

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 11.25

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

✘ CHAPULINES GUACAMOLE 13.55

avocado / crispy grasshoppers / cherry tomato / cotija cheese

MOLCAJETE CHEESE DIP 11.25

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

✘ CRISPY POTATOES & CHORIZO 7.95

crispy potato confit / crema / chorizo / roasted garlic

QUESO FUNDIDO 11.25

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

CANTINA NACHOS 8.95

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

BRAISED BEEF FLAUTAS 8.95

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

✘ SHRIMP CEVICHE 11.95

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

QUESADILLAS

G CHIPOTLE CHICKEN QUESADILLA 9.95

mexican cheeses / tomato / chipotle aioli

G GRILLED STEAK QUESADILLA 10.95

mexican cheeses / rajas / tomato / chipotle aioli

SOUP & SALADS

MEXICAN TORTILLA SOUP 6.95

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
chickpeas / green onion / egg / lettuce mix / avocado vinaigrette
add skirt steak or grilled chicken for \$4

LA SANDIA BBQ CHICKEN SALAD 13.95

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

SHRIMP & AVOCADO SALAD 14.55

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

LATIN LIGHT

under 500 calories

TACO PLATTER 14.95

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

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

FAJITA PLATTER 17.50

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

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

HEALTHY TRIO 14.55

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

DINNER TRIOS

G ENCHILADA / TACO / SOUP 13.95

cheese enchilada / chicken tinga taco / mexican tortilla soup

G CHILE RELLENO / ENCHILADA / QUESADILLA 16.95

stuffed anaheim pepper / jalisco shrimp enchilada
chicken tinga quesadilla

✘ 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 16.95

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

G ✘ CHICKEN MOLE POBLANO 17.95

seared chicken breast / white rice / refried beans / plantains

CARNE ASADA** 21.95

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

SKILLET PORK CARNITAS 17.95

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

ACHIOTE SALMON** 18.95

grilled / mild spice-citrus marinade / chile morita salsa
tomatillo-mango salsa / sweet corn tamale / charro beans

✘ GARLIC SHRIMP TAMAL 19.95

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

VEGGIE CHILE RELLENO 15.95

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

✘ MEZCAL BRINED PORK 18.95

roasted pumpkin / mole poblano / pepitas
cotija cheese / salsa criolla

STREET TACOS

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

CHICKEN TINGA 13.95

lettuce / pico de gallo / crema fresca

G ✘ PORK BELLY PIPIAN 15.95

charred pork belly / pipian sauce / pickled vegetables

HANGER STEAK 14.95

crispy cheese / onion & cilantro / salsa roja

BRAISED BEEF 15.95

crispy cheese / grilled scallion / salsa verde

BAJA FISH 14.95

pan seared / mexican slaw / chipotle aioli

VEGGIE 13.95

crispy cheese / mushroom / squash / corn / grilled scallion

G CRISPY SHRIMP 14.95

mexican slaw / grilled pineapple salsa / chipotle aioli

FAJITAS & ENCHILADAS

G CHICKEN FAJITA 16.95

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

G STEAK FAJITA** 17.95

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

G COMBO FAJITA** chicken and steak 17.95

G SHRIMP FAJITA** 18.95

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

CHICKEN DIVORCIADAS ENCHILADA 14.95

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

JALISCO SHRIMP ENCHILADA 15.95

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

CHEESE ENCHILADA 13.95

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

BRAISED BEEF ENCHILADA 15.95

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

SIDES

CREAMY COTIJA RICE 3.55

SWEET CORN TAMAL 3.95

CHARRO BEANS 3.55

SWEET PLANTAINS 3.95

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

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

CERVEZAS

BOTTLE 4.95

Corona Extra / Corona Light / N.A.
Modelo Especial / Tecate
Breckenridge Agave Wheat / Pacifico
XX Lager / XX Amber
Negra Modelo / Victoria

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

8419 PARK MEADOWS CENTER DR
LONE TREE, CO 80124

**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.