start earning points today toward rewards. Ask your server for details.

GROUP DINING

We are pleased to offer private and semi-private options ideally suited for your corporate or social event. Ask the manager for details.