



Dinner At Elote

Botanas y Platos Chicos

Guacamole- Avocado, with cilantro jalapeno and lime, \$7.00

Queso Fundido- Homemade chorizo, rajas and melted Mexican cheeses, \$9.00

Green Corn Tamal- Fresh corn, roasted Poblanos cheese and salsa verde, \$7.00

Tamal de Pollo- house smoked chicken tamale with chipotle salsa, \$8.00

Huevos de Cabra- Pumpkinseed crusted goat cheese with Serrano salsa, \$10.00

Flautas de Pato- Adobado rubbed slow roasted duck with guacamole, crema, \$9.00

Seafood Tacos- Fish and shrimp, spicy cabbage, crema and avocado, \$ 10.00

Tacos de Mole- Braised chicken in a puebla style mole, \$9.00

Quesadilla de Costilla- Guajillo braised beef short ribs and queso Oaxaca, \$10.00

Tomato Salad- Arizona Tomatoes, Oaxaca Cheese, cider vinaigrette, \$8.00

Jicama Salad- jicama and oranges with red chile vinaigrette, 7.50

Sopa de Elote- Roasted corn and Poblano chile chowder, \$6.00

Tostada de Camaron- Grilled shrimp with guacamole, and lime aoli, \$9.50

Sopes de frijol- Crispy corn masa cups with beans, avocado and crema, \$7.00



Platos Grandes

All dinners served with rice, refried black beans and elote

Lamb Adobo- Braised lamb shank in a sweet and spicy sauce, \$19.00

Arrachera Asada Grilled Marinated Skirt steak served with salsa de arbol, point Reyes blue cheese avocado and rajas, \$17.50

Shrimp Chilaquiles- Sautéed shrimp simmered with tortillas in salsa verde topped with cheese and crema, \$18.00

Pepita Crusted Snapper- pumpkinseed crusted filet of pacific snapper with spicy cabbage, roasted tomato salsa and cilantro crema, \$17.00

Smoked Chicken Enchiladas House smoked chicken, salsa verde and chipotle Crema, \$15.50

Carnitas- slow roasted pork with chipotle salsa and guacamole, \$16.00

Chiles Rellenos- Goat cheese and roasted garlic with tomato caldillo, \$16.00