

## GUACAMOLE

All Double Orders: \$18.95

**Palomino Guacamole \$12.95 VG GF**

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

**Frutas Guacamole \$13.95 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

**Shrimp Ceviche \$12.95 GF**

Charred tomato, garlic, cilantro and citrus

**Queso \$10.95 VG GF**

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

**Beef Tenderloin Skewers\* \$13.95 GF**

Served with crispy yucca fries + classic chimichurri

**Nachos \$13.95 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 \$10.95**

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

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### **Mexican Caesar \$10.95**

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

### **Market Kale \$11.95 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 \$11.95 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

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### **Vegan Nachos \$13.95 V**

Seitan "chorizo", jalapeños, tomatoes, scallion, corn salsa, avocado cream, chipotle, and black bean sauce

### **Vegan Taco \$10.95 V**

Seitan "chorizo", avocado and pico de gallo

### **Vegan Burrito \$11.95 V**

Seitan "chorizo", corn salsa, rice, beans, guacamole. Topped with avocado cream, chipotle & black bean sauce

## QUESADILLAS

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### **Roasted Pork Quesadilla \$12.00**

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\* \$12.95**

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

### **Pollo Quesadilla \$11.95**

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

## TACOS

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### **Pollo \$10.95 GF**

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

### **Brisket \$13.95 GF**

Pineapple, pickled cabbage, raisins & guajillo sauce

### **Salmon \$12.95 GF**

Seared salmon, guacamole & crispy onion straws

### **Roasted Pork \$10.95 GF**

Asian cabbage slaw & fig reduction

### **Carne Asada \$12.95 GF**

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

### **Tuna \$16.95 GF**

Topped with mango, wasabi & roasted pepper salsa

### **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

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### **Tostones (Crispy Green Plantain) \$6.95 GF**

### **Sweet Plantains \$6.95 GF**

### **Crispy Yucca Fries \$6.95 GF**

### **Mexican Corn on the Cob salsa \$6.95 GF**

### **Cilantro Rice \$4.95 GF**

### **Black Beans & Rice \$3.95 GF**