

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

ANTOJITOS (SMALL PLATES)

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

Coctel de Camaron - \$13
Shrimp cocktail with avocado and pico de gallo

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

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

Borrego de Oro - \$20
Tequila marinated lamb, grilled nopalitos, cebollitas, 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!**

*Vegetarian option; corn tortillas are non-GMO



Carne a la Tampiqueña - \$20
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
Frijoles (refried black* or Charro) - \$3
Mexican Rice* - \$3
Crema Mexicana* - \$1
Sliced Jalapeños - \$1
Grilled Nopalitos & Cebollitas* - \$4 (+\$1 add Queso Fresco)
Grilled Veggies - \$5

POSTRE*

Tres Leches - \$7
Latin-American cake soaked in evaporated milk, condensed milk, and heavy cream
Platano Maduro Frito - \$6
Fried plantains, crema Mexicana

- 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