

# añejo



Mexican Bistro & Tequila Bar

**Añejo** [áh-nyay'-ho]: Tequila aged in oak barrels for more than a year, the process resulting in a golden amber color with a soft, smooth, and complex finish.

Our restaurant pays homage to the tequilas we carry. Our mission? To bring you our take on authentic Mexican market food — slowing down the process, and adding some culinary twists of our own.

Stay hungry, my friends. . .

## 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

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 (house specials)

**Carne Asada** Mexican style grilled skirt steak topped with spicy grilled poblano and onion rajas. Served with Mexican rice, refried beans, pico de gallo, jack cheese, sour cream & flour tortillas 25

**Chile Rellenos** Mexican Chihuahua cheese stuffed chile pepper, rojo sauce, vegetarian refried beans, pico de gallo, cilantro lime rice, sour cream & cotija cheese 18

**Pescado Encornflecado** corn flake encrusted local cod with fire roasted corn, cilantro-lime rice, house verde sauce & cotija cheese 24

**Snapper Escabeche** pan seared red snapper, corn-avocado risotto, vegetable escabeche 25

**Steak Frites** 12oz grilled NY Sirloin, spicy cotija fries, chipotle steak sauce 32

**Classic Pork Carnitas** crispy verde braised pork, plantain bacon hash, pickled red onion and verde salsa stuffed avocado. Served with Oaxaca-jack cheese stuffed corn tortillas & refried beans 22

**Pollo con Mole** chili encrusted chicken breast, corn and chihuahua cheese tamale, fiery spinach, poblano mole, cumin corn cream 22

**Coconut Curry Shrimp** pan seared shrimp braised in coconut broth with jalapeno, onion, red peppers, golden curry and pineapple. Served with basmati rice, black beans, cilantro 25

**Lobster Mac & Cheese** fresh lobster meat, house made chorizo, chipotle lobster sauce, Oaxaca-jack and Chihuahua cheeses, spicy jalapeño crumb 24

## Taquería (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 (sides)

**Verde Slaw** 3 **Fiery Spinach** 5

**Guacamole Side** 5 **Rice and Beans** 4

**Warm Tortillas** 2 **Añejo Queso Sauce** 5

### Desserts

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

**Dulche de Leche Flan** 7

**Flourless Chocolate Cake**

agave glazed berries, whipped cream 7



1 part friends . . . 2 parts fun . . .

always fresh

