



Ácenar's New Year's Eve MENU SPECIALS

SERVED 11 AM - 10:30 PM

Antojitos

Appetizer Sampler 19.95

A sampling of our chicken flautas, beef alambres and quesadillas served with pico de gallo and guacamole

Shrimp Cocktail 13.95

Large shrimp, spicy house-made cocktail sauce, onions, cilantro, avocados

Jicama Shrimp Tacos 13.50

Gulf shrimp sautéed and served on jicama with tamarindo sauce and crispy leeks

Short Rib Nachos 13.25 Guajillo braised short ribs, refried beans, cheddar cheese

Ostiones / Oysters 13.25

Buttermilk-fried oysters on yucca chips, jalapeño honey mayo and charred pineapple

Guacamole 12.95 Served with house-made chips

Copitas / Lettuce Cups 12.50

Chicken & pork stewed with chipotle, chile arbol & tamarindo in lettuce cups with salsa trio & roasted cashews

Alambres / Mini Skewers 11.25

Marinated beef skewers drizzled with chimichurri salsas on a bed of cilantro slaw

Ceviche / Lime Marinated Fish 11.25

Lime-marinated fish served with house-made chips and sliced avocado

Queso Flameado / Baked Cheese 10.25

Chihuahua and Monterey Jack cheeses, mushrooms, chorizo, grilled onions and peppers

Sopas y 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 with chipotle ranch dressing on the side

Pozole Rojo 9.25 Guajillo seasoned broth, hominy and green cabbage choice of chicken or pork

Sopa Azteca / Tortilla Soup 8.25

Grilled chicken in a chile pasilla and tomato-spiced broth, topped with cubed cheese

Ensalada Citrus / Citrus Salad 7.95

Spinach, orange, grapefruit, Manchego cheese, candied pecans with a piloncillo 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

Add grilled chicken 3 Add grilled shrimp 4

Favoritas de San Antonio

Ácenar Combo 18.25

Your choice of cheese or chicken enchilada topped with choice of chili con carne, verde, ranchero, or mole sauce, and your choice of beef or chicken fajita, served with guacamole and pico de gallo

Pechuga de Pollo con Chipotle / Chipotle Chicken 16.95

Grilled chicken breast topped with chipotle cream sauce, served with spinach con queso, roasted corn rice, and black beans

Enchiladas de Mariscos 16.75

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

Mole Poblano de Pollo / Chicken Mole 16.25

Tender boneless chicken breast simmered in mole poblano sauce

Tres Enchiladas 16

Tasting of all 3 signature house enchiladas: Queso, Mole and Verde

Chile Relleno de Res y Puerco / Stuffed Pepper 15.95

Soufflé-coated poblano chile stuffed with beef and shredded pork and topped with a ranchero salsa

Vegetarian Enchiladas 14.95

Corn tortillas stuffed with vegetables and topped with roasted tomato sauce served with white rice & black beans

Tacos

Short Rib Tacos 18.95

Guajillo-braised short ribs, served with cabbage lime slaw, Mexican rice and refried beans

Seafood Combo Tacos 18.95

3 tacos of your choice: Crab, Shrimp, Oysters or Fish. Served with Mexican rice and refried beans

Especialidades de la Casa

Bistec Ácenar con Camaron / Steak Ácenar 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

Camarones a la Diabla / Spicy Shrimp 28.95

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

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

Cabrito en Chile Ancho / Baby Goat 26.75

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

Alambres a la Mexicana 23.75

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

Pescado Veracruzano / Fish Veracruz 21.95

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

Crepas de Pato / Duck Crepes 19.75

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

Lomo de Puerco / Pork Tenderloin 19.50

Grilled adobo pork loin with mole Guerrero & mole verde served with sweet potato and spinach tamale

Pollo Verde Pasta 19

Grilled chicken breast, chayote squash, carrots, pepita spinach cream sauce, and linguini pasta.
or Shrimp 3

Parilladas

Poquito de Todo / Little Bit of Everything For Two 50 For Four 95

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

Hongos y Calabacitas / Mushrooms & Squash 16.95

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

Postres

Capirotada / Mexican Bread Pudding 8.25

Warm batter croissant, souffle caramel sauce, served with vanilla bean ice cream

Caramel Flan 8

Creamy caramel flan topped with whipped cream and served with berry compote

Mousse de Chocolate Mexicano / Chocolate Mousse 7.75

Silky cinnamon-spiked mousse cake with bananas and whipped cream

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

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 Fresco

Ácenar

HOTMEX  COOLBAR

