



Cocina

To Start & To Share

Chef's Favorites

Angus Filet Tacos

Three tacos served in corn or flour tortillas with a grilled Angus filet served on pico de gallo and with a slice of avocado. Accompanied by our signature greenhouse sauce. 16

Avocado Skirt Steak Tacos

Three tacos served in corn or flour tortillas made with a mixture of grilled Angus skirt steak and avocado. Accompanied by cilantro, onions, and hot tomatillo salsa. 15

Salmon Tacos

Three delicious salmon tacos, salmon, glazed with agave, mezcal, and a unique chipotle and cinnamon blend, served with corn or flour tortillas, mango pico de gallo, avocado and our signature greenhouse sauce. 15

Shrimp Mezcal

Six jumbo gulf shrimp sautéed with butter, olive oil, garlic, chile pasilla (non-spicy), lemon juice, and flamed in smoky Mezcal, Wonderful! Served with corn or flour tortillas and our signature greenhouse sauce. 16

Duck Carnitas Tacos

A reconstruction of the original Michoacan style carnitas prepared with fatty confit duck breast. Delicious! Served in three corn or flour tortillas, accompanied by cilantro, onions, and our signature greenhouse sauce. 15

Yellowfin Tuna Tacos

Three Yellowfin Tuna tacos served in the corn or flour tortilla with arugula lettuce, mango pico de gallo, cucumber, avocado, and finished with our house soy sauce. 15

Al Pastor Tacos

Iconic Mexican Dish! Perfect seasoned pork and touch of spice, prepared with sauteed onions and pineapple, presented in three corn or flour tortillas. Accompanied by cilantro, onions, and hot tomatillo salsa. 14

Shrimp Tequila

A delicious selection of shrimp, sautéed with red onions, garlic, and a touch of chile guajillo (non-spicy), flamed with tequila and finished with lime juice. Served with corn or flour tortillas and our signature greenhouse sauce. 16

Guacamole Traditional

Fresh! Prepared to order with Avocado + onion + cilantro + tomato + jalapeno to taste. 12

Entrées

Steak Medallions al Tequila

Grilled and pan-seared, 8 oz Angus steak medallions with roasted garlic in olive oil and butter, and flamed in tequila. With your choice of two sides. 25

Skirt Steak Fajita

The origin of this fajita begins with the cast iron pan in which it is served. Tender, sliced grilled steak strips on a sizzling pan. Sautéed zucchini, sweet red pepper, and onions, accompanied with corn or flour tortillas. Served with Pico de Gallo, sour cream, Mexican rice, and your preference of black or refried beans. 21

Agave Glazed Salmon

Moist, pink salmon glazed with a delightful medley of agave, Mezcal, and unique chipotle and cinnamon blend, drizzled with your choice of one signature sauce. With your choice of two sides. 21

Shrimp a la Diabla

Grilled shrimp served over Mexican rice and topped with a warm, melted cheese sauce. Accompanied with a tomatillo sauce on the side. With your choice of one side. 20

Tacos Campechanos

Selection of four corn or three flour tortillas, richly filled with your choice of grilled steak or chicken, prepared with chorizo and Chihuahua cheese, an exquisite combination! Served with cilantro, onions, hot tomatillo salsa, and black beans or refried beans. 16

Spinach Enchiladas

Spinach + garlic sautéed in white wine + butter, wrapped in four corn tortillas. Served with your choice of Mexican rice, black beans, or refried beans. Topped with your choice of one of our two signature sauces and sour cream. 17

Black Beans Creamy Soup

Delicious! Thick cream made from black beans with a base of Demi-Glace and garnished with cream and tortilla julienne. 10

Signature Nachos

Crispy chips, with gratinated Chihuahua cheese, served with whole black beans, arugula lettuce, and sour cream, cheese, and steak strips or grille chicken of your choice; Finished with a bit of Chipotle Mayo. 14

Fajita Quesadilla

Satisfying quesadilla filled with your choice of seasoned steak or chicken, seared with onions, bell peppers, cheese, and ripe tomato. Served with arugula and tomato. 14

Barramundi al Tequila

Barramundi fillet prepared in butter and olive oil, with garlic, onion, and pasilla chile sautéed, with a touch of lemon juice and flamed with Mezcal, served with a sauce of your choice and two sides to choose from our selection. 20

Pork Fillet with Shrimp in Mezcal

Grilled pork fillet and jumbo gulf shrimp sautéed with butter, olive oil, garlic, chile pasilla, and flamed together in smoky Mezcal. Served with a sauce of your choice and two sides to choose from our selection. 21

Triple-sec Salmon

Perfectly seasoned salmon fillet and prepared in garlic butter finished with triple-sec glaze, served with a sauce of your choice and two sides to choose from our selection. 21

Filet Mignon

Starting with an 8 oz. Grill Angus Filet preparation and ending with a triple-sec flambé with garlic and onion. We suggest ordering it medium-well; then we cannot guarantee its excellent quality. We serve it with a sauce of your choice and two sides of our selection. 25

Sides & Sauces

Sides

Rosemary potatoes
Steam Broccoli
Mexican Rice
Black Beans
Refried Beans

Extra side 4

Signatures Sauces

Creamy Chipotle
Mango - Jalapeno Lobster
Cilantro
Mole Sauce
Cold Avocado Sauce

Extra side 4

To Start

Shrimp Nachos

Savory shrimp, sautéed and served over crunchy corn tortilla chips, topped with refried beans, cheese, pico de gallo, and fresh jalapeños. 14

Ceviche

Fresh fish fillet cooked in fresh lime juice, accompanied with shrimp and scallops, prepared with tomato, red onion, cilantro, cucumber, avocado and a touch of jalapeño pepper. 16

Queso Fundido

Sizzling, melted Chihuahua cheese with your choice of Mexico's famous chorizo sausage or traditional mild roasted poblano peppers strips, served with three flour tortillas or four corn tortillas and pico de gallo. 11

Empanadas

Two crispy golden empanadas accompanied with red salsa, green salsa, and sour cream. Your choice of seasoned ground beef or shredded chicken sautéed with a touch of chipotle plus a Mexican cheeses blend. 10

Chicken Taquitos

Four satisfying, crispy corn tortillas filled with shredded chicken served with sour cream, shredded lettuce, pico de gallo, green sauce, and tomato sauce. 11

Cheese Dip with Jalapeños

Mouthwatering creamy, melted cheese mixed with jalapeños. Excellent to pair with your chips! 7

Guacamoles

Prepared at the moment at our Guacamole Station, and Served with chips.

Red

Avocado + red onion + cilantro + tomato + olive oil + roasted garlic + chipotle to taste. 12

Tropical

Avocado + red onion + mango + cucumber + fresh squeezed lime juice + jalapeno. 12

Soups

Tortilla Soup

A traditional Mexican cuisine soup! Distinctly combined flavors and textures of tortilla strips, cheese, sour cream, pico de gallo, and avocado. 8

Chicken Soup

Perfectly seasoned with chicken, Mexican rice, guacamole, and pico de gallo. 9

Shrimp Soup

Tastefully seasoned with cooked shrimp, Mexican rice, avocado, and pico de gallo. 10

Tacos

Tropical Tacos

Choice of four corn or three flour tortillas filled with grilled steak, roasted pineapple, onions, and finished with jalapeños or green peppers. Served with cilantro, our greenhouse sauce, and black or refried beans. 16

Tacos de Asada

Choice of four corn or three flour tortillas, stuffed with tender steak strips or grilled chicken. Served with cilantro, onions, pico de gallo, and black beans or refried beans. 16

Tacos de Carnitas

Diced boneless pork, exquisitely marinated, in your choice of four corn or three flour tortillas, complemented with guacamole, pico de gallo, and hot tomatillo salsa. 16

Fish Tacos

Grilled tilapia, chipotle mayo, arugula lettuce and pico de gallo wrapped in your choice of four corn or three flour tortillas. Served with Mexican rice and black beans or refried beans. 16

Tacos Gobernador

Choice of four corn tortillas or three flour tortillas, richly filled with cut shrimp, roasted poblano peppers, sautéed onions and melted Chihuahua cheese. Served with black beans or refried beans, pico de gallo and guacamole. 18

Enchiladas

Enchiladas Poblanas

Four chicken enchiladas smothered in a flavorful, famous mole sauce, garnished with creamy sour cream and a sprinkle of sesame seeds, served with either black beans or refried beans and Mexican rice. 16

Enchiladas Verdes

Four soft, delicious chicken enchiladas, covered with green sauce, topped with queso fresco, and onions. Offered with your choice of refried beans or black beans and steaming Mexican rice. 16

Enchiladas Supremas

An excellent selection of one ground beef, one chicken, one cheese and one bean enchilada, rolled in a golden corn tortilla. Smothered in enchilada sauce, lettuce, tomato, and sour cream. Served with Mexican rice. 16

Main Courses & Fajitas

Pollo Michoacano

Chicken breast marinated in tasty guajillo sauce, beautifully topped with sautéed zucchini, tomato, onion, skillfully dressed with cheese sauce. With your choice of two sides. 19

Shrimp Chimichanga

Loaded flour tortilla, stuffed with a perfect mix of grilled shrimp, onions, bell peppers, and tomatoes. Fried to a golden brown and dressed with a signature sauce of your choice. Served with a melted cheese sauce on the side. With your choice of two sides. 18

Chicken Fajita

Grilled chicken, perfect with the classic flavors of sizzling sautéed onion, tomato, and bell pepper. Accompanied by a corn tortilla or flour tortilla. Served with pico de gallo, sour cream, Mexican rice, and your preference of black or refried beans. 19

Carne Asada

Angus skirt steak topped with sautéed onions and bell pepper. Accompanied by four corn tortillas or three flour tortillas. With your choice of two sides. 21

Salmon Fajita

The originality of this fajita begins with the cast iron pan in which it is served. Flavorful, glazed salmon laid upon sizzling, sautéed zucchini, sweet red pepper, and onion for an array of flavors. Accompanied by a corn tortilla or flour tortilla. Served with pico de gallo, sour cream, Mexican rice, and your preference of black or refried beans. 21

Vegetable Fajita

A sizzling hot variety of sautéed onion, bell peppers, broccoli, tomato, zucchini, and mushrooms. Accompanied by a corn tortilla or flour tortilla. Served with pico de gallo, sour cream, Mexican rice, and your preference of black or refried beans. 17

Chimichanga

Loaded flour tortilla, filled with grilled steak or grilled chicken, sautéed with onions, bell peppers, and tomatoes. Fried to a golden brown and lightly drizzled with a signature sauce of your choice. Served with a melted cheese sauce on the side. With your choice of two sides. 17

Shrimp Fajita

Grilled shrimp, sautéed onion, tomato, and bell pepper. Accompanied by a corn tortilla or flour tortilla. Served with pico de gallo, sour cream, Mexican rice, and your preference of black or refried beans. 21

Specialties

Parillada Mixta

Skirt steak, marinated chicken breast, Mexican chorizo, sautéed onions, and bell peppers, served with two mouthwatering cheese quesadillas, Mexican rice, black beans or refried beans, flour tortillas and hot tomatillo salsa. 25

Molcajete Surf and Turf

Grilled skirt steak, grilled shrimp, Mexican chorizo, grilled chicken breast, Chihuahua cheese, and cilantro. Mixed in a Mexican red sauce, served in a molcajete (volcanic rock), accompanied with Mexican rice, black beans, or refried beans and corn or flour tortillas. 25

Burritos

Burrito de la Roqueta

Two soft flour tortillas filled with a choice of chicken or pork, topped with creamy melted cheese, pico de gallo, and Mexico's famous mole sauce! Served with black beans or refried beans and Mexican rice. 17

Burrito California

Big flour tortilla filled with delicately thinly sliced steak or grilled chicken, combined with grilled onions, sour cream, and refried beans. Topped with melted cheese and the delicious mole sauce! 17

Burrito Yucatán

Grilled chicken, in a medley of zucchini, onion, tomato, sour cream, refried beans, and Mexican rice. Stuffed inside a big flour tortilla, covered with melted cheese and green salsa. 17

Burrito Maya

Oversized flour tortilla stuffed with a delightful, healthy combination of Mexican rice, refried beans, sour cream, sautéed onion, fresh tomato, and tasty zucchini. Finished with mouthwatering, melted cheese, and a glaze of green sauce 16

The consumption of raw or undercooked meat, poultry, seafood, or eggs can increase your risk of foodborne illness.

Any change or substitution on any item could have an extra charge. /// **A 18% gratuity charge will be added to parties above six people.** /// If you are allergic to any food, please let your server know ahead of time. /// The consumption of raw or undercooked meat, poultry, seafood, or eggs can increase your risk of foodborne illness. /// Second basket of chips and/or salsa is an extra charge. /// **Extra basket of chips \$ 3** /// **Extra bowl of salsa \$ 2**