



Entrees

New York Strip Steak \$35

12 oz NY strip steak, with grilled asparagus & roasted potatoes with a coffee ancho chile demi glaze

Mahi-mahi & Pipian \$30

Seared Mahi-mahi with pipian sauce and herb salad with sautéed baby carrots and side red rice

Barbacoa de Cordero \$32

Braised lamb shank in adobo, with sautéed baby carrots, onion and cilantro, with warm corn tortillas & salsa roja

Pollo con Mole \$27

Half chicken pan roasted topped with homemade Mole sauce & Panela cheese with red rice

Salmon a la Parrilla \$29

Marinated grilled salmon Al Pastor over pineapple butter sauce, with roasted cauliflower & pineapple salsa

Cochinita Mixiote \$28

Slow roasted pork in a citrus achiote marinade over refried black beans, topped with habanero pickled onions, cabbage slaw, with warm corn tortillas

Tamal Vegetariano \$18

Homemade tamal stuffed with zucchini, grape tomatoes, onions, poblano peppers on red pipian sauce with herb salad

Tacos de La Calle

3/order

Pescado Frito Tacos 18

Crispy beer battered fish, avocado salsa verde, cabbage slaw, habanero pickled onions, roasted chipotle mayo & micro cilantro

Camaron Frito Tacos 18

Crispy beer battered shrimp, avocado salsa verde, cabbage slaw, habanero pickled onions, roasted chipotle mayo & micro cilantro

Bruselas Tacos 16

Herb marinated brussels sprouts, habanero pickled onions, radish salad & micro cilantro

Pork Belly Tacos 17

Roasted pork belly, salsa macha, onions, cucumber, jícama, lime & micro cilantro

Suadero Tacos 17

Braised beef brisket confit, grilled onions, radish salad & micro cilantro

Costilla Tacos 19

Short rib braised with chiles, homemade Mole, onions, radish salad & micro cilantro

Chorizo Tacos 16

Chorizo, grilled onions, radish salad, avocado slice & micro cilantro

Carnitas de Pato tacos \$18.5

Duck confit, grilled onions, homemade mole sauce & micro cilantro

Sides

Guacamole 5

Pico de Gallo 5

Black beans 4

Red rice 4

Brussels Sprouts 5

Yuca 6

Sodas

Mexican Coke 4

Topo Chico 4

Jarritos Orange 4

Jarritos Pineapple 4

Lemonade 4

Please alert your server of any food allergies, a customary gratuity of 20% will be added to all parties of 6 or more guests. If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.





Starters

Guacamole \$13.5

Avocado, red onions, jalapeños, lime juice, & cilantro with homemade tortilla chips. Add: Mango \$3 Queso fresco \$3 Bacon \$3

Pelliscadaz de Maiz \$13

Thick corn tortilla, black beans, crema, Queso Fresco, & radish salad *Your choice of chorizo, chicken, or mushrooms*

Pork Belly Tostada \$13.5

Pork belly, refried beans, salsa macha, onions, cucumbers, jícama, diced avocado, & Queso Fresco on a crispy corn tostada

Empanadas del Dia \$13.5

Ask your server

Filled with protein of the day, Chihuahua and Monterey cheese topped with cilantro, crema, Queso Fresco, scallions, with a side of chipotle sauce.

Elote \$7

Street corn on the cob, coated with morita mayonnaise, Cotija cheese, pequin pepper powder

Queso Fundido \$14

Melted Chihuahua and Monterey cheese with warm corn tortillas *Your choice of chorizo or mushroom*

Nachos Callejeros \$14

Corn tortilla chips, Chihuahua and Monterey cheese, refried black beans, tomatoes, crema, queso fresco *Your choice of: Steak \$8 Chicken \$5 or Chorizo \$5*

Sopa de Vegetales \$10

Carrots, celery, onions, roasted tomatoes, white beans, & cilantro with toasted crostini topped with Chihuahua cheese

Pork Costillas \$14

Confit baby back ribs with a chipotle apple glaze reduction with ajillo yuca fries

Ceviches

Aguachile de la Pasion \$16

Fresh fluke fish, passion fruit, aguachile, red onions, jícama, cucumbers, mango & tortilla chips

Ceviche del Dia MP

Ask server for more details

Ceviche de Camaron \$15

Shrimp, red onions, tomatoes, cilantro, serrano peppers, lime juice, avocado, radish salad, roasted tomato cocktail sauce & tortilla chips

Ensaladas

En salada Mixta 1 \$13.5

Spring mix, grape tomatoes, cucumbers, red onions, Panela cheese, avocado, with a lime vinaigrette dressing

En salada Mixta 2 \$14

Spring mix, chickpeas, cranberries, red onion, goat cheese, with an orange mezcal vinaigrette

Enchiladas & Quesadillas

Enchiladas Verdes \$19

Corn tortillas filled with tender pulled chicken, crema, onions & Queso Fresco in a verde enchilada sauce with a side red rice

Enchiladas de Mole \$20

Corn tortillas filled with tender pulled chicken, crema, onions & Queso Fresco in a Mole enchilada sauce with a side red rice

Quesadillas \$13

Corn tortilla filled with Chihuahua, Monterrey jack, & Oaxaca cheese *Your choice of: Chicken \$5 Steak \$8 Shrimp \$7 Brussels sprouts \$5*

Enchiladas Rojas \$19

Corn tortillas filled with tender pulled chicken, crema, onions & Queso Fresco, in roja enchilada sauce with a side red rice

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