click to eatBasalt

COCiNA del VALLE

ANTOJITOS

GUACAMOLE 8
freshly prepared tableside
avocado / tomato / onion / cilantro / lime / chile serrano

QUESO FUNDIDO 8
delicious creamy melted cheese
chili morita salsa / tortilla chips
add chorizo or vegetables for $2

NACHOS DEL VALLE 8
melted cheese / avocado / tequila crema
black bean salsa / pico de gallo / serrano
add grilled chicken or steak for $3

SONORA FLAUTAS 9
crispy tortilla / braised beef / salsa verde
cotija cheese / black bean puree
tequila chipotle crema

COCTEL de CAMARONES BORRACHOS 11
avocado / tomato / onion/ cilantro / tequila lime broth
a la jalapeno $12

CAMPENCHANA 12
shrimp / oysters / baby octopus
cilantro / cucumber / onions / avocado
clam tomato lime broth
½ order $9 a la jalapeno $2 addt'l

CEVICHE EBRIO y SOPE 8
citrus cured shrimp / baby octopus / fish
tequila citrus broth / cilantro / tomatoes / cucumber / onions / avocado / crispy sope

QUESADILLA 10
melted cheese / crispy flour tortilla
chicken / beef / pork

ENSALADAS

MANGO AVOCADO SALAD 10
freshly sliced mango /avocado
red onions / arugula /toasted pine nuts
lightly tossed with cilantro citrus dressing

MEXICAN CORN SALAD 12
roasted gold and white corn kernels
black beans / red onions / cherry tomatoes
grilled asparagus / avocado / romaine lettuce
tequila lime vinaigrette

BASALTO EN MI CASA 10
crispy house tortilla chips / romaine lettuce
roma tomatoes / avocado / onions / shredded cheddar cheese / queso fresco
chipotle lime crema
ADD steak $2 chicken $2 shrimp $4

ENSALDA DE ALEJANDRO 14
shrimp / romaine lettuce / rice
sautéed zucchini / yellow squash / carrots / bell pepper

Like it Spicy?

Chiltepines (chĭl′tə-pēn′), also known as *bird pepper*, is a variety of tropical pepper having a small , red berry like fruit that is extremely hot, but flavorful. Our in house variety comes from beautiful Sonora, Mexico.

***Ask you sever to bring a chiltepino to your table*

CHEF ENTREES

OSTIONES ALEJANDRO 21
1 dozen baked stuffed oysters
serrano peppers / onion / masa / garlic
served with chimichurri
cucumber and red onion curtido

ENCHILADA DEL NORTE 12
traditional red sauce or entomatada sauce
sour cream / cheese / rice / refried black beans
choice of chicken or beef

CAMARONES A LA DIABLA 15
Spicy Extra Spicy
large succulent shrimp
sautéed in a spicy adobo sauce
Cilantro lime rice / black beans

CARNE ASADA 18
grilled marinated flank steak
chimichurri / avocado / red onions
black beans / mexican street corn

CHILE RELLENO 11
fire roasted poblano pepper
filled with cheese / chicken or beef / red sauce
refried beans / traditional mexican rice

CHILE NOGADA 13
fire roasted poblano pepper
filled with cheese / chicken or beef
pecan crema / pomegranates
cilantro lime rice

SALMON DEL VALLE 18
grilled chimichurri rubbed salmon
mango salsa / red onions / tequila crema
grilled asparagus / mexican street corn

POLO EN MOLE 13
a deep rich oaxacan chocolate sauce
over oven roasted chicken
toasted sesame seeds / queso fresco
cilantro lime rice / black beans

MOJARA RELLENA 18
whole tilapia stuffed with a seafood stew
drizzled with oregano oil
cilantro lime rice / grilled asparagus

COCINA FAJITAS 14
perfectly seasoned chicken or bistek ranchero (beef)
sautéed onion / peppers or nopales / fresh tomatoes
cilantro lime rice / black beans

DINNER TRIOS

LOS TRES REYES 20
1 chile rellano / 2 tamales / quesadilla
choice of 2 sides

MEXICAN FLAG 20
chili verde tamales / pollo fundido / enchiladas rojas
choice of 3 sides

If you have certain food allergies or dietary restrictions, please consult your server for best choices.

- Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MARGARITAS

(Available frozen or on the rocks)

DEL LA CASA 8g I 30p
tequila silver / agave nectar
fresh lime

FRUTA BORRACHA 9
tequila silver / agave nectar
fresh lime
strawberry / mango
peach / prickly pear

SONORA NARANJA 10g I 35p
jalapeno infused blanco tequila
agave nectar / fresh lime / blood orange

C D V 10
cucumber infused tequila
agave nectar
fresh lime

JALAPEÑO FRESCO 10
jalapeno infused tequila blanco
agave nectar / fresh lime
muddled cucumber/ tajin

GRAN AGUILA 12g I 45p
premium tequila
agave nectar / grand mariner
fresh lime

HOUSE INFUSED TEQUILAS

MAKE IT A MARGARITA 10 / ea
MAKE IT A TASTING *any three* I 21

CUCUMBER 9
SPICY BLOOD ORANGE 9
PINEAPPLE 9
SEASONAL BERRY 9
PRICKLY PEAR (NOPAL) 9
JALAPENO 9

CRAFT COCKTAILS

CHELADA 7
mexican import beer / clam juice
tomato juice / fresh lime

MOJITO 8
rum / mint / fresh mint / lime

MANGO MOJITO 9
rum / mint / fresh mint / lime
fresh mango

PEPINO COSMO 10g I 35p
vodka / cucumber infused tequila
St. Germaine (elderflower liqueur)
muddled cucumber

PERFECT STORM 8g I 30p
vodka / Cedilla / peach liqueur

MEXICAN MULE 12
tequila silver / ginger beer / fresh lime

MOSCOW MULE 12
vodka / ginger beer / fresh lemon

PALOMA FRESCA 8
tequila silver / grapefruit juice / fresh lime

LA TRICOLOR 7
tequila silver / sangrita / fresh lime

JOIN US ON SUNDAYS FOR BRUNCH
11 am – 1 pm
$15 Bottomless drinks
(with purchase of any entrée)

eatBasalt.com

CHEF ALEJANDRO REYES

Growing up in Mexico, my grandmother's table gave me a love and understanding of the bold flavors and complexity of Mexican cooking, inspiring me to prepare authentic Mexican recipes. The results are light and colorful with vibrant, contrasting flavors. Chef Alejandro has prepared delicious authentic mexican food for 40 years. He is loved and well known by many in this valley
Enjoy Chef Alexandro's favorite dishes -

A LA CARTE

BURROS

11

All served with rice / pico de gallo
refried or black beans
wrapped in a large flour tortilla

MACHACA
shredded spiced beef / tomatoes
onions / green peppers

PUERCO EN SALSA ROJA
delicious slow perfectly seasoned roasted pork
in red chile sauce

EL SONORA
shredded beef and pico de gallo / tequila crema /
queso fresco

VEGETARIANO
sautéed zucchini / yellow squash / carrots
red onions / asparagus / black beans
queso fresco / cheddar

EL POLLO LOCO
chicken in salsa roja / chorizo
black beans / queso fresco
onions / green peppers
chimichurri

TOSTADAS

10

2 fried crispy corn tortilla rounds
topped with your choice of the following

SALPICON
shredded beef
lettuce / onion / olives / radishes
carrots / avocado sauce

CEVICHE
our citrus cured ceviche / chipotle lime crema
red onion tomato curtido / diced serrano peppers

LORENZA
seasoned grilled beef
melted cheese

BUILD YOUR OWN 12
6 item max

chicken / shredded beef / pork
cheddar cheese /queso fresco
onions / red onion curtido / cabbage
romaine lettuce / olives / radishes / carrots
avocado / sautéed onion / sautéed green peppers
mexican corn / jalapenos / traditional refried beans
black beans
salsa roja / salsa verde
…any other item on the menu
Additional items .50

TORTAS

11

mexican griddle-baked sandwiches

CHORIPAN
chorizo sausage link / chimichurri
red onion and tomato curtido
vegetarian chorizo available

BARBACOA
slow cooked beef or pork
red onion curtido / red cabbage
chipotle adobo crema

MILANESA
season pan fried chicken or beef
avocado / pico de gallo

VEGETARIANO
sautéed zucchini / yellow squash / carrots
red onions / asparagus / black beans
chimichurri / queso fresco

SONORA
shredded beef in salsa roja
onions / green peppers / jalapeños
tequila crema

CARNITAS
chunks of tender pork
red onion curtido / fresh cilantro
tequila crema

TACOS

2.75

All tacos can be served
Tradicional – onions / cilantro / radishes / cabbage
Baja – red cabbage / shredded carrots
red onion curtido

CARNE ASADA
grilled steak

LENGUA
beef tongue

CARNITAS
chunks of tender pork

PUERCO EN SALSA ROJA
delicious slow perfectly seasoned roasted pork
in red chile sauce

CHORIZO
mexican sausage made in house

CARNE ADOBADA
marinated rotisserie pork

FISH OR SHRIMP
tequila lime crema
grilled $4

SIDES

GRILLED ASPARAGUS 4
MEXICAN STREET CORN 3
CILANTRO LIME RICE 3
TRADITIONAL MEXICAN RICE 3
TRADITIONAL REFRIED BEANS 3

BLACK BEANS 3
salsa / refried
TAMALES (2) 5
chicken / beef / pork
CORN TORTILLAS (3) 3
FLOUR TORTILLAS (3) 3

GUACAMOLE 3
SOUR CREAM 3
CURTIDO 3
red onion / tomato & red onion
cucumber & red onion

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WINE

6 glass | 22 bottle

Concha y Toro
Origin: Santiago, Chile

Cabernet Sauvignon
Chardonnay
Sauvignon Blanc

CERVEZAS

IMPORTS 4
Corona / Pacifico / Modelo Especial
Negra Modelo / Tecate / Dos XX
Imperial (Bucket $6)

HARD CIDER 5
Strongbow

MICRO BREWS 5
Avery Brewing Co. IPA / Abita Amber
Abita Abbey Ale / Pyramid Apricot Weizen

LIQUOR

BOODLES BRITISH GIN 8

VODKA 9
Grey Goose
Tito's

MATUSALEM RUM 8

WHISKEY 9
Stranahan's
Tin Cup
Jack Daniels

TEQUILA 9
MAESTRO DOBEL
silver / reposado / anejo
HERRADURA
silver / reposado / anejo
PATRON
silver / reposado / anejo
1800

KAHLUA 6

BAILEYS 6

RUMCHADA 6

BEVERAGES

2.50

Coke / Diet Coke / Sprite
Ginger Ale / Dr.Pepper
Fuze Lemonade / Iced Tea

MEXICAN IMPORTS 3
Coke / Orange Fanta / Squirt

HORCHATA 3

JAMAICA 3

FRUIT JUICE 3
orange / apple
cranberry / grapefruit

Think about us for your next catering event

COCiNA del VALLE

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