



A SOUTHWESTERN LUNCH

APPETIZERS

Guacamole

Made fresh daily in our molcajete. Served with tortilla chips and three salsas \$9

Sizzlin' Peppers

Jalapenos stuffed with a blend of four cheeses on a cast iron skillet. \$5/8

Green Corn Tamale

topped with slow braised green chile pork, Manchego cheese and salsa fresca \$9

✦ Ceviche

Fresh fish marinated in citrus juices with red onion, tomato, jicama, cucumber and a spicy cocktail sauce. Served with tortilla chips. \$12

Mini Quesadillas

Corn tortillas with menonita cheese, spinach and huitlacoche. Served with Oaxacan salsa, salsa fresca and lime-marinated cabbage. \$8

Stuffed chile

Manchego cheese ,chorizo and potato stuffed Poblano chile. Served with a flour tortilla. \$7

✦ Bacon Wrapped Shrimp

White gulf shrimp wrapped with smoked bacon. Served with our remoulade dipping sauce and barbecue sauce. \$13

TACOS

✦ Carne Asada Tacos

Two marinated carne asada tacos with pesto mayonnaise, cabbage, salsa fresca, panela cheese and cilantro in flour gordita tortillas. \$12

Vegetable Tacos

Grilled portabello mushroom, Mexican grey squash and onion with pesto mayonnaise in corn tortillas. \$9

✦ Grilled Mahi Tacos

Two coriander crusted Mahi Mahi tacos with chipotle lime aioli and lime marinated cabbage with salsa fresca and panela cheese in flour tortillas. \$12

SOUPS AND SALADS

Azteca Soup

Spicy chipotle broth with oven roasted chicken, avocado, cilantro, panela cheese, lime and crispy tortilla strips. \$5/8

Simple Salad

Mixed greens, tomatoes, hot-house cucumbers, red onions and fire-roasted Anaheim chiles with balsamic vinaigrette \$5

Cowboy Stew

Braised beef, hominy, carrots, onions, and chiles in a rich, hearty beef broth. Garnished with crispy parsnips and served with a warm flour tortilla \$12/17

Sierra Bonita Salad

House greens, blackberries, gorgonzola cheese, tomatoes, spiced pecans, red onions and balsamic vinaigrette. \$8

Green Chile Pozole

Tender pieces of pork and hominy in a mild green chile broth topped with shredded cabbage, onions and cilantro. \$5/8

Smoked Turkey Salad

Organic hearts of romaine lettuce topped with smoked turkey, black quinoa with cherry tomatoes and green chiles, avocado, roasted sweet corn, queso fresco and crispy chipotle flour tortilla strips. Served with a Spanish sherry vinaigrette and red chile pesto \$12

Southwestern Cobb Salad

House greens, grilled carne asada, bacon, sliced egg, tomato, cucumber, avocado, salsa fresca and jalapeno jack cheese. Served with your choice of dressing \$12

Southwestern Caesar Salad

Organic hearts of romaine lettuce with a black bean, sweet corn and hominy relish, Parmesan-Reggiano cheese and tortilla strips with a Chipotle Caesar dressing. \$8

add chicken.....\$5

add shrimp.....\$8

****Ranch, Poblano Ranch, Bleu Cheese, Prickly Pear, Balsamic Vinaigrette and Spanish Sherry Vinaigrette and Caesar**