

**Hours of Operation:**

<b>Monday</b>	<b>11am - 10pm</b>
<b>Tuesday</b>	<b>11am - 10pm</b>
<b>Wednesday</b>	<b>11am - 10pm</b>
<b>Thursday</b>	<b>11am - 10pm</b>
<b>Friday</b>	<b>11am - 11pm</b>
<b>Saturday</b>	<b>11am - 11pm</b>
<b>Sunday</b>	<b>11am - 10pm</b>

**MEX LUNCH & DINNER****APPS + SALADS**

**Guacamole (V)** - fresh corn chips, avocado, serrano, lime, jalapeño, onion, garlic, cilantro, tomato, basil - 8 / large - 10.50

**Chips & Salsa (V)** - house-made salsa verde & salsa de arbol - 4.50

**Kale Salad (V)** - avocado, pepitas, beets, brown rice, chevre, honey cumin vinaigrette - 12

**Nachos** - queso, refried beans, MEX blend cheese, pickled jalapeños, lettuce, crema, pico, olives

Veggie - 13.50 / Chicken - 16 / Steak - 19

**SIDES**

**Elote** - corn on the cob, lime butter, cotija, mayo, cilantro, chili seasoning - 7

**Refried Beans** - bacon, onion, serrano, MEX blend cheese - 6

**Skinny Beans (V)** - black beans, stewed veggies, MEX blend cheese - 6

**Cilantro Lime Rice** - 6

**ENTREES**

**Chicken Enchilada Casserole** - MEX blend cheese, cilantro, onion, fire-roasted tomatillo, salsa, crema, cilantro lime rice, refried beans - 17

**Mex Quesadilla** - cheese, garlic aioli, chili sauce, pico, lettuce, crema - 13.50

Chicken - 13.50 / Veggie 13.50 / Shrimp 16 / Steak 17 / Soyrizo 16

**Taco Platters** - cilantro lime rice and refried beans - Ask your server about a 3rd taco -

Chicken - pollo asado, baja sauce, radish, onion, cilantro, house corn tortilla - 12.50

Steak - onion, cilantro, verde salsa, house corn tortilla - 16

Mahi - baja sauce, coconut curry slaw, spiced coconut, pepitas, flour shell - 13.50

**Burritos** - rice, refried beans, garlic aioli, crema, cheese, pico, lettuce, chili sauce

Steak 19 / Chicken 14.50 / Shrimp 17 / Beef 14.50 / Soyrizo 16

**Fajitas** - bell pepper, zucchini, onion, tomato, spinach

Steak 21 / Chicken 17 / Veggie 14.50 / Shrimp 19

**DESSERTS**

**Tres Leches** - traditional milk soaked sponge cake, berry compote, whipped cream - 7.50

**Fried Ice Cream** - honey, caramel, pineapple, coconut - 8.50

**MEX COCKTAILS - \$12.50**

Classico - zested Monte Alban, brandy, fresh citrus

Authentico - Monte Alban, triple sec, lime

Ghostbuster - Monte Alban, ghost pepper jam, lemon

The Skinny - Monte Alban, agave, triple sec, lemon, lime

Starburst - Monte Alban silver, peach, pineapple, grapefruit, lemon

Mex Pina - light & dark rum, braised pineapple, coco lopez, lime, orange

Slice of Life - vodka, basil, cucumber, lime, Gosling's Ginger Beer

Mex Mule - Monte Alban, lime juice, jalapeno syrup, Gosling's Ginger Beer

White Sangria - white wine, brandy, lemonade, fresh fruit

**MEX WINE**

Albaclara Sauvignon Blanc- 6oz \$9/ 9oz \$12.50

Chamisal Chardonnay- 6oz \$11/ 9oz \$16

Tiefenbrunner Pinot Grigio- 6oz \$11/ 9oz \$16

Cousino Macul Cabernet Sauvignon- 6oz \$9/ 9oz \$12.50

**DRAFT - \$6.50**

Modelo-

Negra Modelo

Dos Equis Pale

Dos Equis Amber

M43

**BOTTLED**

Pacifico - \$6.50

**MEX SALAD - \$12.50**

**GREENS**

- Spinach..... 0
- Kale..... 0
- Iceberg..... 0
- Romaine..... 0
- Mixed Greens..... 0

**VEGGIES**

- Cucumbers..... 0
- Tomatoes..... 0
- Brown Rice..... 0
- Radish..... 0
- Grilled Onion..... 0
- Pickled Jalapeno..... 0
- Pepitas..... 0
- Olives..... 0
- Beets..... 0

**(HEESE**

- Cotija..... 0
- Queso Blanco..... 0
- Chevre..... 0
- Mex Blend..... 0

**ON TOP**

- Crispy Tortillas..... 0
- Croutons..... 0
- Avocado..... 0

**ADDITIONS**

- Chicken - \$5.50..... 0
- Steak - \$8.50..... 0
- Shrimp - \$7.50..... 0

**OPTIONS**

- Dressing on Side..... 0
- Lightly Dress..... 0

**DRESSINGS**

- Ranch..... 0
- Honey Cumin Vinaigrette..... 0
- Jalapeno Vinaigrette..... 0
- Balsamic Vinaigrette..... 0

For Staff Use

Table #	Position #	Server