



## **TAPAS**

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Poblano Roasted Potatoes Pan seared seasoned potatoes in a poblano auce garnished with cotija cheese.	-12	All tacos are served with In-house made tortil shredded cabbage, onion, cilantro and a fresh lime wedge	
Espanola Calamari Calamari sauteed in an Italian bread mix erved with house cocktail sauce.	-16	Steak Asada -Salsa Rojo	-7
Beso Clams	-23	Pollo a las Brasas – salsa rojo	-7
1/2 oz Little neck clams in a spicy tomato horizo broth. served with rice		Coffee & Ancho Braised salsa chile de arbol	-7
Chipotle Shrimp Chipotle cream sauce, cilantro lime rice	-21	Carnitas - salsa verde	-7
and grilled shrimp. Queso Fundido	-12	Zuchini & Mushroom -salsa rojo	-7
House blend 3 cheese sauce served with our nandmade tortillas.		Shrimp (Crispy or Grilled)	-9
Shrimp and Blood Orange Ceviche Shrimp cooked in citrus served with bickled nions, blood orange, watermelon radish	-18	-crema ङ pico de gallo Red Snapper (Crispy or Grilled)	-9
and jalapenos served with tostaditas.	10	crema & pico de gall	
Barbacoa Taquitos House made taquitos stuffed with our barbacoa Perved with guacamole and crema.	-18		\$32
Barbacoa Empanadas Barbacoa, bell peppers and Oaxaca cheese opped with almonds, served with house salsa.	-16	Stuffed with shrimp, rice, queso, over bean puree with poblano cream sauce and lime crema	
Corn Ribs Corn ribs, mojito sauce, cotija cheese and cilantro sprouts.	-15	Enchilada Blanca Chili Verde with our signature white sauce garnished with cotija cheese and served with	-18
alapeno Poppers alapenos stuffed with chorizo and cream cheese,	-14	rice and beans.	
deep fried with beer batter served with a perry jalapeno sauce.		Fajitas, Chicken/Steak - Served on sizzling skillet - grilled red	\$28
Ahi Crudo Sashimi grade Yellowfin Tuna, cucumber,	- 20	and green peppers, onions, salsa. Served with tortillas	
alapeno, citrus segments, shallots, avocado fan, flour chips		TORTAS	
Plato de Queso's Brie, Manchego, burrata, prosciutto, chorizo, calami, olives, honeycomb with crostini	- 26		_
Ahi Poke Tacos Sashimi grade Yellowfin Tuna,	- 22	Served on a soft Bolillo roll with fresh tortilli chips and salsa	а
alapeno & jicama slaw, chipotle aioli, nicro greens		Cubano – carnitas, ham, pickles, guacamole, shredded	-19
	- \$18	cabbage, tomato and queso.	17
over bean puree with cabbage slaw and queso fresco		Chipotle Chicken –	-18
Chipotle Lobster Ravioli Lobster, mushrooms, peppers, queso in	- \$18	queso añejo, pickled red onion, cilantro & chipotle honey cabbage slaw.	
hipotle cream sauce		Chicken California –	-18
ENSALADA		Grilled chicken, avocado, bacon, lettuce and tomato with a chipotle mayo.	
		Red Chili Rubbed Tri Tip –	-18
Texas Border Caesar Cornbread croutons, pepitas, cotija cheese, omaine lettuce tossed in a smoked red pepper Caesar dressing.	-16	Charred grilled onion, salsa negro and queso añejo	
San Antonio Mixed Green	- 17	Pulled Pork –  Pickled red onion, cilantro, guacamole, chipotle honey cabbage slaw.	-18
Local baby greens, charred corn, jicama, omatoes, queso añejo, roasted peppers served vith a cilantro ranch.	17		
Watermelon Salad Spring mix, watermelon, cucumber, queso fresco repitas, pickled red onions, honey lime vinaigre	-14	Beso Burger- ½ lb. wagyu beef patty, bacon, queso Oaxaca,	-22
õepităs, pickled red onions, honey lime vinaigre Spicy Lobster Bisque		lettuce, tomato, red onion, beer battered jalaper Served on our house made torta bread.	10.
alapeno sour cream.	-14/6oz	Comes with potato wedges.	

 $Consuming\ raw\ or\ undercooked\ meats,\ poultry,\ seafood,\ shell fish\ or\ eggs\ may\ increase\ your\ risk\ of\ foodborne\ illness.$   $Please\ inform\ your\ server\ of\ any\ food\ allergies.\ Not\ all\ ingredients\ are\ always\ listed$