

# PLATOS

All platters served with two sides—Mex rice, seasoned pinto beans with cheese, honey butter squash or savory black beans.

## FAJITAS GRANDES

Your choice of chicken breast, shrimp, steak, or tofu atop sauteed peppers and onions served with sour cream, guacamole, lettuce, tomato, onion, cheese, and grilled flour tortillas. Served with your choice of two homemade sides. —17

## BURRITO FAJITAS DE POLLO

Grilled chicken breast, fresh onion, peppers, and chiles simmered in a tangy and spicy sauce; wrapped in a large flour tortilla with cheese and sour cream. Served with your choice of two homemade sides. Spicy! —12  
Make vegetarian by adding tofu.

## PESCADO ESCABECHE

Seasonal fish fillet coated in masa, then pan seared with an eclectic herb and vegetable salsa. Served with your choice of two homemade sides. —14

## POBLANOS RELLENOS

Roasted fresh poblano chiles stuffed with potatoes, corn, and rice with a blend of cheeses served with your choice of two homemade sides. —12

## CHORIZO PARRILLA

12" chorizo link marinated in Dos Equis and grilled. Served fajita style over a bed of grilled veggies with warm flour tortillas. Served with your choice of two homemade sides. —12

## ARROZ FUEGO

Or "fire rice"—white rice simmered with seasonal veggies and potent mexican chilis and spices Served with your choice of two homemade sides. Spicy! —9  
With chicken breast —13

## TORTA CON CARNE

Fresh crusty bread layered with our famous slow roasted beef, house pickled jalapenos, onions, pinto beans, and asiago cheese. Served with your choice of two homemade sides. —9.5

## SEITAN CON PLATANO

100% vegan wheat protein marinated in a savory sauce (not too spicy) over a bed of tender, fried plantain spears. Served with warm flour tortillas and your choice of two homemade sides. —12

## CARNE ASADA AL ANCHO

A chili seasoned 12-14 oz. certified black angus ribeye broiled to perfection. Served with fire roasted red onion and your choice of two homemade sides. —18

*All platters served with house-made salsa verde and salsa ancho to spice your dinner to your liking.*