



## VINOS

### Sparkling

	Glass	Bottle
Prosecco Rose, Mionetto, <i>Italy</i>	10.	38.
Prosecco Brut, Mionetto, <i>Italy</i>	10.	38.
Brut, Veuve Clicquot, <i>Champagne, France</i> (375ml)		50.

### White

Rosé, Bertrand Cote de Roses, <i>France</i>	11.	42.
Rosé, Whispering Angel, <i>France</i>	15.	55.
Pinot Grigio, Citra, <i>Italy</i>	10.	38.
Sauvignon Blanc, Brancott, <i>New Zealand</i>	10.	38.
Albariño, Miguel Torres, <i>Spain</i>	10.	38.
Chardonnay, Jackson Estates, <i>California</i>	12.	46.
Riesling, Kung Fu Girl, <i>Washington</i>	10.	38.

### Red

Pinot Noir, Kenwood, <i>Russian River, California</i>	11.	42.
Ríoja Reserva, Campo Viejo, <i>Spain</i>	12.	46.
Malbec, Broquel, <i>Argentina</i>	11.	42.
Cabernet Sauvignon, Concannon, <i>Paso Robles</i>	12.	46.

## SANGRIA

### Mango Bay Sangría

Choice of Red or White Wine, Patrón Citrónge, Peach Liqueur and Fresh Fruit

## COCTELES

### Spicy Martini 12.

Jalapeño Vodka, Cointreau, Cucumber, Jicama, Fresh Lime Juice, Chili Salt Rim

### Mango Bay Margarita 12.

Patron Citrónge Mango Liqueur, Triple Sec, Fresh Squeezed Lime Juice

### Mango Mojito 11.

Bacardi Mango Rum, Simple Syrup, Fresh Mint Leaves, Lime, Soda

### La Casa Margarita 9.

House Frozen Margarita, Tequila Blanco, Triple Sec, Fresh Squeezed Lime

### Mexican Mule 12.

Patrón Reposado Tequila, Lime Juice, Gosling's Ginger Beer, AKA (el burro)

### El Negroni 12.

Tanqueray Gin, Campari, Sweet Vermouth, Triple Sec, Prosecco

### Aperol Spritzer 11.

Aperol, Prosecco, Cointreau

## MOCTELES 5.

Mango Margarita  
Strawberry Margarita  
Pina Colada

## CERVEZAS

### Importadas

Modelo Especial	6.
Negra Modelo	6.
Quilnes	6.
Pacifico	6.
Presidente	6.
Corona	6.

### Domesticas

Miller Lite	5.
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### Draft

Corona Light	6.
Brooklyn Summer Ale	6.
Anchor Steam Mango Wheat	6.
Montauk Wave Chaser IPA	6.

## TEQUILAS

### Blanco

Patrón - <i>crisp, oak, citrus</i>	11.
Avión - <i>crisp, clean, smooth</i>	11.
Cabo Wabo - <i>floral, spicy</i>	11.
Casa Noble - <i>citrus, pepper, sweet agave</i>	11.
Clase Azul - <i>herbal and citrus notes, very smooth</i>	19.
Don Julio - <i>smooth, black pepper</i>	12.
Herradura - <i>delicate dry wood and spice aromas</i>	11.

### Reposado

Patrón - <i>fresh, oaky</i>	11.
Avión - <i>cherry, pear, peach, caramel, vanilla</i>	12.
Cabo Wabo - <i>pepper, fruity, herbs</i>	12.
Casa Noble - <i>vanilla, lemon grass</i>	12.
Don Julio - <i>slightly oaky, smooth</i>	13.
Herradura - <i>agave, vanilla, and caramel</i>	11.

### Añejo

Grand Patrón Piedra - <i>sweet, notes of agave and vanilla</i>	50.
Avión - <i>vanilla, caramel, coconut, maple</i>	13.
Cabo Wabo - <i>caramel, vanilla, chocolate</i>	15.
Casa Noble - <i>butterscotch, vanilla, chocolate</i>	14.
Don Julio 1942 - <i>sweet with vanilla and caramel notes</i>	25.
Herradura - <i>intense oak with nut aromas</i>	11.

### Mezcal

Illegal Joven - <i>light smoke, white pepper, green apple</i>	12.
Illegal Reposado - <i>light smoky nose, butterscotch</i>	13.
Illegal Añejo - <i>smoke, bitter orange, maple</i>	15.
Clase Azul - <i>smoke, salt, and roasted agave</i>	22.

## PARA FINALIZAR

Avión Espresso	8.
Patrón XO Café	8.
Café Mexicana	8.
Patron XO Café, Brewed Coffee, Whipped Cream, Cinnamon	
Café	3.
Té	3.

## BEVIDAS

### Mango Passion Fruit Iced Tea

### Mango Limonada

### Mango Palmer

50% Limonada, 50% Passion Fruit Iced Tea

## POSTRES 10.95

PASTEL DE QUESO CON DULCE DE LECHE

FLAN

PASTEL DE CHOCOLATE CON HELADO DE PISTACHIO

CHOCOLATE MELTDOWN

Helado de chocolate o vainilla

## PARA LA MESA

<b>GUACAMOLE TABLESIDE</b>	12.95
Avocado, tomato, jalapeño, tomato, onion and cilantro, served with warm tortillas	
<b>NACHOS DE TRES QUESOS</b>	10.95
Crispy tortillas topped with black beans, queso fresco, white cheddar, monterita cheese, guacamole, pico de gallo, chipotle and serrano chilis <i>Add chicken 3 or beef short rib 5</i>	

## ANTOJITOS

<b>BLACK BEAN SOUP</b>	7.95
Jalapeño, crema fresco, tortilla	
<b>FLAUTAS DE POLLO</b>	8.95
Crispy corn tortillas, filled with chicken, topped with salsa pasilla de Oaxaca, salsa verde, crema fresco, and crema	
<b>EMPANADAS</b>	9.95
Traditionally prepared, olives, pimento, eggs, onions, beef, served golden brown with chimichurri	
<b>CEVICHE DE CAMARONES</b>	12.95
Mexican white shrimp fresh from the baja coast, marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro	
<b>QUESO FUNDIDO</b>	9.95
Melted chihuahua cheese over poblano rajas, topped with cilantro and served with homemade corn tortillas <i>(add chorizo)</i>	
<b>PULPO A LA PLANCHA</b>	16.95
Fresh octopus grilled served with charred lemon, cilantro tequila infused olive oil, charred lemon	
<b>ALMEJAS AL VAPOR</b>	15.95
Local little neck clams steamed open with negro modelo cerveza, smoked chipotle broth, pan tostado	
<b>MEJILLONES</b>	14.95
Prince Edward island mussels, salsa verde, pan tostado	

## BARRA CRUDO

*Order a dozen clams or oysters, we give you 13*

<b>CAMARONES ENFRIADOS</b>	16.00
4 jumbo chilled crispy shrimp cocktail, chipotle cocktail sauce, meyer lemon	
<b>ALMEJAS LOCALES</b>	½ Dozen: 12 Dozen: 16
Local fresh shucked little neck clams, chipotle shrimp cocktail, meyer lemon	
<b>OSTRAS DE PUNTO AZUL</b>	½ Dozen: 12 Dozen: 24
Local waters blue point oysters, tequila, lime, jalapeño mignonette	

## ENSALADAS

Add protein to any of your salads  
*Chicken 6 • Shrimp 9 • Salmon 8*

<b>ENSALADA DE LA CASA</b>	9.95
Romaine hearts, poblano peppers, grape tomato, red onion, cucumber, white balsamic and herb vinaigrette	
<b>ENSALADA DE FARAON Y ELOTE</b>	10.95
Organic faro, grilled fresh corn, poblanos, cilantro	
<b>SANDIA Y ARUGULA</b>	10.95
Local watermelon, baby arugula, queso fresco, shaved jicama, honey and lime dressing	
<b>ENSALADA DE QUINOA</b>	11.95
Red quinoa, chick peas, avocado, queso cotijo, agave, citrus vinaigrette	
<b>ENSALADA DE COL RIZADA</b>	11.95
Baby kale salad, roasted pumpkin seeds, jicama, cucumber, roasted chipotle dressing	

## ACOMPAÑAMIENTOS 6.95

PLATANOS MADUROS - fried
MEXICAN STREET CORN grilled, queso fresco, chili molido
PAPAS FRITAS - hand cut French fries
ARROZ SAFFRON
FRIJOLES NEGROS
YUCA FRITA

## STREET TACOS

*3 tacos served with choice of yellow corn, crispy taco or white corn soft taco, black beans and saffron rice*

<b>DE POLLO</b>	19.95
Braised chicken, rajas, queso chihuahua, with chile de arbol salsa, onion and cilantro	
<b>DE CARNE ASADA</b>	21.95
Grilled skirt steak, repollo de la casa, guacamole, pico de gallo	
<b>DE CAMARONES</b>	24.95
Grilled gulf shrimp, white cabbage escabiche, jalapeño tartar sauce	
<b>DE COSTILLAS DE CARNE</b>	21.95
Slow braised short rib, repollo de la casa, pico de gallo	
<b>DE VEGETALES</b>	19.95
Grilled Portobello mushroom, black beans, roasted red and yellow peppers, grilled corn, cabbage, chile de arbol salsa	
<b>DE CARNITAS</b>	20.95
Simmered pork, white cabbage, pineapple salsa, salsa verde	
<b>PESCADO DEL DIA</b>	M/P
Ask your servidor for today's special street taco	

## TORTAS

*All served with choice of house tortilla chips, papas fritas or ensalada de la casa*

<b>CUBANO</b>	17.95
Manchego cheese, sliced ham, pulled pork loin, sliced pickle, yellow mustard	
<b>GRILLED CHIPOTLE CHICKEN</b>	16.95
Smokey applewood bacon, chihuahua cheese, avocado	
<b>MANGO BURGER</b>	17.95
Grilled angus burger, manchego cheese	
<b>ENTRAÑA CON CHIMICHURRI</b>	20.95
Grilled sliced skirt steak, smothered onions and poblanos, chimichurri	
<b>ATÚN A LA PLANCHA</b>	23.95
Grilled local yellow fin tuna, ancho chile rubbed, jicama slaw	

## ESPECIALIDADES DE LA CASA

<b>BUDIN DE POLLO</b>	19.95
Braised chicken, layered with soft corn tortillas, chihuahua cheese, roasted Mexican peppers, grilled corn, poblano cream	
<b>SALMON POBLANO</b>	24.95
Grilled salmon, over sautéed Tuscan kale, chorizo and corn, poblano cream	
<b>CHULETA DE CERDO</b>	22.95
Grilled pork chop, ancho and chipotle marinated, grilled pineapple, avocado, sautéed onions	
<b>CAMARONES</b>	26.95
Sautéed jumbo shrimp marinated in garlic vinaigrette, tomatoes, onions, serrano chilis, over saffron rice, salsa verde picante	
<b>ENTRAÑA CHIMICHURRI</b>	29.95
Grilled skirt steak, chimichurri, yuca fries	
<b>COSTILLAS A FUEGO LENTO</b>	29.95
Slow braised short ribs, saffron rice, grilled corn, salsa verde	
<b>ROPA VIEJA</b>	25.95
Slow cooked shredded beef stew, saffron rice, black beans, fried platanos	

## CHICAS Y CHAVOS 15.95

*All kids meals served with choice of broccoli or French Fries, and a fountain drink, scoop of ice cream*

CHICKEN TACO
CHICKEN FINGERS
BURGER
GRILLED CHEESE
LINGUINI