

Lunch Menu

Antojitos

Guacamole 12

made fresh just tell us how spicy you would like it; served with fresh hand made corn tortillas
add chips \$2

Tostadas de Tinga 11

crisp golden hand made tortillas topped with stewed chicken, garnished with avocado and chipotle sour cream

Sopes Surtidos 12

sope assortment, with beans, chicken, shredded pork and sautéed vegetables;
with crumbled queso fresco, onion and sour cream

Panuchos de Cochinita Pibil 12

axiote seed marinated roasted pork, shredded over hand made corn shells stuffed with refried black beans,
served with avocado, habanero pico de gallo and pickled red onions.

Queso Fundido con Chorizo 13

melted Oaxaca cheese with mushrooms and chorizo

Ceviche de Pescado 16

fresh lime marinated white fish, green olives, jalapeño, onion, cilantro, tomato, avocado and olive oil



Sopas y Ensaladas

Pozole Verde 14

chicken and hominy soup, Sinaloa style, jalapeño chile, tomatillo and spices, topped with radish, lettuce, onion and oregano

Sopa de Tortilla 11

a robust pasilla chile and tomato soup with tortilla strips, avocado, cheese and sour cream

Ensalada Mixta 11

mixed greens, tomatoes, aged Cotija cheese, dried cherries, candied spicy pecans and cherry vinaigrette

Ensalada de Betabeles 11

beets, arugula, cotija cheese, pumpkin seeds, tequila vinaigrette

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Especialidades

* served with mexican rice

Order an entree and for \$5 make it a deal by adding a house margarita, tortilla soup, salad, or churros

* Mole Poblano 17

a legendary blend of spices, chiles, nuts and chocolate made into a rich and flavorful sauce, in the traditional Puebla style, served over chicken

* Carne asada estilo Sonora 16

grilled steak, cactus leaf and portobello mushrooms, chile de arbol salsa, over a black bean sauce

* Chile Relleno 15 / 17

fire-roasted poblano pepper stuffed with your choice of vegetables and cheese or carnitas and chicharron, both served over a black bean sauce

Tortita de Papas 15

Potatos, and cheese breaded patty over tomato sauce with creamy roasted poblano pepper strips, mushrooms and sautéed spinach

Pescado del Día 18

catch of the day served with seasonal vegetables. Ask your server for details

Pepito 15

grilled steak on a sandwich bread roll, avocado, chipotle aioli, black bean puree and tomato-chile sauce, served with roasted poblano peppers, zucchini and corn

Flautas de Pollo 14

crispy chicken filled corn tortillas, topped with cream, queso fresco, lettuce, avocado and tomato sauce

Enchiladas Divorciadas 13

hand made corn tortilla enchiladas served in a Verde tomatillo-jalapeno sauce and Roja tomato-chipotle chile sauce with cheese with chicken 15

Tacos Surtidos 15

one of each: chicken with chipotle cream, fish with tomatillo-serrano salsa, onions and cheese, and steak with onions and red cabbage

* Carnitas 16

Michoacan style marinated tender chunks of pork, served with guajillo and arbol chiles salsa



Para acompañar

Arroz a la Mexicana 5

traditional Mexican rice with diced vegetables

Frijoles Negros 5

black beans with epazote herb

Estofado 8

zucchini, corn kernels, mushrooms, onions and pasilla chile

Nopales Asados 8

grilled young cactus leaves marinated in fresh herbs, roasted garlic and olive oil, mixed with rajas, mushrooms and oregano

Chef de Cuisine Edgar Castro

In response to San Francisco Business Mandates, a 3% surcharge will be added to food and beverage sales.