

**EXECUTIVE CHEF
DAVID VAZQUEZ**

SIGNATURE CREATIONS BY CHEF DAVID VAZQUEZ.



• DINNER •

LUXE
MEXICAN KITCHEN AND CANTINA

EXECUTIVE CHEF
DAVID VAZQUEZ

• APPETIZER •

LET'S START CON UN ANTOJITO

TAQUITOS DORADOS

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

19

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

20

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 3 PCS

TACOS AL PASTOR 19

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

TACOS DE ASADA 21

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

MOLCAJETE TACO 21

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

TACOS BAJA 20

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

TACOS GOBERNADOR 19

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

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

22

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

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.

THE BEST CAESAR SALAD

15

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

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.

