



## *Poultry*

### **Roasted Chicken**

Half roasted chicken, marinated with garlic and oregano, topped with pickled vegetables and jalapeños, served with honey-chile de arbol acorn squash stuffing and roasted tomatillo salsa \$16

### **Chicken and Mole Tortilla Casserole**

Shredded chicken, sweet mole and tortilla layered pie with roasted poblanos, crema and cheese topped with oven dried tomatoes and pickled jalapeños \$15

### **Chicken Enchiladas**

Soft corn tortillas filled with shredded chicken covered with a roasted tomatillo-pasilla sauce, topped with black beans, diced carrots, red onions, cilantro and cotija cheese \$14

### **Chicken Enchiladas “Suizas”**

Soft corn tortillas filled with shredded chicken covered with a roasted tomato cream sauce, baked with swiss cheese, topped with crispy tortillas, crumbled pasilla chile, chopped onion and cilantro \$15

### **Chicken Fajitas**

Grilled marinated chicken with red onions, roasted poblanos and applewood smoked bacon, topped with cotija cheese, watercress and cilantro. Served with chipotle cream sauce and warm flour tortillas \$15

### **Chicken Burrito Maria**

Our mexicanized version of the American classic burrito. Flour tortilla filled with black beans, roasted corn and pulled chicken served with jicama-red cabbage slaw topped with avocados, roasted tomatillo salsa and a side of sour cream \$13

### **Chicken Chivichanga**

Crispy flour tortillas filled with pulled chicken, pinto beans and Chihuahua cheese topped with shaved romaine, red cabbage, chopped cilantro, chopped onions, salsa verde and crema \$14

## *Vegetarian*

### **Maria’s Chile Relleno**

Ancho chiles stuffed with roasted zucchini, red onions and potatoes served over melted cheese and roasted tomato chipotle sauce topped with crispy sweet potatoes and zucchini \$16

### **Vegetarian Enchiladas**

Soft corn tortillas filled with sautéed spinach, roasted poblanos and mushrooms, covered with a roasted tomato cream sauce, baked with Swiss cheese, topped with crispy tortillas, crumbled pasilla chile, chopped onion and cilantro \$13

### **Mixed Wild Mushroom Fajitas**

Guajillo marinated mixed wild mushrooms with red onions, roasted poblanos and red peppers topped with cotija cheese, watercress and cilantro served with chipotle cream and warm flour tortillas \$15

## *Meat*

### **Pork “Carnitas”**

Slow baked adobo marinated pork shoulder, topped with cured red onions and cucumber, served with smoky black bean sauce and fresh tomatillo salsa verde \$16

### **Steak Fajitas**

Adobo marinated skirt steak sautéed with red onions, roasted poblanos and applewood smoked bacon, topped with cotija cheese, watercress and cilantro, served with chipotle cream sauce and warm flour tortillas \$19

### **Beef Enchiladas**

Soft corn tortillas filled with pulled beef short ribs topped with a roasted tomatillo pasilla sauce, black beans, diced carrots, red onions, cilantro and cotija cheese \$17

### **Grilled Skirt Steak with Napoles Salad**

Adobo marinated skirt steak served with sliced cactus leaves and cherry tomatoes with a red onion oregano vinaigrette, ranchera sauce, crema, topped with cotija cheese and cilantro \$19

### **Braised Short Ribs**

Slow braised beef short ribs topped with creamy poblano peppers, served with a blackberry mole sauce \$21

### **Surf and Turf**

Grilled adobo marinated skirt steak and jumbo shrimp over roasted guajillo tomatillo sauce enchiladas, topped with cotija cheese, chopped onions and cilantro \$22

### **Beef Tenderloin and Chorizo Alambre**

Grilled beef tenderloin skewer with pineapple, chorizo, poblano pepper and onion. Topped with bacon vinaigrette and served with guajillo rice and guajillo tomatillo sauce \$19

### **Beef Burrito Maria**

Our mexicanized version of the American classic burrito. Flour tortilla filled with black beans, roasted corn and your choice of carnitas or shredded beef served with jicama-red cabbage slaw topped with avocados, roasted tomatillo salsa and a side of sour cream \$14

### **Beef Chivichanga**

Crispy flour tortillas filled with slow braised short ribs, pinto beans and Chihuahua cheese topped with shaved romaine, red cabbage, chopped cilantro, chopped onions, salsa verde and crema \$16