

CENA

.. DINNER MENU ..



PARA COMPARTIR

GUACAMOLE PREPARED

TABLE SIDE \$17

Haas Avocado, Red Onion, Cilantro, Lime Juice, Tomato, Queso Fresco, Jalapeños (GF)

TOSTADA DE ATÚN \$21

Ahí Tuna, Salsa Rasurada, Avocado, Seasonal Radish, Onion, Serrano Pepper Radish, Jicama

FISH CEVICHE \$18

Corvina, Avocado, Lime, Jalapenos, Onions, Cilantro (GF)

PAN SEARED

SCALLOPS \$19

Seared Scallops, Sweet Corn, Bacon, Huitlacoche, Herb Epazote

CAZUELA DE QUESO FUNDIDO \$15

Chihuahua Cheese, Chorizo, Flour Tortillas, Salsa Verde

TACO DE PESCADO \$15

Pacific Sea Bass, Ancho Chili Adobo, Spicy Ranch, Lettuce, Mango Pico de Gallo, Radish

CRISPY SHRIMP \$16

Spicy Mango Sauce, Green Onions, Chile De Arbol

"VUELVE A LA VIDA" \$18

Acapulco Style Seafood Ceviche, Green Olives, Avocado

YELLOW CORN TORTILLA SOUP \$9

Cotija Cheese, Pasilla Chili, Avocado, Cream (GF)

PLANTAIN + CORN EMPANADAS \$12

Chihuahua Cheese, Corn, Cilantro Poblano Dipping Sauce (GF)

ENSALADAS

ENHANCEMENTS:

\$12 Choice of Grilled Chicken, Skirt Steak, Jumbo Shrimp or Pacific Sea Bass

VERDE \$15

Local Greens, Cherry Tomato, Mango, Queso Fresco, Crispy Garbanzo, Avocado, Agave Cilantro Dressing (GF)

TJ CESAR \$14

Shaved Parmesan Cheese, Garlic Croutons, Tomato

BAJA \$15

Arugula + Endive + Frisee Greens, Goat Cheese, Strawberry, Roasted Pecan, Radish, Cactus Pear Vinaigrette (GF)

PLATOS FUERTES

POLLITO IN ADOBO \$26

All-Natural Grilled Chicken Breast, Cactus, Tostones, Pickled Red Onion, Poblano Rice

CHURRASCO \$34

Chipotle, Calabaza Puree, Crispy Yucca, Charred Green Onion Chimichurri (GF)

PACIFIC SEA BASS \$32

Poblano Rice, Seasonal Vegetables, Florida Citrus Chimichurri, Roasted Yellow Tomato Sauce (GF)

BRAISED BEEF SHORT RIB \$34

Ancho Chili Sauce, Micro Cilantro Corn + Poblano Puree, Garlic Chips

CASA DE LA ABUELA

CHILES RELLENOS \$18

Vegetarian, Goat Cheese, Roasted Tomato Sauce (GF)

ENCHILADAS DE POLLO \$18

Salsa Verde, Chihuahua Cheese, Crema Mexicana, Queso Fresco (GF)

FAJITAS NORTEÑAS \$27

Skirt Steak, Sweet Peppers, Onion, Flour Tortilla

FAJITAS DE POLLO AL PASTOR \$23

Grilled Pineapple, Sweet Peppers, Onion, Flour Tortilla

PORK CARNITAS \$25

Cilantro, Onions, Corn Tortillas Radish, Onions, Guacamole (GF)

PARA LA MESA

GRILLED SEASONAL VEGETABLES \$5 (GF)

BLACK BEANS \$5 Onion, Epazote (GF)

POBLANO RICE \$5 Corn and Peppers (GF)



A suggested 18% Gratuity will be added to your check. Please feel free to Raise, Lower or Remove this Gratuity at your Discretion. Prices Exclude 9% tax. *Consuming Raw or Undercook Meat, Poultry, Seafood, Shellfish or Egg may Increase Your Risk of Food Borne Illnesses