

Appetizers

- Guacamole ~ made to order with hand picked avocados 10
Mini Pork & Pineapple Tacos ~ cilantro, onions, achiote marinade 16
Shrimp Ceviche ~ citrus cooked with pico de gallo and avocado 15
Queso Fundido ~ pan roasted cheese, longaniza sausage, poblano, onion, and mushroom 11
Shrimp Taquitos ~ house-made aioli, lettuce, cheese and pico de gallo 14
Totopos ~ baked nachos with melted cheese, pico de gallo, beans, sour cream and guacamole 14

Salads

- Giant Shrimp Barbacoa ~ corn, cilantro, beans, cheese chipotle bbq and cilantro ranch 24
Little Casita Salad ~ champagne dressing, corn, cheese, cucumber, onion and tomato 10
Ribeye Salad ~ corn, pepitas, fajita veggies, avocado, cheese and chipotle apple dressing 22
Grilled Chicken Tostada ~ with guacamole, sour cream, pico, cheese and cilantro ranch 18

Combinations Choose any 1, 2 or 3 classic items with one side {15} - {17} - {18}
Choose one side: rice and beans - salad - mexican corn on the cob

- Tamale ~ made in-house daily with pork, cheese and salsa verde (limited availability)
Enchilada ~ chicken, beef, or spinach with choice of house-made red, green or mole sauce
Chile Relleno ~ grilled poblano chile filled with cheese and topped with pico and red salsa
Taco ~ choice of a grilled soft chicken taco or crispy beef taco with lettuce, cheese and pico

Classics

- Fajitas de la Casa ~ organic chicken, guacamole & sour cream (prime steak or mixed +8) 21
Pollo Serrano ~ organic jidori chicken, serrano cream sauce, rice, poblano and avocado 22
Sonora Chicken Tacos ~ in a hot skillet with melted cheese and slow-cooked veggies 16
Grilled Chicken Burrito ~ served wet, with rice, beans, avocado, cheese, cream and pico 17
Roasted Veggie Tacos ~ corn, spinach, mushroom, cheese, tomato, and salsa quemada 16
Organic Chicken Quesadilla ~ with rice, beans, cheese, guacamole and sour cream 17
Crispy Chicken Flautas ~ filled with fajita veggies, cheese, pico, sour cream and guacamole 16
Prime Pork Chile Verde ~ slowly roasted with cilantro, onions, garlic and fresh tomatillos 19
Famous Carnitas ~ our original family recipe using hand selected prime kurobuta pork 22

Steak & Seafood

- Short Rib Enchiladas ~ with crispy onions and home-made creamy short rib sauce 21
Carmelita's Ribeye Tacos ~ baked over melted cheese, mushrooms, and onions 22
Tampiquena de Carne Asada ~ hand-cut prime skirt steak served over red cheese enchiladas 29
Spicy Camarones ~ giant mexican shrimp, spicy chile de arbol, poblanos and garlic butter 24
Halibut Tacos ~ flown in and filleted in house daily, with avocado, baja cream sauce and pico 21
Shrimp and Crab Enchiladas ~ baked with roasted tomatillo salsa, avocado, and sour cream 23
Shrimp and Lobster Chimichanga ~ with rice, beans, guacamole, sour cream, and pico 21
Camarones " Al Mojo de Ajo" ~ giant mexican shrimp, classic wine garlic and butter sauce 24
Chilean Seabass ~ freshly cut in house, pan seared and served Veracruz style to order 28
Seafood Trio ~ soft shrimp taco, fresh lobster enchilada and a shrimp and lobster chile relleno 26

We take pride in using local produce, organic chicken, prime skirt steak and sustainable seafood to serve you the very best product from scratch. Not all ingredients are listed.