

Antojitos

Appetizer Sampler 20

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

-  **Guacamole for Two** (made tableside) **13.75**
-  Served with housemade chips

Copitas / Lettuce Cups 13.50

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

Coctel de Camarones / Shrimp Cocktail 15

Large shrimp, spicy housemade cocktail sauce, cilantro, onions and avocados

Ostiones / Oysters 12.75

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

Jicama Shrimp Tacos 12.75

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

Alambres / Mini Skewers 12

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

Tinga Chicken Empanadas 12

Half moon-shaped pastries stuffed with savory chorizo, tinga-style shredded chicken and drizzled with jalapeño salsa. Served with cabbage lime slaw.

Ceviche / Lime Marinated Fish 11.75

Lime-marinated fish served with housemade chips and sliced avocado

Crepas de Huitlacoche / Mushroom Crepes 11

A central Mexico delicacy cradled in a light poblano corn pancake

Huaraches 10.75

Fried boat shape corn tortilla, refried beans, lime cabbage slaw, avocados, choice of shredded **chicken**, **picadillo** or **huitlacoche**

Classic Bean & Cheese Nachos 10.75 **Add chicken, beef or carnitas 3 Add shrimp 4**

Queso Flameado / Baked Cheese 10

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

Queso de la Casa 10

Melted cheese fondue with chorizo, pico de gallo, chile arbol and served with housemade chips

Sopas

Sopa Azteca / Tortilla Soup 7.75

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

Pozole Rojo 7.75

Guajillo seasoned broth, hominy and green cabbage, and choice of **chicken** or **pork**

Ensaladas

Ensalada Ácenar / Chef Salad 15

Bibb salad, queso fresco, roasted corn, grilled poblanos, avocados & 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 9

 Spinach, orange, grapefruit, Manchego cheese, candied pecans with  a piloncillo citrus vinaigrette. **grilled chicken 3 grilled shrimp 4**

Ensalada de la Casa / House Salad 9

 Spicy mixed greens, tomato, avocado and goat cheese tossed with sweet onion sherry vinaigrette

Favoritas de San Antonio

Served with Mexican rice and refried beans UNLESS OTHERWISE NOTED

Ácenar Combo 19

Cheese enchilada topped with chile con carne sauce and your choice of **beef** or **chicken fajita**, with guacamole and pico de gallo

Verde Pasta 16

Linguini pasta with chayote squash, carrots, and pepita spinach cream sauce. (no beans or rice) **grilled chicken 3 grilled shrimp 6**

Cochinita Pibil / Roasted Pork 17

Achiote-marinated pork slowly roasted in banana leaves. Served with cilantro rice, black beans and escabeche vegetables.

Pechuga de Pollo con Chipotle/Chipotle Chicken 15

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

Mole Poblano de Pollo / Chicken Mole 14

Tender boneless chicken breast simmered in mole poblano sauce

Chile Relleno de Res y Puerco/Stuffed Pepper 13.50

Soufflé-coated poblano chile stuffed with beef and shredded pork and topped with a ranchero salsa, Monterey Jack cheese

Vegetarian Relleno 13

 Broiled poblano chile stuffed with julienned vegetables, covered in roasted tomato salsa, Monterey Jack cheese and crema. Served with white rice and black beans.

Entomatadas / Fried Stuffed Tortillas 12.75

Chicken and sweet potato-filled tacos with a roasted chile tomato sauce and queso fresco. Topped with sweet potato hay.

Enchiladas

Served with Mexican rice and refried beans UNLESS OTHERWISE NOTED

Enchiladas de Mariscos 16

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

Tres Enchiladas 15

Tasting of 3 signature house enchiladas: Queso, Mole & Verde

Enchiladas Verdes 13.75

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

Enchiladas de Mole 13.75

Chicken-filled tortillas, mole de poblano, Chihuahua cheese

Enchiladas de Queso 13

Cheese enchiladas topped with chile con carne & more cheese

Vegetarian Enchiladas 12.50

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

Tacos y Chalupas

Served with Mexican rice & refried beans UNLESS OTHERWISE NOTED

Short Rib Tacos 18.75

Guajillo-braised short ribs, served with cabbage lime slaw

Crab Tinga Tacos 18.75

Gulf blue crab sautéed with tomato, onion, chipotle and avocado. Topped with sweet potato hay.

Grilled Shrimp Tacos 16.75

Sautéed shrimp with pico de gallo and chipotle butter topped with cabbage slaw and avocado

Duck or Chicken Tinga Chalupas 15

Choice of roasted **duck** or **chicken** sautéed with spicy Mexican sausage, cabbage lime slaw, avocado, chile arbol salsa

Oyster Tacos 14.50

Chicken-fried oysters, charred pineapple, micro greens drizzled with jalapeño honey mayo

Tacos a la Parrilla 14

Choice of grilled **beef**, **chicken** or **pork** with cilantro, onion and fresh pineapple

Fish Tacos 14

Grilled fish, jalapeño honey mayo with cabbage slaw and pickled red onions. Served with white rice and black beans.

Chalupas Compuestas 13.75

Traditional bean and cheese, guacamole. Your choice of **beef** or **chicken**.

Mushroom and Calabacita Tacos 12.75

Grilled mushrooms, Mexican squash, cilantro, pickled onion, chile, and tomatoes. Served with white rice and black beans.

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

Arrachera / Skirt Steak 19 For Two 34

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

Carnitas / Crispy Pork Tips 18 For Two 32

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

Hongos y Calabacitas/Mushrooms & Squash 15

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

Ácenar

HOTMEX  COOLBAR

20% gratuity recommended for parties of 6 or more & for separate checks
Complimentary housemade roasted salsa & chips

Especialidades de la Casa

Bistec Ácenar con Camaron / Steak Ácenar with Shrimp 35

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

Huachinango a la Talla/Snapper Adobo Style 29

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

Camarones a la Diabla / Spicy Shrimp 29

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

Cabrillo en Chile Ancho / Baby Goat 29

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

Pescado Veracruzano / Fish Veracruz 24

Pan-seared Tilapia in tomato olive caper sauce and served with linguine pasta and watercress

Alambres a la Mexicana 24

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

Crepas de Pato / Duck Crepes 19

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

Lomo de Puerco / Pork Tenderloin 19

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

Postres

Large enough to share and housemade by our Pastry Chef

Mousse de Chocolate Mexicano / **Chocolate Mousse 8**

Silky cinnamon-spiked mousse cake with bananas and whipped cream

Caramel Flan 8

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

Pastel de Tres Leches/Three Milk Cake 8

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

Ácenar Bread Pudding 8

Warm buttery croissant soufflé with golden raisins, pecans, cajeta. Served with vanilla ice cream.

Churritos 8

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

Helados y Sorbetes/Ice Cream & Sorbets 6 **Vanilla and Chocolate Ice Cream**

served with candied pecans and cajeta

Pineapple-Coconut-Habanero Ice Cream

Mango, Lemon and Strawberry Sorbet with fresa fresca

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