

# appetizers



sopa del dia 6  
soup of the day, seasonal

→ guacamole 9

best of main line and western suburbs winner V G  
topped with jumbo lump crabmeat add 3

chori queso 9

melted chihuahua and jack cheeses with housemade chorizo, caramelized onions and jalapeno peppers, served with warm flour tortillas V G  
topped with jumbo lump crabmeat add 3

gorditas de huitlacoche 11

crispy corn truffle cakes, fresh corn, flor de calabaza, queso fresco, rajas poblanas, salsa verde V G

chile relleno 13

battered poblano pepper stuffed with shrimp, Mexican cheeses and vegetables, served over mole poblano sauce, topped with crema

sopes campechanos 12

handmade corn tortilla cakes topped with braised beef, chicken, housemade chorizo, refried beans, cotija cheese, pickled red cabbage, arbol chile salsa, romaine G

empanada 7

crispy pastry pocket stuffed with chef's selection, served with mixed green salad, queso fresco, pico de gallo, housemade avocado vinaigrette

V vegetarian option available G gluten free option available

please let us know if you have any food allergies

# entrees

alambre Mexicano 21

grilled sirloin steak, peppers, mushrooms, spring onions, Oaxaca cheese, achiote rice, refried black beans, salsa verde and corn tortillas G

chicken mole 17

pan seared chicken breast, mole poblano, green beans, red potato hash, toasted sesame seeds, crispy plantains

costillas de res 22

coffee braised beef short ribs, chipotle mashed potatoes, seasonal vegetables, ancho beef jus, pickled mango G

chicken enchiladas 16

baked flour tortillas stuffed with chicken and cheese, topped with salsa ranchera and served with rice and beans. topped with grilled vegetables add 2

vegetable enchiladas 15

veggies, black beans and cheese, topped with salsa verde and grilled veggies V

puerco gordito 19

chipotle citrus braised pork belly, fried egg, chorizo manchego cheese grits, grilled pineapple salsa, citrus barbecue sauce G

fish tacos 18

flour tortillas, beer battered tilapia, jumbo lump crab, jicama slaw, pickled red onions, shredded romaine

surf and turf fajitas 20

grilled steak, shrimp and poblano rajas served with rice, refried beans, queso fresco, pico de gallo, jicama slaw, crema and warm flour tortillas V G

pescado del dia MP

daily seafood selection, seasonal accompaniments

split entrees are subject to a 3.95 upcharge