

APPETIZERS

CHIPS & SALSA

Warm tortilla chips with mesquite roasted tomato salsa 3.

SALSA TRIO

Chef's creation of sweet & spicy salsas and pickled escabeche, served with fresh, warm house-made tortilla chips 5.

QUESADILLA

Warm flour tortillas stuffed with melted Monterey Jack, sautéed onions and bell peppers, served with guacamole, pico de gallo and sour cream 10.

Add Grilled Chicken or Beef 3.
Add Mexican Shrimp 4.

GUACAMOLE FRESCA

Prepared table-side in a molcajete with avocados, tomatoes, red onions, jalapeños, cilantro and fresh lime juice, served with warm tortilla chips 9.

QUESO FUNDIDO

Melted Oaxaca cheese topped with chorizo, mushrooms and poblano chile, served with warm flour tortillas 10.

DRUNKEN CHICKEN NACHOS

Fresh tostada chips folded with a green chile crema, chicken tinga and Mexican cheese. 10.

SOUPS & SALADS

TORTILLA SOUP

Finished with chicken and cilantro crema
Small 5.
Large 7.

CAESAR SALAD

Crisp romaine lettuce, fresh Parmesan cheese and croutons, served with classic Caesar dressing 7.

Add Grilled Chicken or Grilled Shrimp* 5.

BLUE CORN COCONUT SHRIMP

Mexican tiger shrimp crusted with blue corn tortilla and shredded coconut, served with habanero papaya salsa 12.

CRAB CAKE GORDITA

Fresh house-made gordita with crab cake and jicama slaw 12.

FLAUTAS

Flash-fried flour tortillas filled with shredded beef, smothered in green chile, and served with sour cream and guacamole 10.

TAQUITOS

Fried corn tortillas filled with shredded chicken, served with guacamole, pico de gallo, sour cream and cotija cheese 8.

CEVICHE DE CAMARONES

Lime marinated Mexican tiger shrimp with cilantro, jalapeños, avocado and cucumber 12.

STEAK NACHOS*

Flame grilled steak, melted sharp cheddar cheese, beans and guacamole 12.

TOSTADA SALAD*

Marinated grilled chicken or steak* over romaine lettuce with avocado, cotija cheese and cilantro Caesar dressing 12.

GARDEN SALAD

Fresh mixed greens, red onions, sweet teardrop tomatoes and cotija cheese with cilantro-lime vinaigrette 7.

MAHI-MAHI TACO SALAD

Grilled Mahi-Mahi over romaine lettuce, jicama and sweet mango with a chipotle-citrus vinaigrette 14.



ESPECIALES

CHILE RELLENO & SHRIMP DIABLO

Fire roasted Anaheim chile filled with shredded beef and cheese, served with shrimp Diablo and cilantro rice 18.

SOPES

House made gordita topped with shredded chicken, cheese, lettuce, pico de gallo and red pepper crema 15.

MAHI-MAHI

Pan seared with wild mushrooms, jicama-cucumber salsa and jalapeño quinoa 22.

STEAK PICADO*

New York sirloin sautéed with poblano peppers, onions and ranchero sauce, served with Mexican rice, black beans and corn tortillas 18.

FLAT IRON STEAK*

Chili crusted flat iron steak with roasted pee wee potatoes, spinach and chimmichurri 22.

ROASTED CHIPOTLE CHICKEN

Half roasted chicken topped with wild mushroom tequila cream sauce, served with Mexican rice and spinach 18.

PORK PIBIL

Slow roasted pork in a citrus-achiote marinade, served with cilantro rice, black beans and corn tortillas 18.

STREET TACOS

A traditional favorite served on soft corn tortillas with onions and cilantro, served with black beans and choice of Mexican or cilantro rice

CHICKEN BREAST OR CARNE ASADA*

Char-grilled with chile-lime soy marinade, garlic, cumin and cilantro 14.

MEXICAN GULF SHRIMP

Seared Gulf shrimp seasoned with lime-orange guajillo 15.

PORK CARNITAS

Braised in natural juices with Negra Modelo, garlic and onions 14.

FISH TACOS

Chile crusted mahi-mahi marinated in lime-orange guajillo 15.

ENCHILADAS

Corn tortillas coated in freshly made enchilada sauce, served with choice of Mexican or cilantro rice and black beans

CHICKEN

Shredded chicken tinga covered in a red guajillo ranchera sauce and melted Oaxaca cheese 13.

SHREDDED BEEF

Braised beef topped with a hatch green chile sauce and melted queso 14.

ADOBO VEGETABLES

Fresh market vegetables covered in a red guajillo ranchera sauce and Oaxaca cheese 12.

FAJITAS

Served sizzling hot on an iron skillet, with sautéed onions and peppers, served with black beans, Mexican or cilantro rice and flour tortillas

STEAK* OR CHICKEN*

Char-grilled steak or chicken breast, with chile-lime soy marinade, garlic, onions & cilantro
Chicken 16. | Steak* 18.

MEXICAN GULF SHRIMP

Plump white tiger shrimp in lime-orange guajillo marinade 18.

ROASTED VEGETABLES

Zucchini, knob onions, portobello mushrooms, poblanos, tomatoes, broccoli, red onion and mixed bell peppers 13.

COMBINATION*

Choice of any two fajitas 18.

SPECIALTY DRINKS

YOLOS MARGARITA

Enjoy it the traditional way or add fresh strawberries, mangos or raspberries.

SPARKLING RED SANGRIA

Our refreshing take on a Mexican Sangria. Made with red wine and our own blend of liqueurs, steeped with hand cut fresh fruits.

SEASONAL SANGRIA

Seasonally fresh fruit in white wine. Created in house by our mixologists to quench your seasonal thirst.

JALAPEÑO & CUCUMBER MARGARITA

A tantalizing twist on the classic margarita. Espolón Blanco Tequila, Cointrea, Muddled Jalapeño and Cucumber Slices, Agave Nectar, Sweet & Sour

PEACH MARGARITA

Sauza Hornitos Plata Tequila, Peach Schnapps, Peach Puree, Fresh Sweet & Sour

WATERMELON MARGARITA

Espolón Blanco Tequila, Marie Brizard Watermelon Liqueur, Sweet & Sour, Fresh Lime Juice

MEXICAN SIDECAR

Sauza Hornitos Añejo Tequila, Patrón Citronge, Lemonade

BLUEBERRY MOJITO

Cruzan Light Rum, Fresh Lime Juice, Rock Candy, Muddled Mint, Blueberries and topped with Club Soda and a Grand Marnier Float

DRAGONBERRY TEA

Skyy Infusions Dragonfruit Vodka, Lemonade, Fresh Brewed Tropical Tea, Agave Nectar

HIGH ROLLER MARGARITA

Patrón Gran Platinum Tequila, Cointreau, Lemonade, Fresh Lime Juice, Agave Nectar

MARGARONA

A Yolös margarita with a twist: served with a Coronita inserted upside down, creating a refreshing, new blend of lime and Corona with each sip