

# DINNER

## ✂ 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.

## ANTOJITOS

**GUACAMOLE TRADICIONAL 11.55**  
avocado / tomato / onion / cilantro / lime / chile serrano

**CHAPULINES GUACAMOLE 13.55**  
avocado / crispy grasshoppers / cherry tomato / cotija cheese

**CRISPY POTATOES & CHORIZO 7.95**  
crispy potato confit / crema / chorizo / roasted garlic

**QUESO FUNDIDO 11.55**  
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 9.95**  
crispy tortilla / braised beef / salsa verde  
cotija cheese / black bean purée / crema

**SHRIMP CEVICHE 11.95**  
citrus poached shrimp / cucumber / avocado / cilantro  
avocado / tomato / pickled onion

**EMPANADAS DE PLATANO\*\* 8.95**  
sweet plantain turnover / queso fresco / black bean  
mole poblano / crema fresca / almonds

## QUESADILLAS

**CHIPOTLE CHICKEN QUESADILLA\*\* 9.95**  
mexican cheeses / tomato / chipotle aioli

**GRILLED STEAK QUESADILLA\*\* 10.95**  
mexican cheeses / rajas / tomato / chipotle aioli

## SOUP & SALADS

**MEXICAN TORTILLA SOUP 7.95**  
roasted tomato / chile pasilla / crispy tortilla  
panela cheese / shredded chicken

**LA SANDIA CHOPPED SALAD 11.95**  
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 - 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 17.50**  
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 14.55**  
two lettuce wrap fish tacos / pinto beans / jicama salad  
cheese / salsa verde / guacamole (326 cal)

## FAJITAS

**CHICKEN FAJITA 17.95**  
green peppers / citrus onion / guacamole  
mexican rice / charro beans / flour tortilla / salsa roja

**STEAK FAJITA\*\* 18.95**  
harris ranch hanger steak / green peppers / citrus onion  
guacamole / mexican rice / charro beans / flour tortilla / salsa roja

**COMBO FAJITA\*\* chicken and steak 18.95**

**SHRIMP FAJITA\*\* 18.95**  
green peppers / citrus onion / guacamole / salsa verde  
mexican rice / charro beans / flour tortillas

## CHEF ENTREES

**CHICKEN ZARAPE 18.95**  
pan seared / bacon / panela / pico de gallo  
chipotle cream sauce / refried black beans / creamy white rice

**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 18.95**  
slow roasted / corn tortillas / guacamole / pickled onion  
charro beans / rice / salsa verde & habanero

**ACHIOTE SALMON 19.95**  
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**  
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

## ENCHILADAS

**CHICKEN DIVORCIADAS ENCHILADA 15.95**  
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 14.95**  
oaxaca & chihuahua cheese / tomatillo sauce / crema  
onion / mexican rice / refried black beans

**BRAISED BEEF ENCHILADA 16.95**  
entomatada sauce / crema / onion /  
mexican rice / refried black beans

## DINNER TRIOS

**ENCHILADA / TACO / SOUP\*\* 13.95**  
cheese enchilada / chicken tinga taco / mexican tortilla soup

**CHILE RELLENO/ENCHILADA/QUESADILLA\*\* 16.95**  
stuffed anaheim pepper / braised beef enchilada  
chicken tinga quesadilla