

Mexico

VEGETARIAN

Most of our vegetarian dishes can be made vegan by removing all cheese or other dairy products.

Botanas

NACHOS ESPECIALES | 12

Individually prepared and topped with refried beans, shredded Mexican cheese blend, pico de gallo and green onions; pickled or fresh jalapeños available on side

CHILE CON QUESO | 7

Classic Mexican cheese dip made with melted aged jack cheese and a mixture of poblano and Oaxaca sauces; served with fried plantains
with adobo mushrooms 8

QUESADILLAS

Three individual flour tortillas stuffed with caramelized onions and poblano peppers, shredded aged Jack cheese, folded over, grilled and drizzled with our fresh crema, tomatillo sauce and Oaxaca sauce; served with a side of pico de gallo

cheese (prepared without onions and peppers) 10
with sautéed spinach, corn, mushrooms 12

GUACAMOLE CLÁSICO | 11

Fresh avocados, Roma tomatoes, onion, cilantro and citrus juices

GRILLED PROVOLONE | 9

Pepita-crusted provolone atop crispy eggplant with Mexican oregano, chimichurri sauce and Oaxaca sauce; served with fried plantains

EL TRIO | 14

Choose any combination of three appetizers below:

guacamole clásico *grilled provolone* *refried bean dip*
cheese quesadilla *chile con queso*

Ensaladas y Sopa

VEGETARIAN TORTILLA SOUP | 7

Thick tomato broth with poblano peppers, onions, shredded aged Jack cheese, tortilla strips and fresh cilantro

ENSALADA A LA EVELYNE | 13

Fresh mixed greens, pepita-crusted provolone, artichoke hearts, Roma tomatoes and avocado tossed in tequila-lime dressing

MEXICAN CHOP SALAD | 13

Fresh mixed greens, pico de gallo, avocado, roasted corn, roasted red peppers, black beans, jalapeño cornbread croutons and Cotija cheese tossed in cumin vinaigrette

ENSALADA VERACRUZ | 13

Fresh mixed greens, papaya, avocado, queso fresco, goat cheese and pico de gallo tossed in mango dressing

BUTTER LETTUCE WRAPS | 15

Butter lettuce leaves and fresh seasonal vegetables served with a side of pico de gallo, guacamole, tomatillo sauce and mango dressing

**top any salad with grilled vegetables +3*

Entrées

VEGETABLE FAJITAS | 16

Served sizzling with poblano peppers and onions; side of pico de gallo, guacamole, sour cream, charro beans, Mexican rice and flour tortillas

EGGPLANT DE MEXICO | 15

Eggplant stack with grilled provolone and chimichurri sauce atop Mexican rice and grilled vegetables with a red pepper coulis

RELLENO VEGETARIANO | 15

Baked poblano pepper stuffed with shredded aged Jack cheese, roasted corn, mushrooms and placed on a bed of Oaxaca sauce, drizzled with crema and garnished with sliced avocado; served with Mexican rice and black beans

combo: add a veggie enchilada +4

VEGETARIAN BURRITO | 16

Sautéed vegetables, onions, peppers, shredded aged Jack cheese, jasmine rice and black beans, topped with Oaxaca and tomatillo sauces; served with jasmine rice and black beans

VEGGIE ENCHILADAS | 13

Two corn tortillas filled with sautéed spinach, mushrooms, roasted corn, melted aged Jack cheese and topped with creamy poblano or tomatillo sauce; served with Mexican rice and charro beans

SWEET POTATO ENCHILADAS | 14

Two corn tortillas filled with roasted sweet potatoes, melted aged Jack cheese and queso fresco, topped with creamy poblano sauce; served with Mexican rice and charro beans

TACOS DE PAPAS | 16

Three corn tortillas topped with roasted sweet potatoes, sautéed peppers and onions, avocado and queso fresco; served with Mexican rice, charro beans and cabbage slaw

TAMALES | 16

Three of Mama Miriam's special tamale recipe; corn masa filled with vegetables and topped with creamy poblano sauce; served with Mexican rice and charro beans

Add a small soup to any entrée +4

COMBINACIONES

All combos are served with Mexican rice and charro beans
add a small soup or house salad to either combo +4

COMBO PLATE

Select from any of the enchiladas, tacos or tamales above
two selections 14 three selections 18

EXPRESS LUNCH | 11

(Available weekdays, 11am - 4pm) Select one tamale, taco or enchilada above

SIDES

MEXICAN RICE | 4

JASMINE RICE PILAF | 4

GRILLED VEGETABLES | 5

BLACK BEANS | 4

CHARRO BEANS | 4

REFRIED BEANS | 4

HOUSE SALAD | 6

MASHED POTATOES | 4

HOUSE-MADE SAUCES

RED CHILE SAUCE

Traditional red enchilada sauce made with ancho chiles and beef stock

TOMATILLO SAUCE

Medium to spicy sauce made with tomatillos, serrano peppers, cilantro and garlic (vegan, gluten free)

OAXACA SAUCE

Smoky and spicy sauce made with roasted tomatoes and chipotle peppers (vegan, gluten free)

POBLANO SAUCE

Mild cream sauce made with poblano peppers and caramelized onions

MOLE SAUCE

Complex, sweet and spicy sauce made with rich chocolate, variety of dried chiles and roasted nuts; a labor of love taking two days to make and containing over 25 separate ingredients

add an extra side of sauce to any entrée for 50¢

most entrées on our regular menus can be made vegetarian by substituting with our eggplant stack