

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

Fall Soups - \$14

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

Sopa de Tortilla - Rich chicken vegetable soup with tortilla strips, and chunks of Mexican cheese

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

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

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

Enchiladas 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 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 - \$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-style doughnut with spicy Mexican hot chocolate

*Vegetarian option; tortillas are non-GMO