

## Antojitos (Appetizers)

**Guacamole** Prepared tableside with avocado, serrano chile, tomato, cilantro, and lime. Served with crisp tortilla chips . . . . . \$9.95

**Tamales de Puerco** Corn husks stuffed with yellow corn masa and shredded pork, steamed and served with a roasted chile sauce. . . . . \$8.95

**Habanero BBQ Wings** Crispy wings tossed in our fiery house bbq sauce served with mexicali ranch dressing . . . . . \$7.95

**Calamari Fritura** Cornmeal battered calamari and sliced jalapenos, quick fried until crisp; served with a chipotle aioli . . . . . \$8.95

**Taquitos** Crispy rolled flour tortillas stuffed with mesquite grilled chicken . . . . . \$7.95

**Mango Glazed Chicken Skewers** served over black bean and corn salsa. . . . . \$8.50

**Empanadas** Flaky pastry shells filled with shredded beef barbacoa served with cool dipping sauce . . . . . \$8.95

**Fresh Lobster, Black Bean, and Corn Tostada** Fresh lobster tossed with roasted corn, black beans, avocado, lettuce and cilantro on a crisp red corn tortilla. . . . . \$9.95

**Queso Fundido** A bubbling fondue of Mexican Cheeses, with roasted poblano rajas and grilled onions; served with warm flour tortillas . . . . \$8.95  
add Chorizo Sausage . . . . \$9.25

**Coctel de Camarron** Gulf Shrimp served in a spicy tomato sangrita with avocado and red onion. . . . . \$9.95

**Ceviche de Atun** Fresh Ahi Tuna with Mango, Red Onion, Poblano Pepper, Cilantro and Lime . . \$8.95

**Ceviche del Dia** Ask your server about today's selection . . . . . P/A

**Plata del Mar** A selection of our ceviches and coctel de camarron, served with crisp tortillas. . . . . \$18.95

**Mariscos Borrachos** Mussels steamed in Negra Modela with chorizo, potatoes, poblanos, and cilantro . . . . . \$7.95

## Sopas (Soups)

**Chicken Tortilla** . . . . . \$5.25  
**Vegetarian Chili** . . . . . \$4.95

## Ensaladas (Salads)

**Ensalada de Jicama** Crisp fresh jicama, watercress, red onion, tomatoes, and oranges with a Cilantro-Lime Dressing. . . . . \$6.95

**Grilled Salad** Mixed Lettuces with sliced tomatoes, grilled peppers and onions, chipotle honey-mustard dressing, mixed cheeses, guacamole, pico de gallo, creme fraiche, and a choice of grilled chicken or steak . . . . . \$8.75

**Ensalada Caesar** Romaine lettuce, roasted corn, black beans, manchego cheese, and crispy tortillas in our house Chile Caesar Dressing . . . . . \$7.75  
Add chicken \$9.25 Add shrimp \$10.25

**Santa Fe Salad** Crisp mixed greens with fresh Avocado, tomatoes, roasted corn, black beans, mexicali ranch dressing and mixed cheeses served on a warm flour tortilla with grilled chicken . . \$8.75

**Ensalada Tostada** Lettuce topped with chicken adobo or seasoned ground beef, black bean and roasted corn relish, pico de gallo, guacamole, creme fraiche, house salsa vinaigrette served in a tortilla basket . . . \$8.75

**Sugar Cane Skewered Shrimp Salad** Grilled sugar cane skewered shrimp over a salad of avocados, tomato, peppers, red onion and mixed greens, tossed with a tangy tomato vinaigrette . . . . . \$9.25

## Quesadillas

Served with pico de gallo and crème fraiche.  
Add a side of Guacamole small . . \$1.99 large . . \$3.50

**Grilled Portabella and Watercress** . . . . . \$8.75

**Spicy Shrimp** with Roasted Corn and Black Bean Salsa. . . . . \$9.95

**Grilled Steak or Chicken** with Roasted Poblano . . \$9.25

**Habanero Pork** . . . . . \$9.25

**Grilled Vegetable** . . . . . \$8.95

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

18% gratuity will be added to parties of six or more. Prices and menu items are subject to change without notice.  
All major credit cards accepted.

## De la Terra (From the Land)

**Mango BBQ Ribs** Fall-off the bone tender smoked pork ribs glazed with our house made sweet and spicy bbq sauce, served with Jicama Slaw and papas fritas . . . . . \$18.95

**Steak Arrechera** Garlic and chile rubbed steak, grilled and sliced, served with Chipotle roasted tomatoes poblano rajas, served with yucca fries. . . . . \$17.50

**Tacos Alhambres** Traditional peasant style tacos made from a ragout of chicken, beef, bacon, peppers, onions, and portabellas in soft flour tortillas with Oaxaca cheese and avocado . . . \$14.95

**Grilled "Gaucho" Steak** Flat Iron steak, rubbed with Texas seasonings, grilled, served with chipotle mashed potatoes and topped with Chili Onion Rings . . . . . \$18.95

**Pot Roast ala Casita** Mexican style Beef Pot Roast served over chipotle-infused whipped potatoes, and braised carrots. . . . . \$16.95

## Wraps and Burgers

All served with papas fritas and toasted cumin ketchup. Substitute Yucca Fries for \$1.25

**Grilled Chicken Wrap** Grilled chicken breast with grilled peppers and onions, shredded lettuce, mixed cheeses, pico de gallo, and our chile caesar dressing . . . . . \$8.75

**Spice Rubbed Steak Wrap** Grilled and sliced thinly, with jack cheese, mexican rice, grilled peppers and onions; drizzled with chimichurri sauce . . . . \$8.95

**Porto-Pollo Wrap** Grilled marinated portabella mushroom and chicken breast with sliced avocado, lettuce, mexicalli ranch dressing, and pico de gallo. . . . . \$8.75

**Serrano Burger** Grilled burger with roasted jalapenos, cheddar cheese, pico de gallo, shredded lettuce, chipotle mayonnaise, and served in warm flour tortillas. . . . . \$8.75

**Mexi Burger** Grilled burger with sliced avocado, refried black beans, pico de gallo, and chipotle mayonnaise . . . . . \$8.75

**Verdura Wrap** Mixed grilled vegetables, with watercress, diced tomato, cilantro-lime vinaigrette. and mixed cheese . . . . . \$7.95

## Del Mar (From the Sea)

**Paella Mexicana** Shrimp, Lobster, Clams, Mussels, Chicken and Chorizo simmered with rice in a zesty tomato-cilantro broth . . \$20.95

**Chicken and the Sea** Grilled Chicken Breasts, topped with jack cheese and pico de gallo, served with grilled sugar cane skewered shrimp, seasonal vegetables, rice, and black beans . . . . . \$17.95

**Tilapia en Tortilla** Tilapia fillet with crisp tortilla crust, orange-chile salsa, and fried yucca fries . . . . . \$16.95

**Lobster Enchiladas** Fresh Maine Lobster meat with roasted corn, black beans, and Chihuahua cheese rolled in soft corn tortillas and baked in a lime-sour cream sauce. Served with rice and vegetarian beans . . . . . \$18.95

**Pasilla Rubbed Tuna** Ahi tuna rubbed with a pasilla crust, grilled and served with roasted corn, black bean, and mango salsa, crispy tortilla straws and drizzled with chimichurri sauce . . . . . \$17.95

## Tacos y Mas (Tacos and more)

All served with rice and your choice of refried or vegetarian beans.

**Tacos** Choice of soft flour or crispy corn tortillas filled with shredded lettuce, mixed cheeses, pico de gallo and choice of Chicken Adobo, Spicy Beef, Grilled Vegetable, Crispy Fish, Habanero Pork, or Spicy Chorizo Sausage

**Enchiladas** Rolled corn tortillas, baked, stuffed with choice of:

Chicken Adobo with Creme Fraiche Sauce  
Spicy Beef with Pasilla Chile Sauce  
Grilled Vegetables with Ranchero Sauce  
Mixed Cheese with Chili con Queso  
Habanero Pork  
Spicy Chorizo Sausage

any two . . . . . \$9.95  
any three . . . . . \$11.95  
any four . . . . . \$13.95

### Burritos & Chimichangas

Chicken Adobo with Creme Fraiche Sauce . . . \$10.95  
Spicy Beef with Pasilla Chile Sauce . . . . . \$10.95  
Grilled Vegetable with Salsa Fresca . . . . . \$10.95

## Extras & Sides

Refried Black Beans, Mexi Rice, Grilled Vegetables, Guacamole, Cornbread Pudding, Yucca Fries, Vegetarian Beans . . . . . \$3.50



## Postres

**Bernie's Famous Cheesecake** .....\$6.25  
Hartford's most famous dessert. Find out why.

**Vanilla Flan** .....\$5.75  
Our housemade version of this classic rich custard,  
served with fresh mango.

**Chocolate Lava Cake** .....\$5.25  
Moist chocolate cake, served warm with a molten  
caramel center and topped with whipped cream.

**Churros with Dulce de Leche** .....\$4.75  
Mexican style doughnuts filled with raspberry, served  
with caramel dipping sauce.

**Banana Chimichanga** .....\$5.25  
A unique deep-fried treat with fresh banana and  
rich chocolate. Served warm with whipped cream.