

Appetizer

TAMAL EN HOJA DE PLATANO
Shrimp and spinach tamales wrapped in banana leaves.

Salad & Soup

CASA
Spring mix, orange vinaigrette, cucumber, cherry tomatoes, avocado, and carrot.

LENTEJAS
Lentils, bacon, cumin, tomato, green onion and crema

Entrees

[Ensaladas]

CHICKEN AVOCADO
Mixed greens, grilled chicken, avocado slices, tomato, carrot, red onion, queso fresco and ranch dressing.

TEJANO
Southwestern style-spring mix, roasted bell pepper vinaigrette, grilled chicken or steak, guacamole, corn, bell pepper, bean medley and crispy tortilla strips.

[Enchiladas]

VEGETALES
Seasonal sautéed vegetable medley, queso Oaxaca and red enchilada sauce.

GUANAJUATO
Three chicken and cheese enchiladas topped with queso Oaxaca, tomatillo sauce and queso Cotija.

EN MOLE
Three chicken and cheese enchiladas topped with housemade mole poblano, queso Cotija and sesame seeds.

SALSA ROJA
Three chicken and cheese enchiladas topped with a red chile sauce, sour cream, lettuce and queso Cotija.

[Tacos]

RES
Shredded beef, red salsa, onion, cilantro.

PESCADO
Breaded fish, cabbage and chipotle aioli.

CAMARÓN
Tiger shrimp, achiote marinade, cabbage and chipotle aioli.

POLLO
Marinated chicken, guacamole, salsa, onion and cilantro.

[De La Casa]

ARRACHERA LOS ALTOS
Top-grade Stockyard skirt steak with our garlic crusted red potatoes (papas rojas). Served with housemade corn tortillas.

TACOS DE CAZUELA
Steak or chicken sautéed with chorizo, onions, mushrooms and queso Menonita-baked and served casserole-style with housemade corn tortillas on the side.

CARNITAS
Tender, lean pork served with pickled red onion and avocado cream. Served with housemade corn tortillas.

COCHINITA VERDE
Classic Yucatan style-Pork slowly baked in banana leaves with green achiote marinade, hints of bay leaves and garlic, refried black beans and pickled red onion. Served with housemade corn tortillas.

BIRRIA
Beef slowly braised with California and pasilla chiles, black bean puree and pickled red onion. Served with housemade corn tortillas.

VERDURAS DE LA OLLA
Mushroom, zucchini, green and yellow onion, tomato, spinach and queso Menonita. Served with housemade corn tortillas.

[Del Mar]

TAMAL DE CAMARÓN Y ELOTE
Sweet masa tamal, sautéed tiger shrimp, corn and roasted garlic-cream sauce.

CAMARONES ENCHIPOTLADOS
Peppery grilled prawns with roasted tomato-chipotle sauce.

MAHI MAHI CON MOLE
Pan-fried mahi mahi, mole poblano, mexican rice and refried black beans.

SALMÓN COZUMEL
Pan-fried salmon, guajillo chile paste, mexican rice and refried black beans.

Dessert

BROWNIE
Chocolate brownie, vanilla ice cream with Old Soul Coffee sauce.