

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

Corn and Poblano Chowder

grilled sweet corn, roasted poblano peppers and potatoes, tortilla hay, black bean pico 6/8

Ensaladas / Tostadas

To any of our Ensaladas add....

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

La Casa mixed greens, green apples, goat cheese, white onion, spicy pepitas, ancho cranberry dressing 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

Scallop Tostada fried native scallops, mixed greens, avocado, pickled red onion, cilantro aioli, sweet chile relish, cilantro, crispy corn tortilla 16

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 Chorizo rolled crispy chorizo and potato tacos with jack cheese, lettuce, pico de gallo, guacamole, picante crema 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 7

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

Añejo Wings your choice of house habañero 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

Chorizo Mussels negra Modelo braised PEI mussels, chorizo, onion, cilantro, pepper flake, chipotle baja sauce, grilled torta 12

Camarones Fundido bubbling cheese fondue, warm flour tortillas, Añejo spiced shrimp, bacon, chipotle stung tomatoes, fire roasted corn 14

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

Short Rib Tamales shortrib and Chihuahua cheese stuffed tamales with guajillo chili jus, pico de gallo, and cotija cheese 12

Before placing your order please inform your sever 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 rajás. 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

Tablones chipotle braised boneless short rib, poblano sour cream mashed potatoes, agave glazed carrots, chipotle negra mole, pico de gallo 26

Classic Pork Carnitas crispy verde braised pork, plantain bacon hash, pico verde stuffed avocado, Oaxaca-jack cheese, corn tortillas, refried beans 22

Pollo Frito jalapeño pickle brined fried chicken, poblano sour cream mashed potatoes, agave glazed carrots, verde mole, white onion, cilantro 21

Shrimp Diablo grilled mojo shrimp, spicy chipotle tomato sauce, pepper and onion rajás, corn, cilantro aioli, cotija cheese, fresh pasta 25

Grilled Salmon habanero maple glaze, sweet potato, spinach, black bean, apple jalapeño salsa 26

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 One pork verde, one chicken mole and one beef roja enchilada with Oaxaca-jack cheese and sour cream 19

Hongo roasted mushrooms, corn, spinach, cumin corn cream, goat cheese, 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, rajás, 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, rajás, 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

Tinga three achiote marinated grilled chicken tacos, soft local corn tortillas, chipotle negra mole, Oaxaca-jack cheese, pico de gallo, cotija 13

Pork Carnitas three slow roasted pork tacos, soft local corn tortillas, Oaxaca-jack cheese, pico verde, cilantro aioli, cotija 13

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

Veggie three fire roasted corn and mushroom tacos, soft local corn tortillas, Oaxaca-jack cheese, cumin chili aioli, onion, cilantro, cotija 13

Baja two 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 Salmon two Añejo spiced organic salmon tacos, soft local corn tortillas, verde slaw, pineapple pico, chipotle baja sauce 15

Tres Tacos a combination of Añejo favorites... Carné Asada, Carnitas and Tinga 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 **Dulche de Leche Flan** 7

Caramel Apple Chimichanga

cinnamon apple stuffed crispy flour tortilla, caramel, whipped cream 7

Chocolate Avocado Pudding

churro hay, whipped cream 8

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