



Más allá del Sol

APPETIZERS

- GUACAMOLE · 14 · Traditional guacamole
- GUACAMOLE MAS ALLA · 15 · Pomegranate, jicama and mango added to our traditional guacamole
- CEVICHE · 16 · Tilapia, shrimp, tomato, green pepper, cilantro, and avocado, in tomato-citrus sauce
- CALABACITAS · 14 · 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 · 12 · 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:
Individual Jumbo Shrimp +5 ea. | | Add Chicken +5

SOUPS

- CALDO DE MARISCOS · 30 · Guajillo broth with jumbo shrimp, fish, calamari, scallops, celery and carrots
- CALDO DE CAMARON · 28 · 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

FIRST BASKET OF
CHIPS AND SALSA IS
COMPLIMENTARY WHILE
DINING IN

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 Subject to availability | 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 |

No outside desserts or beverages permitted.

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

Thank you!

MAIN DISHES

CARNE MAS ALLA DEL SOL * · 39 ·

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

TAMPIQUEÑA * · 39 · Our signature grilled skirt steak, cheese enchilada suiza, guacamole, sour cream drizzle, rice, beans and salad

COSTILLAS · 28 · Roasted baby back ribs in a chile ancho, pineapple and tequila sauce, grilled jicama, pineapple, and cactus, corn mashed potatoes

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

CHILE RELLENO · 24 · 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 · 19 · Grilled cactus, red pepper, zucchini, asparagus, and pan-seared panela cheese over a chipotle-tomato sauce and Spanish white rice

Add grilled protein:

Individual Jumbo Shrimp +4 ea. | | Add Chicken +5

COMBINATIONS

CARNE ASADA Y CHILE RELLENO * · 33 ·

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 · 22 · 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 · 21 · 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	Destilador tequila, orange liqueur, fresh lime, organic agave	13	60
MANGO PIQUIN	Destilador tequila, orange liqueur, mango puree, basil, fresh lime, organic agave	14	65
CON HUMO	Oro de Oaxaca Mezcal, Destilador tequila, orange liqueur, fresh lime, organic agave	14	65
GRANADA Y NARANJA	Destilador 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
PREMIUM MARGARITA	· + 3.5 · Your choice of tequila or mezcal, Cointreau, fresh lime, organic agave		

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	Blanco	17		
FLIGHTS				
REPOSADO · 16 · 1800, Herradura, Maracame				
CLASE AZUL · 45 · Blanco, Reposado, Añejo				

MEZCAL

Monte Alban – Espadin – Oaxaca	11
El Buho – Espadin – Oaxaca	11
Del Maguey Vida – Espadin Oaxaca	12
Pelotón – Papalote – Guerrero	13
Xicala – Espadin – Oaxaca	13
Metiche – Espadin – San Luis Potosi	14
Legendario – Cenizo – Durango	14
Tomas — Angustifolia & Tequilana — Oaxaca & Durango	15
Mal Bien – Papalote – Guerrero	15
Don Mateo de la Sierra Pechuga – Michoacan	17
Mezcales de Leyenda – Espadin – Oaxaca	16
Los Amantes <i>Blanco</i> – 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	

COCKTAILS

GUAJILLO MICHELADA · 9 · Modelo Especial, guajillo and chile ancho puree, fresh lime
SANGRIA · glass 9 pitcher 38 · House red sangria and fresh fruit
CANTARITO · 14 · Hacienda Vieja Reposado, fresh lime, freshly-squeezed orange, grapefruit Jarrito
PIÑA AHUMADA · 13 · Xicala Mezcal, pineapple-coconut pulque, fresh lime, pineapple
POMEGRANATE SOUR · 13 · La Pinta Pom. Liqueur, house tequila, Pulque, lemon, agave, Angostura bitters
PALOMA · 12 · House blanco tequila, fresh lime, grapefruit Jarrito, club soda
ROMERITO · 14 · Quiereme Mucho 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
PULQUE-WHISKEY SOUR · 14 · Old Overholdt whiskey, Pulque, tamarind, fresh lemon, old-fashioned bitters

VINO BLANCO

	glass	bottle
Dibon Cava Brut Reserve · Barcelona, Spain	9	36
Zenato Pinot Grigio · Veneto, Italy	10	40
Monte Xanic 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>		90

VINO ROJO

Hahn Pinot Noir · California, United States	12	50
Catena Vista Flores Malbec · Mendoza, Argentina	11	44
Santo Tomas Mision Tinto · Valle de Santo Tomas, Baja California, Mexico	12	48
Matchbook Cabernet Sauvignon · California, United States	12	48
Mano a Mano Tempranillo · Castilla La Mancha, Spain	10	40
Monte Xanic Cabernet Merlot · Valle de Guadalupe, Baja California, Mexico <i>50% Cabernet Sauvignon, 50% Merlot</i>	13	52
La Carrodilla Canto de Luna <i>organic</i> · Valle de Guadalupe, Baja California, Mexico <i>70% Tempranillo, 20% Shiraz, 10% Cabernet Sauvignon</i>	14	56
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

CERVEZA

· DRAFT · 6 ·
Corona - Modelo - Negra Modelo - Pacifico Corona Premier
· BOTTLE · 6 ·
Bohemia - Corona Light - Dos Equis - Victoria
· DOMESTIC · 4 ·
Miller Lite - Sharps Non-Alcoholic

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	4
Horchata	4.5
Jamaica	4.5
Rishi Summer Lemon Organic Iced Tea	4.5
Café con Canela	4
<i>The Coffee and Tea Exchange's locally roasted Fair Trade Organic Mexican coffee brewed with house ground cinnamon</i>	

DESSERT MENU

FLAN · 6.5 ·

Choice of Mexican vanilla or coconut flavored Mexican custard

NIEVE FRITA · 7 ·

Corn flakes encrusted deep fried ice cream, chocolate drizzle, kiwi and strawberries

CHOCOLATE LAVA CAKE · 8 ·

Warm molten dark chocolate cake, chocolate drizzle, and vanilla ice cream

PASTEL DE TEQUILA · 8 ·

Nescafe and tequila reposado infused tres leches cake

PAY DE GUAYABA · 8 ·

Guava cheesecake, graham cracker crust, cajeta drizzle

CHURROS · 8 ·

House made fried to order, mini churros, cajeta drizzle, bittersweet Mexican hot chocolate dip

PASTEL DE PIÑA · 8 ·

Warm grilled pineapple upside down cake, served with a scoop of vanilla ice cream, whipped cream, cherry on top

ALL DESSERTS ARE MADE IN HOUSE

AFTER DINNER DRINKS

We proudly serve locally roasted coffee beans from THE COFFEE & TEA EXCHANGE
Regular or Decaf available

CAFÉ CON CANELA · 4 ·

Organic Fair trade Mexican coffee brewed with house ground Mexican cinnamon

ESPRESSO · single 4 · double 6 ·

LATTE · 6.5 ·

CAPPUCCINO · 6.5 ·

MEXICAN HOT CHOCOLATE · 6 ·

CAFÉ CON CHOCOLATE · 7 ·

Steaming Mexican hot chocolate prepared with double espresso

ASSORTED HOT TEAS · 4.5 ·

CORDIALS

XILA · 9 ·

Mezcal liqueur with notes of hibiscus, caramelized pineapple, ancho pepper, clove, lavender and cinnamon

BAILEY'S · 9 ·

KAHLUA · 9 ·

LICOR 43 · 9 ·

DISARRONO AMARRETO · 9 ·

FRANGELICO · 9 ·

GRAHAM'S 10 YR TAWNY PORT · 11 ·

GONZALEZ BYASS SHERRY · 11 ·

75% Palomino, 25% Pedro Jimenez, aged 8 years

RONCHATA · 11 ·

House made horchata, Captain Morgan, cinnamon

CARAJILLO · 11 ·

Licor 43 and a shot of espresso