



APERITIVOS

APPETIZERS

Flautas de Atun Ahumado GF \$16

Rolled tacos filled + premium smoked tuna + poblano pepper sauce + smoked guajillo aioli + queso fresco + cilantro + pickled onions

Pulpo Sarandeado GF \$20

CHARRED OCTOPUS IN ADOBO SAUCE

Smoked guajillo aioli + charred lemon + confit potatoes

Cachete de Res en su Jugo GF \$20

SLOW BRAISED BEEF CHEEK

Confit garlic + jalapeños + yukon potato purée

Queso Fundido GF VEG \$18

ADD: MUSHROOMS 4 | BEEF CHORIZO 5 | SHRIMP 6

Melted Sonora cheese + Anaheim pepper.

Served with corn tortillas or flour tortillas

Panceta de Cerdo taquitos GF \$22

CRISPY PORK BELLY TACOS

Guacamole + onions + cilantro + blue corn tortilla.

Served with street-style salsa

Almejas Gratinadas GF \$18

CLAMS AU GRATIN

Poblano peppers + onions + tomatoes + cream + Oaxacan cheese

Frijoles Charros GF \$12

TRADITIONAL CHARRO BEANS

Stewed beans with bacon and sausage

Flautas de pollo GF \$15

CHICKEN TINGA ROLLED TACOS

Four rolled tacos + topped with guacamole + lettuce + onions + tomatoes + cotija cheese + sour cream

Empanada de Tinga GF \$15

Stuffed with shredded chicken + Oaxacan cheese + sour cream + queso fresco + over Oaxacan mole sauce

Sopes de Camaron GF \$20

SHRIMP SOPEs

Two blue corn tortilla sopes + shrimp + red pickled onions + avocado + fried beans + queso fresco + sour cream. Served with half bone marrow

Para compartir GF MP

FAMILY STYLE PLATTER. SERVES 2 PEOPLE

Includes: Shrimp sopes + smoked tuna flautas + pork pancetta mini tacos + chicken tinga empanada + guacamole + roasted Mexican green onions + grilled chiles

Guacamole Tentempie GF \$20

Golden fried pork skin + onions + tomatoes + cilantro

APERITIVOS DEL MAR

APPETIZERS FROM THE SEA

Tostada de Atun GF \$19

TUNA TOSTADA

Blue corn tostada + morita chiles

aioli + soy daikon + avocado +

wakame + crispy onions + mango + radishes

Aguachile Divorciado GF \$22

DIVORCED AGUACHILE

Raw shrimp + serrano chiles +

guajillo chiles + cucumbers +

red onions + micro cilantro

Callo en su Concha GF

SCALLOPS ON THE SHELL

HALF DOZEN \$20 | DOZEN \$38

Ponzu sauce + chiltepin peppers +

tomatoes + green onions +

cucumbers

Crudo de Jurel GF \$22

YELLOW-TAIL CRUDO

Jalapeños + mango salsa +

citrus sauce

Ceviche de Camaron GF \$20

SHRIMP CEVICHE

Cucumbers + onions + tomatoes + cilantro + jalapeños + lime citrus.

Served with plantain chips

Aguachile de Callo de Hacha GF \$22

SCALLOPS AGUACHILE

Scallops in black sauce +

red onions + cucumbers

Fresh Oysters GF

HALF DOZEN \$23 | DOZEN \$45

Habanero + cucumbers +

lime mignonette sauce

Sashimi Tricolor GF \$24

Tuna + salmon + sea bass +

jalapeños + micro cilantro +

crispy ginger + avocado mousse

+ ponzu sauce

PLATO FUERTE

ENTREES

CHOICE OF: CORN TORTILLAS OR FLOUR TORTILLAS

Costillas de Res al Carbon ^{GF} ^{MP}

CHARCOAL GRILLED BEEF SHORT RIB

Served on banana leaf with rice and beans

Zarandeado del Dia ^{GF} ^{MP}

ZARANDEADO CATCH OF THE DAY

Whole fish marinated in Mexican traditional adobo.

Served with rice and beans

Chile Relleno ^{GF} \$28

STUFFED POBLANO PEPPER

Shrimp + Oaxacan cheese + chipotle creamy sauce.

Served with rice and beans

Enchiladas de Mariscos ^{GF} \$32

SEAFOOD ENCHILADAS

Three Enchiladas filled with lobster + scallops +

shrimp + poblano sauce + Monterey Jack cheese +

sour cream + rice

Enchiladas Sonorenses ^{GF} \$28

SONORA ENCHILADAS STYLE

Three chicken tinga enchiladas topped with guajillo

chile sauce + lettuce + pickled onions + sour cream

+ queso fresco

Huaraches ^{VBG} ^{GF} \$18

MEXICAN HUARACHES

Add: Arrachera 10 | Al Pastor 8 | Chicken 8

Served on corn tortilla topped with avocado + grilled

cactus + lettuce + pickled red onion + tomatoes +

queso fresco + fried beans + sour cream

Hamburguesa Cazadores \$22

CAZADORES BURGER

8 oz 100% angus beef + bacon + lettuce +

caramelized onions + tomatoes + guajillo aioli +

fontina cheese on a brioche bun.

Served with french fries

Parrillada Sonora (for two) ^{GF} ^{MP}

Beef rib + Spanish chorizo + chicken + arrachera

+ panela cheese + grilled cactus + chiles toreados +

roasted onions. Served with rice and beans

Pollo a las Brasas ^{GF} \$28

ORGANIC CHICKEN CHARCOAL GRILL

Half chicken marinated in adobo.

Served with rice and beans

Langosta ^{GF} ^{MP}

SPINY LOBSTER

Cooked in Mojo de Ajo (garlic butter) or Grilled.

Served with rice and beans

SALSAS

Salsa al Cognac

COGNAC SAUCE

Guajillo al Cabernet

GUAJILLO CABERNET REDUCTION SAUCE

Mole

OAXACAN MOLE SAUCE



ALL WAGYU IS HAND CUT TO ORDER

Exotic salt

GREG NORMAN AUSTRALIAN WAGYU A8

New York \$15/oz. Eye of rib-eye \$16/oz.

minimum 6 oz (GF)

CORTES AÑEJADOS

DRY AGED CUTS ^{28 days aged} USDA prime, hand cut in house. GF

Chuleton con Hueso \$59

BONE-IN RIB EYE 20 OZ

Chuleta T-Bone \$59

T-BONE STEAK 20 OZ

Arrachera de Wagyu Au 10 oz \$42

AUSTRALIAN WAGYU SKIRT STEAK 10 OZ

Tomahawk Rib Eye ^{MP}

TOMAHAWK DRY AGED 28 DAYS 32 OZ

USDA Prime Filet Mignon 8 oz \$55

Pork Tomahawk 16 oz \$55

ALAMBRÉS

FAJITA STYLE

CHOICE OF: CORN TORTILLAS OR FLOUR TORTILLAS

SERVED WITH RICE AND BEANS

Alambre Suizo ^{GF} \$32

Roasted chicken + Spanish chorizo + bell peppers + onions + jalapeños +

Monterey Jack cheese

Alambre al Pastor ^{GF} \$32

Adobo marinated spicy pork + bacon + pineapple + bell peppers +

onions + Oaxacan cheese



ENSALADAS

SALADS

ADD: CHICKEN \$8 | SHRIMP \$10 | FISH \$14 | STEAK \$14

Ensalada de Espinaca VEG GF \$14

SPINACH SALAD

Baby spinach + avocado + bacon + grilled portobello + pickled red onion + charred panela cheese + honey mustard dressing + wrapped in cucumber

Charred Caesar \$14

Local romaine lettuce + lemon Caesar dressing + shaved parmigiano reggiano + croutons + white anchovies

Ensalada de Nopal VEG GF \$14

CACTUS SALAD

Organic tomatoes + red onion + avocado + queso fresco + cilantro + lime vinaigrette dressing

COMPLEMENTOS DE LA CASA

SIDES

Papa Rellena GF \$14

BAKED POTATO

Stuffed with Rib Eye + bacon + mushrooms + sour cream + Monterey Jack cheese

Arroz de la Casa VEG GF \$6

HOUSE RICE

Papas Fritas VEG GF \$10

FRENCH FRIES

Topped with garlic + serrano + cotija cheese

Nopales Asados V GF \$6

GRILLED CACTUS PADDLES

MOLCAJETES

CHOICE OF CORN TORTILLAS OR FLOUR TORTILLAS

Molcajete de Sonora GF \$48

SONORAN MOLCAJETE

Arrachera + chicken + Spanish chorizo + panela cheese + cactus + onions + avocado + salsa quemada

Mar y Tierra GF \$55

SURF AND TURF

Chicken + Spanish chorizo + arrachera + prawns + scallops + mushrooms + Monterey Jack cheese + green tomatillo sauce

Hacienda GF \$62

Arrachera + beef rib + Spanish chorizo + avocado + roasted Mexican green onions + grilled cactus + panela cheese + black morita salsa

TACOS

Arrachera con Tuetano GF \$12

CHARCOAL GRILLED ARRACHERA

Bone marrow + grilled cactus + cilantro + onions + guacamole. Served on blue corn tortilla

Al Pastor GF \$8

SPICY ADOBO PORK

Pineapple + cilantro + onions + guacamole + street-style salsa. Served on corn tortilla

Rib Eye con Tuetano GF \$14

RIB EYE WITH BONE MARROW

Rajas + Oaxacan cheese + onion + cilantro + guacamole + street-style salsa. Served on blue corn tortilla

Pollo Adobado GF \$8

ADOBO-MARINATED CHICKEN

Cilantro + onions + guacamole + street-style salsa. Served on corn tortilla

Coles de Bruselas VEG GF \$11

BRUSSELS SPROUTS

Crispy brussels sprouts + lime smoked guajillo chile aioli + charred panela cheese + peanuts

Pure de Papa Yukon VEG GF \$11

YUKON MASHED POTATOES

Mashed potatoes infused with truffle oil

Totopos y Salsa V GF \$6

CHIPS AND SALSA

Chips + guacamole or fire roasted Mexican sauce