

Cena

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, 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, Chile Tajin

ANTOJITOS (SMALL PLATES)

Ceviche – \$13 - Fresh Gulf fish and shrimp marinated in lime juice, cucumber, radish,

avocado, onion, tortilla chips **OR** saltines

Coctel de Camaron - \$13 - Shrimp cocktail with avocado and pico de gallo, 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 - \$11 - Two chipotle chicken flautas, crema Mexicana, Queso Fresco

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

PLATILLOS TIPICOS

Pozole - \$14

Mexican hominy soup with pork in a spicy red broth with radish, cabbage, chile, tortillas

Camarones al Tequila - \$24

Gulf shrimp in butter, garlic, tequila, with rice and side salad

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

Chile Relleno* - \$17

Large Poblano pepper battered and filled with cheese, veggies **OR** picadillo served tomato salsa, rice and side salad - **1 TOOTHPICK IN CHILE!**



Carne a la Tampiqueña -

\$22 - New York strip steak and veggies prepared on the grill

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 and green salsas, crema, Queso Fresco

TACOS & QUESADILLAS

Tacos: Lisi's Lengua, Carne Asada, Pollo, o

Pescado Frito - \$16

Three Angus beef tongue, grilled steak, Halal grilled chicken, **OR** fried fish tacos with onions, cilantro, lime & tomatillo salsa (Mexico City street style) served on corn tortillas (*flour tortillas available*)

Alambres - \$22

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

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 1/2 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 - \$7

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

Platano Maduro Frito - \$6

Fried plantains, crema Mexicana

Churro y Chocolate - \$7

Fried Latin pastry with spicy Mexican hot chocolate

***Vegetarian option; 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 mezcal please talk to your server