



Our Chef's Specials



MOLCAJETE

Their latest creation is a mouth-watering combination of well-seasoned strips of grilled chicken, steak, "chorizo" (Mexican sausage), nopales (cactus), and "chicharrón" (pork rinds) over melted cheese. This exotic entrée is served in a traditional stone bowl with warm tortillas and a side of "charro" beans. **27.95**



STEAK OAXACA STYLE

Red chile-marinated rib-eye steak with black beans, fried plantains with crème fraîche and guacamole made to your liking. **24.95**



ALAMBRE a la MEXICANA

Skewered and grilled filet mignon, "chorizo" (Mexican sausage), onions, tomatoes and serrano peppers served over a bed of white rice and nopales (cactus). Garnished with tomatillo salsa and salsa ranchera. **24.95**



ENSALADA DE SALMÓN

Pistachio crusted pan seared fillet of salmon, mixed greens, cherry tomatoes, roasted corn, avocado, ranchero cheese and creamy chipotle raspberry dressing. **18.95**



New... Delicious Appetizers



ZÓCALO CORN

Grilled corn with lime, cotija cheese and hot chili pepper. **5.95**



JACOB'S PLATTER

Garlic shrimp, taquitos and chicken fajita nachos served with guacamole and sour cream. **13.95**



TAQUITOS DE PESCADO

3 Taquería style Mahi-Mahi fish tacos served with pickled red onion, shredded romaine lettuce and molcajete-style salsa. **8.95**

Hand Crafted Margaritas



GUAVA MARGARITA

Jimador silver tequila, guava nectar, agave nectar and fresh lime juice and chili salt. **9.50**



POMEGRANATE MARGARITA

Maestro Noble silver tequila, triple sec, fresh lime juice, fresh pomegranate juice and red salt. **9.50**

Health Department Advisory: Thoroughly cooked meats, poultry, seafood and eggs reduce the risk of foodborne illness.