

# MAIN

## APPETIZERS

### **Chips & Salsa \$3.95**

Warm tortilla chips with oven roasted tomato salsa

### **Quesadilla \$11.95**

Warm flour tortilla stuffed with Chihauhau cheese, sautéed onions and poblano peppers. Served with guacamole, sour cream and pico de Gallo.

Add Grilled Chicken 2.95

Add Steak or Grilled Gulf Shrimp 4.95

### **Queso Fundido \$13.95**

Chihauhau cheese and chorizo fondue with roasted poblanos and portobello mushrooms, served with warm tortilla chips

### **Chorizo Sopas \$7.95**

Corn masa boats topped with refried beans, creama, and avocado salsa

### **Gambas Al Ajillo \$14.95**

Sautéed gulf shrimp and garlic reduced with sherry wine and finished fresh lemon and Spanish paprika. Served with grilled Artisan bread.

### **Traditional Street Corn \$5.95**

Charred sweet corn topped with chipotle mayo, lime-salt and aged Cotija cheese.

### **Taquitos \$11.95**

Hand rolled corn tortilla stuffed with chipotle-braised chicken and chihuahua cheese, topped with lime-cabbage, chipotle creama, pico de Gallo and avocado salsa.

### **Shrimp Ceviche \$13.95**

Lime marinated shrimp with onions, tomatoes, avocado and cilantro, served with tortilla Chips

### **Nachos Rancheros \$15**

Warm tortilla chips topped with grilled chicken breast or chorizo, creamy Chihauhau cheese, black beans, pico de Gallo, sour cream and guacamole

Add Grilled Skirt Steak \$2.95

### **Chile Chicken Wings \$11.95**

Marinated in molasses ad chile de árbol, fried and charred, served with ranch dressing

## Soup & Salads

### **Chicken Tortilla Soup \$7.95**

Garnished with avocado cream and tortilla strips

### **Caesar Salad \$10.95**

Romaine lettuce with shaved Parmigiano-Reggiano and house-made croutons, tossed with Caesar dressing

Add Grilled Chicken 2.95

Add Steak 2.95

### **Mixed Greens Salad \$10.95**

Roasted butternut squash, manchego cheese with orange segments, candied pecans and Cointreau vinaigrette

Add Grilled Chicken 2.95

Add Steak or Grilled Gulf Shrimp 4.95

### **Roasted Butternut Squash Soup \$7.95**

Puréed and finished with aged balsamic and raisin cinnamon croutons

### **Spinach Salad \$10.95**

Roasted golden beets, Cotija cheese and sesame seeds tossed with chipotle-balsamic vinaigrette

Add Grilled Chicken 2.95

Add Steak or Grilled Gulf Shrimp 4.95

**Yolos Taco Salad \$11.95**

Grilled skirt steak with romaine lettuce, heirloom tomato relish, black beans, olives and charred corn, tossed in ranch dressing and finished with Cotija cheese and tortilla strips

**Classics****Carnitas \$16.95**

Slow braised pork served with Spanish rice, refried beans, guacamole, pico de Gallo and corn tortillas

**Steak A La Tampiquena \$21**

New York Steak, diced and sautéed with onions and poblano peppers in a Chile guajillo sauce, served with Spanish rice, refried beans and corn tortillas

**Chicken Tamales \$15.95**

Hand crafted and served with Spanish rice, refried beans and tomatillo salsa

**Sea Bass A La Veracruzana \$22.95**

Pan seared with sautéed zucchini, squash and carrots in a Spanish-style tomato and caper sauce, served with Spanish rice.

**Burritos**

*Hand rolled flour tortilla topped with red Trujillo ranchera or tomatillo sauce and chihuahua cheese. Served with Spanish rice & refried beans*

**Chicken \$15.95****Beef Barbacoa \$16.95****Picadillo Beef \$16.95**

seasoned ground beef, onions and bell peppers

**Roasted Vegetables \$13.95**

Zucchini, yellow squash, broccolini, onions and bell peppers

**Gulf Shrimp \$17.95****Chorizo \$16.95****Fajitas**

*Sizzling hot on an iron skillet with sautéed onions & poblano peppers. Served with Spanish rice and refried beans*

**Chicken \$16.95****Steak \$19.95****Mexican Gulf Shrimp \$18.95****Roasted Vegetables \$14.95****Combination \$19.95**

Choice of any two fajitas

**Street Tacos**

*A traditional favorite! Soft corn tortillas with onions, cilantro and avocado salsa. Served with Spanish rice and refried beans*

**Chicken Breast \$15.95****Carne Asada \$16.95**

**Fried Fish Tacos \$17.95**

Tempura battered sea bass with cabbage slaw and tartar sauce

**Carnitas \$16.95**

Negro Modelo braised pork with Chile guajillo sauce

**Mexican Gulf Shrimp \$16.95**

Served with cabbage slaw and tartar sauce

**Papa Y Queso \$14.95**

Potato and cheese tacos fried crispy and topped with lime-cabbage, pico de Gallo and avocado salsa

**Vegetable \$12.95**

Sautéed zucchini squash, broccolini, poblano peppers, carrots and onions

**Specials****Chile Relleno En Nogada \$20.95**

Roasted poblano pepper stuffed with pork and beet picadillo and Chihuahua cheese, served with Spanish rice and sautéed baby carrots

**Camarones A La Diabla \$22.95**

Sautéed Gulf Shrimp tossed in spicy habanero cream sauce served over Spanish rice with baby zucchini and carrots

**Carne Asada \$26.95**

Grilled skirt steak served with "smashed" fingerling potatoes, sautéed baby zucchini and carrots with salsa ranchera

**Sandwiches**

*served with shoe string potatoes*

**Grilled Chicken Club \$12.95**

Grilled chicken breast with Chihuahua cheese, chipotle mayo, jalapeño-bacon, lettuce and tomato on a brooch bun

**Bacon Cheeseburger \$12.95**

Topped with poblano peppers and chipotle mayo on a brioche bun

**Carnitas A La Diabla \$14.95**

Slow braised pork in spicy Diablo sauce with crispy onions on a brioche bun

**Enchiladas**

*Corn tortillas coated in freshly made enchilada sauce and topped with Oaxaca cheese. Served with Spanish rice and refried beans*

**Chicken \$15.95**

Chipotle-braised chicken breast in tomatillo sauce

**Machaca Beef \$16.95**

New York steak in chile guajillo sauce

**Shrimp \$17**

Sautéed Gulf shrimp in tomatillo sauce

**Butternut Squash \$17**

Roasted with aged balsamic and sage

**Sides****Roasted Tomato Salsa \$1.95****Diablo Salsa \$.95****Cheese \$.95**

**Sour Cream \$.95**

**Guacamole \$4.95**

**Spanish Rice & Beans \$4.95**