



Más allá del Sol

APPETIZERS

- GUACAMOLE · 14 · Traditional guacamole
- GUACAMOLE MAS ALLA · 15 · Pomegranate, jicama and mango added to our traditional guacamole
- CEVICHE · 15 · Tilapia, shrimp, tomato, green pepper, cilantro, and avocado, in tomato-citrus sauce
- CALABACITAS · 13 · Baked zucchini stuffed with Chihuahua cheese, salsa ranchera, and verdolagas salad in lime vinaigrette, goat cheese sprinkle
- QUESO FUNDIDO · 15 · Melted Chihuahua cheese with choice of chorizo or veggies (mushrooms and poblano peppers), served with flour tortillas
- NACHOS · 12 · Individually prepared with beans, cheese, sour cream, pickled jalapenos and guacamole
- TAQUITOS · 12 · Mini chicken and chihuahua cheese flautas, sour cream drizzle, cheese and guacamole
- TILAPIA TACOS · 15 · Three pan seared tilapia tacos, pico de gallo and avocado

SALADS

- VERDOLAGAS · 16 · Verdolagas in lime vinaigrette, radishes, julienned tomatoes, red onions, fried tortilla strips, and goat cheese sprinkle
 - CAESAR · 13 · Traditional Caesar salad tossed in our chipotle-Caesar dressing, garlic croutons, parmesan
- Add grilled protein to any salad:
Jumbo Shrimp +4 each *OR* Add Chicken +5

SOUPS

- CALDO DE MARISCOS · 29 · Guajillo broth with jumbo shrimp, fish, calamari, scallops, celery and carrots
- CALDO DE CAMARON · 25 · Guajillo broth with jumbo shrimp, celery, carrots and side rice
- CALDO DE POLLO · 20 · Guajillo broth with chicken leg and thigh, carrots, corn, celery and side rice
- SOPA DE TORTILLA · cup 5 / bowl 9 · Shredded chicken breast, avocado, cilantro and sour cream drizzle, tortilla strips and cilantro

SIDES

- | | | | |
|---|---|--|--------------------|
| RICE | 4 | NOPALES | 6 |
| BEANS | 4 | Grilled cactus salad, queso fresco sprinkle | |
| CORN MASHED POTATOES | 4 | GRILLED VEGETABLES | 8 |
| GUACAMOLE | 4 | Zucchini, asparagus, red pepper, cactus | |
| FRIJOLES BORRACHOS | 6 | SALSA VERDE | 4 |
| Whole beans, Modelo Especial beer, bacon, house made chorizo, onions, green peppers | | Avocado, jalapeno, and tomatillo based salsa | |
| | | PICO DE GALLO | sm 2/ md. 4/ lg. 9 |

LIMIT 2 CREDIT CARDS PER PARTY. NO SPLIT CHECKS. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

NO OUTSIDE DESSERTS OR BEVERAGES PERMITTED. THANK YOU!

MAIN DISHES

CARNE MAS ALLA DEL SOL * · 40 ·

Grilled skirt steak served over a chile morita-tomato sauce, frijoles borrachos, pan-seared panela cheese, fried cebollitas, avocado relish

TAMPIQUEÑA * · 40 · Our signature grilled

skirt steak, cheese enchilada suiza, guacamole, sour cream drizzle, rice, beans and salad

PUERCO CON VERDOLAGAS · 28 · Grilled pork tenderloin served over an arbol-guajillo salsa with sauteed verdolagas, tomatoes, and onions, served with corn mashed potatoes and a radish-relish

LAMB SHANK · 28 · Braised, fallen off the bone lamb shank in tomato-chipotle broth, corn mashed potatoes, and verdolagas

CHILE RELLENO · 25 · Queso panela stuffed roasted poblano pepper, topped with salsa ranchera, rice and beans

POLLO EN MOLE · 26 · Our family's recipe, chicken leg and thigh cooked in our homemade mole, served on a tamal nejo, sesame seed garnish, side of rice

VEGGIE PLATTER · 20 · Grilled cactus, red pepper, zucchini, asparagus, and pan-seared panela cheese over a chipotle-tomato sauce and Spanish white rice

Add grilled protein:

Jumbo Shrimp +4 each *OR* Add Chicken +5

COMBINATIONS

CARNE ASADA Y CHILE RELLENO * · 34 · Grilled skirt steak and queso panela stuffed poblano pepper with salsa ranchera, rice, beans and salad

CARNE ASADA Y CAMARONES * · 34 ·

Grilled skirt steak and three jumbo grilled shrimp al chipotle, verdolagas salad and white rice

SEAFOOD

HUACHINANGO ALA VERACRUZANA · market· Whole pan-fried red snapper, jalapeños, onion, tomato, cilantro and Spanish olives sautéed in salsa Ranchera, rice and house salad in lime vinaigrette

HUACHINANGO AL MOJO DE AJO · market· Whole pan-fried red snapper in a light garlic butter, with rice and house salad in lime vinaigrette

SALMON * · 29 · Grilled Atlantic salmon, sautéed asparagus, zucchini, red pepper, and squash blossoms, roasted tomato-habanero sauce drizzle, avocado relish

CAMARONES CON VERDOLAGAS · 29 · Sautéed jumbo shrimp in a light garlic butter, Spanish white rice, sautéed verdolagas, corn, tomatoes and onions, manzano-radish relish

CAMARONES AL CHIPOTLE · 29 · Jumbo shrimp in a creamy chipotle sauce, Spanish white rice, and grilled cactus salad

CAMARONES AL MOJO DE AJO · 29 · Jumbo shrimp in light garlic butter, served with rice and salad

TILAPIA ALA VERACRUZANA · 24 · Grilled tilapia filet with salsa Ranchera, green peppers, onions, tomatoes, cilantro and Spanish olives, served with Spanish white rice and verdolagas salad

DINNERS

All served with rice, and beans, on corn tortillas

FAJITAS Sautéed strips of your choice of protein with tomatoes, green peppers, onions and mushrooms
de Asada · 29 · de Pollo · 25 ·

Vegetarianas (Zucchini and asparagus) · 19 ·

ENCHILADAS · 23 · Three enchiladas in your choice of *one* sauce and stuffed with *one* protein, baked chihuahua cheese, and sour cream

Sauce : Suiza (tomato), Verde (tomatillo) or Mole (+2)

Protein : Steak (+2), chicken, cheese or veggie (spinach and mushrooms)

TACOS DE ASADA · 22 · Three steak tacos, lettuce, tomato, sour cream and fresh cheese

FLAUTAS DE POLLO · 20 · Lightly drizzled with sour cream, fresh cheese and guacamole

MARGARITAS

glass · pitcher

DE LA CASA	La Mision tequila, orange liqueur, fresh lime, organic agave	13	60
MANGO PIQUIN	La Mision tequila, orange liqueur, mango puree, basil, fresh lime, organic agave	14	65
CON HUMO	Mezcal Verde Amaras, orange liqueur, fresh lime, organic agave	14	65
GRANADA Y NARANJA	La Mision tequila, orange liqueur, orange marmalade, pom juice, fresh lime	14	65
MORA Y PIÑA	Blueberry-pineapple infused tequila, orange liqueur, fresh lime, organic agave	14	65
PISCO	Pisco Porton, orange liqueur, fresh lime, organic agave	14	65

ASK ABOUT OUR FLAVOR OF THE DAY !

TEQUILA

	Blanco	Reposado	Añejo	Extra Añejo
Corazon	10			
Corralejo	11	12		
Herradura	10	12	14	
Don Julio	11	12	14	29
Don Julio 70			18	
Patron	11	13	16	
Casa Amigos	11	12		
Centenario		11	13	
Hacienda Vieja		10		
Hornitos		10		
Cazadores		11		
Maracame	11	12	14	
Espolon	10	12		
El Milagro Reserve	11	13	17	
Tres Generaciones	11	12	14	
Clase Azul	14	22	85	230
1800		14		
Cabo Wabo			14	
Siembra Valles Ancestral <i>Blanco</i>	17			

FLIGHTS

REPOSADO · 16 · 1800, Herradura, Maracame
 CLASE AZUL · 45 · Blanco, Reposado, Añejo

MEZCAL

Verde Amaras - Espadin - Oaxaca	11
El Buho - Espadin - Oaxaca	11
Del Maguey Vida - Espadin Oaxaca	12
Xicala - Espadin - Oaxaca	13
Metiche - Espadin - San Luis Potosi	14
Legendario - Cenizo - Durango	14
Tomas - Angustifolia & Tequilana - Oaxaca & Durango	15
Don Mateo de la Sierra Pechuga - Michoacan	17
Mezcales de Leyenda - Espadin - Oaxaca	16
Amaras - Espadin - Oaxaca	12
Amaras - Espadin Reposado - Oaxaca	14
Amaras - Cupreata - Guerrero	15
Amaras Logia - Azul - Oaxaca	20
Los Amantes - Espadin - Oaxaca	15
Los Amantes <i>Reposado</i> - Espadin - Oaxaca	16
Los Amantes <i>Añejo</i> - Espadin - Oaxaca	19
Mezonte Raicilla Japo - Jalisco	20

FLIGHTS

OAXACA · 16 · Oro de Oaxaca, Buho, Del Maguey
 MEXICO · 20 · Don Mateo de la Sierra Michoacan,
 Mezcales de Leyenda Oaxaca, Mal Bien Guerrero
 LOS AMANTES · 20 · Blanco, Reposado, Añejo

PREMIUM MARGARITA · + 3.5 · Upgrade your tequila or mezcal, Cointreau, fresh lime, organic agave

COCKTAILS

- GUAJILLO MICHELADA · 9 · Modelo Especial, guajillo and chile ancho puree, fresh lime
 SANGRIA · glass 9 pitcher 36 · House red sangria and fresh fruit
 CANTARITO · 14 · Hacienda Vieja Reposado, fresh lime, freshly-squeezed orange, grapefruit Jarrito
 PIÑA AHUMADA · 13 · Amaras Verde Mezcal, pineapple-coconut pulque, fresh lime, pineapple
 POMEGRANATE SOUR · 13 · La Pinta Pom. Liqueur, house tequila, Pulque, lemon, agave, Angostura bitters
 PALOMA · 12 · Hacienda Vieja Reposado, fresh lime, grapefruit Jarrito, club soda
 ROMERITO · 13 · Amaras Verde Mezcal, chile serrano, rosemary syrup, fresh lime
 BASIL SMASH · 12 · Tito's Vodka, St. Germain Elderflower liqueur, basil, fresh lemon, agave
 MOJITO · 12 · House rum, mint, fresh lime, cane sugar, club soda, Sprite
 POMEGRANATE MOJITO · 13 · La Pinta Pom. Liqueur, house rum, mint, fresh lime, cane sugar, club soda

VINO BLANCO

	glass	bottle
Dibon Cava Brut Reserve · Barcelona, Spain	9	36
Zenato Pinot Grigio · Veneto, Italy		10 40
Santo Tomas Sauvignon Blanc · Valle de Guadalupe, Baja California, Mexico		13 52
Matchbook Chardonnay · California, United States		13 52
Lechuza Stainless Steel Chardonnay · Valle de Guadalupe, Baja California, Mexico		14 56

VINO ROSADO

Tinto Rey Rose · California, United States <i>56% Tempranillo, 29% Tannat, 15% Verdejo</i>	11	44
Vena Cava Extra Brut Rose · Valle de Guadalupe, Baja California, Mexico <i>83% Barbera, 6.5% Chardonnay, 6% Sauvignon Blanc, 3% Chenin Blanc, 1.5% Viogner</i>	60	

VINO ROJO

Matchbook Pinot Noir · California, United States	12	50
Catena Vista Flores Malbec · Mendoza, Argentina	11	44
Matchbook Cabernet Sauvignon · California, United States	12	48
Cavas Valmar Mezcla de Tintos · Valle de Guadalupe, Mexico <i>25% Nebbiolo, 25% Syrah, 25% Cabernet Sauvignon, 25% Merlot</i>	13	52
Monte Xanic Cabernet Merlot · Valle de Guadalupe, Baja California, Mexico <i>50% Cabernet Sauvignon, 50% Merlot</i>	13	52
Madera 5 Tempranillo Cabernet · Valle de San Vincente, Baja California, Mexico <i>60% Tempranillo, 40% Cabernet Sauvignon</i>	15	60
Hacienda Guadalupe El Caporal · Valle de Guadalupe, Baja California, Mexico <i>50% Nebbiolo, 25% Cabernet Sauvignon, 25% Merlot</i>		60
Cava Maciel Via Lactea Merlot · Valle de Guadalupe, Baja California, Mexico		60
Cava Maciel Apogeo Nebbiolo · Valle de Guadalupe, Baja California, Mexico		65
Parvada Cardenal · Valle de Parras, Coahuila, Mexico <i>50% Caladoc, 50% Malbec</i>		67

CERVEZA

Miller Lite - Sharps Non-Alcoholic

· DRAFT · 6 ·

Corona - Modelo - Negra Modelo - Pacifico

· CASA HUMILDE on DRAFT · 7.5 ·

Media Naranja - 7% APV - Pale Ale with citrus notes
Herbal Colada - 5% APV - Hard seltzer with pineapple,
toasted coconut and gelato terpenes

· BOTTLE · 6 ·

Bohemia - Corona Familiar - Corona Light,
Dos Equis - Victoria

· DOMESTIC · 4 ·

NON-ALCOHOLIC

Jarritos	4
<i>Tamarind, Mandarin, Grapefruit, Lime, Tutti Frutti, Pineapple, Sangria</i>	
Mexican Coca Cola	4.5
Fountain	3.5
<i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	
San Pellegrino	3.5
Horchata	4.5
Jamaica	4.5
Rishi Summer Lemon Organic Iced Tea	4.5
Café con Canela	4

The Coffee and Tea Exchange's locally roasted Fair Trade Organic Mexican coffee brewed with house ground cinnamon