

## Appetizers

<b>SALTED &amp; SMASHED CUCUMBER</b>	8
<i>lime, tajin, serrano peppers</i>	
<b>GUACAMOLE CLASSICO</b>	18
<i>queso fresco, cilantro, fresh tostadas</i>	
<b>QUESO À LA POLVOS</b>	21
<i>roasted green chiles, pico de gallo, picadillo, guacamole, fresh tostadas</i>	
<b>TONY MONTAÑAS NACHOS</b>	23
<i>refried beans, jack cheese, sour cream, shredded cabbage, pico de gallo, pickled jalapeno</i>	
<i>add beef picadillo</i>	6
<i>add steak arrachera or achiotte chicken</i>	12
<b>LOBSTER QUESADILLA</b>	48
<i>chipotle mayo, fresh tomato, pineapple pico</i>	
<b>BARBACOA QUESADILLA</b>	39
<i>pico de gallo, queso oaxaca, charred tomatillo</i>	

## Ensaladas

<b>CAESAR SALAD À LA TOMAS</b>	24
<i>with chile de arbol crunch &amp; white anchovy</i>	
<i>add steak arrachera or achiotte chicken</i>	12
<b>CRUNCHY ROOTS &amp; GREENS</b>	21
<i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>	

## Ceviches & Mariscos

<b>BAJA STYLE OYSTERS</b>	6 ea.
<i>serrano &amp; cilantro mignonette, lime</i>	
<b>KOMO GWAY SHOOTER</b>	13
<i>west coast oyster, mezcal, rojo sangrita, aleppo salt</i>	
<b>SNAPPER &amp; SHRIMP CEVICHE</b>	24
<i>avocado &amp; buttered black lime saltines</i>	
<b>OCTOPUS AGUACHILE NEGRA</b>	23
<i>avocado, fried leeks, serrano</i>	
<b>YELLOWFIN TUNA TOSTADA</b>	12 ea.
<i>pickled onion, cabbage, avocado, chipotle mayo</i>	
<b>GULF SHRIMP &amp; COCONUT CEVICHE</b>	27
<i>leche de tigre, fresno chile, perilla leaf, dried lime</i>	

## For the Table

<b>BEANS</b> <i>refried or veggie black</i>	4 ea.
<b>CUMIN RICE</b>	4 ea.
<b>GUACAMOLE SALAD</b>	9 ea.
<b>CRISPY BEEF TACOS</b>	8 ea.
<b>CHICKEN CHALUPA</b>	12 ea.

## Fajitas

### SERVED ON A TABLETOP GRILL

*housemade tortillas, garlic jalapeño butter, sour cream, pico de gallo, rice & refried beans, queso fundido & chile toreado*

<b>No.1</b> 10 oz. Prime Steak Arrachera al Carbon	55
<b>No.2</b> Achiotte-Marinated Chicken Breast	40
<b>No.3</b> 14 oz. Pineapple & Soya-Marinated Ribeye	85
<b>No.4</b> 8 oz. Bacon-Wrapped Filet Mignon	75
<b>No.5</b> Seasonal Vegetables & Mushrooms	35
<b>No.6</b> Whole Two Pound Maine Lobster	120
<b>No.7</b> Jumbo Gulf Shrimp	45
<b>No.8</b> Steak Arrachera & Achiotte Chicken	95
<b>No.9</b> Bacon-Wrapped Filet & Jumbo Gulf Shrimp	120

### Fajita additions

<i>bacon-wrapped gulf shrimp</i>	12 ea.
<i>quail diablo</i>	13 ea.
<i>jalapeño &amp; oaxaca cheese rellenos</i>	6 ea.
<i>seasonal vegetable &amp; mushroom brocheta</i>	12 ea.

## Specialties de la Casa

<b>FISH TACOS À LA PLANCHA</b>	39
<i>red snapper, chipotle slaw, veggie black beans, choice of tortillas</i>	
<b>CHEESE ENCHILADAS DE SAN ANTONE</b>	29
<i>chile con carne, white onion, shredded lettuce, tomato, cumin rice &amp; refried beans</i>	
<b>GREEN CHICKEN ENCHILADAS</b>	34
<i>braised chicken, jack cheese, sour cream, tomatillo sauce, pickled onions, cumin rice &amp; refried beans</i>	
<b>PICADILLO ENCHILADAS</b>	34
<i>salsa ranchera, shredded lettuce, tomato, jack cheese, cumin rice &amp; refried beans</i>	
<b>CHICKEN MOLE ENCHILADAS</b>	35
<i>shredded chicken, sour cream, shredded cabbage, avocado, cumin rice &amp; refried beans</i>	
<b>BARBACOA PLATE</b>	45
<i>braised beef cheeks, fried potatoes, refried beans, guacamole salad, choice of tortillas</i>	
<b>CARNE ASADA</b>	85
<i>12 oz prime New York strip, roasted garlic &amp; chimichurri, fried potatoes, refried beans</i>	
<b>MARJORIE'S PLATE</b>	32
<i>green chicken enchilada, crispy beef taco, guacamole salad</i>	
<b>TIO LORENZO'S COMBO PLATTER</b>	45
<i>chicken enchiladas con carne, crispy beef taco, quail diablo, rice &amp; refried beans</i>	