

ANTOJITOS

Sopa del dia 7.50

Guacamole made daily, house made salsa fresca 8.95

Crispy Corn Polenta and Wild Mushrooms grilled
King Trumpet mushrooms, tomatillo purslane sauce
and pine nut salsa verde 8.95

Chile Relleno roasted poblano chile stuffed with
sweet potato, caramelized onions, pumpkin seeds,
almonds and queso Oaxaca 9.95

Camarones con Chipotle Gulf Prawns sautéed with
crema, Chipotle chile, rajias, shallots and orange
served with grilled bread 11.00

Queso Fundido three cheeses, chorizo, crushed
potatoes and pumpkin seeds blended with smoky chili
sauce, cilantro crema and warm tortilla chips 9.95

Tostaditas two crispy white corn tortillas, grilled salmon,
tomatillo and avocado sauce with nopales salad 9.95

ENCHILADAS Y TACOS 2 EACH

Add black beans and green rice 3.25

Tacos dorados de verduras crispy vegetable tacos with potato,
mushrooms, watercress, queso Oaxaca and cascabel
sauce 10.95

Tacos dorados de pollo crispy tacos with chicken, potato,
watercress and queso Oaxaca 11.95

Tacos de pescado grilled cod, guacamole, three seed cabbage
slaw served on house made corn tortillas with our tabasco crema
12.95

Tacos de carne asada grilled flatiron steak, avocado, grilled
onions, queso cotija. Served on house made corn tortillas with
chipotle salsa 13.95

Tacos de shrimp al pastor grilled achiote-spiced prawns, serrano
chile and roasted garlic salsa, grilled pineapple, watercress radish
salad. Served on house made corn tortillas 13.95

Tacos de verduras (vegan) seasonal veggies, guacamole, three
seed cabbage slaw, served on house made corn tortillas 10.95
"Uno Mas" add any taco to above 5.75

Enchiladas vegetarianas grilled vegetables with pipian verde
13.95
*Vegan Option Available

Enchiladas de pollo chicken with ancho chile and roasted
tomatoes, jack cheese 14.95

ESPECIALES DE LA SEMANA

Not available between 2:30 pm to 5 pm or after 10 pm

MONDAY

Tacos de Pato – duck confit tacos with escabeche slaw, queso cotija,
cascabel mole served with pinto beans and cilantro rice 14.95

TUESDAY

Tamales del dia –
pollo 14.95 camarones 15.95

WEDNESDAY

Tacos de Borrego – braised lamb shoulder, cilantro, jalapeno sauce, carrot and
cumin salad and queso fresco served with pinto beans and cilantro rice 14.95

THURSDAY

Cochinita Pibil – Yucatan style slow braised achiote spiced pork, pureed adobo
black beans, housemade tortillas. Habanero Salsa on request 17.95

FRIDAY

Sopa de Mariscos – in the style of Vera Cruz with wild gulf prawns,
mussels, clams, cod and squid. Finished with grilled bread,
roasted poblano aioli and lime 18.95

SATURDAY

"Tinga" – braised pork, tomatillos, purslane, cumin, coriander
and sweet corn polenta 17.95

ENSALADAS

Mexicana chopped romaine lettuce and cabbage with radish, jicama,
green onions, red onions, queso fresco, fresh oregano, crispy tortilla
ribbons, almonds and cumin citrus vinaigrette 9.95 ****has nuts

Marinitas little gem lettuce with avocado, pumpkin seeds, queso fresco,
cilantro and creamy lime vinaigrette 9.50

Romanesco roasted poblanos, watercress, red onions, manouri cheese,
tomatillos, crispy quinoa, chipotle vinaigrette 9.00

Add to any salad Chicken \$5.75 Shrimp, Steak or Salmon \$9.95

Y MAS

*Ceviche three different styles:

Classic crab, shrimp, squid, scallops, tomato and lime

Peruvian cumin spiced salmon, aji amarillo, citrus,
chili water and cilantro

Tuna Crudo adobo, salsa fresca and cucumbers

all three 17.95
any one 8.95

Plato Vegetariano---not available 2:30 pm-5:00 pm or after 10 pm

Five items: chile relleno stuffed with parsnip and
queso Oaxaca, quinoa, roasted sweet potato, sautéed chard with
poblano crema, queso cotija and grilled king trumpet mushrooms
with chipotle vinaigrette 15.95

**Vegan Option Available

Carnitas---not available 2:30 pm-5:00 pm or after 10 pm

slow braised pork, black beans, house made tortillas (3),
serrano chile salsa fresca, pickled onions and queso cotija
17.95

Pescado Grilado — available 5:00 pm to 10:00 pm

grilled salmon on sweet red pepper mulato adobo, plantain and
potato cakes, tomatillo mojo 18.95

**Bistec Argentino — available 5:00 pm to 10:00 pm

grilled Akaushi wagu steak, mushroom-chile rub, chimichurri,
papas villa, mushrooms 22.00

AL LADO

Frijoles negros
black beans 3.25

Frijoles pintos
pinto beans 3.25

Arroz verde
green rice 3.25

**Fresh handmade
corn tortillas (2)** 1.00

Verduras chard with poblano crema 4.50

Third Basket of Chips (per two people) 3.95

DULCES

Churros with canela sugar, warm chocolate
and cajeta sauce 6.95

Marinitas Flan with toasted almond, vanilla and dark
caramel 6.95

Tres Leches Cake with seasonal fruit 7.95

Budino warm chocolate cake with mocha-caramel sauce
and vanilla bean ice cream 7.95

*contains raw fish

**can be cooked to order

Large To-Go + Carta Marinitas Available
18% Service Charge on tables of 6 or more
\$10 Corkage on 750 mls.
\$1.50 Cakeage per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness. especially if you have certain medical conditions.

MARGARITAS

Why they're so good:

We use only high-quality Cointreau or Grand Marnier, with 100% Agave Tequila, and squeeze limes daily...no preservatives!

GLASS/PITCHER

THE BIG FOUR

CASA Maestro Dobel Blanco, Cointreau, house made sweet & sour 9.25/41

DELUXE Monte Alban Reposado, Cointreau, house made sweet & sour 10.25/47

SUPREMO Hornitos Anejo, Cointreau, house made sweet & sour 11.25/52

ESPECIAL Don Julio Reposado, Grand Marnier, house made sweet & sour 13.25/61

FIERO Maestro Dobel Blanco, Cointreau, fresh jalapeño, house made sweet & sour 10.95

*Add Grand Marnier Float to any Margarita \$2, Pitcher \$4

FLIGHTS

Blanco

Casamigos – Corralejo – Casa Dragones \$12

Reposado

Siete Leguas – Fortaleza – Clase Azul \$14

Añejo

Don Julio 70 – Gran Centenario – 1 2 3 \$16

Extra Añejo

Cazadores – Asombroso – Casa Noble \$24

Flights allow comparison of different spirits. Enjoy a flight from any house for the price of the reposado.

TEQUILAS

Blancos (Aged up to 2 months)

Casa Dragones 14
Milagro Single Barrel 13
Ocho 12.50
Asombroso 11
Chamucos 11
Casamigos 11
123 11
Corzo 11
Don Julio 11
El Tesoro 11
Codigo 11
Tromba 10.50
Fortaleza 10
Casa Noble 10
Chinaco 10
Azunia 10

Reposados (Aged 2-11 months)

Clase Azul 19
Milargo
Single Barrel 15
Maestro Diamante 14
Codigo 14
Ocho 13
Casamigos 12.50
Chamucos 12
123 12
Don Julio 12
El Tesoro 12
Corzo 11.50
Fortaleza 11
Casa Noble 11
Chinaco 11
Azunia 11
Jose Cuervo Tradicional 11

Anejos (Aged 1 year or more)

Asombroso Anejo 32
Casa Nobles Single Barrel 5yr 23
Don Julio 1942 22
Codigo 22
Ocho Extra 21
Milagro Single Barrel 20
El Tesoro Paradiso 17.50
Cuervo Reserve
De la Familia 17
Azunia Extra 16
Fortaleza 15
Gran Centenario 14.50
Ocho 14
Don Julio 70 14
Chamucos 14
123 14
Herradura 13.50
Casamigos 13
Don Julio 13

By the Glass or Bottle **WHITE WINE**

Lighter

House Chardonnay (changes monthly) 8/32
Black Stallion, Sauvignon Blanc, Napa Valley 8.50/34

Medium Full

Casas del Bosque, Sauvignon Blanc, Casa Blanca Valley, Chile 8.50/34
Rodney Strong, Chardonnay, Sonoma Coast 9/36
Ramón Bilbao, Albarino, Spain 8.25/33
Textbook Chardonnay, Napa Valley 11.50/46

Cara

Segura Viudas, Brut Reserva NV 187ml 9
750ml 33

BEBIDAS

LATIN SPECIALTIES & MORE

CUCUMBER LEMONADE Pearl Cucumber Vodka, St. Germain Elderflower liquor, soda and fresh lemonade 9.95

GRAND MANHATTAN Bulliet Bourbon, Grand Marnier, Carpano Antica Vermouth and a dash of bitters 13

MARIN MOJITO Silver Rum, mint, sugar, soda and lime 10.50

SEASONAL MARGARITA made with Maestro Dobel Blanco, ask our bartender about this month's creation 10.95

MEXICAN MULE Don Julio Blanco, lime, mint, ginger beer, Grand Marnier float 12.00

MARINITAS PALOMA Maestro Dobel Blanco, Grand Marnier, fresh grapefruit juice and lemon-lime soda 10.95

HONEY SMOKED MARTINI Union Mezcal, honey syrup, lemon juice 11.00

CAIPIRINHA Cachaca, muddled sugar and lime 9.50

SANGRIA Red 8/38

CITRUS-MINT COOLER non-alcoholic 3.95

HOUSE MADE LEMONADE 3.95

Beers

16 oz Draft

Sculpin IPA 7

XX Amber, Modelo Especial 5.50

Negra Modelo, Mt Tam Pale Ale, Lagunitas IPA 5.75

Mini draft beer 1.75

Bottles

Corona, Corona Light, Pacifico 5

Stella Artois 5.50 Sonoma Apple Cider 6.50

Becks NA 4.50 Bud Light 4.00

By the Glass or Bottle **RED WINE**

Medium

House Red (changes monthly) 8/32
Llama, Malbec, Mendoza, Argentina 8.50/34
Rodney Strong, Pinot Noir, Russian River Valley 10/40

Full

Liberty School, Cabernet Sauvignon, Paso Robles 9/36
Terrazas, Reserva Malbec, Mendoza, Argentina 10/40
Frank Family Zinfandel, Napa Valley 13.50/54

ENJOY ANY OF THESE BOTTLES
FOR HALF PRICE ON WEDNESDAYS