



Breakfast & Brunch All Day

The Morning Classic	14	Classic Eggs Benedict*	15
Two eggs any style, crispy bacon or sausage, breakfast potatoes, toast, fresh fruit, butter, and jam.		English muffin topped with poached eggs, ham, and hollandaise sauce. Served with breakfast potatoes.	
Vanilla Yogurt Parfait	9	Mexican Benedict with Barbacoa & Mole*	17
Vanilla Greek yogurt layered with granola, strawberries, and cantaloupe.		English muffin topped with poached eggs, barbacoa, signature mole, sour cream, queso fresco, and sesame seeds. Served with breakfast potatoes.	
Seasonal Fruit Bowl	10	Italian Avocado Toast	14
Fresh seasonal fruit served with yogurt, honey, and granola.		Toasted bolillo with garlic spread, stracciatella cheese, smashed avocado, fresh lime juice, and sea salt. Add eggs or bacon at no charge.	
Classic Pancakes*	13	Build Your Own Omelette*	14
House-made pancakes served with two eggs any style, your choice of sausage, bacon or chorizo, and maple syrup.		Italian-style three-egg omelette with breakfast potatoes. Choose three: Parmesan, Mozzarella, American cheese, ham, turkey, bacon, onion, spinach, tomato, jalapeño, chorizo, bell pepper, or mushroom. Extra ingredients +1.	
Chicken Tenders & Waffle	14	Machaca Norteña	16
Crispy chicken tenders served with pearl sugar waffles, maple syrup, and whipped butter.		Northern-style shredded beef scrambled with eggs, onion and jalapeño. Served with refried beans, breakfast potatoes, warm tortillas, and red or green salsa.	
Chicken Chilaquiles*	15	The Brunch Grand Plate*	16
House-made tortilla chips with shredded chicken and mild salsa verde, salsa roja, both, or signature mole with sesame seeds. Topped with crema and queso fresco. Served with refried beans. Add eggs +3.		Two eggs any style, two fluffy pancakes, crispy bacon, sausage links, golden breakfast potatoes, and fresh seasonal fruit. Served with maple syrup and whipped butter.	
Chilaquiles Omelette	15	Tuscan Breakfast Panini	14
Three-egg omelette filled with chilaquiles and cheese, topped with mild salsa verde, salsa roja, both, or signature mole, plus sour cream and queso fresco. Served with refried beans.		Pressed bolillo with scrambled eggs, Italian sausage, melted Mozzarella, tomato, and basil pesto. Served with breakfast potatoes.	
Huevos Rancheros*	16	Huevos a la Mexicana	14
Eggs over corn tortillas topped with red salsa, green salsa, both, or signature mole with sesame seeds. Served with bacon, refried beans, toast, and a lettuce garnish.		Scrambled eggs with tomatoes, onions, and jalapeños. Served with refried beans, warm tortillas, and salsa.	
Migas con Huevo	14	Huevos con Chorizo	14
Scrambled eggs with house-made tortilla chips, ham or chorizo and melted cheese. Served with refried beans and red or green salsa.		Scrambled eggs with savory chorizo. Served with refried beans, warm tortillas, and salsa.	
Molletes	13		
Sliced bolillo topped with refried beans, melted cheese, and fresh pico de gallo. Add chorizo and chilaquiles +3			

Tortas

Mexican-style toasted sandwiches served on bolillo bread

Torta Ahogada	15	Milanesa Torta	15
Toasted bolillo filled with tender slow-braised pork, bathed in rich roasted tomato sauce, topped with pickled red onions, and served with fresh lime.		Crispy breaded beef cutlet on toasted bolillo with refried beans, mayo, lettuce, tomato, onion, and avocado. Served with pickled jalapeños.	
Loaded Cubana Torta	16	Yucatán Cochinita Pibil Torta	15
Toasted bolillo layered with cochinita pibil, chicken, bacon, ham, chorizo, beans, fresh cheese, avocado, lettuce, tomato, onion, and mayo. Served with pickled jalapeños.		Toasted bolillo filled with achiote-citrus pork, creamy beans, fresh cheese, and avocado. Served with Yucatán-style pickled red onions and habanero sauce on the side.	

Mexican favorites, Italian classics, great margaritas & fair prices.

**Advisory: Raw or undercooked meats, seafood, shellfish, or eggs may increase illness risk. Notify us of allergies.*



Antojitos & Antipasti

Chips & Queso	9	Meatballs al Pomodoro	15
Warm, crispy house-made chips served with rich creamy queso. Add ground beef +2 Add chorizo +2		Four house-made meatballs served with Parmesan cheese, traditional tomato sauce, creamy polenta, and basil.	
Loaded Nachos	14	Crispy Calamari*	16
House-made chips layered with refried beans, beef, chicken or ground beef, guacamole, cheese, sour cream, pico de gallo, and jalapeño garnish.		Tender calamari lightly fried until golden and crisp, finished with fresh herbs. Served with lemon wedges, house marinara and lemon sauce.	
Queso Fundido	14	White Wine Black Mussels*	17
Oven-melted cheese with chorizo, beef, chicken, or ground beef. Served with warm tortillas.		Black mussels steamed in white wine with roasted garlic, oven-roasted cherry tomatoes, fresh basil, and grilled bread.	
Quesadilla Quarters	13	Octopus Timbal*	18
Grilled quesadilla filled with cheese, beef, chicken, ground beef, or vegetables. Served with pico de gallo, sour cream, and guacamole.		Grilled octopus over spring mix with cherry tomatoes and potatoes, roasted pepper sauce and cilantro oil.	
Guacamole & Chicharrones	14	Acapulco Seafood Cocktail*	16
Fresh diced avocado tossed with lime and pico de gallo. Served with warm, crispy house-fried pork rinds.		Shrimp, fish, or a mix tossed in our signature sauce with avocado and pico de gallo. Served with house-made chips.	
Gorditas de Chicharrón Prensado	13	Ceviche de Pescado*	16
Two thick corn pockets filled with pressed pork skin, lettuce, onion, cilantro, queso fresco, sour cream, and jalapeño salsa on the side.		Fresh fish marinated in lime juice with pico de gallo, served on a house-made flour tostada with chips.	
Sopes	13	Coconut Shrimp*	16
Four mini sopos topped with refried beans, chicken or chorizo, queso fresco, sour cream, and lettuce. Served with salsa on the side.		Jumbo Gulf shrimp lightly breaded in shredded coconut, served with sweet chile sauce. Five per order.	
Mexican Sampler	17	Crispy Brussels Sprouts	12
House favorite tasting with one sope, one mole enchilada, one crispy chicken flauta, and one tamale with mild red salsa.		Crispy brussels sprouts with grated Parmesan cheese and truffle oil.	
Tomato Basil Bruschetta	10	Truffle Beef Carpaccio	16
Toasted bolillo topped with fresh tomatoes, basil, Mozzarella, green onion, olive oil, garlic, parsley, and balsamic glaze drizzle.		Thinly sliced black pepper-crusted beef finished with truffled signature mole and fresh herb salad.	

Soups & Salads

Creamy Lobster Bisque	Cup 7 / Bowl 13	Nopal Tostadas	13
Creamy lobster bisque with a touch of cilantro, sautéed lobster chunks, queso fresco, and garlic bread.		Two house-made tostadas topped with refried beans, tender cactus, queso fresco, tomato, onion, and cilantro. Served with salsa morita. Add chicken or avocado +3	
Traditional Pozole Rojo	Cup 8 / Bowl 14	Classic Caesar Salad	11
Hominy soup with pork. Served with lettuce, onions, refried beans, tostadas, avocado, oregano, and red chiles.		Crisp romaine lettuce with house-made cornbread croutons, shaved Parmesan, fried capers, and house-made Caesar dressing. Add chicken +5 salmon +8 shrimp +7	
Chicken Tortilla Soup	Cup 6 / Bowl 10	Strawberry Spinach Salad	13
Creamy tomato-based soup with chicken, avocado, sour cream, queso fresco, and house-made tortilla strips.		Fresh spinach with strawberries, pecans, goat cheese, and house-made strawberry vinaigrette. Add chicken +5 salmon +8 shrimp +7	
Homestyle Chicken Consommé	Cup 5 / Bowl 9	Apple Avocado Harvest Salad	14
Traditional chicken broth with rice, chicken, avocado, and queso fresco.		Mixed greens with golden apples, cranberries, pecans, goat cheese, avocado, and house-made vinaigrette. Add chicken +5 salmon +8 shrimp +7	
Tuscan Tomato Basil Soup	Cup 5 / Bowl 9		
Creamy tomato basil soup with queso fresco, finished with pesto.			
Roasted Poblano Corn Chowder	Cup 6 / Bowl 10		
A creamy chowder with roasted poblano peppers, sweet corn, onions, herbs, and a touch of Mexican crema.			

Small plates, warm bowls, and fresh flavors made for sharing.

**Advisory: Raw or undercooked meats, seafood, shellfish, or eggs may increase illness risk. Notify us of allergies.*



Mexican Favorites

Tacos

Street-Style Steak	15
Four corn street tacos with chopped steak. Served with rice, onion, cilantro, lime, and jalapeño salsa on the side. Add cheese or chorizo +2	
Arrachera Cheese-Crust	16
Two cheese-crustured flour tortillas filled with thinly sliced beef. Served with onion, cilantro, and jalapeño salsa on the side.	
Tacos Ahumados	17
Three tacos with beef or chicken. Served with guacamole, rice, beans, pico de gallo, and jalapeño salsa on the side. Smoked under a glass dome and unveiled table-side.	
Slow-Braised Barbacoa	15
Four corn street tacos with slow-cooked beef. Served with rice, onion, cilantro, lime, and salsa morita on the side.	
Golden Carnitas	14
Four corn street tacos with slow-roasted pork. Served with rice, onion, cilantro, lime, and jalapeño salsa on the side.	
Al Pastor	14
Four corn street tacos with marinated pork and grilled pineapple. Served with rice, onion, cilantro, lime, and jalapeño salsa on the side.	

Enchiladas

<i>All enchiladas served with rice and beans.</i>	
Classic Chicken	15
Three shredded chicken enchiladas smothered in mild salsa roja, salsa verde, or both, topped with melted cheese and sour cream. Signature mole +2.	
Steak Tomatillo	22
Two chicken enchiladas topped with tender, thinly sliced ribeye steak, tomatillo salsa, melted cheese, and sour cream, served sizzling on a hot skillet.	
Enfrijoladas	14
Three chicken, melted cheese, or eggs enchiladas, smothered in warm creamy bean sauce, topped with chorizo, sour cream and queso fresco.	

Antojitos Caseros

Chicharrón en Salsa Verde	15
Crispy pork rinds simmered in savory mild salsa verde. Served with rice, beans, and warm tortillas.	
Crispy Fried Quesadillas	13
Crispy masa quesadillas filled with melted cheese, topped with sour cream and queso fresco. Served with chorizo and jalapeño salsa on the side.	
Trio of Tamales	15
Three steamed tamales: chicken with red salsa, pork with green salsa, and chicken with mole finished with sesame seeds.	
Crispy Chicken Flautas	14
Three crispy chicken flautas topped with mild green salsa, queso fresco, sour cream, guacamole, and pico de gallo.	

Mexican Classics

Crispy Chicken Tostadas	15
Two crispy chicken tostadas layered with refried beans, lettuce, tomato, sour cream, queso fresco, and avocado. Served with rice, lime, and jalapeño salsa on the side.	
Chile Relleno Poblano	18
Battered poblano pepper stuffed with beef, chicken, ground beef, or cheese, covered in mild red salsa and melted cheese. Served with rice and beans.	
Yucatán Cochinita Pibil	17
Tender Yucatán-style pork marinated in achiote and citrus. Served with rice, beans, warm tortillas, limes, pickled red onions and habanero on the side.	
Carne Asada Tampiqueña	23
Thinly sliced ribeye steak served with enchilada or chilaquiles, rice, beans, guacamole, pico de gallo, warm tortillas, and lime. Add eggs +4	

Fajitas & Parrilladas

Classic Skillet Fajitas		Barbacoa Hidalguense	24 / 43
Hot off the skillet with grilled onions, bell peppers, and a smoky fajita aroma. Served with rice, beans, guacamole, pico de gallo, sour cream, lime and warm tortillas.		Tender lamb barbacoa over melted Oaxaca cheese, poblano rajas, and caramelized onions. Served with barbacoa consommé, tortillas, cilantro, onions, lime, rice, and beans. Add sausage +3 / +5 shrimp +4 / +7.	
Beef	24 / 44	Monterrey Fajitas	25 / 46
Juicy grilled steak strips with a bold, savory char.		Northern-style fajita platter with beef, chicken, and shrimp, topped with melted cheese and caramelized onions. Served with rice, beans, guacamole, pico de gallo, sour cream, warm tortillas, and grilled jalapeño.	
Chicken	21 / 38	Amalfi Seafood Fajitas*	30 / 56
Tender grilled chicken with light fajita seasoning.		Coastal seafood platter with U10 shrimp and scallops. Served with Parmesan risotto, warm tortillas, and grilled jalapeño. Add lobster tail +15	
Barbacoa	23 / 42	Texas Mixed Grill	28 / 52
Slow-braised shredded beef, rich and tender.		Grilled Texas-style platter with beef, chicken, sausage, charred onions and bell peppers. Served with rice, beans, guacamole, pico de gallo, sour cream, and warm tortillas.	
Shrimp*	25 / 46		
Juicy grilled shrimp with a touch of garlic.			
Vegetables	18 / 34		
Grilled seasonal vegetables with peppers and onions.			
Mixed Fajitas	23 / 42		
Choose any two fajita options. Shrimp +3 / +6.			

**Advisory: Raw or undercooked meats, seafood, shellfish, or eggs may increase illness risk. Notify us of allergies.*



Italian Favorites & Signature Plates

Pastas

All pastas served with garlic bread. Gluten free pasta may be available upon request.

Spaghetti alla Carbonara 17

Spaghetti tossed with pancetta, egg yolk, grated Parmesan, basil, and cracked black pepper for a rich, Roman flavor.

Penne al Pesto 16

Penne tossed in house-made basil pesto with roasted garlic olive oil, cherry tomatoes, and Parmesan.

Gnocchi with Italian Sausage 19

Soft potato gnocchi tossed with Italian sausage, roasted mushrooms, and a creamy white Parmesan sauce.

Tagliatelle Bolognese 18

Tagliatelle tossed in a slow-simmered traditional meat sauce, finished with Parmesan and fresh basil.

Lasagna Tradizionale 19

Tender pasta layered with Italian sausage, ground beef, Parmesan, Mozzarella, creamy béchamel, and house-made pomodoro sauce.

Classic Fettuccine Alfredo 15

Fettuccine tossed in a rich, creamy white Parmesan sauce. Add chicken +5 | salmon +8 | shrimp +7.

Shrimp Scampi* 23

Linguini with U10 Gulf shrimp, spinach, capers, and banana peppers in a white wine garlic sauce.

Linguini alle Vongole* 24

One pound of clams sautéed with garlic, white wine, and fresh basil, tossed with linguini.

Mexican-Italian Romance

Fideo Seco con Pollo 17

Thin fideo noodles simmered in chile pasilla tomato sauce, topped with shredded chicken, queso fresco, sour cream, chile pasilla and avocado.

Penne Arrabbiata con Chorizo 15

Penne pasta tossed in a spicy tomato, garlic, and chile sauce with Mexican chorizo.

Spicy Linguini alla Diavola* 27

Linguini with U10 Gulf shrimp, black mussels, and octopus in a spicy tomato sauce.

Chipotle Shrimp Linguini* 23

Linguini with U10 Gulf shrimp tossed in smoky chipotle cream sauce.

Seafood & House Specialties

Huachinango* 25

Red snapper marinated in achiote and zesty lemon with savory chorizo, chile guajillo and crispy fried sunchokes. Served with creamy mashed potatoes.

Salmon al Limone* 25

Pan-seared salmon with lemon butter sauce and capers. Served with creamy mashed potatoes and seasonal vegetables.

Braised Beef al Mole 26

Slow-braised beef with grilled asparagus over creamy polenta, topped with house-made signature mole and sesame seeds.

Pechuga Mexicana 19

Grilled chicken breast topped with mild salsa verde, salsa roja, or signature mole with sesame seeds. Served with rice, beans and warm tortillas.

Italian Chicken

Chicken Piccata 19

Pan-seared chicken breast finished with capers and spinach in a bright lemon butter sauce. Served with creamy mashed potatoes.

Tuscan Chicken 23

Pan-seared chicken breast in creamy Tuscan sauce with sun-dried tomatoes, spinach, garlic, Parmesan, and goat cheese. Served with mashed potatoes and seasonal vegetables.

Chicken Parmigiana 20

Parmesan-crusted chicken breast with tomato sauce and melted Mozzarella. Served with Fettuccine Alfredo or penne pesto.

Steakhouse Cuts

Includes your choice of two sides.

12 oz New York Strip Steak* 29

Grilled to order with a firm, juicy bite and bold steakhouse flavor

14 oz Grilled Ribeye Steak* 34

Grilled to order with rich marbling, a juicy bite, and bold steakhouse flavor.

8 oz Filet Mignon* 37

Tender center-cut filet mignon, grilled to order.

Sides / À la Carte

House Salad 5

Caesar Salad 6

Seasonal Vegetables 5

Creamy Mashed Potatoes 5

Loaded Baked Potato 6

Breakfast Potatoes 5

Mexican Rice 4

Refried Beans 4

Creamy Polenta 5

Sautéed Mushrooms 6

Grilled Asparagus 6

Avocado 4

Nopales 5

Chiles Toreados 4

Warm Tortillas 3

Chilaquiles 6

Sope 4

Gordita de Chicharrón Prensado 5

Two Enchiladas 8

Crispy Chicken Tostada 7

Nopal Tostada 5

House-Fried Chicharrones 6

Desserts & Coffee

Ask for our desserts, coffee, and after-dinner drinks menu.

Thank you for supporting a local family restaurant.

*Advisory: Raw or undercooked meats, seafood, shellfish, or eggs may increase illness risk. Notify us of allergies.