



# DINNER MENU

**NOTICE TO CONSUMER**

Consuming raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know of any allergies to take the necessary precautions to serve you, do know we have the following allergens in house and they might come in contact with: Milk, Egg, Fish, Tree nuts, Peanuts, Shellfish, Wheat and Soy

## SOPAS

### Chicken Chipotle Soup

Creamy chicken soup topped with sour cream, tortilla chips and garlic parmesan crostini ~9.95

## ENSALADAS

*Skirt steak+10, Grilled Chicken+6, Shrimp+8, Salmon+9*

### La Mixta

Mixed greens, cherry tomatoes, cucumber, radish, red onion, carrots, shallot dijon vinaigrette 7.95

### Ensalada Katrina

Mixed greens, red apples, blue cheese, strawberries, caramelized walnuts, carrots, balsamic vinaigrette dressing 13.25

### Ensalada Caesar

Grilled Romaine lettuce served with tequila Caesar dressing topped with parmesan cheese and garlic crostini 12.95

### Burrata Salad

Arugula, burrata cheese, bacon bits, avocado, cucumber, red onions, roasted corn, fresh tomato and red wine vinaigrette dressing 17.25

## TOSTADAS

### Salpicon

Shredded cooked beef. CHILLED and tossed with red onions, lettuce, tomato, oregano, vinegar, olive oil topped with avocado slices 16.95

### Tinga

Shredded chicken breast, julienne onions marinated with chipotle sauce, topped with lettuce, tomato, avocado and sour cream 14.95

## TACOS

### Camaron

Grilled shrimp with tomato, onion, corn, cucumber, cilantro and lime juice ~5.25 each

### Fish

Beer batter fried tilapia served with white cabbage, topped with red onion, fresh tomato and chipotle aioli ~ 5.25 each

### Cecina

Salt cured beef served with cactus salad & queso fresco ~5.50 each

### Asada

Carne asada with avocado spread, caramelized onions and cilantro ~5.50 each

### Asada and Chorizo

Carne asada with chorizo and caramelized onions ~5.75 each

### Pastor

Seasoned pork meat with pineapple, cilantro and caramelized onions ~5.25 each

### Carnitas

Slow cooked pork meat topped with pico de gallo ~ 4.95 each

### Tinga

Shredded chicken breast, julienne onions marinated with chipotle sauce, topped with lettuce, tomato and sour cream ~4.75 each

### Veggie

Chefs choice of mixed grilled vegetables ~3.95 each

## FAJITAS

Protein sauteed with bell peppers and onions served with rice, sour cream and beans with choice of tortillas

### Pollo

Grilled Chicken ~20.95

### Asada

Grilled skirt steak ~26.95

### Camaron

Grilled Shrimp ~25.95

### vegies

Grilled vegetables ~18.95

### Aguacate Relleno

Stuffed fresh avocado, onion, cilantro fresh tomato, shrimp, fresh lime juice and homemade chips 15.95

### Nopalitos

Boiled cactus salad with tomatoes, red onions, cilantro, queso fresco served with corn tortillas ~10.25

### Papas ajillo

Diced potatoes, garlic aioli, red onions and hard boiled egg 8.95

### Nachos Cargados

Tortilla chips, black beans, tomato, roasted corn, sour cream, sharp cheddar, chihuahua cheese, avocado, scallions, sliced pickled jalapeño peppers 11.95

*Asada +10, Tinga +6, Carnitas +6, Chorizo +4*

### Queso de cabra

Baked Goat Cheese with thyme tomato sauce served with pesto crostini 12.95

### Queso Fundido

Melted Chihuahua cheese served with tortillas 11.95

*roasted bell peppers +3, Shrimp +8, Chorizo +4*

### Hongos

Charoz stuffed mushrooms served with chipotle cream sauce 11.95

### Patatas Bravas

Spicy cubed potatoes fried and tossed in a lightly spicy sauce and topped with sour cream and green onions 8.95

### Pulpo

Grilled octopus, grilled pineapple with chimichurri 19.50

### Pincho de pollo

two chicken skewers, bell peppers, onions, served with garlic pesto cream sauce 10.95

### Pincho de carne

Two beef tenderloin skewers, bell peppers, caramelized onions au jus demi sauce 13.95

### Arepa

Colombian style plain corn arepa 2.50 each

*-Cheese +4 (hard white premium Venezuelan cheese)*

*-Tinga + 6 (shredded lettuce, tomato, sour cream)*

*-Asada +10 (avocado spread, caramelized onions cilantro)*

*-Carnitas +6 (pico de gallo)*

*-Chorizo +4 (pico de gallo)*

### Empanadas

Choose three fried turnovers 12.25

*-Ground beef ,bell peepers and onions*

*-Grilled Chicken, bell peppers and onions*

*-Ham and cheese*

*-Shrimp, bell peppers and spinach*

*-Goat cheese and mushroom*

## PLATILLOS FUERTES

### Ropa vieja

Shredded cooked beef tossed with bell peppers, onions and olives in a tomato sauce served with white rice and black beans ~24.95

### Picanha

12 oz grilled Brazilian style top sirloin served with yuca fries ~33.95

### Arrachera

12 oz grilled skirt steak served with chimichurri~31.95

### Paella

Classic Spanish paella with vegetables, saffron rice, shrimp, calamari, clams, mussels, chicken and spanish sausage ~34.95

### Hamburgesa Latina

10 oz burger, lettuce, tomato, raw onion, mayo, chihuahua cheese and chorizo ~18.95

### Pollo Argentino

Oven roasted chicken breast, served with roasted peppers, sausage, potato wedges and light tomato garlic wine sauce ~25.95

### Pasta poblana

Fettuccine pasta served with house seasoning chicken and roasted poblano pepper cream sauce ~24.95

## DRAFT BEER

### **Modelo Especial 16oz \$4.75**

Pilsner-style Lager \* 4.4% \* Mexico

Orange blossom honey aroma with a hint of herb

### **Modelo Negra 16oz \$4.75**

Munich Dunkel Lager Pilsner \* 5.4% \* Mexico

It is a delicious, creamy, full-flavored dark brew with a pleasant malt aroma and dry hop flavor that has a smooth mellow taste.

## BOTTLE BEER

### **Xingu Black 12oz btl \$4.75**

Schwarzbier \* 4.6% \* Brazil

opaque, full-bodied black lager with mild bitterness and extravagant treacle and anise aromas.

### **Xingu Gold 12oz btl \$4.75**

Pale Lager \* 4.7% \* Brazil

sophisticated session pale lager, at the crossroad between the best craft and continental lagers.

### **Victoria 12oz btl**

**\$4.75**

Vienna Lager \* 4.0% \* Mexico

boasts flavors of orange, honey, apple butter and star fruit.

### **Uncle John's 16oz can \$7.75**

Hard Cider \* 6.5% \* St. John's MI

100% Fermented apples, harvested by hand and blended with pineapple juice, piloncillo sugar, cinnamon, and clove.

## WHITES

Prosecco, .....	11
Five Latitudes, Pinot Grigio, Italy.....	10/36
Envidia Cochina, Albariño Tete De cuvee, Spain .....	13/48
Five Latitudes, Sauvignon Blanc, Chile.....	10/36
Toro de Piedra Grand Reserve, Chardonnay,Chile.....	13/48
MAS 34, Chardonnay, Spain.....	10/36
Areyna, Torrontes, Argentina .....	15/56
Tattoo Girl, Rose, Columbia Valley Washington .....	12/44
Tattoo Girl, Riesling, Columbia Valley, Washington ...	12/44

## REDS

Pampa Estate, Pinot Noir, Argentina .....	10/36
Llama Old Vine Malbec Argentina.....	11/40
Pampa Estate, Cabernet Sauvignon, Argentina.....	10/36
Bodega Garzón, Cab Franc Reserva, Uruguay.....	56
SPN, Spanish Red Blend, Spain.....	11/40
Peter Familiae Filius, Red Blend, Chile .....	99
Bodega Garzón, Tannant Reserva, Uruguay.....	56
Coto de Hayas Centenaria, Garnacha, Spain.....	57
Atteca, Calatayud, Old Vines Garnacha, Spain.....	11/40
Bodega Garzon Reserva, Tannat, Uruguay .....	56
El Pedrosal, Crianza Tempranillo Spain .....	72
Anakena, Carmenere, Chile .....	52
Lorenzo y Gaspar, Carmenere, Chile.....	11/40

## CLASSIC COCKTAILS

### **Clericot/Sangria\_(Uruguay-Spain)**

**10glass /37 pitcher**

Our own recipe made to order with fresh fruit.

Choose RED or WHITE,

### **Fernando\_(Argentina) ~9**

Argentinas #1 cocktail Coca cola and Fernet-Italian Amaro

### **Pisco Sour (Peru-Chilean version)~14**

Pisco liquor with fresh lime, served chilled and up

### **Caipirinha (Brazil)~13**

Brazilian's favorite, Cachaca, sugar & fresh limes.

Served on the rocks Choice from; Mango,

Pineapple, Passion Fruit, Strawberry

### **Mojito (Cuba)~13**

Fresh mint, lime juice, rum, and club soda. Choose from Mango, pineapple, strawberry, passion fruit,

## MARGARITAS (MEXICO)

House recipe of sweet and sour mix with house tequila served on the rocks

### **Traditional~12**

Choose flavor; Lime, Mango, Pineapple, Passion fruit, Strawberry,

### **Spicy Serrano ~14**

House tequila with tajin rim and spicy flaming serrano pepper

### **Cadillac ~17**

House reposado and Grand Marnier float

### **Mangoneada ~18**

tajin and chamoy rim, house lime margarita with mango sorbet and tamarind wrapped straw.

### **Coronita ~17**

house margarita topped with corona beer bottle

## SIGNATURE COCKTAILS

### **Katrina's Glare~16**

Black gin, cherrie wine, lemon, orange, simple syrup and edible glitter.

### **Smokin Katrin~15**

Mexican Whiskey, Orange juice, simple syrup, fernet branca, mole chile amargo liquor and spicy worm salt

### **Fernet about Coco~14**

Rum, fresh lime juice, liquor 43, pineapple juice & Fernet Branca over ice

### **Promesas de Kalaka~14**

Presidente brandy, tequila reposado, triple sec, lime juice and activated charcoal

### **Chile Viejo~15**

Barrel aged Chilean pisco made in a traditional old fashion

### **Tropical Paloma ~14**

Citrus blend juices with tequila and squirt soda with tajin rim

### **Mad Abuelita~15**

Rumchata, cold brew liquor and mole chile amargo