

Antojitos

Appetizer Sampler 18.95

Enjoy a sampling of our savory chicken flautas, beef alambres, and quesadillas. Served with pico de gallo and guacamole.

- ☞ **Classic Bean & Cheese Nachos 10.25**
Add chicken **3.** Add beef or carnitas **4.** Add shrimp **5.**
- ☞ **Ceviche / Lime Marinated Fish 11.25**
Lime-marinated fish served with housemade chips and sliced avocado
- ☞ **Copitas / Lettuce Cups 11.50**
☞ Chicken & pork stewed with chipotle, chile arbol & tamarindo in lettuce cups. Served with salsa trio and roasted cashews.
- ☞ **Guacamole for Two (made tableside) 12.95**
Served with housemade chips
- ☞ **Ostiones / Oysters 13.25**
Buttermilk-fried oysters on yucca chips, jalapeño honey mayo and charred pineapple
- ☞ **Queso Flameado / Baked Cheese 9.25**
Chihuahua and Monterey Jack cheeses, mushrooms, chorizo, grilled onions and peppers
- ☞ **Queso de la Casa 8.95**
Melted cheese fondue with chorizo, pico de gallo, chile arbol and served with housemade chips
- ☞ **Shrimp Nachos 11.25**
Chipotle spiced shrimp, black bean pico topped with Monterey Jack cheese and pickled red onions
- ☞ **Jicama Shrimp Tacos 13.50**
Gulf shrimp sautéed and served on jicama with tamarindo sauce and crispy leeks
- ☞ **Alambres / Mini Skewers 11.25**
Marinated beef skewers drizzled with chimichurri salsas on a bed of cilantro slaw
- ☞ **Tinga Chicken Empanadas 10.25**
Half moon-shaped pastries stuffed with savory chorizo, tinga-style shredded chicken and drizzled with jalapeño salsa. Served with cabbage lime slaw.
- ☞ **Crepas de Huitlacoche / Mushroom Crepes 10.75**
A central Mexico delicacy cradled in light poblano corn pancake

Ensaladas

- ☞ **Ensalada Ácenar / Chef Salad 14.95**
☞ Bibb salad, queso fresco, roasted corn, grilled poblanos, avocados and jicama served with your choice of **chicken** or **beef fajitas** or **two large grilled shrimp**.
Chipotle ranch dressing on the side.
- ☞ **Ensalada Citrus / Citrus Salad 7.95**
☞ Spinach, orange, grapefruit, Manchego cheese, candied pecans with a piconillo citrus vinaigrette
Add grilled chicken **3.** Add grilled shrimp **4.**
- ☞ **Ensalada de la Casa / House Salad 7.95**
☞ Spicy mixed greens, tomato, avocado and goat cheese tossed with sweet onion sherry vinaigrette

Sopas

- ☞ **Sopa Azteca / Tortilla Soup 7.25**
Grilled chicken in a chile pasilla and tomato-spiced broth, topped with cubed cheese
- ☞ **Chef Sopa del Día / Chef Soup of the Day 6.25**

Favoritas de San Antonio

Served with Mexican rice and refried beans UNLESS OTHERWISE NOTED

- ☞ **Mole Poblano de Pollo / Chicken Mole 14.25**
Tender boneless chicken breast simmered in mole poblano sauce
- ☞ **Pechuga de Pollo con Chipotle / Chipotle Chicken 14.95**
Grilled chicken breast topped with chipotle cream sauce.
Served with spinach con queso, roasted corn rice and black beans.
- ☞ **Chile Relleno de Res y Puerco / Stuffed Pepper 14.95**
Soufflé-coated poblano chile stuffed with beef and shredded pork and topped with a ranchero salsa
- ☞ **Entomatadas / Fried Stuffed Tortillas 12.95**
Chicken and sweet potato-filled tacos with a roasted chile tomato sauce and queso fresco. Topped with sweet potato hay.
- ☞ **Ácenar Combo 18.25**
Cheese enchilada topped with chile con carne sauce, your choice of beef or chicken fajita, guacamole and pico de gallo
- ☞ **Cochinita Pibil / Roasted Pork 15.75**
Achiote-marinated pork slowly roasted in banana leaves.
Served with cilantro rice, black beans and escabeche vegetables.

Tacos y Chalupas

Served with Mexican rice and refried beans UNLESS OTHERWISE NOTED

- ☞ **Tacos A La Parrilla 12.95**
Choice of grilled **beef, chicken** or **pork** with cilantro, onion and fresh pineapple
- ☞ **Short Rib Tacos 16.95**
Guajillo-braised short ribs, served with cabbage lime slaw, Mexican rice and refried beans.
- ☞ **Fish Tacos 13.25**
Grilled fish, jalapeño honey mayo with cabbage slaw and pickled red onions. Served with white rice and black beans.
- ☞ **Oyster Tacos 13.95**
Chicken-fried oysters, charred pineapple, micro greens drizzled with jalapeño honey mayo
- ☞ **Grilled Shrimp Tacos 15.75**
Sautéed shrimp with pico de gallo and chipotle butter topped with cabbage slaw and avocado
- ☞ **Crab Tinga Tacos 16.95**
Gulf blue crab sautéed with tomato, onion, chipotle and avocado. Topped with sweet potato hay.
- ☞ **Mushroom and Calabacita Tacos 12.95**
Grilled mushrooms, Mexican squash, cilantro, pickled onion, chile, and tomatoes. Served with white rice and black beans.
- ☞ **Duck or Chicken Tinga Chalupas 14.95**
Choice of roasted duck or chicken sautéed with spicy Mexican sausage, cabbage lime slaw and avocado plus chile arbol salsa
- ☞ **Chalupas Compuestas 13.25**
Traditional bean and cheese, guacamole and your choice of **beef** or **chicken**

Especialidades de la Casa

GF **Huachinango A La Talla / Snapper Adobo Style 27.50**

Grilled fillet of snapper prepared with a guajillo-chile rub and cilantro garlic pesto served with cilantro rice, sautéed veggie slaw and watercress

Pescado Veracruzano / Fish Veracruz 21.95

Fillets of tilapia pan-seared in tomato, olive caper sauce served with cilantro rice and watercress

Camarones a la Diabla / Spicy Shrimp 28.95

Garlic and chipotle-buttered shrimp served over cilantro rice and roasted cream corn pico

GF **Bistec Ácena con Camaron / Steak Ácena with Shrimp 34.95**

Chile-rubbed 8-oz. sirloin and two large diablo shrimp served with Mexican risotto, sautéed veggie slaw and chipotle beurre blanc sauce

GF **Alambres a la Mexicana 23.75**

Marinated beef, chicken and shrimp skewers served with roasted corn rice and black beans

Crepas de Pato / Duck Crepes 18.75

Corn serrano crepes filled with roasted duck confit covered in a tamarindo-tomato grilled onion sauce

GF **Cabrito en Chile Ancho / Baby Goat 26.75**

Young Texas goat steam-roasted and served with ancho salsa ranchera, Mexican rice and refried beans.

GF **Lomo de Puerco / Pork Tenderloin 19.50**

Grilled adobo pork loin with mole Guerrero and mole verde. Served with sweet potato and spinach tamale.

Enchiladas

Served with Mexican rice and refried beans UNLESS OTHERWISE NOTED

Enchiladas de Queso 12.95

Cheese enchiladas topped with chile con carne & more cheese

GF **Enchiladas Verdes 12.95**

Chicken-filled tortillas, tomatillo sauce, Monterey Jack cheese, corn and crema fresca

Enchiladas de Mole 12.95

Chicken-filled tortillas, mole de poblano, Chihuahua cheese

GF **Enchiladas de Mariscos 15.75**

Sautéed shrimp and crab filled corn tortillas, topped with roasted tomato sauce and Monterey Jack cheese. Served with white rice and black beans.

GF **Vegetarian Enchiladas 12.95**

Corn tortillas stuffed with vegetables and topped with roasted tomato sauce. Served with white rice and black beans.

Parilladas

GF **Poquito de Todo / Little Bit of Everything For Two 42. For Four 79.**

Skewered shrimp, carnitas, grilled marinated beef, spicy sausage, charbroiled chicken served with chiles and cebollas asadas, charro beans, guacamole and pico de gallo

GF **Carnitas / Crispy Pork Tips 15.25**

Crisp marinated pork served with grilled onions and peppers, charro beans, guacamole and pico de gallo

GF **Arrachera / Skirt Steak 16.95**

Grilled marinated beef or chicken served with grilled onions, charro beans, guacamole and pico de gallo

GF **Hongos y Calabacitas / Mushrooms & Squash 13.95**

Roasted mushrooms and squash served fajita-style with grilled onions, peppers, black beans and housemade corn tortillas

Postres

Large enough to share and housemade by our Pastry Chef

GF **Mousse de Chocolate Mexicano / Chocolate Mousse 7.75**

Silky cinnamon-spiked mousse cake with bananas and whipped cream

Pineapple Flan 6.95

Creamy flan topped with caramelized pineapple and served with pineapple coconut galleta

Pastel de Tres Leches / Three Milk Cake 6.25

Moist sponge cake layered with sweet milks and served with cajeta, seasonal berries and melon pico

GF **Crepa de Cajeta / Caramel Crepe 6.75**

Sweet crepe filled with Mexican vanilla ice cream, cajeta, candied pecans and whipped cream

Churritos 7.50

Mini churros coated in cinnamon sugar and served with chocolate, cajeta and berry sauce

GF **Helados y Sorbetes / Ice Cream & Sorbets 5.75**

Vanilla and Mexican Chocolate Ice Cream served with candied pecans and cajeta

Pineapple-Coconut-Habanero Ice Cream

Mango or Lime Sorbet with fresa fresca

-  VEGETARIAN dish or option available.
- GF** GLUTEN FREE dish or option available.
-  NUTS INCLUDED in dish.

Complimentary housemade roasted salsa & chips

20% gratuity recommended for parties of 6 or more and for separate checks

