



## DINNER MENU

¡ÑAM-ÑAM!



“VAMOS A CONSEGUIR ALGO DE COMER.”

### BOCADITOS-SNACKS

<b>Queso fundido</b>	9.75
Chihuahua and Monterey jack cheese, green chili, chorizo, smoked bacon, flour tortillas	
<b>Nachos</b>	13.50
black beans, guacamole, Chihuahua and cheddar cheese, chili, crema, pulled pork or shredded beef brisket	
<b>Ravioli frito</b>	9.25
fried black bean ravioli, salsa maíz	
<b>Jalapeño asado</b>	9.00
house-smoked stuffed jalapeños, Monterey jack cheese, bacon	
<b>Calamares</b>	11.50
blue corn-crust, fried chilies, chipotle crema	
<b>Empanadas de camarón</b>	9.75
shrimp-stuffed pastry, honey picante sauce	
<b>Alas de pollo</b>	10.00
house-smoked, dry rubbed chicken wings, salsa habanero	
<b>Quesadilla de tinga pollo</b>	10.00
chicken tinga, Chihuahua cheese, green onion, lime crema	
<b>Taquitos de cerdo</b>	9.00
pulled pork, Chihuahua cheese, salsa roja	

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



### GUACAMOLE

<b>Casa</b>	9.75
mashed avocado, tomato, cilantro, chili serrano, sweet onion, lime	
<b>Fuego</b>	10.00
chili habanero, chili serrano, chili jalapeño, roasted garlic, orange	
<b>Fruta</b>	11.00
mango, pineapple, sweet onion, pickled jalapeño, basil	
<b>Verduras</b>	11.50
cucumber, roasted corn, bell peppers, chives, toasted pumpkin seeds	
<b>Cangrejo</b>	14.00
jumbo lump crab, scallions, jicama, chopped tomatillo	
<b>SALSA</b>	
<b>Roja</b>	3.00
charred tomato, sweet onion, roasted chili serrano, garlic, cilantro	
<b>Maíz</b>	4.00
roasted corn, tomato, pinto beans, chili serrano, smoked bacon	
<b>Habanero</b>	3.00
tomato, orange, sweet onion, chili habanero, mango	
<b>Verde</b>	4.00
tomatillo, chili serrano, scallions, cilantro	

### CEVICHE

<b>Atún</b>	14.00
yellowfin tuna, pineapple, sweet peppers, chili serrano, cilantro, lime	
<b>Camarón</b>	12.50
shrimp, avocado, red onion, chili habanero, mint, orange	
<b>Dorado</b>	14.00
mahi mahi, cucumber chayote, chili de arbol, watermelon, lime	
<b>Tres ceviches</b>	19.50
A sampling of all three	

### ENSALADA-SALAD

<b>Ensalada de la casa</b>	6.50
baby greens, cherry tomatoes, toasted pumpkin seeds, crispy tortilla, honey-lime dressing	
<b>Tomate y aguacate</b>	7.50
beefsteak tomato, avocado, chopped romaine, red onion, queso fresco, chipotle crema	
<b>Ensalada de pasión</b>	7.50
baby spinach, chayote, mango, bell peppers, chili serrano, passion fruit vinaigrette	
<b>Add</b>	
citrus-tequila shrimp	6.50
grilled tuna	8.00
adobo chicken	5.00
carne asada, 4 oz. fillet	10.00

### SOPA-SOUP

<b>Sopa de tortilla</b>	7.00
chili guajillo broth, shredded chicken, avocado, roasted corn, cheddar cheese, crispy tortilla	
<b>Frijoles negros</b>	6.50
pureed black beans, smoked bacon, queso fresco	
<b>Gazpacho de sandía</b>	6.50
watermelon, tomato, bell peppers, chili jalapeño, lemon	

### TACOS & ENCHILADAS

<b>Los Cabos</b>	9.75	<b>Monterrey</b>	10.50
blue corn-crust fresh catch, lime crema, cabbage slaw		shredded beef brisket, salsa verde, radish, cotija cheese	
<b>Veracruz</b>	12.00	<b>Enchilada Sonora</b>	10.00
citrus-tequila shrimp, mango pico de gallo, avocado		stacked corn tortillas, cheddar cheese, sweet onion, red chili sauce	
<b>Colima</b>	11.25	<b>Enchilada verde</b>	10.75
grilled tuna, aji amarillo aioli, chayote slaw		corn tortillas, shredded chicken, potato, Monterey jack cheese, crema, green chili sauce	
<b>Puebla</b>	9.75	<b>Enmoladas de cerdo</b>	10.75
shredded chicken, roasted corn, mole poblano, queso fresco		corn tortillas, pulled pork, mole poblano, queso fresco	
<b>Yucatán</b>	9.75		
pulled pork, orange, salsa habanero, pickled red onion			

### PLATOS FUERTES-ENTREES

<b>Tamarindo dorado</b>	24.50	<b>Carne asada</b>	28.00
tamarind-glazed mahi mahi, chayote slaw, passion fruit vinaigrette		grilled marinated skirt steak, salsa verde, yuca fries	
<b>Salmón con calabacita</b>	22.50	<b>Filete a la parrilla</b>	29.75
grilled salmon, spiced zucchini, roasted corn, sweet onions, chili serrano		grilled filet of beef, Chihuahua cheese, avocado, pan-fried potatoes, green chili	
<b>Camarones de coco</b>	25.00		
crispy coconut shrimp, radish, mango pico de gallo			
<b>Mole de pollo</b>	19.50		
roasted chicken, sweet plantains, rice, mole poblano chocolate sauce			
<b>Cochinita pibil</b>	18.00		
banana leaf-roasted pulled pork, sour orange, pickled red onions			

### FAJITAS AL CARBON

salsa roja, crema, queso fresco, guacamole, sweet peppers, onions, flour tortillas	
<b>Adobo chicken</b>	19.50
<b>Citrus-tequila shrimp</b>	25.00
<b>Carne asada skirt steak</b>	28.00
<b>Torre trio</b>	36.50

### ACOMPAÑAR-SIDES

<b>Arróz Espanol</b>	Spanish rice, onions, garlic, tomato	4.50	<b>Yuca fritas</b>	crispy yuca fries, chipotle crema	5.00
<b>Frijoles negros</b>	stewed vegetarian black beans	4.50	<b>Maíz tostado</b>	roasted corn, onions, lime	4.50
<b>Frijoles refritos</b>	refried pinto beans, smoked bacon	4.50	<b>Patatas chili verde</b>	pan-fried potatoes, poblano peppers	4.50