

CHEF RICHARD SANDOVAL

Growing up in Mexico, my grandmother's table and father's restaurants gave me a love and understanding of the bold flavors and complexity of Mexican cooking. Culinary school and global travel introduced me to new methods, inspiring me to prepare authentic Mexican recipes with techniques from around the world. The results are light and colorful with vibrant, contrasting flavors.

ANTOJITOS

GUACAMOLE TRADICIONAL 9.55

avocado / tomato / onion / cilantro / lime / chile serrano

✘ CHAPULINES GUACAMOLE 12.95

avocado / crispy grasshoppers / cherry tomato / cotija cheese

MOLCAJETE CHEESE DIP 9.55

hot lava stone / chipotle en adobo
poblano pepper / red bell pepper

✘ CRISPY POTATOES & CHORIZO 6.95

crispy potato confit / crema / chorizo / roasted garlic

QUESO FUNDIDO 9.55

melted oaxaca and chihuahua cheese
chile morita salsa / flour tortillas
add chorizo or mushrooms for \$2

CANTINA NACHOS 7.95

cheese sauce / guacamole / crema fresca
black bean purée / pico de gallo / jalapeño
add chicken tinga or steak for \$3.50

BRAISED BEEF FLAUTAS 6.95

crispy tortilla / braised beef / salsa verde
cotija cheese / black bean purée / crema

✘ SHRIMP CEVICHE 10.95

citrus poached shrimp / cucumber / cilantro
avocado / tomato / pickled onion

QUESADILLAS

G CHIPOTLE CHICKEN QUESADILLA 8.95

mexican cheeses / tomato / chipotle aioli

G GRILLED STEAK QUESADILLA 9.95

mexican cheeses / rajas / tomato / chipotle aioli

SOUP & SALADS

MEXICAN TORTILLA SOUP 6.55

roasted tomato / chile pasilla / crispy tortilla
panela cheese / shredded chicken

CHILE VERDE PORK STEW 9.95

slow roasted pork / green chile / flour tortilla

LA SANDIA CHOPPED SALAD 10.95

crispy bacon / roasted corn / tomato / black beans / panela / egg
chickpeas / green onion / lettuce mix / avocado vinaigrette
add skirt steak or grilled chicken for \$4

LA SANDIA BBQ CHICKEN SALAD 11.95

BBQ grilled chicken breast / tomato / corn
panela cheese / black beans / lettuce mix
crispy tortilla / cilantro ranch dressing

SHRIMP & AVOCADO SALAD 12.95

avocado stuffed with sautéed citrus adobo shrimp
corn relish / cilantro pesto / chipotle aioli

LATIN LIGHT

under 500 calories

TACO PLATTER 13.95

served with pico salad, pinto beans & guacamole
chicken - achiotte chicken breast / lettuce wraps
onion / salsa roja (482 cal)

harris ranch hanger steak - chimichurri / lettuce wraps
onion / cilantro / salsa roja (395 cal)

FAJITA PLATTER 16.95

served with lettuce wraps / citrus onion & peppers
pico de gallo salad / pinto beans / guacamole / crema
chicken - achiotte chicken breast / salsa roja (415 cal)

harris ranch hanger steak** - chimichurri / salsa roja (332 cal)

HEALTHY TRIO 13.95

two lettuce wrap fish tacos / pinto beans / jicama salad
cheese / salsa verde / guacamole (326 cal)

LUNCH TRIOS

ENCHILADA, TACO, SOUP 12.55

cheese enchilada / chipotle chicken taco / mexican tortilla soup

G CHILE RELLENO, ENCHILADA, QUESADILLA 13.95

stuffed Anaheim pepper / jalisco shrimp enchilada
chicken tinga quesadilla

G QUESADILLA SOUP, SALAD 10.95

mushroom quesadilla / mexican tortilla soup / house salad

✘ DESTINATION: OAXACA ✘

Our Destination menu delves into a region of Mexico that has influenced me through its food and heritage. Twice per year, my corporate chefs and I will travel to a different region to research the area's culinary heritage and celebrated foods. Upon return, we taste and test to create dishes that show the story and experience of Mexico's bold flavors. Come with me on my latest journey, Destination: Oaxaca.

CHEF ENTREES

CHICKEN ZARAPE 14.95

pan seared / bacon / panela / pico de gallo
chipotle cream sauce / refried black beans / creamy white rice

CARNE ASADA 17.95**

grilled harris ranch hanger steak / chimichurri / charro beans
sautéed chile poblano / chile morita sauce / sweet corn tamal

SKILLET PORK CARNITAS 15.5

slow roasted / corn tortillas / guacamole / pickled onion
charro beans / rice / salsa verde & habanero

✘ GARLIC SHRIMP TAMAL 18.95

sweet corn tamal / shrimp in garlic sauce
hazelnut dry mole / cotija cheese

VEGGIE CHILE RELLENO 12.95

lightly egg battered chile poblano stuffed with mexican
cheeses & sautéed veggies / refried black beans / chipotle sauce

STREET TACOS

three soft corn tortilla tacos served
with mexican rice & refried black beans

CHICKEN TINGA 10.95

lettuce / pico de gallo / crema fresca

G ✘ PORK BELLY PIPIAN 14.95

charred pork belly / pipian sauce / pickled vegetables

HANGER STEAK 12.95

crispy cheese / onion & cilantro / salsa roja

BRAISED BEEF 13.55

crispy cheese / grilled scallion / salsa verde

BAJA FISH 12.95

pan seared / mexican slaw / chipotle aioli

VEGGIE 12.95

crispy cheese / mushroom / squash / corn / grilled scallion

G CRISPY SHRIMP 12.95

mexican slaw / grilled pineapple salsa / chipotle aioli

FAJITAS & ENCHILADAS

G CHICKEN FAJITA 14.95

green peppers / citrus onion / salsa roja / guacamole
mexican rice / charro beans / flour tortillas

G STEAK FAJITA 15.95**

harris ranch hanger steak / green peppers / citrus onion / salsa roja
guacamole / mexican rice / charro beans / flour tortillas

G SHRIMP FAJITA 17.95**

green peppers / citrus onion / guacamole / salsa verde
mexican rice / charro beans / flour tortillas

G COMBO FAJITA chicken and steak 15.95**
CHICKEN DIVORCIADAS ENCHILADA 11.95

entomatada sauce / tomatillo sauce / crema fresca
mexican rice / refried black beans

JALISCO SHRIMP ENCHILADA 14.95

oaxaca cheese / corn / rajas / sweet plantain
cilantro rice / crema fresca

CHEESE ENCHILADA 10.55

oaxaca & chihuahua cheese / tomatillo sauce / crema
mexican rice / refried black beans / onion

BRAISED BEEF ENCHILADA 13.55

entomatada sauce / crema / onion
mexican rice / refried black beans

BURRITO & TORTA

G CHICKEN TINGA BURRITO 12.95

pinto beans / pico de gallo / mexican rice
lettuce mix / crema fresca / morita salsa

G STEAK MILANESA TORTA 12.95

harris ranch hanger steak / guacamole
black bean purée / lettuce / tomato / chipotle aioli

**are served undercooked - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

G items contain gluten, please ask server for corn tortillas with fajitas for gluten allergies.

MARGARITAS

DE LA CASA 7.95 | 31.95P

monte alban blanco / agave nectar
fresh lime *available frozen*

TROPICAL FRUIT 8.55

monte alban blanco / agave nectar
fresh lime *available frozen*
(choice of strawberry, mango,
passionfruit, prickly pear)

YUCATAN 8.95 | 35.95P

serrano infused blanco tequila
agave nectar / fresh lime / blood orange

LA SANDIA 9.95

watermelon & cucumber infused tequila
blanco / fresh watermelon / fresh lime

PEPINO 9.95

serrano infused tequila blanco
agave nectar / fresh lime
fresh cucumber / tajin

CADILLAC 11.95 | 44.95P

monte alban reposado / agave nectar
fresh lime / grand mariner

LIME LATIN LIGHT 8.95

(under 150 calories)
tequila blanco / citrus juices
nectreese sugar / lime

SANDIA LATIN LIGHT 9.95

(under 150 calories)
muddled fresh watermelon / tequila blanco
citrus juices / nectreese sugar / lime

LATIN COCKTAILS

MICHELADA 6.95

tecate / house made sangrita / fresh lime

MOJITO TRADICIONAL 7.95

bacardi's castillo / sugar / fresh mint / lime

MANGO MOJITO 8.55

bacardi's castillo / sugar / fresh mint
fresh mango / lime

PALOMA 9.95

monte alban silver tequila / lime
jarritos grapefruit

TAMARIND FIZZ 11.95

monte alban silver tequila / agave / lime
cilantro / jarritos tamarind

M & M 12.95

xicarú mezcal / agave / lime / cucumber
rosemary / jarritos mandarin

RED SANGRIA 7.95 | 29.95P

red wine / brandy / fresh fruit

MEXICAN MULE 11.95

arta blanco / ginger beer / fresh lime

HOUSE INFUSED TEQUILAS

MAKE IT A MARGARITA 9.95ea
MAKE IT A TASTING any three | 21
WATERMELON / CUCUMBER 8.95
SPICY ORANGE 8.95
GRILLED PINEAPPLE 8.95
PRICKLY PEAR 8.95
SPICY SERRANO 8.95

POSTRES

G CHURROS 4.95

cinnamon / sugar / cajeta
abuelita chocolate sauce

G CHOCOLATE TRES LECHES 4.95

chiffon cake / house blend of three milks
strawberry / whipped cream / walnut brittle

G MEXICAN DONUT 4.95

cajeta / walnut brittle / cinnamon sugar
vanilla ice cream / whipped cream

ICE CREAM/ SORBET 4.95

daily selection vanilla ice cream