

LUNCH & DINNER



MENU
GR 616



SOUPS

POZOLE ROJO (GF) CUP 8 BOWL 12

Mexican stew with hominy, blend of non-spicy chiles & spices, braised pork, fresh cilantro, lettuce, radishes

FRIJOLE BORRACHOS (GF) CUP 8 BOWL 12

Mexican soup with pinto beans, bacon, piloncillo, beer, fresh mexican non-spicy herbs for flavor

CIOPPINO (SEAFOOD STEW) BOWL 15

Chef's finely selected blend seafood, shrimp & muscles. tomato & wine broth, added blend of caribbean spices

SHAREABLES

SOPES (GF) 12

Choice of braised mojo pork, sweet arbol chicken or beyond meat (V) 2, served on two corn sopos, refried beans, cilantro, red onion, tomato, sprinkled with queso fresco & roasted red pepper creme

EMPANADAS DE POLLO 12

Sweet arbol chicken, blend of latin cheese, avo aioli

TAPAS DE CARNE Y QUESO (GF) 18

Chef's selection of seasonal cheeses & meats all smoked table side

CROQUETAS 10

House made potato & ham blend, breaded in crispy panko and cotija cheese. served with garlic aioli

QUESO FUNDIDO (GF, V) 10

House made with Bolivian queso dip, served with pita & tortilla chips

ESQUITES (GF, V, VG) 10

Fresh corn, mexican mayo, epazote, lime juice, tajin & cotija cheese

PLATANO RELLENO (GF, V, VG) 12

Fried plantain stuffed with black beans, corn, sofrito, queso fresco, drizzled with avocado ranch

AHI TUNA CEVICHE (GF, VG) 12

Wild caught ahi tuna marinated with jamaican jerk spices, red onion, tomato, avocado, cilantro, candied jalapenos, toasted black and white sesame seed, chips & pita bread

PATATAS FELIX GALLARDO (GF) 18

Crispy fries layered with mojo pork, crispy bacon, lettuce, tomato, red onions, corn, black beans, candied jalapeno, guac, house made bolivian queso and side of salsas

SANDWICHES

MALANGA CHIPS INCLUDED

DANZON CUBANO SANDWICH 13

Choice of braised mojo pork or chicken, thick cut ham, house-made pickles, creamy swiss cheese, topped with mustard aioli, served on fresh cuban bread

QUESADILLA 12

Choice of chicken, lamb chorizo, or beyond meat 2, grilled plantains, sautéed spanish onions, mexican cheese blend and drizzled with avocado aioli

BAURU 14

Slow braised brazilian beef, tomato, creamy chihuahua cheese, in a french brioche roll and served with house-made dipping

EL SUPREMO 8

Lightly breaded chicken breast, topped with house-made pickles and garlic aioli. Add: pickles | bacon 1 | american cheese .25 | swiss .25 | lettuce .25 | tomato .25 | red onion .25. spicy chicken an option

SALADS

QUINOA SALAD (GF, V, VG) 6

Tri colored quinoa, hominy, chickpeas, fresh cilantro and parsley, red pepper, tomato, tossed in lime vinaigrette

ENSALADA XEC (GF, V, VG) 8

Artisan salad blend, corn, black beans, tomato, red onion, green chilies, house tortilla chips, and served with avocado ranch dressing

ENTREES

BLACK BEANS AND RICE INCLUDED

MIXIOTES (GF) 20

Traditional pit-barbecue/stew style chicken in a blend of non-spicy mexican chilis and spices

ENCHILADAS DE MOLE ROJO (GF) 20

Traditional enchiladas made with artisanal, authentic mexican mole flown out of mexico. chicken, sour cream, onions, lettuce, cotija cheese, sesame seed

CHURRASCO & SALSA CRIOLLA (GF) 22

Local 8oz sirloin tip steak, sliced, topped with house-made onion and corn salsa

BRAZILIAN BAIANO SALMON (GF) 20

Norwegian 8oz. salmon filet, topped with a sweet & spicy brazilian glaze, house passion fruit chutney

ARROZ CON POLLO O MARISCOS 18

chicken or sauteed shrimp & lobster 6, yellow rice, sofrito, herbs, corn, sweet plantains

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TACOS

LOS FABULOSOS TACOS (GF) 12

Choice of chicken, ropa vieja, mojo pork, lamb chorizo or beyond meat (\$2). Passion fruit chutney, pickled red onions, lettuce, queso fresco, drizzled with avocado aioli, pita bread, malanga chips

TACOS DE BIRRIA (GF) 14

Authentic braised ropa vieja, red onion, cilantro, chihuahua cheese on three pressed corn shells. served with limes, consomme, malanga chips

TACOS PARA COMPARTIR (GF) 25

Build your own tacos at the table (serves 2)

Four tortilla shells, lettuce, diced onions, diced tomatoes, shredded cheese, guac, sour cream, limes, salsa, drunken beans & black beans with rice.

Protein selection: sirloin steak, chicken, mojo pork, beyond meat

Tortilla selection: Flour, hard corn, pita bread, lightly fried corn

KIDS MENU 5

Choice of chicken fingers, mac & cheese or grilled chicken & rice. served with chips or fries

CLASSICS

CHEESE STUFFED POTATOES 12

CHIPOTLE LIME CAULIFLOWER 10

SWEET PLANTAINS (GF, VG, V) 6

BLACK BEANS AND RICE (GF, V, VG) 6

MALANGA CHIPS WITH SALSA & GUAC 6

GARLIC & HERB FRIES 7

DESSERTS

MINI CHURROS 10

Classic street churros cut and coated with cinnamon, sugar and piloncillo. drizzled with chocolate and carmel and topped with festive sprinkles

FLAN 10

Caramel custard with a layer of caramel sauce

SOFT DRINKS

JARRITO 5

Hibiscus, apple, lime, mandarin or tamarind

PINEAPPLE TEPACHE 3

Traditional mexican drink crafted with pineapple, cinnamon & piloncillo

MEXICAN COKE 5

Made and imported from mexico, made with real sugar cane

AGUA DE JAMAICA 3

Hibiscus tea with piloncillo, served cold

CHAMPAGNE

L. MAWBY SEX ROSE BOTTLE 39

Leelanau county, michigan. blend of pinot noir, chardonnay and muscat grapes

MARTINI & ROSSI ASTI 6OZ - 12

Italy, 100% handpicked moscato bianco grapes from northern italy

WYCLIFF BRUT 4/22

California, usa. champagne, delicate fruit flavors with a crisp finish

WINE

CHARDONNAY 7/36

Puerto viejo, reserve chardonnay 2020, central valley, chile

CABERNET SAUVIGNON 5/20

Fontera, concha y toro, chile. dark ruby red with aromas of cherries and blackberries

MALBEC 7/36

El portillo, mendoza, argentina. fine, ripe, easy to enjoy red

PINOT NOIR 8/38

Montsable, france. aromatic nose of black cherries with elegant floral notes

PINOT NOIR 7/36

Puerto viejo pinot noir 2017. chilean, exudes cherry, cranberry and strawberry

BLEND 10/48

Clos lachance meritage 2019. santa clara, california. cola, dried cherries, chocolate

MERLOT 10/48

Clos lachance merlot 2017. santa clara, california. cola dried cherries, chocolate

COCKTAILS

MOJITO CLASICO 8

Bacardi rum, simple syrup, lime juice, fresh mint, add mango or strawberry 1

PABLO ESCOBAR GAVIRIA 12

Mezcal, tequila, coffee bitters, orange peel, hazelnut syrup, smoked

STRAWBERRY RHUBARB SPRITZ 10

Rhubarb flavor gin, chambord, lemon juice, strawberry

MEZCAL OR TEQUILA TEPACHE 10

Traditional mexican crafted beverage, pineapple, piloncillo, cinnamon

FLIGHTS

MARGARITA 20

Bartender's selection of crafted flavoured margaritas

TEQUILA 30

Bartender's selection of top shelf tequilas



DULCE DE LECHE MARTINI 10

Bacardi rum, creme de cacao, hazelnut cream

90 MILES 10

Vanilla vodka, melon liqueur, creme of coconut, lime, pineapple, lime zest

JALAPEÑO PINAPPLE MARG 12

Cazadores tequila, cointreau, lime, pineapple, sour, jalapeños

EL SALVADOR 10

Bacardi rum, frangelico, lime juice & grenadine, topped with a cherry



TOLOACHE MARGARITA 12

Hibiscus puree, blueberries, don julio tequila blanco

PRICKLY PEAR MARGARITA 12

Cazadores tequila, cointreau, lime juice, prickly pear juice

FROZEN MANGO MARGARITA 12

Mango, tequila don julio blanco, cointreau

RED OR WHITE SANGRIA 10



DRINKS

MENU

DANZÓN

COCINA LATINA