

Antojitos

Appetizer Sampler 15.75

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

Jicama Shrimp Tacos 13.75

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

Ostiones / Oysters 12.75

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

Copitas / Lettuce Cups 11

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

Molcajete de Guacamole 10.50 Served with housemade chips

Ceviche / Marinated Fish 10.25

Lime-marinated fish served with housemade chips and sliced avocado

Huaraches 9.75

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

Tinga Chicken Empanadas 9.75

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 9.75

A central Mexico delicacy cradled in a light poblano corn pancake

Queso de la Casa 8.75

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

Queso Flameado 9

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

Bean & Cheese Nachos 8.25 Chicken 3 Beef or Carnitas 4 Shrimp 5

Sopas

Sopa Azteca / Tortilla Soup 7.50

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

Pozole Rojo 7.50

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

Ensaladas

Ensalada Ácenar / Chef Salad 12.75

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**

Ensalada Citrus / Citrus Salad 8.50

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

Ensalada de la Casa / House Salad 8.50

 Spicy mixed greens w/ tomato, avocado, goat cheese & a sweet onion sherry vinaigrette

Tacos y Chalupas

Served with Mexican rice and refried beans **UNLESS OTHERWISE NOTED**

Crab Tinga Tacos 13.75

Gulf blue crab sautéed with tomato, onion, chipotle & avocado, w/ sweet potato hay.

Duck or Chicken Tinga Chalupas 13

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

Grilled Shrimp Tacos 12.50

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

Tacos A La Parrilla 10

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

Fish Tacos 10

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

Oyster Tacos 10

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

Mushroom and Calabacita Tacos 10

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

Chalupas Compuestas 10

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

Especialidades de la Casa

Camarones al Mojo de Ajo / Grilled Shrimp 14.75

Sautéed shrimp, guajillo and ancho peppers, garlic, parsley with butter. Served over cilantro rice with black beans.

Ácenar Combo 13.75

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

Pescado Veracruzano / Fish Veracruz 13.50

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

Pechuga de Pollo con Chipotle / Chipotle Chicken 13

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

Favoritas de San Antonio

Served with Mexican rice, refried beans and pico de gallo **UNLESS OTHERWISE NOTED**

Enchiladas de Mariscos 13.75

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 12.75

Tender boneless chicken breast simmered in mole poblano sauce

Chile Relleno de Res y Puerco / Stuffed Pepper 11.75

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

Enchiladas de Mole 10.75

Chicken-filled tortillas, mole de poblano and Chihuahua cheese

Enchiladas Verdes 10.50

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

Enchiladas de Queso 10

Cheese enchiladas topped with chile con carne and more cheese

Entomatadas / Fried Stuffed Tortillas 10

Chicken and sweet potato-filled tacos topped with roasted chile & tomato sauce

Carne de Puerco en Chile Cascabel / Stewed Pork Tips in Red Chile 9.75

Pork tips in red chile sauce with pickled onions

Vegetarian Enchiladas 9.50

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

Carnes Asadas y Más

Arrachera / Beef or Chicken Fajitas 12.75

Choice of grilled marinated **beef** or **chicken** served with grilled onions and peppers, guacamole, pico de gallo, Mexican rice and charro beans

Carnitas / Crispy Pork Tips 11.75

Seasoned pork served with grilled onions, peppers, guacamole and pico de gallo, Mexican rice and charro beans

Hongos y Calabacitas / Mushrooms & Squash 10

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

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

Ácenar
HOTMEX COOLBAR

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