DINNER •



EXECUTIVE CHEF DAVID VAZQUEZ

CHEF'S SPECIALS

SIGNATURE CREATIONS BY CHEF DAVID VAZQUEZ.

26

29

43

25

TACOS DE RIBEYE

4 Grilled ribeye tacos served in warm corn handmade tortillas, topped with cilantro, onions, chef's salsa.

POLLO AL CHIPOTLE

Chicken breast with monterey cheese. mushrooms, spinach, pesto rice, veggies, chipotle sauce.

LUXE RIBEYE STEAK

Grilled ribeye finished with rosemary-garlic butter, served with a loaded baked potato (sour cream, melted cheese & crispy bacon) and a creamy broccoli-spinach purée.

CARNE DE RIBEYE EN SU JUGO

Tender ribeye strips simmered in their own juices with beans, bacon, and a touch of jalapeño.

CHILE RELLENO

Fire-roasted poblano pepper stuffed with melted cheese, topped with tomato salsa & sour cream. Served with rice and refried beans.

LUXE FAJITAS

29

Grilled chicken with onions, rice, beans, veggies, tortillas. Add beef (+\$6), shrimp or trio (+\$9)

CARNE ASADA

Marinated grilled steak served with charred onions, roasted serrano chile toreado, grilled nopal, rice, and refried beans.

MOLCAJETE

Chicken, carne asada, chorizo, shrimp a la plancha and pacifico style with queso panela, Garnished with roasted serrano and grilled green onion all in Salsa Molcajete.

THE MEXIBURGER 18

Grilled angus beef patty layered with grilled pineapple, smashed avocado, queso monterey, jalapeño jam, caramelized onions, and chipotle mayo - all tucked inside a toasted brioche bun. Served with a side of crispy French fries.

KIDS MENU 12 -

BEAN & CHEESE BURRITO

Soft flour tortilla filled with refried beans and melted cheese, Served with a side of fries.

KIDS OUESADILLA

Soft flour tortilla filled with refried beans and melted cheese, Served with a side of fries.

TINY TAQUITOS

Mini rolled chicken taquitos served with rice and refried beans.

CHEESY ENCHILADA ROLL

Melted cheese rolled in a soft tortilla and topped with mild sauce. With rice and beans.

One taco with chicken or beef, served with your choice of rice & beans or fries.

CHICKEN NUGGETS

Crispy chicken nuggets served with a side of

DESSERTS 13 CHOCOLATE TEMPTATION - RED VELVET CAKE - COCUNUT FLAN - CHURROS CON HELADO

29

36

30

• CATCH OF THE DAY •

THE OCEAN'S MODD. ON YOUR PLATE

SALMON POBLANO

Grilled salmon with poblano cream sauce, mashed potatoes, veggies, pickled onions.

CAMARONES ZARANDEADOS

Grilled shrimp tossed in smoky zarandeado marinade, served with mango habanero dip, pesto rice, and seasonal grilled vegetables.

PASTA FRUTTI DI MARE

Linguine pasta tossed in a smoky chipotle cream sauce with shrimp, mussels, calamari, and clams. A bold fusion of coastal Italian tradition and spicy Mexican flair.

CAMARONES A LA DIABLA

Carne en su jugo estilo Jalisco, servida con huevos al gusto y frijoles on the side. Una joya tapatía reinventada pa'l brunch.

CAMARONES PACIFICO

29

Six perfectly fried shrimp served over a creamy mango-habanero mayo base — sweet, spicy, and paired with our signature pesto rice & coleslaw.

PULPO A LAS BRASAS

36

Tender octopus charred over open flame, served with creamy broccoli-spinach purée and a side of crispy papas bravas.

BRASA NIKKEI

32

Seared seabass glazed in white miso and mezcal, served over a creamy broccoli-spinach purée.

CAMARONES AL TEQUILA

29

Your choice of eggs sobre chile colorado casero - bold, saucy y full of flavor. Served con frijoles pintos y a side of sour cream.



• DINNER •



EXECUTIVE CHEF DAVID VAZQUEZ

APPETIZER •

LET'S START CON UN ANTOJITO

TAQUITOS DORADO	ľAU	JUľ	ľOS	DO	RA	DO)8
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15

Crispy rolled tacos filled with tinga and potato, topped with lettuce, onions, and house red & green salsas. Served with sides of black bean crema, sour cream, and avocado mousse.

GUACAMOLE 15

Freshly smashed avocado with lime, cilantro, and onion - simple, fresh, and irresistible.

GUACAMOLE DE CHICHARRON DE RIBEYE 22

A bold twist on guac — topped with crispy ribeye chicharrón for the perfect crunch-meets-creamy bite.

EMPANADAS TRIO

Three golden empanadas filled with asada, chorizo, and chicken - all with melted cheese. Served with avocado mousse and sour cream on the side.

CEVICHE DE PESCADO

Fresh white fish marinated in citrus, mixed with tomato, onion, cilantro, and jalapeño, topped with avocado slices and served with crispy tostadas.

SOPES TRIO

20

Three sopes with Chile Colorado, Tinga & Ribeye en su jugo, toppings with crema, queso fresco, lettuce, avocado mousse & onion.

PORK BELLY BITES

20

Crispy and tender pork belly chunks, seasoned to perfection and served with a signature dipping sauce.

Street Corn Glow-Up MEXICANESQUITE

15

A bold cup of fire-roasted corn off the cob, tossed with creamy mayo, cotija cheese, lime, chili powder & a dash of love — the ultimate street snack, leveled up.

FRIED CALAMARI

19

Lightly breaded and crispy-fried calamari, served with house-made chipotle aioli and lemon wedges - golden, tender, and made to share.

QUESO FUNDIDO

18

Melted cheese skillet with grilled jalapeños, served with your choice of corn or flour tortillas. Add any protein for +5.

TACO BAR 3PCS-

TACOS AL PASTOR 19

Marinated pork grilled , served on corn tortillas with pineapple, onion, cilantro, and house salsa.

TACOS BAJA 20

Beer-battered fish with shredded cabbage, pico de gallo, chipotle mayo, and a squeeze of lime.

TACOS DE ASADA 21

20

Grilled steak tacos with melted cheese and caramelized onions, served with fresh cilantro.

TACOS GOBERNADOR 19

Sautéed shrimp with melted cheese, grilled peppers, and onions, folded into crispy corn tortillas.

MOLCAJETE TACO 21

Layered tacos with refried beans, grilled steak, chorizo, nopal, and grilled panela cheese, all topped with molcajete salsa.

QUESABIRRIAS 20

Cheese-filled tacos served with rich consommé for dipping. Topped with pickled onions & cilantro.

OUR FAMOUS ENCHILADAS

ADD EXTRA PROTEIN FOR 5 (ASADA, CHORIZO, PASTOR, CHICKEN OR BIRRIA) ALL ENCHILADAS INCLUDE QUESO, ONION & SOUR CREAM.

CLASICAS

Three corn tortillas filled with cheese, smothered in house red or green salsa.

CHIPOTLE 25

Three corn tortillas filled with sautéed shrimp, smothered in a creamy chipotle sauce.

WET BURRITO 23

A flour tortilla with rice, beans, sour cream, pico de gallo, and your choice of protein - smothered in your favorite enchilada sauce with melted cheese.

SUIZAS

23

Three corn tortillas filled with cheese, covered in creamy tomatillo sauce.

CREMA POBLANA

25

Three corn tortillas filled with melted cheese, smothered in our creamy poblano sauce.

ENMOLADAS

23

Three corn tortillas filled with melted cheese, smothered in our rich house-made mole.

· SOUP AND SALADS ·

SOPA POBLANA

14

22

THE BEST CAESAR SALAD

Crisp romaine lettuce tossed in our signature 15 Caesar dressing with croutons, shaved parmesan.

A creamy poblano pepper soup with roasted corn, onions, sour cream and queso panela.

SOPA DE TORTILLA

14

Traditional tomato-chile broth with crispy tortilla strips, avocado, queso fresco, sour cream.

LUXE SALAD CHEF SPECIAL

14

A fresh mix of spinach and romaine lettuce with panela cheese, toasted walnuts, pepitas, sliced apple, and red onion — all tossed in a house-made sweet vinaigrette.

