

APPETIZERS

Grand Seafood Platter serves 2 - 3 people

One dozen oysters & accompaniments, whole 1½ pound Maine lobster cocktail, ahi tuna tartare, yucatecan shrimp & calamari ceviche MKT

Classic Guacamole

Chunky avocado, tomatoes, onions, fresh lime juice, cilantro, serrano chile 11

Edamame & Yuzu Guacamole

Chunky avocado, edamame, yuzu juice, cherry tomato, white onion, cilantro 11

Queso Fundido

Melted Monterey Jack, Mezzaluna fontina and Beehive white cheddar cheeses with caramelized onion, roasted poblano chile and choice of homemade chorizo 12

Fresh Corn & Goat Cheese Tamales

Fresh ground corn masa, Laura Chenel goat cheese, steamed in corn husks, tomatillo salsa 15

Beef Short Rib Sopos

Certified Angus Beef short rib, roasted tomato-green chile sauce, queso añejo, white onion 15

Mary's Duck Taquitos

Slow-cooked duck leg, tomato-árbol chile sauce, wild baby arugula 16

Ahi Tuna Tostadita

Sushi grade yellowfin ahi tuna, chile-cumin oil, avocado, Napa cabbage, harissa aioli, pickled red onion, habanero 19

Yucatecan Shrimp & Calamari Ceviche

Wild Mexican white shrimp & calamari, orange, lime, habanero, avocado, jicama, cilantro 17

Fresh Oysters ½ dozen

Oysters shucked to order with tomatillo-habanero mignonette, chile cocktail sauce, fresh lime 18

Yellowtail Aguachile

Hamachi yellowtail sashimi, spicy lime broth, avocado, red onion, cucumber, orange 22

SOUPS & SALADS

Butternut Squash Soup

Roasted butternut squash, garlic, cream, mulato chiles, Marcona almonds, golden raisins 11

Tortilla Soup

Pasilla tomato broth, sautéed onions, shredded chicken, avocado, tortilla strips, Monterey Jack cheese, crema 11

Mixed Greens Salad

Organic mixed baby greens, whole black beans, blistered cherry tomatoes, roasted goat cheese, avocado, red onion, cilantro vinaigrette 8

Add choice of Grilled Steak, Chicken Breast or Jumbo Shrimp 6

Red O Caesar Salad

Romaine lettuce, toasted pepitas, cotija cheese, Caesar dressing, grilled white tortilla crisp 11

Add choice of Grilled Steak, Chicken Breast or Jumbo Shrimp 6

Organic Baby Kale Salad

Organic baby kale, avocado, cucumber, ruby red grapefruit, pepitas, grilled jicama, orange-habanero dressing 11

Add choice of Grilled Steak, Chicken Breast or Jumbo Shrimp 6

Thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

*** Selections that contain gluten.*

PRIME STEAK & SEAFOOD

Camarones al Mojo de Ajo

Grilled Mexican blue shrimp with slow-roasted garlic, organic Bloomsdale spinach, Veracruz style rice 34

Jumbo Scallops Fideos**

George's Bank seared jumbo scallops, angel hair pasta, creamy tomato-serrano sauce, grilled corn salsa 35

Pescado Del Dia

Chef's daily selection of fresh fish, grilled and served with white rice, finished with guajillo chimichurri MKT

Maine Lobster Tail

Grilled Maine lobster tail, cilantro-fennel rice, charred knob onions, slow roasted baby fennel, Tajin butter 36

8 oz Filet Mignon

*Grilled filet, chipotle crema, cotija mashed Yukon Gold potatoes, grilled Mexican knob onions 44
Add half Maine Lobster Tail 17*

12 oz Prime New York Strip

*Grilled prime NY Strip, roasted tomato salsa huevona, goat cheese tamales, grilled Mexican knob onions 48
Add half Maine Lobster Tail 17*

18 oz Prime Cowboy Ribeye

*Grilled prime bone-in ribeye, fried sweet plantain, crema, traditional black beans, mole negro 49
Add half Maine Lobster Tail 17*

Lamb in Mole Negro**

Grilled lamb chops, roasted brussel sprouts, organic baby kale, caramelized onion, nut crunch 45

Surf N' Turf

Grilled 8 oz filet paired with a 10 oz Maine lobster tail, cotija Yukon mashed potatoes, chipotle crema 75

Tablita for Two

Grilled 32 oz prime Tomahawk chop, 1 pound Maine lobster tail, tajin butter, black beans, Mexican red rice, pico de gallo, classic guacamole, flour and fresh white corn tortillas MKT

TRADITIONAL ENTRÉES

Carnitas in Red Chile Guajillo

Slow-cooked Salmon Creek Farms pork, orange-guajillo chile sauce, whole black beans, jicama-citrus petite salad 19

Enchiladas Suizas

Choice of chicken or roasted vegetables with creamy tomatillo sauce, melted Monterey Jack cheese, frisee, Mexican red rice and beans 19

Braised Short Rib Enchiladas

Red guajillo chile sauce, melted Monterey Jack cheese, frisee, Mexican red rice and beans 21

Wild White Mexican Shrimp Enchiladas Suizas

*Creamy tomatillo sauce, melted Monterey Jack cheese, lime-garlic dressed arugula, Mexican red rice and beans 23
Add Maine Lobster 10*

Pollo Asado

Grilled Mary's half chicken, plantain tostones, charred broccolini, crema, tinga sauce 28

ACCOMPANIMENTS

Mexican Street Corn

Sauteed corn, poblano chile, cotija cheese, cilantro 10

Cotija Mashed Potatoes

Yukon gold potatoes, cotija cheese, cream 9

Traditional Black Beans

Smashed black beans, onions, epazote 8

Mexican Red Rice

White rice, colorado sauce, roasted tomatoes 8

Lobster Pasta con Suizas

Lobster mac & cheese, poblano chile, cotija cheese 18

Grilled Broccolini

Charred broccolini, cotija cheese, chile flakes, cilantro 10

Sautéed Baby Kale & Brussel Sprouts

Caramelized brussel sprouts, baby kale, sesame seeds 10

Fried Sweet Plantains

Caramelized plantains, cream, queso fresco, cilantro 8

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