

GUACAMOLE

All Double Orders: \$18.95

Palomino Guacamole \$12.95 VG GF

Avocado, tomato, red onion, cilantro, jalapeños & lime juice

Frutas Guacamole \$14.95 VG GF

Classic guacamole with seasonal fruit

Infierno Guacamole \$13.95 VG GF

Classic guacamole with sriracha, habanero peppers, chili flakes & crispy jalapeño

Zapata Guacamole \$15.95 GF

Classic guacamole with chorizo

BOTANAS

Crispy Calamari \$13.95

Served with jalapeño aioli

Scallop Tostadas* \$19.95 GF

Seared sea scallops over crispy corn tortilla, avocado, crumbled cotija, drizzled with mango and strawberry salsa

Mesa Wings \$12.95

Choose from blueberry, pineapple or chipotle sauce

Mango Ceviche \$13.95 GF

Poached shrimp, jalapeño, mango, fresh mint and citrus

Queso con Chorizo \$11.95 VG GF

Our take on a classic queso with Chorizo served with corn tortilla chips and chopped veggies

Beef Tenderloin Skewers* \$15.95 GF

Served with crispy yucca fries + classic chimichurri

Nachos \$15.50 GF

Corn tortilla chips, jack cheese, tomatoes, jalapeños, black beans, scallions and choice of chicken, steak or vegetarian (add guacamole +3)

BRUNCH MAINS

Mimi's French Toast 11.95 VG

Thick french toast filled with jam and topped with a scoop of rum raisin ice cream

Mexican Benedict \$12.95

Two poached eggs with bacon, avocado & jalapeño hollandaise served on English muffins served with a side of breakfast potatoes

Vegetarian Breakfast Quesadilla \$10.95 VG

Two flour tortillas stuffed with scrambled eggs, spinach, tomato, mushrooms & Monterey jack cheese (add chorizo+2)

Cuban Sandwich \$12.95

Roasted pork, ham, cheddar cheese, whole grain mustard, pickles on a pressed baguette. Served with house-cut French fries

Mexican Frittata \$11.95 GF

An omelet with chorizo, tomatoes, onions, smoked Gouda cheese, jalapeños & spinach served with a side of fresh salsa

Smoked Salmon Benedict \$13.95

Two poached eggs with smoked salmon & basil hollandaise served on English muffins served with a side of breakfast potatoes

Steak & Eggs \$13.95 GF

Grilled steak with two eggs cooked to order with chimichurri sauce and breakfast potatoes

Huevos Rancheros \$11.95 GF VG

Fried eggs over crispy tortillas with black beans, house-made salsa & sliced avocado served with breakfast potatoes

Avocado Toast \$10.95 VG

Topped with pico de gallo, avocado and a fried egg

Smoked Salmon Toast \$12.95

Smoked salmon served on toast with cream cheese and a side of mixed greens

Three Meat Skillet \$13.95

Bacon, Sausage, Chorizo topped with two poached eggs and hollandaise served with home fries

Brunch Menu 11 - 4pm
Dinner Menu begins at 4pm

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SALADS

Mexican Caesar \$11.95

Hearts of romaine, cotija cheese, croutons, corn salsa & garlic anchovy vinaigrette

Market Kale \$12.95 GF VG

Kale, avocado, cherry tomatoes, cotija cheese, black beans, almonds, pickled red onion and creamy mustard vinaigrette

Add to any Salad: Grilled Salmon or Shrimp \$7, Grilled Chicken or Portobello Mushroom \$4

Beet & Avocado \$12.95 GF VG

Grapefruit segments, arugula & lime vinaigrette

Mexican Chopped Cobb \$12.95 GF

Greens, chorizo, avocado, sweet plantains, tomato, red onion with a roasted tomatillo vinaigrette

VEGAN DISHES

Vegan Nachos \$15.95 V

Impossible Meat, jalapeños, tomatoes, scallion, corn salsa, avocado cream, chipotle, and black bean sauce

Vegan Taco \$12.95 V

Impossible Meat, avocado and pico de gallo

Vegan Burrito \$14.95 V

Impossible Meat, corn salsa, rice, beans, guacamole. Topped with avocado cream, chipotle & black bean sauce

QUESADILLAS

Roasted Pork Quesadilla \$12.95

Fig & chili jam, gouda cheese & jalapeño aioli

Quesadilla Vegetariana \$11.95 VG

Corn, squash, spinach, black beans & monterey jack cheese, cilantro aioli

Grilled Shrimp Quesadilla* \$14.00

Monterey jack cheese, scallions, jalapeño aioli & crispy onion straws

Carne Asada Quesadilla* \$13.95

Grilled steak, cheddar, mozzarella, caramelized onions and chipotle aioli

Pollo Quesadilla \$12.95

Shredded chicken, black beans, cheddar cheese, tomatoes & scallions, topped with jalapeño aioli

TACOS

Pollo \$11.95 GF

Pulled chicken, crispy bacon, corn, tomato & chipotle bbq sauce

Brisket \$13.95 GF

Pineapple, pickled cabbage, raisins & guajillo sauce

Salmon \$13.95 GF

Seared salmon, guacamole & crispy onion straws

Roasted Pork \$12.95 GF

Asian cabbage slaw & fig reduction

Carne Asada \$12.95 GF

Grilled steak, crispy sweet potato, shiitake mushrooms, & jalapeño mustard aioli

Falafel \$9.95 VG GF

House made falafel, avocado tomato salsa & cilantro aioli

Shrimp \$12.95 GF

Blackened shrimp and mango salsa

Crispy Cod \$13.95

Avocado, cabbage & chipotle aioli

Vegetariana \$9.95 VG GF

Black beans, avocado, sweet plantains, tomatillo sauce & corn salsa
(add chicken or pork for \$3)

SIDES

Tostones (Crispy Green Plantain) \$6.75 GF

Sweet Plantains \$6.75 GF

Crispy Yucca Fries \$6.75 GF

Mexican Corn on the Cob salsa \$6.75 GF

Cilantro Rice \$4.95 GF

Black Beans & Rice \$3.95 GF