

Casa Borrega – Fonda y Mezcaleria

PARA EMPEZAR

Guacamole & chips* - \$8

Homemade tortilla chips and salsas* - \$5

Both - \$10

Elote o Esquites* - \$7

Grilled corn on the cob OR whole corn kernels with epazote, Queso Fresco, mayonnaise, chili, lime

Queso* o Choriqueso - \$10

Melted cheese, pico de gallo, fresh tortilla chips – option: add chorizo

Ensalada Borrega* - \$14

Romaine lettuce, veggies, fruit, nuts and Queso Fresco, with tamarind vinaigrette (+\$2 grilled chicken, steak or shrimp)

ANTOJITOS

Ceviche – \$13 - Fresh Gulf fish and shrimp marinated in lime juice, cucumber, radish, avocado, onion, tortilla chips OR saltines

San Antonio Nachos - \$16 (enough for two)

Housemade tortilla chips smothered in refried beans, picadillo OR pollo with Monterrey Jack, Queso Chihuahua, Mexican sour cream, Pico de Gallo, jalapeños optional

Flautas de Borrego - \$14 – Two large lamb flautas, crema Mexicana, avocado, Queso Fresco

Quesadilla de Papa* - \$11 - Two fried potato quesadillas Mexico City street-style, crema, Queso Fresco, shredded lettuce

Tostadas de Nopal y Flor de Calabaza* - \$12

Two tostadas with black beans, tender cactus and squash flowers, Queso Fresco & crema optional

PLATILLOS TIPICOS

Plato Mixto - \$24 (enough for 2) – quesadilla de papa, flauta de borrego, chile relleno, and tamal

Camarones al Tequila - \$24 - Gulf shrimp in butter, garlic, tequila, with rice and side salad

Borrego de Oro - \$20 - Tequila marinated lamb, nopalitos, cebollitas, lamb consommé, corn tortillas

New York Strip, Mexico City Style - \$28 – with small salad, and potatoes with Poblano pepper

Chile Relleno* - \$17 - Poblano pepper battered and filled with cheese, veggies OR picadillo, tomato salsa, rice, salad - **TOOTHPICK IN CHILE!**



ENCHILADAS - \$16

Enchiladas de Mole -

Three chicken enchiladas in mole sauce with onion and sesame seeds

Enchiladas Mexicanas -

Three chicken enchiladas with red and green salsas, crema, Queso Fresco

Enfrioladas* – Choice of queso, chicken, veggies OR quinoa, topped with salsa de frijoles (black bean sauce) & Queso Fresco

GARNACHAS

Mexico City Street Food

Alambres - \$22

Grilled steak, chicken OR Portabello with chopped bacon, bell peppers, onions, cheese, salsa, warm corn tortillas (+\$2 shrimp or \$27 for EVERYTHING) with corn OR flour tortillas

Specialty Tacos - \$16

Three large tacos on corn tortillas – one type/order:

- **Lisi's Lengua** - Beef tongue
- **Carne Asada** – Angus beef
- **Suadero** – Brisket
- **Fajita de Pollo** – Chicken fajita
- **Cochinita Pibil** - Slow roasted pork
- **Pescado al Pastor** - Tilapia in achiote, peppers, citrus and spices

Quesadilla Plate* - \$16

Large flour tortilla, melted white cheese, your choice of filling, pico de gallo - **Fillings: chipotle chicken, Cochinita Pibil, Angus steak, chorizo, beef tongue**

PARA ACOMPAÑAR

Sliced ½ Avocado* - \$3; **Rice*** - \$3; **Frijoles*** (refried black) - \$3; **Crema Mexicana*** - \$1

Sliced Jalapeños - \$1; **Grilled Veggies** - \$5

Grilled Nopalitos & Cebollitas* - \$4 (+\$1 add Queso Fresco)

POSTRE*

Tres Leches Cake - \$7

Latin-American cake in evaporated milk, condensed milk, heavy cream

Platano Maduro Frito - \$6

Fried plantains, crema Mexicana

**Vegetarian or vegan option
Corn tortillas are non-GMO*

**NO separate checks. NO AMEX.
20% auto-gratuity on 6+ tables.
Thank you for your understanding.**

To pair courses with recommended tequilas and mezcal please talk to your server