

## MENU DE NIÑO

Served with fries (ONLY UNDER 12 YEAR OLD)

**CHICKEN NUGGETS \$11**

**CHEESE QUESADILLA \$11**

**CHEESE BURGER \$11**

**GRILLED STEAK \$16**

**FRIED FISH \$12**

## SOPAS

**7 MARES \$32**

Seafood soup made with shrimp, scallops, octopus, clams, fish, mussels, crab meat.

**CALDO MIXTO \$24**

All Natural Shrimp, Mahi Mahi Fish.

**CALDO DE CAMARON \$24**

All Natural Shrimp.

**CALDO DE PESCADO \$24**

Mahi Mahi Fish.

**POZOLE VERDE \$20**

Tomatillo special sauce, chicken, hominy, cabbage, radish.

## CARNES

We use Certified "CAB" Meat.

**\* CARNE ASADA \$30**

Grilled skirt, guacamole, pico, beans, <sup>Ⓢ</sup>rice, Jalapeño and fried onions, tortillas.

**\* CARNE RANCHERA \$42**

10 Oz. Grilled skirt steak, black beans, Mexican cactus, panela cheese, fried onion, guacamole.

**\* TAMPIQUEÑA \$32**

Grilled skirt cooked to perfection accompanied by a chicken <sup>Ⓢ</sup>mole enchilada, pico, <sup>Ⓢ</sup>rice, beans.

**\* RIBEYE MAZATLAN \$45**

12 Oz. CAB Ribeye grilled, 4 shrimp (bacon, a la diablo, garlic or chipotle), <sup>Ⓢ</sup>rice, house greens.

**LAMB SHANK BIRRIA \$38**

Colorado Lamb Shank, Adobo braised, Mexican <sup>Ⓢ</sup>rice, black beans, chile manzano white onions.

**SOPA DE TORTILLA \$18**

Traditional Mexican soup!

Fried corn tortilla in a flavorful tomato-based broth with spices, \*panela cheeses, roasted chile, avocado, \*crema.

**+ 5 ADD CHICKEN**

**+ 4 ADD CHICHARRON (FRIED PORK BELLY)**

## FAJITAS

<sup>Ⓢ</sup> Rice, beans, pico, guacamole, crema Mexicana, house greens, tortillas.

**\* CARNE ASADA \$30**

CAB Grilled Steak.

**CHICKEN \$25**

All Natural Chicken.

**SHIRMP \$28**

All Natural Shrimp. 16-20

**MIXTAS \$29**

\*CBA Steak, Natural Chicken and Shrimp.

**MARISCOS \$32**

All Natural Shrimp, octopus, scallops, Mahi mahi Fish, mussels, clams.

## POLLO

All Natural Chicken, <sup>Ⓢ</sup>rice, house green.

**POLLO A LA CREMA CON RAJAS Y**

**ELOTE \$23**

\*Cream poblano sauce, corn.

**POLLO LOCO \$26**

Grilled marinate chicken breast with Homemade chorizo and malted cheese.

**POLLO AL CARBON \$25**

Grilled marinated Chicken breast.

## MOLCAJETES

**\* MOLCAJETE CAMPECHANO \$39**

\* Grilled steak, chicken breast, shrimp, carnitas, Mexican cactus, Mexican chorizo, queso fresco, green special sauce, <sup>Ⓢ</sup>rice, beans.

**\* MOLCAJETE MAZATLAN \$36**

Hot! Octopus, scallops, shrimps, fish Mahi mahi, clams, mussels, vegetables with our red special sauce.

**\* MOLCAJETE DE MARISCOS \$33**

**CRUDO!** Delicious combination of cold mixed shrimps, fish mahi mahi, octopus, scallops, onion, cucumbers, cooked in lime juice.

**MOLCAJETE DE CHICHARRON DE**

**RIBEYE \$28**

Fresh Guacamole, salsa de molcajete, pickled with onions, Chile serrano, corn tortilla.

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# TACOS TACOS

No Mixing

## ADD 🍷 RICE AND BEANS \$6

### 4 \* ARRACHERA (STEAK) \$24

“CAB” Grilled steak, grilled onion, cilantro, guacamole, cucumbers, radish.

### 4 PASTOR (PORK) \$18

Onion, cilantro, cucumbers, radish.

### 4 CARNITAS (PORK) \$18

Pico de gallo, cucumbers, radish.

### 3 QUESABIRRIAS \$19

Colorado Lamb! birria, slow braised in savory Mexican spices, corn tortilla and cheese.

### 3 BAJA \$19

GF. Tempura shrimp or fish Mahi mahi, corn tortilla, red and green cabbage, pico, lime.

### 3 GOBERNADOR \$24

Filled with shrimp, melted cheese, poblano peppers, onions, 🍷 rice, house greens.

# BURRITOS

### \* BURRITO DE ASADA \$23

CAB Grilled steak, refried beans, 🍷 rice, smothered cheese and green chilli, pico, guacamole, crema .

### SUPER BURRITO \$19

Rice, beans, your choice (chicken, pastor or pork carnita). Topped with 🍷 Tasty sauce or green chilli, melted cheese, pico, guacamole, crema.

# 🍷 ENCHILADAS

### SUIZAS \$18

Chicken or cheese, tomatillo sauce, cheese, 🍷 rice, beans.

### ROJAS \$18

Chicken or Cheese, Smother 🍷 Tasty sauce, 🍷 rice, beans.

### \* CARNE ASADA \$24

3 Enchiladas, grilled steak, queso fresco, crema, whole bean, 🍷 rice, cabbage, red guajillo sauce.

### 🍷 ENMOLADAS \$19

Mole Poblano, chicken, crema. cheese, onions, sesame seed, 🍷 rice.

### 🍷 MOLE VERDE \$19

Chicken, Pipian, 🍷 rice, black beans.

## ADD

Add \*Cheese \$2.99

Add \*Crema \$2.99

Add Pico \$2.00

# VEGETARIANO

## ESPINACAS \$21

Two corn tortillas stuffed with spinach, mushrooms, onions, tomatoes, \*cheese, green tomatillo sauce, \*crema, 🍷 rice, black beans.

## ENCHILADAS DE HONGOS \$21

Two corn tortillas, Portobello mushrooms, epazote, onion, queso fresco, green tomatillo sauce, \*crema, 🍷 rice, black beans, avocado.

## FAJITAS \$23

White 🍷 rice, black beans, green and red peppers, onion, zucchini, carrot, broccoli, cauliflower, spinach, pico, guacamo

# SEAFOOD

## SEAFOOD ENCHILADAS \$23

All Natural Shrimp, Pulpo Mexicano, Ostion.

2 Enchiladas filled with sauteed crab meat, shrimp, onion, red & peppers all smothered in our seafood \*cream sauce, 🍷 rice, beans.

## CHILE RELLENO \$23

1 Poblano pepper filled with sauteed crab meat, shrimp, onion, bell peppers all smothered in our seafood \*cream sauce, rice, beans.

# COCTELES

All Natural Shrimps, Pulpo Mexicano.

Cucumber, onion, cilantro, tomatoes, avocado.

## CAMARON \$25

## CAMARON Y PULPO \$32

## TRES PALOS \$32

Camaron, Pulpo, Ostion.

## HOUSE POLICY

NO SUBSTITUTION ON ANY DISH.

NO SPLIT CHECK

## CAMARONES

All Natural from Ecuador Shrimp 16/20.  
Served with 🍚 rice, house greens.

### CAMARONES AL GUSTO \$26

10 Shrimp, mushrooms, onions. Choice your sauce (\*Chipotle, Diabla, \*a la crema, garlic)

### CAMARONES CON TOCINO \$27

8 Shrimp wrapped in bacon over a bed of vegetables and special sauce.

## PULPO

Mexican Octopus.

### PULPO ZARANDEADO \$MK

Lightly grilled Octopus Zarandeado sauce, ajillo oil, 🍚 rice, house greens.

### 3 OCTOPUS TACOS AL PASTOR \$19

Guacamole, serrano, lime, onion, cilantro.

## PESCADO

🍚 Rice, house greens.

### FILETE MAZATLECO \$29

Red snapper filet, with sauteed shrimp, octopus, scallops, vegetables, (\*chipotle, diabla, garlic sauce).

### PESCADO ZARANDEADO \$MP

Lightly grilled res snapper, Zarandeado sauce, ajillo oil, with 🍚 rice and house greens.

### HUACHINANGO \$MP

Fried whole red snapper.

### MOJARRA FRITA \$25

Fried whole tilapia fish (bone in head on)

### ADD MARISCOS \$10

Shrimps, octopus, scallops, bell peppers, onions, serrano pepper.

### \* PIÑA RELLENA DE MARISCOS/ \$ 33

Delicious combination of cold mixed shrimps, Mahi mahi fish, scallops, onion, cucumber, cooked in lime juice, inside a pineapple.

## POSTRES

### CHURROS CON NIEVE / \$9.99

### FLAN/ \$9.99

### FRIED PLATAIN/ \$7.99

### FRIED ICE CREAM/ \$9.99

## \* CRUDOS "RAW"

All Natural from Ecuador Shrimp, Pulpo Mexicano.

## TOSTADAS

### \* MAZATLAN \$22

Shrimps, octopus, scallops, mahi mahi Fish, red onions, cucumber, topped with avocado and black sesame seeds.

### \* TUNA CON SANDIA \$19

Diced tuna Ahi, watermelon, cucumber, serrano peppers, red onion, topped with avocado, black sesame seeds and grilled onions.

### PULPO \$23

Pulpo, red onions, cucumbers, Serrano, topped with avocado.

## \* CEVICHE

26/30 All Natural Ecuador Shrimp.

\*Raw, cooked in fresh lime juice, onion, cilantro, tomatoes, cucumber, avocado.

### +\$ 2 A CAMARON COCIDO

### +\$ 12 ADD PULPO

### +\$ 7 ADD CARNE SECA

### \* TUNA \$25

Tuna Ahi

### \* SHRIMP \$25

### \* FISH \$25

Mahi Mahi

### \* MIXTO \$28

Tuna, Shrimp, Fish

### \* TATEMADO \$24

Black tiger shrimp, salsa tatemada, Heirloom tomatoes, charred cucumbers and roasted shallots.

### \* CALLO DE HACHA \$29

Diver scallops, shaved red onion, choice your sauce, red, green or black sauce.

## \* AGUACHILE

All Natural Ecuador Shrimp.

\* RAW! cooked in fresh lime juice, red onion, cilantro, cucumber, avocado, spices, whit your choice of sauce.

### ROJO, VERDE OR SALSA NEGRA/ \$25

### \* AGUACHILE MANGO HABANERO/ \$27

### \* AGUACHILE DE RIBEYE/ \$30

"CAB" Lip on choice ribeye, salsa negra, onion, cucumber.

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# APPETIZERS

**CHIPS Y SALSA \$7**

**QUESO FUNDIDO \$12**

Add Steak \$12

Add Chorizo \$4

Add Rajas y Hongos \$4

Add Huitlacoche \$6

**GUACAMOLE \$MP**

**CHEESE DIP \$9.99**

Add Chorizo \$4

**TRIO \$18**

Guacamole, salsa, cheese Dip

**\* 6 GRILL OYSTERS \$MP**

Chile Toreado ponzu,  
foamy butter, machaca de res.

**\* NACHOS DE ASADA \$22**

Beans, melted cheese, guacamole, pico, crema  
Mexicana, fresh jalapeños.

**\* TUNA GUACAMOLE \$19**

Fresh made guacamole, chile ponzu, habanero  
aioli and radish.

**\* TIRADITO DE TUNA/ \$ 20**

Ahi Tuna crudo, aguachile de chiltepín, cilantro,  
serrano, morita oil and smoked salt.

**\* 6 OYSTERS \$MP**

**\* 6 OYSTERS TECAPAN/ \$ MP**

Whit ceviche on top.

**\* 4 OYSTERS SHOTS \$MP**

Special homemade sauce.

## ESPECIALES DEL DIA

**MONDAY TO FRIDAY**

**MONDAY**

**\* CARNE ASADA**

(CAB Steak, rice, beans, pico, guacamole, fried  
jalapeño and onion).

+

**HOUSE MARGARITA**

**\$35**

**TUESDAY**

**HUARACHE DE COCHINITA PIBIL**

(Is a traditional Mayan dish! It has a uniquely  
sweet, earthy aroma imparted by bitter seville  
orange, achiote, charred garlic and host of  
spice). Corn dough tortilla, black beans, lettuce,  
\*crema, \*queso fresco.

+

**TEPACHELADA**

**\$25**

**WEDNESDAY**

**🍷 ENCHILADAS DE CARNITAS**

(Pork carnitas, roster tomatillo sauce, white pickle  
onion, queso fresco, pintos beans)

+

**PALOMA**

**\$24**

**THURSDAY**

**🍷 2 TAMALES**

(Carnitas, tomatillo sauce, queso fresco,  
crema)

+

**MEZCALINA DE JAMAICA**

**\$ 25**

**FRIDAY**

**2 CHILES RELLENOS**

(🍷 Rice, green Chili)

+

**SPICY MARGARITA**

**\$25**

**SATURDAY**

**MOJARRA FRITA**

(🍷 Rice, house green)

+

**MOJITO DE MEZCAL**

**\$26**

**SUNDAY**

**\*TORRE DE MARISCOS**

(CRUDO! Delicious combination of cold mixed shrimps, fish  
mahi mahi, octopus, scallops, onion, cucumbers, cooked in  
lime juice.

+

**1 BEER \$36**