

LUNCH & DINNER



SMALL PLATES

TOSTONES 10

Twice-fried plantain slices, smashed and pan fried golden brown, sprinkled with green onions & cilantro. Served with special sauce. Add queso 4.

CROQUETAS 11

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

BLACK BEAN CROQUETAS 11

Black bean croquettes hand rolled and made from our housemade refried black beans, with fire roasted sweet corn, roasted garlic and fresh herbs, served with a side of avocado ranch.

EMPANADAS DE POLLO 13

Sweet arbol chicken, blend of cheeses, avo ranch.

PAPAS RELLENAS 12

Mini colby cheese stuffed fingerling potatoes, lightly dusted with bread crumbs, served with our garlic aioli.

TORTILLA CHIPS WITH SALSA & GUAC 7

Yellow cut tortillas, served with house-made red or verde salsa & guac.

QUESO FUNDIDO (VG) 11

House made queso dip and seasoned tortilla chips.

CARRIBEAN GARLIC & HERB FRIES 7

Our signature fresh fries tossed in roasted garlic oil & fresh herbs. sprinkled cotija cheese, served with a side of garlic aioli.

NACHOS 11

House made seasoned tortilla chips, lettuce, tomato, red onion, corn, black beans, cheese blend. Chicken 4, steak 4, mojo pork 3.

STUFFED PLANTAIN (GF, VG) 14

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

SALADS

SUMMER SALAD 11

Mandarin orange, tomatoes, lettuce mix, bell pepper mix and, avocado. Add grilled chicken 5, ropa vieja 4, carne asada 4, sauteed shrimp 5.

FAJITA SALAD 11

Corn tortilla strips, lettuce mix, black beans, tomatoes, red onion, bell pepper mix, chihuahua cheese. Add grilled chicken 5, ropa vieja 4, carne asada 4, sauteed shrimp 5.

TACOS

YOUR CHOICE OF FLOUR OR CORN TORTILLAS (GF). ADD PICKLED CACTUS OR GUAC 1. MAKE IT THREE TACOS 4.

POLLO ASADO 11

Two chicken tacos topped with housemade mole, tomato, red onions, queso fresco, sesame seeds.

ROPA VIEJA 10

Two ropa vieja (shredded beef, tomato wine-sauce) tacos, topped with lettuce, tomato, red onion, queso fresco.

CARNITAS 10

Two mojo pork tacos, mango chutney, pickled red onion, queso fresco & avo crema.

BEYOND MEAT (VG) 9

Two beyond meat (vg) tacos, topped with roasted red tomato, black beans & corn, sauteed peppers & onions.

FISH 10

Two fried Swai fish tacos, mango chutney, lettuce, pickled red onion, queso fresco, avo ranch & sesame seeds.

SHRIMP 10

Two sauteed shrimp tacos, mango chutney, lettuce, pickled red onion, queso fresco & avo crema.

VEGGIE 10

Two tacos, rice, tomato, black beans & corn, sauteed peppers and onions, pickled cactus & queso fresco.

PORK CHORIZO CAMPECHANO 10

Two chorizo tacos, mango chutney, lettuce, pickled red onions, queso fresco, avo crema.

CARNE ASADA 10

Two carne asada tacos, sauteed peppers and onion, lettuce, chihuahua cheese & avo crème.

BIRRIA (GF) 15

Three rustic corn tortillas, pressed and filled with authentic braised ropa vieja, red onion, cilantro, chihuahua cheese. Served with limes and signature consommé.

LUNCH & DINNER



MENU

GR 616



FAVORITES

DANZON CUBANO SANDWICH 15

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 served with house made seasoned tortilla chips.

QUESADILLA 15

Choice of chicken, pork chorizo, or beyond meat 2, carne asada 2, grilled plantains, sautéed peppers & onions, cheese blend & side of avo creme.

SINCRONIZADA 9

Flour or yellow corn tortilla (gf) sandwich, ham or beyond meat 2, chihuahua cheese, pickled red onion & avo ranch. Served with house made seasoned tortilla chips and red or verde salsa. Add guac 1.

ENCHILADAS DE MOLE ROJO 22

Traditional enchiladas made with artisanal, authentic mexican mole flown out of mexico. Chicken, ropa vieja or mojo pork, chihuahua cheese, sesame seed. Black beans & spanish rice included.

CHURRASCO & SALSA CRIOLLA (GF) 22

Local 8oz. sirloin tip steak, sliced, drizzled with our signature mole made in mexico, black beans & spanish rice

BRAZILIAN BAIANO SALMON (GF) 22

Norwegian 8oz. salmon filet, topped with a sweet & spicy brazilian glaze, house mango chutney. Black beans & spanish rice.

ARROZ CON POLLO OR MARISCOS (GF, VG) 20

Seasonal vegetables, chicken or sauteed shrimp 4, spanish rice, sofrito, curry, herbs, corn sweet plantains.

ON TAP BEER & CIDER (PINT 12OZ)

BLAKE'S EL CHAVO 8

DOS EQUIS 8

JAI ALAI INDIAN PALE ALE 7

ROCHESTER MILKSHAKE STOUT 6

MODELO NEGRA 5

BELLS OBERON 8

PACIFICO 4

BOTTLED BEER

BUDLIGHT (LIME) 3

CORONA EXTRA 5

DAURA DAMM 8

ESTRELLA DAMM 8

ESTRELLA GALICIA 8

DESSERTS

SALTED CARAMEL CHEESECAKE 13

STREET FAIR FUNNEL STICKS 10

Deep fried sticks, dusted with powdered sugar, drizzled with chocolate & caramel sauce. Whipped cream and sprinkles 2.

FLAN 11

Caramel custard with a layer of caramel sauce

KIDS MENU 6

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

FUN DRINKS

JARRITO 6

Hibiscus, apple, lime, mandarin or tamarind.

MEXICAN COKE 6

Made and imported from mexico, made with real sugar cane.

PINEAPPLE TEPACHE 3

Traditional mexican drink crafted with pineapple, cinnamon & piloncillo.

AGUA DE JAMAICA 3

Hibiscus tea with piloncillo, served cold.

AGUA DE HORCHATA 3

Traditional mexican drink crafted with rice.

SOFT DRINKS

COKE 2

DIET COKE 2

SPRITE 2

ROOT BEER 2

ICED TEA 2

APPLE JUICE 2

PINEAPPLE JUICE 2

LIMEAID 2

ORANGE JUICE 2

BUBBLIES & WINE

BUBBLIES

L. Mawby brut rose, sex, Leelanau Peninsula, michigan 49

Martini & rossi asti spumante 6oz, piedmont, italy 13

Jean louis cuvee brut, france 38

Jean louis cuvee rose, france 38

RED

Frontera cabernet sauvignon, concha y toro, chile 5/25

El portillo malbec, mendoza, argentina 9/45

Clos lachance merlot 2017, santa clara, california 11/53

Clos lachance blend meritage 2019, santa clara, california 13/67

Bela Ribera del Duero, Spain 12/64

Luberri Oriegi, Rioja Spain 8/42

Bodegas Olivares Altos de la Hoya, monastrel/grenache, spain 9/47

Chateau mezain, bordeaux rouge, france 8/41

R de Montsable pinot noir, pays d'oc, france 11/53

Bieler pere grenache/syrah blend, la jassine, cote du rhone, france 8/41

Gerard bertrand merlot, change, south of france 11/53

WHITE

Puerto viejo chardonnay, reserve 2020, chile 7/36

Domaine beauséjour sauvignon blanc, les grenettes touraine, france 11/53

Domaine pral beaujolais blanc, france 11/53

COCKTAILS

MOJITO CLASICO 9

Rum, simple syrup, lime juice, fresh mint, add mango or strawberry 1. Pitcher 41.

PABLO ESCOBAR GAVIRIA 13

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

STRAWBERRY RHUBARB SPRITZ 12

Rhubarb flavor gin, chambord, lemon juice, strawberry.

MEZCAL OR TEQUILA TEPACHE 12

Traditional mexican crafted beverage, pineapple, piloncillo, cinnamon. Pitcher 54

DULCE DE LECHE MARTINI 12

Rum, creme de cacao, hazelnut cream

90 MILES 12

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

JALAPEÑO PINAPPLE MARG 13

Tequila, cointreau, lime, pineapple, sour, jalapeños. Pitcher 59.

EL SALVADOR 12

Rum, frangelico, lime juice & grenadine, topped with a cherry

CAMPECHE MARGARITA 8

Tequila blanco, triple sec, sweet & sour, lime juice, orange juice. Pitcher 36.

TOLOACHE MARGARITA 13

Hibiscus puree, blueberries, tequila blanco. Pitcher 58.

PRICKLY PEAR MARGARITA 13

Tequila, cointreau, lime juice, prickly pear juice. Pitcher 58.

FROZEN MANGO MARGARITA 13

Mango, tequila, cointreau.

RED SANGRIA 10 PITCHER 45

SIP SHINE SLUSHY 6

Flavoured michigan made moonshine/ whiskey slushy.

FLIGHTS

MARGARITA 22

Bartender's selection of crafted flavoured margaritas

TEQUILA 32

Bartender's selection of top shelf tequilas

MEZCAL 35

Bartender's selection of top shelf mezcales

RUM 22

Bartender's selection of top shelf rums

TEQUILA TEPACHE 34

Bartender's selection of top shelf tequilas and tepache, served cold

MEZCAL TEPACHE 37

Bartender's selection of top shelf mezcales and tepache, served cold



DRINKS

MENU

