

Bebidas (drinks)

La Rosa El Jimador Blanco tequila, fresh raspberries, lemon juice and agave nectar shaken and topped with Cava sparkling wine 11

Sammy's Bloody Mary he could tell ya... but then he'd have to kill ya 7.5

Citrus Mojito Bacardi Limon, muddled lime, orange, lemon and mint. Splash of organic Agave nectar and soda 9

Domingo Paloma Camarena silver tequila, St. Germain, fresh squeezed grapefruit & prosecco 11

Bocaditos (starters)

Guacamole tableside, serves two 12
 —add applewood smoked bacon 3

'Main Street' Corn grilled corn on the cob, garlic-chili aioli, cotija cheese, grilled lime 5

Fried Plantains cilantro crema, spicy chile relish 6

Sopas (soups)

Black Bean spicy black bean puree, house-made chorizo, roasted chiles, avocado, sour cream 6/8

Chipotle Stung Lobster Bisque corn, black beans, tortilla hay 7/9

Ensaladas / Tostadas

To any of our Ensaladas add....

- achiote marinated chicken 5
- grilled carne asada [skirt steak] 7
- grilled Mahi Mahi 6
- Añejo marinated shrimp 7

La Casa mixed greens, heirloom tomatoes, black beans, corn, red onion, cotija cheese, picante crema, chimichurri dressing, crispy tortillas 9

Añejo Cobb sweet romaine, avocado, grilled corn, tomato, pickled red onion, house-made chorizo crumble, Añejo bleu cheese dressing 11

Shrimp & Avocado Añejo grilled shrimp, organic bibb lettuce, avocado, mango, pickled red onions, spicy pepitas, coconut lime dressing 18

Tostadas 2 crispy fried corn tortillas layered with choice of marinated pulled chicken, pork, beef or Añejo shrimp [+4] with refried beans, pico de gallo, guacamole, lettuce, cotija cheese, fresh squeezed lime & picante crema 12

Tuna Poke Tostada ginger soy marinated sushi grade tuna, cabbage mix, pineapple pico, avocado, cilantro aioli, sriracha lime dressing & sesame seeds on crispy corn tortilla 15

Shrimp Ceviche Tostada chilled gulf shrimp, avocado, tomato, mango, Bermuda onion, cilantro, shredded romaine & fresh squeezed lime on crispy corn tortilla 14

Antojitos (appetizers)

Añejo Nachos hand crafted fried corn tortillas layered with melted Oaxaca-jack cheese, refried pinto beans, pickled jalapeño, shredded lettuce, cotija cheese, picante crema, pico de gallo & guacamole 10
 —carnitas [verde braised pork] 3
 —achiote marinated chicken 4
 —grilled carne asada 7
 —house-made Mexican chorizo 3

Flautas de Puerco rolled crispy pork carnitas tacos with sauce verde, guacamole, pickled red onion & cotija cheese 12

Quesadillas grilled flour tortilla with melted Oaxaca-jack cheese, black beans & fire roasted tomatoes 10
 —achiote marinated chicken or grilled vegetables 4
 —grilled carne asada or Añejo shrimp 6

Langosta Taquitos local lobster lightly fried in a flour tortilla with chipotle crema, guacamole & sour cream 14

Añejo Wings your choice of house habañoero with bleu cheese dressing, or sweet agave mole with almonds and cilantro 11

Coconut Calamari crispy flash fried calamari and jalapeño peppers over lime tossed greens, with coconut vinaigrette, sriracha hot sauce, pineapple pico, curry salt & toasted coconut 12

Spicy Chorizo Mussels PEI mussels, chorizo, chipotle tomato broth, onion, cilantro, grilled torta bread 12

Queso Fundido bubbling cheese fondue with warm flour tortillas, house-made Mexican chorizo, grilled poblano and onion rajas 11

Quahogs Rellenos jalapeño cornbread & chorizo stuffed quahogs, habanero hot sauce, butter 10

Shrimp Tamale grilled corn and Chihuahua cheese stuffed tamale topped with shrimp, spicy tomato sauce, corn, cilantro aioli & cotija cheese 12

1 part friends...
 2 parts fun...
 always fresh



Before placing your order please inform your server of any food allergies in your party. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Especialidades (brunch specials)

Churro French Toast custard dipped French toast with cinnamon sugar crust, banana caramel sauce, whipped cream 12

Breakfast Torta scrambled eggs, applewood smoked bacon, Chihuahua cheese, guacamole, chipotle aioli, house potatoes 11

Chorizo Hash and Eggs house made chorizo, potatoes, onions, peppers, corn, and black beans with two eggs over easy, warm flour tortillas and chipotle hollandaise 13

Avocado and Oaxaca Cheese Omelette fluffy 3 egg omelet with diced avocado, Oaxaca cheese, pico de gallo, picante crema, sliced jalapeno, and cotija. Served with Añejo potatoes 12
—Add applewood smoked bacon +3 or lobster +6

Huevos Rancheros 2 eggs served over easy on crispy corn tortillas with refried beans, Mexican rice, ranchero salsa, avocado, pico de gallo, sliced jalapeno, and cotija 12
—Add applewood smoked bacon +3 or chorizo +4

Eggs Benedict Añejo house-made corn bread topped with braised pulled pork, poached eggs and chipotle hollandaise. Served with Añejo potatoes 13

Breakfast Burrito warm soft flour tortilla stuffed with scrambled eggs, jack cheese, Añejo potatoes, black beans, and smothered in roja and verde sauce, pico de gallo, sour cream, cotija cheese 10
—Add applewood smoked bacon or house made chorizo +3

Taqueria (Mexican street food)

Enchiladas w/Mexican rice & refried beans

Poblano Mole ancho-braised pulled chicken or chipotle braised beef with mole poblano sauce, Oaxaca-jack cheese, sour cream 16

Verde slow-roasted pork or chicken with tomatillo verde sauce, Oaxaca-jack cheese, sour cream 15

Roja chipotle braised beef or cheese and onion with red chile enchilada sauce, Oaxaca-jack cheese, sour cream 16/13

Tres Enchiladas 1 pork verde, 1 chicken mole and 1 beef roja enchilada with Oaxaca-jack cheese and sour cream 19

Hungo Enchiladas roasted mushrooms, corn and spinach enchilada with goat cheese, cumin corn cream, sour cream 15

Langosta ancho-glazed local lobster and fire roasted corn with chipotle cream sauce, Oaxaca-jack cheese, sour cream 24

Burritos/Chimichangas

Classic Burrito large flour tortilla filled with pinto beans and choice of grilled carne asada [+2], grilled achiote marinated chicken, grilled vegetable or slow roasted pulled pork [+1]. Served w/ Mexican rice, pico de gallo and sour cream. Topped w/ Oaxaca-jack cheese & choice of verde, roja or mole poblano sauce 14

Chipotle Beef Chimichanga fried flour tortilla rolled w/ chipotle braised beef, rajas, Oaxaca-jack cheese, fire roasted fingerling potato and black beans. Served w/ pico de gallo, sour cream, cotija cheese, chipotle negra sauce 18

Verde Chicken Chimichanga fried flour tortilla rolled with slow roasted chicken, rajas, Oaxaca-jack cheese, Mexican rice, refried beans. Served with pico de gallo, sour cream, cotija cheese and verde sauce 16

Tacos served with corn and black bean salad

Pollo Al Pastor 3 achiote marinated grilled chicken tacos on soft local corn tortillas with Oaxaca-jack cheese, pineapple, onion, cilantro and cotija cheese 13

Pork Carnitas 3 slow roasted pork tacos on soft local corn tortillas with Oaxaca-jack cheese, chipotle BBQ mole, spicy pickles, onions, cilantro and cotija 13

Carne Asada 3 grilled marinated skirt steak tacos on soft local corn tortillas with Oaxaca-jack cheese, white onion, cilantro, guacamole, and cotija cheese 15

Veggie Asada 3 roasted vegetable tacos on soft local corn tortillas with avocado, verde salsa and pepitas 12

Baja 2 Masa fried local cod tacos on warm all natural flour tortillas with lime, shredded cabbage, pico de gallo, cotija cheese and chipotle baja sauce 15

Grilled Mahi Mahi 2 achiote marinated mahi mahi tacos on soft local corn tortillas with verde slaw, baja sauce, tomato- mango pico 15

Crispy Camarones 2 fried gulf shrimp tacos on warm all natural flour tortillas with verde slaw, sriracha hot sauce, pineapple pico 16

Tres Tacos A combination of Añejo favorites... Carné Asada, Carnitas and Pollo 14

Sides

Eggs any Style 4 **Añejo Potatoes** 3

Applewood Smoked Bacon 4

Local Tortillas 2.50 **Fresh Fruit** 4

Desserts

Fried Ice Cream 8 **Key Lime Pie Trifle** 7

Dulche de Leche Flan 7

Flourless Chocolate Cake

agave glazed berries, whipped cream 7