

CENA

PARA EMPEZAR

Guacamole and chips* - \$8

Add chapulines + \$2

Homemade tortilla chips and salsas* - \$5

Both - \$10

Elote o Esquites* - \$7 –

Grilled corn on the cob **OR**
Whole corn kernels, epazote,
Cotija cheese, mayonnaise,
chili powder, lime

Queso* o Choriqueso - \$10

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

Piña, Pepino & Jicama* – \$8

Pineapple, cucumber and jicama (mango or orange)
with lime and Chile Tajin

Ceviche – \$13

Fresh Gulf fish and shrimp marinated in lime juice,
cucumber, radish, avocado, onion, tortilla chips

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,
sliced jalapeños optional

PLATOS PEQUEÑOS* - \$11

Tamal del Dia - One large Oaxacan-style tamal
(cooked in banana leaf) with crema Mexicana

Calabacitas Capeadas de Queso – Battered and
fried Mexican zucchini, Queso Chihuahua, tomato
salsa

Flautas - Two chipotle chicken **OR** potato flautas,
crema Mexicana, Queso Fresco

Quesadilla de Papa - Two fried potato quesadillas
Mexico City street-style, crema, queso, shredded
lettuce

PLATILLOS TIPICOS

Camarones al Tequila - \$24

Gulf shrimp in butter, garlic, tequila, with esquites **or**
elote

Borrego de Oro - \$18 - Tequila marinated lamb,
grilled nopalitos, cebollitas, consommé, corn tortillas

Chiles Rellenos* - \$18 - Two Poblanos with melted
Mexican cheese, grilled vegetables **OR** picadillo - **1**

TOOTHPICK IN EACH CHILE!



New York Strip a la Mexicana

- \$24 - Grilled steak, onions,
cilantro, side of chilaquiles

TACOS: Lisi's Lengua, Carne

Asada O Pollo Asada - \$16 –

Three Angus beef tongue,
grilled steak **OR** Halal grilled
chicken tacos with onions,
cilantro, lime & tomatillo salsa
(Mexico City street style)

Plato Mixto* - \$24 - Tamal,

Chile Relleno, Tostada, mini-
quesadilla

POLLO & PESCADO

Enchilladas de Pollo con Mole - \$16 -Three
chicken enchiladas in mole sauce with onion and
sesame seeds

Enchiladas Mexicanas - \$16 - Three chicken
enchiladas with red serrano and green tomatillo
salsas, crema, Queso Fresco

Pescado Frito - \$16 - Fried (or grilled) Gulf Drum
filet, small salad, Mexican rice

POPULARES CON QUESO

Alambres - \$22 - Grilled steak, chicken **OR**
Portabello with chopped bacon, bell peppers,
onions, cheese, salsa, warm corn tortillas (+\$2
shrimp **or** \$27 for **EVERYTHING**)

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; Salpicon Salad - \$3

Frijoles (refried black* or Charro) - \$3

Mexican Rice* - \$3; Crema Mexicana* - \$1

Sliced Jalapeños - \$1; Grilled Nopalitos &

**Cebollitas* - \$4 (+\$1 Queso Fresco); Grilled
Veggies - \$5**

POSTRE* - \$6

Cachaça Flan - Custard with Brazilian twist

Platano Maduro Frito - Fried plantains, crema
Mexicana

**Vegetarian option; corn tortillas are non-GMO
- NO separate checks. NO AMX. 20% auto-gratuity
on 6+ tables. Thank you for your understanding.*

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