

## Appetizers

**Refried Bean & Cheese Tamalitos** \$9

Pumpkin Seed Mole

**Veal Tongue Tacos** \$14

Lard & Corn Tortillas, Chile Sauces

**Tequila-Flamed Shrimp Stack** \$12

Avocado-Black Bean Salad

**Organic Greens** \$10

Green Plantain-Crusted Goat Cheese

**Guacamole** \$ 7 per person

Chile de Arbol Tortillas, Tostadas

**Duck Tortilla Soup** \$11

Epazote, Avocado, Tortilla Strips

**Lobster Sopes** \$15

Coconut-Habanero Sauce

**Chicken Chilaquiles** \$10

Salsa Verde Cruda, Crispy Onions

**Shredded Beef Mini Tacos** \$12

Queso Fresco, Pico de Gallo

**Chile Mecco Relleno** \$11

Pork, Black Currants, Pine nuts, Almonds

## Main Courses

**Shrimp Flautas** \$18

Guajillo Sauce, Guacamole

**Plantain-Crusted Local Cod** \$24

Salsa Verde Cruda, Grilled Chayote

**Pork Carnitas** \$19

Rice, Black Beans, Avocado, Pico de Gallo

**Achiote-Rubbed Bronzini** \$25

Yucatan Salsa, Hand-Pressed Flour Tortilla

**Cheese Enchiladas, Salsa Ranchera** \$15

With Chorizo & Rajas \$17

**Organic Chicken & 3 Cheese Quesadilla** \$20

Avocado Tempura, Chipotle Crema

**Cayuga Pure Bean Cake** \$17

Yellow Mole, Local Vegetables

**Chile-Rubbed Goat** \$25

Steamed with Negra Modelo

**Grilled Vegetable & Chihuahua Cheese Enchiladas** \$16

Yellow Mole, Pickled Cabbage, Radish

**Tamarind-Glazed Hanger Steak** \$24

Sweet Potato-Chipotle Gratin, Shallots in Port Wine

**Organic Chicken Enchiladas** \$18

Choice of: Salsa Verde, Salsa Ranchera or Mole Poblano

**Pan-Seared Long Island Duck Breast** \$25

Cranberry Mole, Sweet Potato, Braised Endives

## Chile Tasting Menu

**\$50 per person. With tequila pairing \$100**

Guacamole, **Guajillo** Tortilla

Lobster Sope, Coconut-**Habanero** Sauce

**Chile Mecco** Relleno, Pork

Veal Tongue Tacos, **Chile de Arbol** Sauce

**Sweet Tamal, Chile Pequin**

## Sides

**\$5**

Cornbread, Black Bean Dip, Crema

Sweet Plantains

White Rice & Black Beans

Grilled Vegetables

Sweet Potato Gratin

Refried Pinto Beans, Chorizo, Cheese

**Chef/Owner Sue Torres**

Please inform your server of any allergies.

20% Gratuity added to all parties of 6 or more.