

## TRADITIONAL STARTERS

### GUACAMOLE EN MOLCAJETE

freshly made tableside guacamole, jalapeño peppers, onions, tomatoes, cilantro \$15

### QUESO FUNDIDO

melted chihuahua and manchego cheeses, ground chorizo, poblano peppers \$13

### SUPER NACHOS

refried beans, melted cheese, onions, tomato, guacamole, sour cream \$15  
chicken, ground beef, or chorizo

### TAQUITOS LINDOS

chicken rolled in small crispy tortillas, lettuce, tomatoes, guacamole, sour cream, queso fresco \$12

### MEXICAN STREET CORN

Mexican crema, mayo, cotija, chipotle chili powder, lime \$9

### CHILE CON QUESO

melted cheese, fresh chiles, spices \$10

### SOPA DE TORTILLA

chicken, avocado, crisp tortillas and cheese in a rich chicken broth \$12

### PA' COMPARTIR FOR SHARING

#### JACOB'S PLATTER

garlic shrimp, chicken taquitos, mini nachos

\$22

#### CALEB'S PLATTER

fried calamari, chicken taquitos, Mexican street corn

\$21

## SEAFOOD STARTERS

### PULPO ZARANDEADO

grilled octopus with adobo sauce, potatoes \$18

### CHICHARRON DE CALAMARES

breaded fried squid served with Puerto Vallarta salsa \$17

### COCONUT SHRIMP

paired with sweet and spicy mango habanero sauce \$15

### JALEA DE MARISCOS

lightly breaded fish, calamari, and shrimp served with Puerto Vallarta salsa

## RAW BAR

### TUNA TARTARE\*\*

ahi tuna, avocado, ginger habanero sauce \$18

### AGUACHILE\*\*

raw shrimp, cucumber, red onions, avocado, cilantro, chiles, lime juice, tostaditas \$22

### MEXICAN CEVICHE\*\*

White fish and shrimp, lime juice, celery, onions, fresh cilantro \$24

### OYSTERS\*\*

1/2 dozen of Chef's daily selection, habanero mignonette, cocktail sauce, tabasco \$18

## ENSALADAS

### VALLARTA CAESAR

caesar salad topped with black beans, queso fresco, tomatoes, avocados  
grilled chicken \$18 | shrimp \$19

### POLLO A LA PARRILLA ENSALADA

grilled chicken, lettuce, carrots, red cabbage, black beans, diced tomatoes, avocados, sour cream, queso fresco \$18

### MEXICAN LETTUCE WRAPS

cilantro, onions, pinto beans, salsa verde  
veggies \$13 | pork or chicken \$15 |  
\*carne asada or shrimp \$18

### TACO ENSALADA

served in a crispy tortilla shell with cheddar cheese, lettuce, tomatoes, guacamole, sour cream, pico de gallo choice of chicken, ground beef, or beans; \$16

### ENSALADA DE SALMÓN

pistachio crusted pan seared fillet of salmon, mixed greens, cherry tomatoes, roasted corn, avocado, queso fresco, creamy chipotle raspberry dressing

\$22

## CARNES

**I DARE YOU TO EAT ME\***  
**A QUE NO TE ATREVES**

16 oz. prime dry-aged bone-in ribeye, esquites, nopales, fried jalapeño, roasted potatoes, chimichurri sauce \$52

**CHURRASCO SONORENSE\***

grilled skirt steak topped with chimichurri sauce, grilled veggies, white rice, black beans \$33

**STEAK OAXACA\***

guajillo-marinated ribeye steak, black beans, fried plantains, Mexican crema, guacamole \$32

**CARNE ASADA\***

butterflied skirt steak, guacamole, rice, beans, pico de gallo \$27 *add mojo style shrimp \$12*

**MEXICAN TRIO\***

carne asada, pollo asado, garlic shrimp \$33

**LOMO ASADO MIXTO\***

12 oz. New York strip steak, garlic shrimp, tomatoes, onions, jalapeños, mushrooms \$33

**STEAK TAMPIQUENA**

12 oz New York stripe served with a chicken enchilada, sesame seeds, covered in mole sauce \$29

**FAMOUS TOMAHAWK\***

**40 OZ BONE-IN USDA PRIME TOMAHAWK STEAK**

flambéed with mezcal,  
served with potatoes, broccoli, and asparagus

\$100

**TACOS DE BIRRIA**

chili braised beef brisket, consomé, chihuahua cheese, onion, cilantro \$24

**TACOS AL CARBÓN\***

marinated carne asada, pico de gallo, avocado, queso fresco \$24

**ESAU'S SPECIAL\***

twelve garlic sautéed shrimp, eight ounces of carne asada, three taquitos lindos, guacamole, crema, pico de gallo, lettuce, warm tortillas

\$48

**MOLCAJETE TONALÁ\***

grilled chicken, carne asada, chorizo, nopales, pork belly chicharron, melted cheese, warm tortillas, charro beans *add shrimp \$12*

\$43

## FAJITAS

served with rice, beans, guacamole, sour cream, pico de gallo, warm tortillas



Veggie	Shrimp	Chicken	Steak	Chicken & Steak	Mestizo
\$22	\$26	\$23	\$25	\$26	\$29

## BURRITOS

### CARNE ASADA BURRITO\*

skirt steak, rice, beans, salsa verde, pico de gallo, sour cream, queso fresco \$21

### MACHO BURRITO\*

chicken or ground beef, rice, beans, red salsa, cheese, lettuce, guacamole, sour cream, tomatoes, onions \$20

### BURRITO TOLUCA

grilled chicken, chorizo, rice, beans; topped with chile con queso, pico de gallo \$16

### POLLO ASADO BURRITO

grilled chicken, vegetables, rice, beans; topped with salsa verde, pico de gallo, sour cream, queso fresco \$15

### EL JARDIN VEGGIE BURRITO

nopales, black beans, white rice, grilled vegetables; topped with salsa verde, Mexican crema, queso fresco, pico de gallo \$16

## QUESADILLAS

### CARNE ASADA QUESADILLA\*

skirt steak, monterrey jack cheese, onions, tomatoes, guacamole, sour cream, pico de gallo \$22

### MEXICAN QUESADILLA\*

cheddar and monterrey jack cheeses, tomatoes, onions, guacamole, sour cream chicken, ground beef, or chorizo \$15 - Shrimp \$20

## ENCHILADAS

### ENCHILADAS SUIZAS

two enchiladas with choice of cheese, chicken, or ground beef, green tomatillo sauce, monterrey jack cheese, sour cream, rice, beans \$18

### ENCHILADAS RANCHERAS

chicken or ground beef, lettuce, pico de gallo, sour cream, queso fresco, guajillo style sauce, rice, beans \$18

### ENCHILADAS DE CAMARÓN

sautéed shrimp, onions, tomato, spices, melted Monterrey Jack cheese, sour cream, sliced avocado, pico de gallo, rice, beans \$20

### ENCHILADAS DE MOLE POBLANO\*\*\*

chicken breast, sautéed in poblano-style mole sauce, sesame seeds, rice, beans \$18

## COMBINACIONES

choice of chimichanga, burrito, chile relleno (cheese), enchilada\*\*\*, taco, or tostada  
**cheese, chicken or ground beef**  
served with rice, beans

**COMBO ARIZONA** (pick 1) \$15

**COMBO CALIFORNIA** (pick 2) \$17

**COMBO TEXAS** (pick 3) \$20

## SIDES

**PLATANOS CON CREMA** \$8

**CHILES TREADOS** \$5

**SMALL GUACAMOLE** \$6

**ESQUITES** \$8

\*Items marked with an asterisk may be cooked to order. Many menu items may be altered to suit your dietary needs. Please ask your server.

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

Thoroughly cooked meats, poultry, seafood, and eggs may reduce the risk of food borne illness.

\*\*\* Contains peanuts

Prices, descriptions and details are subject to change without previous notice.

**Attention customers with food allergies.**

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.

## MARISCOS

### HUACHINANGO FRITO

whole fried red snapper served with  
white rice and a fresh green salad  
\$30

#### CAMARONES A LA PLANCHA

shrimp grilled and sautéed with garlic butter;  
served on a bed of rice, with melted cheese,  
shredded lettuce, tomatoes,  
onions, bell peppers, mushrooms \$22

#### CAMARONES AL MOJO DE AJO

shrimp and mushrooms sautéed in butter, garlic  
and spices; served with rice and beans \$23

#### CAMARONES A LA DIABLA

shrimp, spicy house salsa, rice, beans,  
mushrooms \$23

#### CAMARONES MEXICANOS

sautéed shrimp with mushrooms, onions, and  
green peppers on a bed of rice, monterrey jack  
cheese, tomatoes, avocado \$23

#### TACOS DE PESCADO

grilled fish, cabbage, pico de gallo, tartar sauce,  
white rice, black beans \$22

#### CAMARONES MAZATLAN

grilled fish, cabbage, pico de gallo, tartar sauce,  
white rice, black beans \$22

### SURF + TURF

16 oz ribeye and lobster tail served with potatoes, broccoli,  
esquites, fried jalapeño, and nopales  
\$85

#### SOPA DE CAMARONES

shrimp in a mildly spiced seafood broth, mixed  
vegetables, fresh cilantro  
\$28

#### PUERTO VALLARTA SPECIAL

grilled tilapia, shrimp, octopus, white rice,  
potatoes, Mexican salsa  
\$31

#### SIETE MARES

shrimp, clams, mussels, scallops, octopus, and  
crab claws in a seafood broth, fresh vegetables,  
side of white rice  
\$32

#### CÓCTEL DE CAMARONES

Mexican style shrimp cocktail, avocados,  
tomatoes, onions, cilantro; served hot or cold  
\$23 add octopus \$6

### ARROZ VALLARTA

sautéed shrimp, tender chicken and sliced steak;  
served with chile con queso, bell peppers, onions,  
mushrooms over a bed of rice  
\$26

## POLLO

#### MOLE POBLANO\*\*\*

grilled chicken breast in poblano mole sauce, rice,  
beans, fried plantains, Mexican crema, sesame  
seeds, queso fresco \$24

#### ARROZ CON POLLO

chicken breast and vegetables sautéed in a mild  
sauce over rice, melted cheese \$22

#### POLLO ASADO

marinated chicken breast, grilled green peppers  
and onions, rice, beans \$22

#### POLLO UNION

chicken breast strips, tomatoes, onions, chile  
peppers, potato wedges, rice, salad \$22

## PUERCO

#### CARNITAS DE CERDO

roast pork, pico de gallo, rice, beans,  
guacamole \$24

#### COCHINITA PIBIL

slow cooked achiote pork, pickled onions,  
black beans \$22

#### TACOS AL PASTOR

adobo-marinated pork tacos, pico de gallo, rice,  
beans, guacamole \$22