

GF = Gluten free V = Vegetarian (ask server about vegan options)



Dinner Menu

HAPPY HOUR 4-6PM
EVERYDAY EXCEPT MONDAY
\$1 OFF ALL MEZCAL
\$1.50 CHIPS AND SALSA
\$7.95 SALSA DE FRIJoles

Chips and salsa 2.00 /// Flight 3.50 GF V

Chips & Guacamole MP (ask server) GF V

Queso Fundido 8.95 GF V option

Monterey Jack and Cheddar Cheese with poblano peppers served with your choice of cheese only, chorizo or soyrito and your choice of corn or flour tortillas or chips

Seasonal Ceviche 10.95 (ask server) GF

Shrimp, seasonal fruit, red onion, tomato and cilantro

Salsa de Frijoles 8.95 GF option

Pinto beans, chorizo, onion, garlic, jalapeno and white cheddar cheese. Served with tortilla chips or corn and flour tortillas

Ensalada de Adelitas 11.95 GF V option

Mixed greens, red onions, cranberries, avocado, cucumber, hard boiled eggs and queso fresco served with house made olive oil and lime dressing. ADD pollo, carne asada or sautéed Portobello mushrooms for \$2.50 or shrimp for \$3.00

Tacos de Adelitas 9.95/10.95* GF V option

3 tacos served on corn tortillas. Your choice of carne asada, carnitas, al pastor, pollo, *lengua, *shrimp or *fish (you can mix and match your choice of three with the exception of fish)

Mole Oaxaca 14.95 GF option

Slow cooked chicken thigh smothered with Oaxacan mole negro (chocolate, almonds and walnuts). Served with yellow rice, refried beans, lettuce and pico de gallo. Flour or corn tortillas

Mole Verde 14.95 GF option

Slow cooked chicken thigh smothered with mole pipian (pumpkin seeds, sesame seeds and poblano chiles). Served with yellow rice, refried beans, lettuce and pico de gallo. Flour or corn tortillas

Tlayudas 9.95 GF V option

Corn masa tortilla covered in refried beans, mole rojo Michoacan, Monterey Jack cheese and your choice of carne asada, carnitas, al pastor, chicken or vegetarian

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Lamb Flautas 9.95 GF

4 lamb flautas served with salsa verde, sour cream and queso fresco

Enchiladas de Oaxaca 11.95 GF V option

3 Corn tortillas filled with your choice of cheese, chicken, carnitas, al pastor, carne asada or spinach and mushroom. Served with refried beans, house made rice, lettuce, pico de gallo and your choice of mole pipian, salsa verde, salsa rojo or mole Oaxaca

Pozole Verde 12.95 GF

Tomatillo, jalapeno, green onion and poblano stew with hominy and pork, served with sides of lettuce, yellow onion, cilantro and avocado

Molcajete de Adelitas (Cielo Mar Y Tierra) \$29.95 GF option

Marinated Steak, chicken & shrimp with a spicy Tomato sauce and cheddar cheese. Accompanied by green onions, nopales and Panela cheese. Served with your choice of corn or flour tortillas.

Molcajete de Mariscos \$34.95 GF option

Mussels, shrimp and fish steamed in a tomato, onion, garlic and white wine broth spiced with red pepper flakes and cotija cheese. Served with grilled torta bread (sub corn tortillas for Gluten Free)

Bunuelos 4.95 v

Lightly fried flour tortillas simmered in sweet cinnamon sauce. Served with vanilla ice cream

Flan Napolitano 4.95 GF V

Handcrafted traditional flan topped with whipped cream

Sopapillas 4.95 v

Handmade sopapillas served with vanilla ice cream and honey

Tres Leches Cake 5.95 v

House made traditional Mexican cake, soaked in three milks and topped with strawberry puree and whipped cream

ASK YOUR SERVER ABOUT ALL OUR DESERTS FROM LA CHUPAFLOR

SAUCES all sauces are GF

Mole Oaxaca: Chile Guajillo, chile ancho, walnuts, almonds, sesame seeds, chocolate and chicken stock

Mole Pipian: Pumpkin seeds, sesame seeds, poblano chiles, cilantro and jalapenos and chicken stock

Salsa Verde: Tomatillo, onions, jalapeno, onions, garlic and chicken stock

Salsa Roja: Tomatoes, jalapenos, garlic and chicken stock