

CHEF'S SELECTIONS

Include 2 sides, unless otherwise noted

Panko Crusted Stuffed Chicken

★Pollo Parado – stuffed with poblano peppers & cheese, topped with Tomato Cream Sauce 18

★Chicken Molé – stuffed with Poblano Rice & cheese, topped with Mama Hermelinda's Molé Sauce 18

★Chicken Mutoleño – stuffed with plantains, red peppers & cheese, topped with Orange Rum Sauce 19

Filet Mignon Combinations: ** Hand-cut Filet Mignon on a bed of Raspberry Merlot Sauce OR

Mushroom Sauce paired with:

★ Jumbo Grilled Shrimp **GF** 29 ★ Sea Bass **GF MP**

★ Agave Chicken **GF** 32 ★ Crab Stuffed Shrimp 36

Filet Osorio: ** Hand-cut, Black Angus Filet Mignon topped with succulent Crab meat, nopalitos, diced red peppers & Tequila Cream Sauce 28

Chimichurri Flank Steak: ** **GF** Tender, flavorful Flank Steak shingled on a plantain cake & topped with fresh herb Chimichurri Sauce *best medium rare* 24

Sofrito Portobello: **GFV** Earthy Portobello mushroom caps stuffed with slow-simmered zucchini, onion, tomato, & spices with melted cheese on top 15

Pastas: Linguini noodles tossed with:
(served with garlic bread; no sides included)

★ Seafood – Shrimp, Scallops, mushrooms, & spinach tossed in Tequila Cream Sauce 19

★ VegetarianV – bell peppers, scallions, tomatoes, & our Signature Vegetables in Tomato Cream Sauce 12

Cucumber Lime Sea Bass: **GF** Rich & delicate Chilean Sea Bass topped with creamy, Cucumber-Cilantro-Lime Sauce *Market Price*

Margarita Salmon: Fresh, hand-cut Salmon, baked in panko breadcrumbs, topped with tangy lime Margarita Sauce 22

Black & White Mahi Mahi: **GF** Fresh Mahi Mahi, coated in our homemade Cajun seasoning, topped with Cotija Butter Cream Sauce 22

Pina Colada Grouper: Mild & flaky Grouper, crusted in panko breadcrumbs, topped with a sweet & tangy Coconut Rum Sauce 24

Cajun Ahi Tuna: ** Fresh Ahi Tuna, seared in our Cajun seasoning, topped with Tequila Cream Sauce 26

Crab-Stuffed Shrimp: Jumbo Shrimp stuffed with our Crab mixture, wrapped with Applewood Smoked Bacon, & topped with Tequila Cream Sauce 24

Avocado Lemon Shrimp: **GF** Jumbo Shrimp in Avocado Lemon Butter Sauce over Poblano Rice *1 side* 19

Seafood ala Diabla: **GF** Fresh Mahi Mahi, Scallops, & Shrimp sautéed with bell peppers & onions in a spicy tomato sauce (spicy level= 3 ½ out of 5) 20

JumbaLatin: **GF** New Orleans-style Jambalaya with Latin flair! Chicken, Shrimp, and homemade Chorizo with peppers, tomatoes, rice, & our slow-simmered seafood broth *no sides included* 19

TRADITIONAL LATIN FARE

Include 2 sides, unless otherwise noted

Signature Fish Tacos: Soft, white corn tortillas topped with shredded lettuce, Cotija cheese, and:

★ Whitefish sautéed with pico de gallo **GF** 12

★ Mahi Mahi sautéed with pico de gallo **GF** 15

★ Borrachos – beer battered fish with pico de gallo 12

Molcajetes: **GF** Hot, lava dish brimming with bell peppers, nopalitos, scallions, & Menonita cheese; served with tortillas:

★ Mixed Grill – Shrimp, Carnitas, Steak, Chicken 26

★ Seafood – Shrimp, Scallops, Clams, Whitefish 30

★ VegetarianV – Signature Vegetables 16

Carne Asada en Tomatado: **GF** Thinly sliced Skirt Steak in a flavor-packed tomato sauce 20

Chile Relleno: **V** We stuff a large, Poblano pepper with our Signature Veggie Blend, cheese & Tequila Cream Sauce, then bake it 10

Fajitas Grandes: **GF** Bell peppers, onions, & tomatoes sautéed with signature spices; served with tortillas & your choice of guacamole or sour cream

★ Signature Veggies **V** 12 ★ Grilled Steak 15

★ Grilled Chicken 14 ★ Steak & Chicken 16

★ Steak, Chicken, & Shrimp 18 ★ Jumbo Shrimp 18

Sofrito Tamales: **GFVV** Slow-simmered zucchini, tomato, onion, spices in masa dough with Salsa Verde 14

Enchiladas de Osorio: Cheese & onion enchiladas with lettuce, pico, choice of protein & choice of sauce: 10

★ Veggie **V** ★ Steak ★ Chicken ★ Carnitas

★ Tequila Cream ★ Molé **GF** ★ Verde **GF** ★ Tomato Cream

Inside Out Burrito: A flour tortilla stuffed with cheese, lettuce, rice, beans, & pico de gallo, topped with grilled Chicken, grilled Steak, and a duo of sauces: Tomato Cream and Tequila Cream *no sides included* 13

Burritos Grandiosos: Stuffed with cheese, lettuce, rice, beans, & pico: *no sides included*

★ Chicken, mushrooms, onions, Tomato Cream Sauce 12

★ Steak with bell peppers, onions, & Verde Sauce 12

★ Carnitas with onions & Verde Sauce 12

★ VeggieV Signature Veggies, Tequila Cream Sauce 10

Seafood Burrito: A seafood explosion of Mahi Mahi, Scallops, & Shrimp sautéed with tomatoes, bell peppers, & onions, stuffed in a large, flour tortilla & topped with Tequila Cream sauce 19

Carnitas: **GF** Extremely slow roasted Pork with hints of citrus & secret seasonings, served with tortillas 12

APPETIZERS

Guacamole: GFV Fresh avocados, pico, secret spices, & Cotija cheese; served with warm tortilla chips 8

~**Mango Guacamole:** GFV mango, cilantro, onion, jalapeño, pepitas, & Cotija cheese, mixed in tableside 10

Queso Dip: GFV A blend of cheeses & mild chiles 6

~**Loaded Queso:** GF with chorizo & veggies 9

Ceviche: GF Marinated, fresh Shrimp and Scallops blended with lime juice, pico de gallo, & special seasonings 13

Nachos: Crisp, homemade tortilla chips topped with cheese and your choice of:

- ★ Ground Beef & chili with lettuce & pico GF 8
- ★ Shredded Chicken & chili with lettuce & pico GF 8
- ★ Carnitas (Pork) & chili with lettuce & pico GF 10
- ★ Roast Duck & Sweet Chile Sauce GF 12
- ★ Seafood, spinach, mushroom & Tomato Cream 14
- ★ Veggies & black beans with lettuce & pico GFV 8
- ★ Sofrito (slow-simmered zucchini, tomato, onion) GFV 8

Duck Tacos: GF Slow roasted Duck sautéed with pico de gallo & Sweet Chile Sauce on corn tortillas 12

Calamari Verde: Lightly breaded strips of Calamari Steak topped with Agave Verde Sauce, crema, & tortilla strips 9

Coconut Shrimp: Jumbo Shrimp coated in coconut flakes, fried to a golden brown & served with Chipotle Marmalade Sauce for dipping 15

Sesame Ahi: ** GF Fresh, Ahi Tuna seared in black sesame seeds & topped with Ancho Balsamic Glaze; served atop a simple, Latin Salad 13

Veggie Flautas: V Sautéed mushrooms, corn, black beans, spinach, & red peppers rolled in crispy flour tortillas. Served with Tequila Cream Sauce 7

Carnitas Taquitos: Carnitas (slow-cooked Pork) rolled in crispy, corn tortillas served on a bed of lettuce; topped with Salsa Verde 7

Quesadillas: V Flour tortillas & melty cheese, pico, & shredded lettuce; served with Tequila Cream Sauce 6

- ★ grilled Chicken 8
- ★ grilled Steak 9
- ★ Carnitas 8
- ★ Spinach & Mushroom V 8

Crisps: Large, crispy, flour tortilla cut pizza-style

- ★ Cheese & pickled jalapeño V 8
- ★ Roasted Duck with spinach & Ancho Balsamic 12
- ★ Seafood with spinach, mushroom, Tomato Cream 14

Chorizo Mussels: GF Huge, New Zealand Mussels simmered in Chef's slow-cooked seafood broth with our homemade Chorizo Sausage; served with bread 15

SOUPS & SALADS

Tortilla Soup: GF Our signature soup presented with tableside flair! Chicken, cheese, pico de gallo, tortilla strips, lime, & our slow-simmered broth. Cup 4 Bowl 8
~add a cup of Tortilla Soup to any entrée for only 1.99~

Seafood Soup: GF Jumbo Shrimp, Scallops, Clams & Whitefish in hearty, slow-simmered, seafood broth 18

Mama's Homemade Chili: GF Family specialty! Perfectly seasoned beef and bean chili Cup 4 Bowl 8
~add a cup of Mama's Chili to any entrée for only 1.99~

House Salad: GFV Artisan greens topped with black beans, tomatoes, cucumbers, pepitas, tortilla strips, & Cotija cheese; served with Cotija Ranch Dressing 7

★ Petite House Salad (smaller version) 4

★ Grilled Chicken House Salad 10

★ Grilled Steak House Salad 11

~add a petite House Salad to any entrée for only 1.99~

Latin Cobb Salad: GF Mixed greens loaded with grilled Chicken, Chorizo, Cotija cheese, black beans, pico de gallo, diced egg, & avocado, with Spicy Ranch Dressing 12

Ceviche Salad: GF Marinated, fresh Shrimp and Scallops blended with lime juice, pico de gallo, & special seasonings atop our House Salad; served with Cilantro Lime Vinaigrette 14

Blackened Chicken Salad: GF Cajun Chicken Breast atop a bed of artisan greens, cucumber, tomato, pepitas, black beans & Cotija cheese; served with Spicy Ranch Dressing 12 ... sub Blackened Shrimp 15

~ **Dressings** ~ Cotija Ranch, Ranch, Spicy Ranch, Cilantro Lime Vinaigrette, Raspberry Vinaigrette

SIDES

Refried Black Beans GFVV 2

Poblano Rice GFVV 2

Rosemary Red Potatoes GFVV 3

Signature Vegetables GFVV Fresh Spinach, Mushrooms, Black Beans, Corn, & Red Pepper 3

**Steaks and fish served rare or medium rare may be undercooked and will only be served upon guests' request.

~ Whether dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions ~

GF = GLUTEN FREE V = VEGETARIAN
VEGAN – Just Ask!
ALLERGIES – Please Tell!