



## Mercado

Menu Prices — August 22, 2026

### Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

Vegetables

| ITEM                                                                                                    | PRICE   |
|---------------------------------------------------------------------------------------------------------|---------|
| <b>Queso Fresco Mashed Potatoes</b><br>Potatoes, garlic, heavy cream, queso freco (veg) (Dairy)         | \$9.00  |
| <b>Coliflor al Pastor</b><br>Roasted cauliflower, chile morita marinade, pineapple, cilanto (v)         | \$12.00 |
| <b>Elote</b><br>Grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (veg) (Dairy) | \$12.00 |
| <b>Market Vegetables</b><br>chef's selection of seasonal vegetables (v)                                 | \$13.00 |
| <b>Grilled Vegetables</b><br>poblanos, carrots, onions, peppers, squash, zucchini (v)                   | \$13.00 |
| <b>Calabacitas</b><br>mexican-style zucchini, onions, tomatoes, grilled sweet corn (v)                  | \$10.00 |

Take-out Beverages

| ITEM                     | PRICE  |
|--------------------------|--------|
| <b>Mexican Coke</b>      | \$5.00 |
| <b>Mexican Sprite</b>    | \$5.00 |
| <b>Diet Coke</b>         | \$3.00 |
| <b>Sidral Apple Soda</b> | \$5.00 |
| <b>Cup of Ice</b>        | \$0.50 |

Desserts

| ITEM                                                               | PRICE   |
|--------------------------------------------------------------------|---------|
| <b>Chef Jose's Flan</b><br>Best Flan in the Universe, with rompopo | \$13.00 |
| <b>Kids Scoop</b>                                                  | \$4.00  |
| <b>Dessert Service Fee</b>                                         | \$2.00  |
| <b>Cheesecake</b>                                                  | \$13.00 |

Sides

| ITEM                                                                                             | PRICE  |
|--------------------------------------------------------------------------------------------------|--------|
| <b>Cilantro lime rice</b><br>(veg) (Dairy)                                                       | \$6.00 |
| <b>Chiles Treadados</b><br>(v) Fried and grilled chiles: jalapenos, serranos, and fresnos chiles | \$5.00 |
| <b>Chips and 2 Salsas</b><br>Yxta salsa brava, salsa habanero, fresh chips (veg) (Dairy)         | \$5.00 |
| <b>Flour Tortillas</b>                                                                           | \$2.00 |
| <b>Corn Tortillas</b><br>Handmade in house                                                       | \$2.00 |

| ITEM                                                     | PRICE          |
|----------------------------------------------------------|----------------|
| <b>Lela's Mexican rice</b><br>(v)                        | <b>\$6.00</b>  |
| <b>Pico de Gallo</b><br>(v)                              | <b>\$3.00</b>  |
| <b>Organic chile piquín black beans</b><br>(veg) (Dairy) | <b>\$6.00</b>  |
| <b>Escabeche</b><br>(v)                                  | <b>\$6.00</b>  |
| <b>Habanero Salsa</b><br>(veg) (Dairy)                   | <b>\$2.00</b>  |
| <b>Salsa Verde</b>                                       | <b>\$2.00</b>  |
| <b>PINT Habanero Salsa</b><br>(veg) (Dairy)              | <b>\$10.00</b> |
| <b>PINT Yxta Salsa Brava</b><br>(V)                      | <b>\$10.00</b> |
| <b>\$ Yxta Salsa Brava</b><br>(v)                        | <b>\$1.50</b>  |
| <b>\$ Refill Chips</b><br>House Made Corn Tortilla Chips | <b>\$1.00</b>  |

Kids

| ITEM                                                                                                                                     | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Kids Quesadillas</b><br>Flour Tortillas with melted queso oaxaca. Rice and Beans. (Dairy, Gluten)                                     | <b>\$10.00</b> |
| <b>Kids Carnitas Quesadillas</b><br>Flour Tortillas with slow-cooked natural pork, oaxaca cheese, mexican rice, chile piquín black beans | <b>\$13.00</b> |
| <b>Kids Steak Quesadillas</b><br>Flour tortillas with melted queso Oaxaca, steak, rice and beans (Dairy, Gluten)                         | <b>\$15.00</b> |
| <b>Kids Chicken Quesadillas</b><br>Flour Tortillas with melted queso Oaxaca, pulled chicken, rice and beans (Dairy, Gluten)              | <b>\$13.00</b> |
| <b>Kids Carnitas Tacos</b><br>Flour Tortillas, pulled carnitas, rice and beans (Gluten)                                                  | <b>\$11.00</b> |
| <b>Kids Steak Tacos</b><br>Flour Tortillas, Steak, Rice and beans (Gluten)                                                               | <b>\$12.00</b> |

Large Plates

| ITEM                                                                                                                                                                        | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Tacos de Coliflor al Pastor</b><br>Coliflor al pastor, cilantro-lime aioli, pico de gallo, avocado salsa, Mexican rice (v, GF)                                           | <b>\$22.00</b> |
| <b>Enchiladas de Pollo en Mole Oaxaqueño</b><br>Mary's free-range chicken, oaxacan mole, queso fresco, crema fresca, red onions, sesame seeds, mexican rice (Dairy, Glut... | <b>\$25.00</b> |
| <b>Carnitas</b><br>Chef Jose's slow-cooked natural pork, guacamole, Yxta salsa brava, pico de gallo, cauliflower al pastor, cilantro, tort...                               | <b>\$35.00</b> |
| <b>Camarones al Ajillo</b><br>Mexican sweet shrimp, chile de árbol garlic butter, cilantro lime rice, ciabatta (Dairy, Gluten)                                              | <b>\$31.00</b> |

| ITEM                                                                                                                                                       | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Carne Asada</b><br>marinated skirt steak, guacamole, salsa macha, cebollita, calabacitas, queso fresco mashed potatoes, tortillas (Dairy, G...          | <b>\$38.00</b> |
| <b>Asada Con Camarones</b><br>marinated skirt steak and (2) mexican sweet shrimp topped with chile de árbol garlic butter,guacamole, salsa macha, cebo...  | <b>\$48.00</b> |
| <b>Pescado del Día</b><br>Chef's fresh catch                                                                                                               | <b>\$34.00</b> |
| <b>Ribeye</b><br>16 oz chile piquín rubbed Prime Ribeye, queso fresco mashed potatoes, market vegetables, creamy jalapeño horseradish sau...               | <b>\$66.00</b> |
| <b>Ribeye Surf and Turf</b><br>16 oz chile piquín rubbed Prime Ribeye, two shrimp allijo, queso fresco mashed potatoes, market vegetables, creamy jalap... | <b>\$78.00</b> |
| <b>Enchiladas Veganas</b><br>grilled vegetables, yellow mole, vegan cream and cheese, mexican rice (v)                                                     | <b>\$24.00</b> |
| <b>Enchiladas Rancheras</b><br>Mary's shredded chicken, salsa ranchera, queso cotija, crema fresca, cilantro lime rice, chile piquín black beans           | <b>\$24.00</b> |
| <b>Pollo en Salsa de Cuatro Chiles</b><br>pan-seared airline chicken, salsa de cuatro chiles, queso fresco mashed potatoes                                 | <b>\$30.00</b> |
| <b>Fideo Del Mar</b><br>jumbo scallops, shrimp, clams, white fish, linguini, mushrooms, salsa de cuatro chiles, ciabatta                                   | <b>\$39.00</b> |

Salads

| ITEM                                                                                                                                                                 | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Mexican Kale Salad Con Chicken</b><br>Kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigret... | <b>\$25.00</b> |
| <b>Mexican Kale Salad</b><br>Kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigret...             | <b>\$16.00</b> |
| <b>Mexican Kale Salad Con Shrimp</b><br>Kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigret...  | <b>\$26.00</b> |
| <b>Mexican Caesar Salad</b><br>Grilled shrimp, romaine, cotija-pesto croutons, cherry tomatoes, avocado, cotija, mexican caesar dressing                             | <b>\$16.00</b> |
| <b>Mexican Caesar Salad Con Chicken</b><br>Grilled chicken, romaine, cotija-pesto croutons, cherry tomatoes, avocado, cotija, mexican caesar dressing                | <b>\$25.00</b> |
| <b>Mexican Caesar Salad Con Shrimp</b><br>Grilled shrimp, romaine, cotija-pesto croutons, cherry tomatoes, avocado, cotija, mexican caesar dressing                  | <b>\$26.00</b> |

Tacos

| ITEM                                                                                                                                                   | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Dos Gringas</b><br>Slow-cooked Salmon Creek natural pork al pastor, oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, f...      | <b>\$17.00</b> |
| <b>Tacos de Pescado</b><br>Grilled white fish, mexican slaw, pico de gallo, lime crema, chile de árbol aioli, escabeche, flour tortillas (Dairy, Gl... | <b>\$19.00</b> |
| <b>Tacos de Filete</b><br>filet mignon, salsa macha, avocado, pickled red onions, micro cilantro, escabeche                                            | <b>\$22.00</b> |
| <b>Lobster Tacos</b><br>lobster, mexican slaw, oaxaca cheese, pico de gallo, chile de árbol aioli                                                      | <b>\$26.00</b> |
| <b>Tako Taco</b><br>Corn Tortilla encrusted with queso cotija, lime aioli, pico de gallo, grilled octopus, crispy cilantro, avocado salsa              | <b>\$15.00</b> |

Small Plates

| ITEM                                                                                                                                                   | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Guacamole</b><br>Hass avocado, serranos, cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, fresh chips (v, GF)                       | <b>\$16.00</b> |
| <b>Guacamole Con Cucumbers</b><br>Hass avocado, serranos, cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, cucumber sticks             | <b>\$20.00</b> |
| <b>Dip Duo</b><br>Guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips (veg) (Dairy, Gluten)                                                  | <b>\$26.00</b> |
| <b>Deep Sea Scallops</b><br>2 seared jumbo deep sea scallops in pepita crust, potato pancakes, quatro chiles salsa, jumbo asparagus                    | <b>\$28.00</b> |
| <b>Chile Relleno</b><br>Traditional batter, panela, oaxaca cheese, queso fresco, cotija, yellow mole, tortillas.                                       | <b>\$19.00</b> |
| <b>Ceviche Negro</b><br>sashimi grade ahi tuna, avocado, jicama, mango, red onion, fresno chillies, micro cilantro, chile de árbol aioli, plantai...   | <b>\$25.00</b> |
| <b>Ceviche Tropical</b><br>citrus-marinated white fish and shrimp, cherry tomatoes, corn, avocado, mango, fresnos, micro-cilantro, crispy shallots,... | <b>\$24.00</b> |
| <b>Mushroom Choriqueso</b><br>melted cotija, parmesan, oaxaca cheese, white wine, mushroom-chorizo, poblanos, fresh chips (veg)                        | <b>\$16.00</b> |

L-Entrees

| ITEM                                                                                                                                                            | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>B - Tacos de Pescado</b><br>Grilled white fish, mexican slaw, pico de gallo, lime crema, chile de árbol aioli, escabeche, flour tortillas, cilantro...       | <b>\$23.00</b> |
| <b>Tacos de Filete</b><br>filet mignon, Yxta salsa brava, avocado, pickled red onions, micro cilantro, escabeche, Mexican rice and black beans                  | <b>\$23.00</b> |
| <b>L - Vegetable Enchiladas</b><br>grilled vegetables, yellow mole, vegan cream and cheese, mexican rice (Veg)                                                  | <b>\$23.00</b> |
| <b>L - Carnitas</b><br>Chef Jose's slow-cooked Salmon Creek natural pork, guacamole, Yxta salsa brava, pico de gallo, cauliflower al pastor, c...               | <b>\$31.00</b> |
| <b>Carne Asada</b><br>marinated skirt steak, guacamole, salsa macha, cebollita, calabacitas, queso fresco mashed potatoes, tortillas                            | <b>\$38.00</b> |
| <b>Ribeye</b><br>16 oz chile piquín rubbed Prime Ribeye, queso fresco mashed potatoes, market vegetables, creamy jalapeño horseradish sau...                    | <b>\$66.00</b> |
| <b>Tacos de Coliflor al Pastor</b>                                                                                                                              | <b>\$21.00</b> |
| <b>Traditional Chile Relleno</b><br>Traditional batter, panela, oaxaca cheese, queso fresco, cotija, yellow mole, mexican rice tortillas.                       | <b>\$20.00</b> |
| <b>Grilled Chicken Bowl</b><br>Grilled jidori chicken breast, chile piquín black beans, cilantro lime rice, calabacitas, elote, salsa verde, micro gree...      | <b>\$22.00</b> |
| <b>Dos Gringas Entree</b><br>slow-cooked natural pork al pastor, oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, mexican rice,...         | <b>\$20.00</b> |
| <b>Tacos de Tinga de Pollo</b><br>pulled chicken with chipotle, black beans, avocado, pickled red onions served with mexican rice and black beans               | <b>\$16.00</b> |
| <b>Enchiladas Mole Oaxaqueño</b><br>Mary's free-range chicken, oaxacan mole, queso fresco, crema fresca, red onions, sesame seeds, Mexican rice and black be... | <b>\$24.00</b> |
| <b>Pescado del Día</b><br>Chef's fresh catch                                                                                                                    | <b>\$32.00</b> |

| ITEM                                                                                                                                                                     | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><div><div>Fideo Del Mar</div><div>jumbo scallops, shrimp, clams, white fish, linguini, mushrooms, salsa de cuatro chiles, ciabatta</div></div></div>                | \$39.00 |
| <div><div><div>California Burrito</div><div>pastor-marinated grilled Jidori chicken, pepperjack, lettuce, avocado, pico de gallo, chile de arbol aioli</div></div></div> | \$19.00 |
| Desserts                                                                                                                                                                 |         |
| <div><div><div>Chef Jose's Flan</div><div>(Dairy)</div></div></div>                                                                                                      | \$13.00 |
| <div><div><div>Cheesecake</div></div></div>                                                                                                                              | \$13.00 |
| Take-out Beverages                                                                                                                                                       |         |
| <div><div><div>Mexican Coke</div></div></div>                                                                                                                            | \$5.00  |
| <div><div><div>Mexican Sprite</div></div></div>                                                                                                                          | \$5.00  |
| <div><div><div>Diet Coke</div></div></div>                                                                                                                               | \$3.00  |
| <div><div><div>Sidral Apple Soda</div></div></div>                                                                                                                       | \$5.00  |
| Sides                                                                                                                                                                    |         |
| <div><div><div>Cilantro lime rice</div><div>(veg) (Dairy)</div></div></div>                                                                                              | \$6.00  |
| <div><div><div>Chiles Tostitos</div><div>(v) Fried and grilled chiles: Jalapenos, serranos, and fresnos chiles</div></div></div>                                         | \$5.00  |
| <div><div><div>Chips and 2 Salsas (Sides)</div><div>Yxta salsa brava, salsa habanero, fresh chips (veg) (Dairy)</div></div></div>                                        | \$5.00  |
| <div><div><div>Flour Tortillas</div></div></div>                                                                                                                         | \$2.00  |
| <div><div><div>Corn Tortillas</div><div>Handmade in house</div></div></div>                                                                                              | \$2.00  |
| <div><div><div>Lela's Mexican rice</div><div>(v)</div></div></div>                                                                                                       | \$6.00  |
| <div><div><div>Organic chile piquín black beans</div><div>(veg) (Dairy)</div></div></div>                                                                                | \$6.00  |
| <div><div><div>Escabeche</div><div>(v)</div></div></div>                                                                                                                 | \$6.00  |
| <div><div><div>Pico de Gallo</div><div>(v)</div></div></div>                                                                                                             | \$3.00  |
| <div><div><div>Habanero Salsa</div><div>(veg) (Dairy)</div></div></div>                                                                                                  | \$2.00  |
| <div><div><div>\$ Refill Chips</div></div></div>                                                                                                                         | \$1.00  |
| <div><div><div>\$ Yxta Salsa Brava</div><div>(v)</div></div></div>                                                                                                       | \$1.50  |

| ITEM                                                                                                                                                                 | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>PINT Habanero Salsa</b><br>(veg) (Dairy)                                                                                                                          | <b>\$10.00</b> |
| <b>PINT Yxta Salsa Brava</b><br>(V)                                                                                                                                  | <b>\$10.00</b> |
| <b>Salads</b>                                                                                                                                                        |                |
| ITEM                                                                                                                                                                 | PRICE          |
| <b>Mexican Kale Salad Con Chicken</b><br>Kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigret... | <b>\$25.00</b> |
| <b>Mexican Cobb Salad</b><br>mixed greens, grilled chicken breast, black beans, boiled eggs, oaxaca cheese, bacon, pico de gallo, avocado, habanero r...             | <b>\$25.00</b> |
| <b>Mexican Kale Salad</b><br>Kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigret...             | <b>\$16.00</b> |
| <b>Mexican Kale Salad Con Shrimp</b><br>Kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigret...  | <b>\$26.00</b> |
| <b>L - Mexican Caesar Salad</b>                                                                                                                                      | <b>\$15.00</b> |
| <b>L - Mexican Caesar Salad with Chicken</b>                                                                                                                         | <b>\$24.00</b> |
| <b>L - Mexican Caesar Salad with Grilled Shrimp</b>                                                                                                                  | <b>\$25.00</b> |
| <b>Starters</b>                                                                                                                                                      |                |
| ITEM                                                                                                                                                                 | PRICE          |
| <b>L - Guacamole</b><br>Hass avocado, serranos, cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, fresh chips (v, GF)                                 | <b>\$16.00</b> |
| <b>Guacamole Con Cucumbers</b><br>Hass avocado, serranos, cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, cucumber sticks                           | <b>\$20.00</b> |
| <b>L - Mushroom Choriqueso</b><br>Melted cotija, parmesan, oaxaca cheese, white wine mushroom-chorizo, poblanos, fresh chips (veg) (Dairy, Gluten)                   | <b>\$15.00</b> |
| <b>Dip Duo</b><br>Guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips (veg) (Dairy, Gluten)                                                                | <b>\$26.00</b> |
| <b>L - Jicama Shrimp Tacos</b>                                                                                                                                       | <b>\$19.00</b> |
| <b>L - Ceviche Negro</b><br>marinated sashimi grade ahi tuna, avocado, jicama, mango, red onion, fresno chillies, micro cilantro, chile de árbol aiol...             | <b>\$24.00</b> |
| <b>Ceviche Tropical</b><br>citrus-marinated white fish and shrimp, cherry tomatoes, corn, avocado, mango, fresnos, micro-cilantro, crispy shallots,...               | <b>\$24.00</b> |
| <b>Deep Sea Scallops</b><br>2 seared jumbo deep sea scallops in pepita crust, potato pancakes, quatro chiles salsa, jumbo asparagus                                  | <b>\$28.00</b> |
| <b>Chips and 2 Salsas</b><br>Yxta salsa brava, salsa habanero, fresh chips (veg) (Dairy)                                                                             | <b>\$5.00</b>  |
| <b>L - Lobster Tacos</b>                                                                                                                                             | <b>\$24.00</b> |
| <b>Vegetables</b>                                                                                                                                                    |                |
| ITEM                                                                                                                                                                 | PRICE          |
| <b>Elote</b><br>Grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (veg) (Dairy)                                                              | <b>\$12.00</b> |

| ITEM                                                                                            | PRICE          |
|-------------------------------------------------------------------------------------------------|----------------|
| <b>Coliflor al Pastor</b><br>Roasted cauliflower, chile morita marinade, pineapple, cilanto (v) | <b>\$12.00</b> |
| <b>Market Vegetables</b><br>chef's selection of seasonal vegetables (v)                         | <b>\$13.00</b> |
| <b>Grilled Vegetables</b><br>poblanos, carrots, onions, peppers, squash, zucchini (v)           | <b>\$13.00</b> |
| <b>Queso Fresco Mashed Potatoes</b><br>Potatoes, garlic, heavy cream, queso freco (veg) (Dairy) | <b>\$9.00</b>  |
| <b>Market Vegetables (Vegetables)</b>                                                           | <b>\$13.00</b> |

Desserts

| ITEM                                                               | PRICE          |
|--------------------------------------------------------------------|----------------|
| <b>Chef Jose's Flan</b><br>Best Flan in the Universe, with rompopo | <b>\$13.00</b> |
| <b>Chocolate Tres Leches</b>                                       | <b>\$14.00</b> |
| <b>Cheesecake</b>                                                  | <b>\$13.00</b> |

Sides

| ITEM                                                                                            | PRICE         |
|-------------------------------------------------------------------------------------------------|---------------|
| <b>Cilantro lime rice</b><br>(veg) (Dairy)                                                      | <b>\$6.00</b> |
| <b>Chiles Toreados</b><br>(v) Fried and grilled chiles: jalapenos, serranos, and fresnos chiles | <b>\$5.00</b> |
| <b>Chips and 2 Salsas</b><br>Yxta salsa brava, salsa habanero, fresh chips (veg) (Dairy)        | <b>\$5.00</b> |
| <b>Corn Tortillas</b><br>Handmade in house                                                      | <b>\$2.00</b> |
| <b>Flour Tortillas</b>                                                                          | <b>\$2.00</b> |
| <b>Habanero Salsa</b><br>(veg) (Dairy)                                                          | <b>\$2.00</b> |
| <b>Lela's Mexican rice</b><br>(v)                                                               | <b>\$6.00</b> |
| <b>Organic chile piquín black beans</b><br>(veg) (Dairy)                                        | <b>\$6.00</b> |
| <b>Nueske Bacon</b>                                                                             | <b>\$7.00</b> |
| <b>One Egg</b>                                                                                  | <b>\$3.00</b> |
| <b>Two Eggs</b>                                                                                 | <b>\$6.00</b> |
| <b>Escabeche</b><br>(v)                                                                         | <b>\$6.00</b> |
| <b>Pico de Gallo</b><br>(v)                                                                     | <b>\$3.00</b> |
| <b>\$ Refill Chips</b>                                                                          | <b>\$1.00</b> |

| ITEM                                        | PRICE          |
|---------------------------------------------|----------------|
| <b>\$ Yxta Salsa Brava</b><br>(v)           | <b>\$1.50</b>  |
| <b>PINT Habanero Salsa</b><br>(veg) (Dairy) | <b>\$10.00</b> |
| <b>PINT Yxta Salsa Brava</b><br>(V)         | <b>\$10.00</b> |

Salads

| ITEM                                                                                                                                                                | PRICE          |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Mexican Cobb Salad (Salads)</b><br>mixed greens, grilled chicken breast, black beans, boiled eggs, oaxaca cheese, bacon, pico de gallo, avocado, habanero r...   | <b>\$25.00</b> |
| <b>Mexican Kale Salad</b><br>Kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigret...            | <b>\$16.00</b> |
| <b>L - Mexican Kale Salad Con Chicken</b>                                                                                                                           | <b>\$23.00</b> |
| <b>Mexican Kale Salad Con Shrimp</b><br>Kale, arugula, queso fresco, candied pepitas, pears, dried strawberries, cotija-pesto bread crumbs, agave-lime vinaigret... | <b>\$26.00</b> |
| <b>L - Mexican Caesar Salad</b>                                                                                                                                     | <b>\$15.00</b> |
| <b>L - Mexican Caesar Salad with Chicken</b>                                                                                                                        | <b>\$24.00</b> |
| <b>L - Mexican Caesar Salad with Grilled Shrimp</b>                                                                                                                 | <b>\$25.00</b> |

B - Entrees

| ITEM                                                                                                                                                                     | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Traditional Chile Relleno</b><br>Traditional batter, panela, oaxaca cheese, queso fresco, cotija, yellow mole, mexican rice tortillas.                                | <b>\$21.00</b> |
| <b>B - Tacos de Pescado</b><br>Grilled white fish, mexican slaw, pico de gallo, lime crema, chile de árbol aioli, escabeche, flour tortillas, cilantro...                | <b>\$23.00</b> |
| <b>Carne Asada</b><br>marinated skirt steak, guacamole, salsa macha, cebollita, calabacitas, queso fresco mashed potatoes, tortillas                                     | <b>\$38.00</b> |
| <b>Pescado del Día</b><br>Chef's fresh catch                                                                                                                             | <b>\$34.00</b> |
| <b>Ribeye</b><br>16 oz chile piquín rubbed Prime Ribeye, queso fresco mashed potatoes, market vegetables, creamy jalapeño horseradish sau...                             | <b>\$66.00</b> |
| <b>Ribeye Surf and Turf</b><br>16 oz chile piquín rubbed Prime Ribeye, two shrimp allijo, queso fresco mashed potatoes, market vegetables, creamy jalap...               | <b>\$78.00</b> |
| <b>Mexican Cobb Salad</b><br>mixed greens, grilled chicken breast, black beans, boiled eggs, oaxaca cheese, bacon, pico de gallo, avocado, habanero r...                 | <b>\$25.00</b> |
| <b>Enchiladas Veganas</b><br>grilled vegetables, yellow mole, vegan cream and cheese, mexican rice (Veg)                                                                 | <b>\$24.00</b> |
| <b>Huevos Divorciados</b>                                                                                                                                                | <b>\$19.00</b> |
| <b>Chef Jose's Breakfast Burrito w/ Bacon</b><br>scrambled eggs, nueske bacon, roasted potatoes, avocado, pico de gallo, oaxaca cheese, Yxta salsa brava (Dairy, Gluten) | <b>\$20.00</b> |
| <b>Chef Jose's Breakfast Burrito w/ Chorizo</b><br>scrambled eggs, house chorizo, roasted potatoes, avocado, oaxaca cheese, Yxta salsa brava (Dairy, Gluten)             | <b>\$20.00</b> |

| ITEM                                                                                                                                                                           | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Mexican Pancakes con Tres Leches</b><br>Tres leches buttermilk and batter, strawberry jam, cajeta, fresh strawberries and bananas                                           | <b>\$16.00</b> |
| <b>Chilaquiles Rojos con Huevos y Carnitas</b><br>Carnitas, crispy tortillas, salsa roja, two eggs over easy, queso cotija, crema fresca, tomatoes, red onions, cilantro (...) | <b>\$26.00</b> |
| <b>Dos Gringas Entree</b><br>slow-cooked natural pork al pastor, oaxaca cheese, red onions, cilantro, Yxta salsa brava, avocado salsa, mexican rice,...                        | <b>\$20.00</b> |
| <b>Tacos de Coliflor al Pastor</b><br>Coliflor al pastor, cilantro-lime aioli, pico de gallo, avocado salsa, Mexican rice (v, GF)                                              | <b>\$22.00</b> |
| <b>B - Carnitas</b>                                                                                                                                                            | <b>\$32.00</b> |
| <b>Carne Asada Con Huevos</b><br>6oz ribeye, 2 eggs, guacamole, cebollita, roasted potatoes, tortillas, salsa macha                                                            | <b>\$29.00</b> |
| <b>Fideo Del Mar</b><br>jumbo scallops, shrimp, clams, white fish, linguini, mushrooms, salsa de cuatro chiles, ciabatta                                                       | <b>\$39.00</b> |
| <b>California Burrito</b><br>pastor-marinated grilled Jidori chicken, pepperjack, lettuce, avocado, pico de gallo, chile de arbol aioli                                        | <b>\$19.00</b> |

Starters

| ITEM                                                                                                                                                   | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Guacamole</b><br>Hass avocado, serranos, cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, fresh chips (v)                           | <b>\$16.00</b> |
| <b>Guacamole Con Cucumbers</b><br>Hass avocado, serranos, cilantro, tomatoes, red onions, Yxta salsa brava, spicy pepitas, cucumber sticks             | <b>\$20.00</b> |
| <b>Dip Duo</b><br>Guacamole, mushroom choriqueso, Yxta salsa brava, fresh chips (veg) (Dairy, Gluten)                                                  | <b>\$26.00</b> |
| <b>L - Jicama Shrimp Tacos</b>                                                                                                                         | <b>\$19.00</b> |
| <b>Ceviche Negro</b><br>sashimi grade ahi tuna, avocado, jicama, mango, red onion, fresno chilies, micro cilantro, chile de árbol aioli, plantai...    | <b>\$25.00</b> |
| <b>Ceviche Tropical</b><br>citrus-marinated white fish and shrimp, cherry tomatoes, corn, avocado, mango, fresnos, micro-cilantro, crispy shallots,... | <b>\$24.00</b> |
| <b>Deep Sea Scallops</b><br>2 seared jumbo deep sea scallops in pepita crust, potato pancakes, quatro chiles salsa, jumbo asparagus                    | <b>\$28.00</b> |
| <b>Lobster Tacos</b><br>lobster, mexican slaw, oaxaca cheese, pico de gallo, chile de árbol aioli                                                      | <b>\$26.00</b> |
| <b>Mushroom Choriqueso</b><br>melted cotija, parmesan, oaxaca cheese, white wine, mushroom-chorizo, poblanos, fresh chips (veg)                        | <b>\$16.00</b> |
| <b>Carnitas Nachos</b><br>Mushroom Choriqueso, chile piquín black beans, carnitas, tomatoes, cilantro, red onions, escabeche, sunny side up egg (D...  | <b>\$19.00</b> |

Vegetables

| ITEM                                                                                                             | PRICE          |
|------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Coliflor al Pastor</b><br>Roasted cauliflower, chile morita marinade, pineapple, cilanto (v)                  | <b>\$12.00</b> |
| <b>Elote</b><br>Grilled sweet corn, caramelized onions, chile piquín butter, queso cotija (veg) Allergies: Dairy | <b>\$13.00</b> |

| ITEM                                                                                            | PRICE          |
|-------------------------------------------------------------------------------------------------|----------------|
| <b>Grilled Vegetables</b><br>poblanos, carrots, onions, peppers, squash, zucchini (v)           | <b>\$13.00</b> |
| <b>Queso Fresco Mashed Potatoes</b><br>Potatoes, garlic, heavy cream, queso freco (veg) (Dairy) | <b>\$9.00</b>  |
| <b>Calabacitas</b><br>Mexican-style zucchini, onions, tomatoes, grilled sweet corn (v, GF)      | <b>\$10.00</b> |
| <b>Market Vegetables</b>                                                                        | <b>\$13.00</b> |