

APERITIVOS

Chips & Salsas - 5

Combination of Two Different House-Made Salsas, House-Made Chips

Guacamole - 8

Mexican Avocados, Red Onion, Cilantro, Lime Juice, Jalapeño, Habanero, House-Made Tortilla Chips

Tuetano de Res - 12

Roasted Bone Marrow, Red Onion, Shaved Fennel, Tomatillo Jam, Cilantro & Red Radish Salad, Three House-Made Tortillas

Tocino - 10

Mezcal Braised Pork Belly, Frijoles Charros, Molcajete Salsa

Panucho - 9

House-Made Tortilla stuffed with Black Bean Purree, Avocado, Achiote Braised Chicken, Pickled Red Onions, Tomato

Costillas en Adobo - 9

Grilled Pork Ribs, Red Chile Adobo, Red Radish, Cilantro & Red Onion Salad

Queso Fundido - 12

Asadero, Mozzarella & Chihuahua Cheeses, Choice Of: Carne Asada, Pollo Adobado, House-Made Chorizo, Rajas (Fire Roasted Poblano Peppers), or Mushroom Conserva

Tamal Oaxaqueno - 10

Guajillo & Morita Roasted Chicken, Tomato Sofrito, Queso Panela

*Ceviche - 15

White Fish or Shrimp, Ever Rotating Preparation & Style

Quesadilla - 14

Choice of: Carne Asada, Carnitas, Pollo Adobado, Mushroom Conserva or House-Made Chorizo

Molotes - 7

White Corn Masa, Asadero Cheese, Rajas, Pickled Red Onions, Avocado Mousse

SOPA Y ENSALADA

Sopa de Tortilla - 10

Pasilla, Arbol & Morita Chile Chicken, Broth, Queso Cotija, Pulled Oven Roasted Chicken, Crema Mexicana, Chayote, Avocado, Crispy Tortilla, Yellow Squash, Zucchini, Potato

Sopa del Dia - 10

Seasonal, Ever Rotating Preparation & Style

Ensalada de Invierno - 10

Roasted Beets, Roasted Carrots, Parsnip Puree, Shaved Fennel, Red Radish, Goat Cheese, Tangerine & Orange Glaze, Amarant & Almonds

Suerte Caesar Salad - 10

Baby Romaine, Suerte Caesar Dressing, Shaved Red Onions, Heirloom Cherry Tomatoes, Cotija Cheese, Tortilla Croutons



SUERTE!
Que Bueno

With a love for Mexican food, we crafted our menu to showcase Mexico's diverse regions, from Jalisco to Yucatan. Our modern expression of Mexican flavors combine history, culture and passion, culminating in an authentic tasting experience. Salud!

All Tortillas Made In House Daily

* These items may be served raw or undercooked or contain raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

PLATOS FUERTES

Pozole - 12

Pork, Hominy, Accoutrements
Choice of Salsa - Chile Rojo or Chile Verde

Pollo en Mole - 20

Half Roasted Chicken, Rice, Oaxacan Mole,
Seeds & Nuts Medley

Costillas en Chile Rojo - 22

Red Chile Braised Beef Short Ribs, Creamy Hominy
Almonds & Cashews, Pickled Fennel Salad

Lomo Adobado - 28

Chile-Rubbed Pork Loin, Herbs,
Three Mexican Cheese Polenta

Fajitas

Roasted Red & Poblano Peppers,
House-Made Tortillas, Accoutrements

Veggie-\$19 | Chicken-\$19 | Asada-\$21 | Shrimp-\$23

Pasilla Rubbed N.Y. Steak - 36

Roasted Butternut Squash Puree,
Tomato & Shallot Conserva

Pescado Tikin Xic - 25

Oven Roasted White Fish, Roasted Pumpkin Seed Sauce, Radish,
Roasted Red Peppers, Corn & Spinach Tamal, Onion & Cilantro Salad

Enchiladas - 14

Chicken Tinga, Asadero Cheese, Mexican Rice, Black Bean Puree,
Crema Mexicana, Choice of Sauce (Red, Green or Mole),
Choice of Chicken or Cheese

Chile Relleno - 19

Choice of Vegetarian (Calabacitas & Corn)
or Picadillo (Ground Beef Stew)

Camarones a la Veracruzana - 23

Pan Seared Shrimp, Black Bean Puree Mirror,
Plantains Topped with Salsa Veracruzana (Green Olives,
Heirloom Tomatoes, Shallots, Capers, Butter, White Wine)

ACOMPAÑAMIENTOS

Yuca Frites - 5

Chipotle-Apricot Glaze

House-Made Tortillas - 3

Three Tortillas

Calabacitas - 5

Sofrito, Zucchini, Yellow Squash

Arroz con Frijoles - 5

Mexican Rice, Black Bean Puree,
Fresh Salad

Ensalada de Nopal - 5

Grilled Cactus, Onion, Tomato, Cilantro,
Radish, Citrus Vinaigrette

Maduros Picositos - 4

Crispy Plantains, Chipotle Powder,
Crema Mexicana

TACOS - \$4

Hongos y Nopales

Grilled Cactus, Roasted Medley Mushrooms,
Roasted Corn, Queso Fresco

Taco de Carne Asada

Carne Asada, Chipotle Salsa,
Grilled Red Onion, Cilantro, Avocado

Taco de Carnitas

Pork Confit, Serrano-Tomatillo Salsa
Shaved White Onions, Cilantro

Seasonal Veggie Taco

Seasonal & Ever Rotating
Preparation & Style

Taco de Pollo Adobado

Grilled Chicken Thigh Adobo,
Three Pepper Pico de Gallo, Cilantro

Taco de Pancita

Tequila Braised Pork Belly,
Chipotle & Tamarind Salsa

Taco de Pescado

Citrus Marinated Catfish,
Cabbage Salad, Avocado Aioli

Taco de Barbacoa de Res

Guajillo Braised Top Sirloin,
Red Onions, Cilantro

Taco de Camaron

Garlic Marinated Grilled Shrimp,
Avocado Aioli, Frech Pico de Gallo

Taco de Chorizo

House-Made Chorizo, Black Beans, Cilantro, Pickled Red Onions, Chile de Arbol Salsa