

# 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

### FRIJOLES 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 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 (VG) 10

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

### ESQUITES (GF, VG) 10

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

### PLATANO RELLENO (GF, 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 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 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

### PUMPKIN MUFFIN 7

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

### AGUA DE HORCHATA 3

Traditional mexican drink crafted with rice.

### 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

