

STARTERS

<p>CHIPS  </p> <p>Add Refrito or Salsa</p>	<p>7 7ea</p>	<p>CHICKEN QUESADILLA</p> <p>Avocado, Sour Cream, Salsa Tatemada, Onions</p>	<p>21</p>
<p>GUACAMOLE  </p> <p>Onion, Cilantro, Pickled Jalapeños</p>	<p>16</p>	<p>SHRIMP SALPICON TOSTADA </p> <p>Avocado Purée, Tomato, Pickled Red Onion</p>	<p>17</p>
<p>ESQUITES  </p> <p>Cotija, Charred Corn Aioli, Crema, Scallions</p>	<p>12</p>	<p>CHARRED VEGETABLE SALAD  </p> <p>Cucumber, Avocado, Mint, Queso Fresco, Sesame Seeds</p>	<p>19</p>
<p>AGUACHILE ROJO </p> <p>Melon, Mandarin, Cucumber, Beets, Avocado</p>	<p>23</p>		

TO SHARE Serves 2

<p>WHOLE FISH A LA TALLA </p> <p>Fresh Caught Fish, Grilled Two Ways, Cilantro and Adobo, Fresh Tortillas, Salsa Verde, Refrito</p>	<p>MP</p>	<p>PORTERHOUSE 24oz </p> <p>Potatoes with Crema, Roasted Tomatillo Salsa, Refrito, Fresh Tortillas</p>	<p>85</p>
---	-----------	--	-----------

TACOS

<p>TINGA </p> <p>Chicken, Crema, Lettuce, Cilantro, Onions</p>	<p>8ea / 3 for 23</p>	<p>SHRIMP </p> <p>Refrito, Oaxacan Cheese, Watercress Salad</p>	<p>9ea / 3 for 26</p>
<p>CARNITAS </p> <p>Salsa Verde Cruda, Chicharrón, Onion, Cilantro</p>	<p>8ea / 3 for 23</p>	<p>CRISPY FISH</p> <p>Chipotle Aioli, Carrot Chayote Slaw, Cilantro</p>	<p>9ea / 3 for 26</p>
<p>PORTOBELLO  </p> <p>Refrito, Cherry Tomatoes, Avocado, Cotija</p>	<p>8ea / 3 for 23</p>	<p>HOUSE MADE SALSAS  </p> <p>Salsa Verde Cruda</p> <p>Salsa Tatemada</p> <p>Salsa Brava</p>	
<p>TACOS AL PASTOR </p> <p>Pineapple, Avocado Salsa, Onion, Cilantro</p>	<p>9ea / 3 for 26</p>		

TODAY'S SPECIAL Ask for Today's Chef Special

MP



TACOS & TEQUILA

• PATRÓN •

TEQUILA COCKTAILS

TRADITIONAL MARGARITA 1800 Silver, Triple Sec, Fresh Lime Juice, Fresh Orange Juice, Simple Syrup **16**

SKINNY MARGARITA Patrón Silver, Patrón Citrónge, Organic Agave, Freshly Squeezed Lime Juice, Orange Juice **25**

CUCUMBER TWIST 17
1800 Silver, Freshly Squeezed Lime Juice, English Cucumbers

JALAPEÑO MARGARITA 1800 Silver, Triple Sec, Freshly Squeezed Lime Juice, Local Jalapeño, Garnished with a Charcoal Activated Black Hawaiian Sea Salt Rim **18**

MI VIEJO Milagro Silver, Mezcal, Fresh Lime Juice, Tamarind Juice, Organic Jalapeño Agave **19**

TEQUILA COLADA 18
1800 Coconut, Pineapple Juice, Coconut Cream. Served with a Citrus Sugar Cinnamon Rim

BLOODY MARÍA 18
1800 Silver Tomato Juice, Worcestershire Sauce, Horseradish, Salt and Pepper. Served with a Sweet Salty Spicy Rim

CADILLAC MARGARITA 28
Patrón Reposado, Grand Marnier, Cointreau, Freshly Squeezed Handcrafted Citrus Blend, Egg Whites

OAXACA OLD FASHION Barrel Selected Patron Añejo, Mezcal, Organic Agave, Chocolate and Orange Bitter, Garnished with Charcoal Activated Black Hawaiian Sea Salt Rim **23**

FEATURED TEQUILA

BARREL SELECTED Patrón Añejo

Specially Selected and Bottled for the Condado Vanderbilt Hotel - Vanilla and Sweet Citrus Notes **29**

PREMIUM TEQUILA

BLANCO		Casa Amigos	21
1800	15	José Cuervo Reserva	
Milagro	18	Familia Platino	23
Casa Noble	19	Don Julio	24
Herradura	19	Patrón	24

REPOSADO

1800	16	El Mayor	25
Milagro	19	Patrón	26
Herradura	20	Don Julio	26
Casa Noble	21	Casa Amigos	26

AÑEJO

1800	18	Casa Noble	28
Milagro	20	Patrón	29
Tres Generaciones	23	Don Julio	29
Herradura	24	Casa Amigos	31
El Mayor	26	José Cuervo Reserva	
		Familia Extra Añejo	31

ULTRA-PREMIUM TEQUILA

Roca Patrón Silver	28
Roca Patrón Reposado	31
Roca Patrón Añejo	34
Don Julio Real	54
Gran Patrón Platinum	61
Cincoro Blanco	61
Don Julio 1942	69
Cincoro Reposado	74
Herradura Selección Suprema	81
Cincoro Añejo	94
Gran Patrón Burdeos	113

SANGRIAS

WHITE 16 | Carafe 55
Spiced Rum, Orange Liqueur, Apricot Liqueur, Brandy, Pinot Grigio, Sauvignon Blanc, Simple Syrup, Pineapple Juice, Freshly Squeezed Lemon and Orange Juice

RED 18 | Carafe 65
Spiced Rum, Orange Liqueur, Apricot Liqueur, Brandy, Cinnamon, Pinot Noir, Cabernet Sauvignon, Simple Syrup, Freshly Squeezed Lemon and Orange Juice