

SUNSET

GUACAMOLE made fresh to order serves 2 \$12 serves 4-6 \$22

CEVICHE

TUNA CEVICHE	12
soy-lime marinade, sesame, chiles torreados, mint, cilantro	
SHRIMP & LOBSTER CEVICHE	14
citrus and habanero marinated mexican white shrimp and maine lobster, oranges, avocado, mexican saltines	
TEQUILA CURED SALMON CEVICHE	11
roasted mango-habanero salsa, mango pico de gallo, orange sea salt	
CEVICHE TRIO	16
a tasting of all three ceviches	

TACOS served with mexican rice and refried beans with a trio of salsas
please note our tacos are listed from mildest to hottest

POLLO	seared chicken breast, torreado marinade, poblano peppers, cotija, crema	15
CARNITAS	slow roasted pork, green chile salsa, aged cotija cheese	15
PESCADO	grilled mahi-mahi, spicy slaw, smoked chile aioli, warm flour tortillas	17
ASADA	grilled chipotle marinated sirloin steak, caramelized onions, cotija, guacamole	18
LANGOSTA	maine lobster, jicama slaw, avocado	19

BURGERS 8 ounces of ground chuck served with smoked chile fries

CLASSICO	cheddar cheese	12
EI MEXICANO	jalapeño chile relleno, guacamole, roasted tomato mayonnaise	13
DON FRANCISCO BEEF BURGER	pepper jack cheese, caramelized onions, mushrooms, chile torreados on griddled sourdough rye	14

ENTRADAS Y PLATILLOS entrées and plates

MEXICAN CHOPPED SALAD	10
grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas and toasted cumin vinaigrette add chicken \$6 add shrimp \$8	
FARMER'S MARKET VEGETABLE QUESADILLA	17
grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa	
DOS ENCHILADAS	19
roasted chicken rolled in corn tortillas with chihuahua cheese and two sauces; mole poblano and tomatillo verde	
BLACK ANGUS SKIRT STEAK	24
marinated grilled steak with frijoles borrachos, roasted tomato and caramelized onion salsita	

