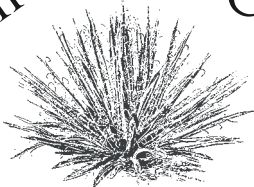


Oh! MEXICO.



MEXICAN FOOD

-1997-



BOTANITAS

Appetizers

NACHOS



NACHOS

Large platter of crispy tortilla chips with Chihuahua cheese sauce, pickled jalapeno, pico de gallo, refried beans, guacamole and cilantro sour cream 15.50

Add chicken 4 - Chorizo 3 - Ground Beef 5 - Shrimp 6

QUESO FUNDIDO

Melted cheese served with warm flour tortillas 12

Add poblano pepper strips 2 Chorizo 3

QUESADILLAS

Flour tortilla with melted Chihuahua cheese served with a side of sour cream 13

Add chicken 4 - Chorizo 3 - Steak 6 - Shrimp 6

CEVICHE MIXTO

Fresh raw golden corvina and shrimp cured in citrus juices mixed with cucumber, celery, red onion, mango and cilantro 14.50

MEXICAN STREET CORN

Fire roasted sweet corn, chipotle mayo, cotija cheese, piquin pepper seasoning, cilantro 9

ACAPULCO STYLE SHRIMP COCKTAIL

Citrus poached shrimp, seasoned tomato sauce, onions, tomato, sliced avocado, saltine crackers 15

FRESH SEARED TUNA LOIN TOSTADAS

Crispy tortilla topped with fresh seared tuna, chipotle aioli, avocado, sesame seeds, scallions and crispy fried leeks 15

GUACAMOLE

Haas Avocado, Tomato, Onions, Serrano Peppers & Cilantro 14



MOLCAJETE



A lava rock bowl filled with Mexican guajillo sauce or green tomatillo sauce, onion, bell pepper, Mexican cheese and chorizo.

CHICKEN 32 STEAK 38 SHRIMP 36 MIXTO 45

SOPA

Soup

TORTILLA SOUP

Tortilla chili chicken broth with queso fresco, diced avocado, tortilla strips and guajillo chili strips served tableside 9

ENSALADA

Salad

MEXICAN CAESAR SALAD

Romaine lettuce, tomato, tortilla strips, cotija cheese, cilantro, and pumkin seeds 14

Add chicken 4 - Steak 6 -

Shrimp 6 - Salmon 8

TACO SHOP

Order of three tacos served in warm tortillas, rice and refried beans

AL PASTOR

Thin sliced Pork Loin Marinated in traditional spices like Achiote, ginger and cinnamon, grilled pineapple, white onion, cilantro and cilantro crema, soft corn tortilla 18

COCHINITA PIBIL

Yucatan style slow roasted pork, pickled red onions, cilantro, soft corn tortilla 19

CARNITAS

Slow braised pork, white onions, cilantro, chicharron, soft corn tortilla 18

GRINGA

Al pastor pork, grilled cheese, white onion, cilantro, flour tortilla 19

CAMPECHANO

Flame grilled skirt steak, Mexican chorizo, chicharron, guajillo sauce, soft corn tortilla 23

BISTEC CON QUESO

Grilled steak, melted Chihuahua cheese, white onion, cilantro, soft corn tortilla 21

SHRIMP

ENCHIPOTLADO

Chipotle stewed shrimp, pickled red cabbage slaw, cilantro crema, flour tortilla 19

BAJA FISH TACO

Tempura corvina, pickled red cabbage slaw, chipotle mayo, flour tortilla 19

BAJA CHICKEN

Grilled chicken breast, melted Chihuahua cheese, refried beans, crispy smoked bacon, avocado, chipotle mayo, soft corn tortilla 20

TACOS DE ALAMBRE

Grilled chicken breast, smoked bacon, red & green peppers, onion, soft corn tortilla 19

GRILLED VEGGIE

Red pepper, green pepper, tomato, squash, zucchini, refried beans, avocado, cilantro crema soft corn tortilla 18

Taco Shop Sides 3 ea.

Refried Beans, Chiles Toreados, Mexican white Rice or Guacamole



OH'MEXICO BURGER

Angus Beef, Chorizo, Guacamole, Grilled Queso Fresco, Chipotle Mayo, Crispy Tortilla Strips, Brioche Bun, French Fries. 18



FAJITAS

Refried beans, mexican rice, guacamole, sour cream and warm tortillas



VEGETABLES 18 CHICKEN 26

STEAK 29 SHRIMP 27 MIXTO 35

PLATOS TRADICIONALES

Classic Dishes

OH MEXICO BURRITO

Flour tortilla, green and red pepper, lettuce, low fat sour cream, onion, cheese, refried beans and rice. Grilled chicken 20 Steak 22

SALMON AL CILANTRO

Marinated in olive oil and garlic, cilantro-lime sauce served with Mexican white rice and sauteed vegetables 27

TAMPIQUEÑA STEAK

Skirt steak served with a cheese filled enchilada covered in guajillo sauce, with a side of guacamole, Mexican white rice and refried beans 32

FLAUTAS DORADAS DE POLLO

Deep fried corn tortillas filled with shredded chicken breast and cheese topped with pico de gallo, tomatillo sauce, sliced avocado, sour cream, cotija cheese, lettuce, served with Mexican white rice and refried beans 18.50

CHILE RELLENO

Lightly battered and fried fire roasted poblano peppers filled with queso fresco and served over a rich tomato sauce, served with white Mexican rice and refried beans 19



CAMARONES AL AJILLO

Sauteed shrimp with orange, lime, garlic and guajillo pepper, served with Mexican white rice 27

ENCHILADAS

Corn tortillas filled with your choice of chicken or cheese, covered in your choice of green tomatillo sauce or guajillo chili sauce, served with Mexican white rice and refried beans 22

CHULETAS DE PUERCO ENCHIPOTLADAS

Juicy grilled pork chops served over our chipotle cream sauce served with white Mexican rice and refried beans 22

COCHINITA PIBIL

Achiote marinated Yucatecan style pork slow roasted in banana leaves, topped with pickled red onions. Served with white Mexican rice, refried beans and warm corn tortillas 26

MOLE

Shredded chicken breast mixed with our traditional homemade mole sauce, our mole has over 36 ingredients including Mexican chocolate, pasilla chilies, ancho chilies, pumpkin seeds, pine nuts and many more authentic Mexican spices and seasonings. Served with white Mexican rice, refried beans and warm corn tortillas 25

KIDS MENU

KIDS TAQUITO (chicken or steak with melted cheese)

CHICKEN TENDERS CHICKEN BREAST MINI QUESADILLA

(All served with french fries or rice) 10

DESSERTS

HOMEMADE FLAN

Smooth creamy custard topped with caramel sauce.

CHURROS

Crispy fried sweet dough covered in cinnamon-sugar with Mexican hot chocolate and cajeta (goats milk dulce de leche).

HORCHATA TRES LECHES

Cinnamon cake soaked in horchata with whipped cream and a cherry on top.

SODAS



STARTING FROM 3.95

JARRITOS SIDRAL SANGRIA AGUA DE HORCHATA AGUA DE TAMARINDO PEACH ICED TEA LEMON ICED TEA

HOMEMADE SALSAS



SALSA HABANERO PARA MACHOS!!

Green tomatillo, onion, garlic, pepper, vinegar and habanero pepper. (Ask for our super spicy habanero sauce)

VOLCAN SAUCE

Tomatillo, red tomato, garlic, onion, Chile árbol, habanero, all fire roasted and blended to perfection.

SALSA VERDE DE AGUACATE

Cilantro, onion, garlic, green tomatillo, avocado and serrano pepper.

PICO DE GALLO

Cilantro, onion, tomato, lime juice and serrano pepper.

SALSA MOLCAJETEADA

Tomato, garlic, Serrano pepper, onion, all fire roasted and blended to perfection.

*Restrictions may apply. A 20% service charge has been added to your bill.

*Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.