



CEVICHE

Beautiful fresh fish marinated in citrus, chiles, herbs and other distinct flavor explosions

Ahi Margarita 3.⁵⁰

Patron limonada, jicama, arbol chile, tangerine, mild peppers, cilantro

Shrimp Tropicale 3.⁵⁰

habanero spiked calamari, tropical fruit, passionfruit vinegar, scallions, mint

Snapper Key Lime 3.⁵⁰

cucumber-serrano gazpacho, ruby red grapefruit, ginger cured salmon, key lime icee

Ceviche Trio 10.⁰⁰

sample all three!

SMALL PLATES TO SHARE

small plates to table share as appetizers... or combine to create a customized meal

The Cuatro 9.⁵⁰ pick any one 5.⁵⁰

fresh tortilla chips with tangy salsa verde, smoky salsa roja, hot chile con queso and classic guacamole

Smoked Chicken Empanadas 8.⁵⁰

savory Latin favorite... smoked chicken, chipotle grilled peppers, ancho BBQ

Nachos Modernos 8.⁵⁰

tortilla chips, black beans, asadero cheese, jalapeño, queso and salsa roja w/ roasted chicken

Laughing Bird Shrimp Tostada 10.⁵⁰

the freshest white shrimp, tangerine-banana mojo and avocado mousse

Wicked Calamari 9.⁵⁰

premium calamari steak, flash-fried fresh jalapeños, sweet pepper coulis, lime crema

Coco Chile Shrimp 10.⁵⁰

gulf rock shrimp, coconut, scallion, cilantro, mint and serrano chile with a sweet sriracha aioli

Guac and Chips small 5.⁵⁰ large 8.⁵⁰

classic style guacamole made daily with the freshest ingredients

SOUPS & GREENS

Roasted Tomato Bisque 6.⁵⁰

rich and rustic tomato soup with red chiles, jalapeño-lime crema, and mini jack cheese quesadillas

Casa Chica 4.⁵⁰

small house salad of field greens, romaine, cilantro leaves, tomato, cucumber, pickled onion, veggie croutons, and tangerine-mojo vinaigrette *add chicken 3.⁰⁰*

Tropical Arugula 8.⁵⁰

arugula topped with fresh strawberries, melon, pineapple, spiced pecans, herbed cheese tortillas with a Poema brut cava vinaigrette *add seared ahi 5.⁵⁰*

Warm Chorizo Spinach Salad 8.⁵⁰

baby spoon spinach, sliced fuji apple, crumbled buttermilk blue cheese, spicy fried marcona almonds, warm chorizo-sherry vinaigrette

Cascabel Caesar Salad 7.⁵⁰

crisp cool romaine with "little rattles" cascabel chile caesar dressing, dry jack cheese, pumpkinseeds and spiced croutons *add chicken 3.⁰⁰*

Veggies in the Raw 10.⁵⁰

crunchy jicama, anaheim peppers, sweet bell peppers, cucumbers, carrots and green beans with creamy guacamole, herb queso fresca, cascabel caesar dip, warm tortillas and a side tropical arugula salad

BAMBOO SKEWERS

skewered and grilled on a woodfire grill with a side of coconut rice and spicy green beans sambal

Shrimp Adobado 14.⁵⁰
Adobo spiced shrimp with Mango-Lime Glaze

Margarita Chicken 13.⁵⁰
with Tequila Gold & Cointreau-Lime marinade, smoked Hawaiian black salt

Bistro Steak 'Churrasco' 14.⁵⁰
'Gaucho-style' tender skewered steak with Brazilian chimichurri

TORTILLA CLASSICS

Rock Shrimp Enchilada 15.⁵⁰
spicy green chile spiked gulf rock shrimp and jack cheese rolled in white corn tortillas and baked in sweet-corn queso blanco and topped with fresh cut pico-arugula salad

Truffle Steak Quesadilla 14.⁵⁰
Wood grilled bistro tender steak and caramelized onions with a white truffle, crimini mushroom, blue cheese queso for dipping

Chipotle Chicken Chimichanga 14.⁵⁰
woodfire grilled chicken with peppers, onions, tomatoes... flash-fried and covered with a chipotle-smoked cheddar queso

Grilled Veggie & Mushroom Enchilada 14.⁵⁰
woodfire-grilled sweet and mild chiles, bermuda onion, zucchini and yellow squash, oregano and basil baked in a flour tortilla with crimini mushroom queso and topped with fresh cut pico-arugula salad

Taco Flight pick two 14.⁵⁰ / pick three 19.⁵⁰ / pick four 24.⁵⁰

Dos Equis Fried Fish
Tequila-Lime Chicken

Grilled Veggie & Mushroom
'Gaucho' Steak Chimichurri

each served with Lime house slaw, black beans refritos, smoky roja, guac, and queso

2/3 ENTREES

the Chef's favorites composed in 2/3 the size of traditional entree portions

** full portion size available upon request... add \$5*

Salmon Barbacoa 15.⁵⁰
grilled atlantic salmon glazed with an earthy ancho-chile bbq sauce, roasted Florida cream corn and grilled flour tortillas

Ahi Tropicale 17.⁵⁰
adobo spice rubbed sushi-grade Ahi tuna, tropical fruit & arugula salad, with a Patron Citronage vinaigrette

Baja Fish & Chips 15.⁵⁰
Dos Equis battered Pacific Snapper, cool ginger slaw, spicy adobo fries, pineapple-jalapeno ranch and lemongrass ponzu dipping sauces

Truffle Butter Skirt Steak 16.⁵⁰
spicy chile rub skirt steak in a melted Spanish truffle butter with roasted green beans and smoked bacon & cabrales blue cheese home fries

Guava Lamb 16.⁵⁰
Cuban-style mojo marinated lamb top sirloin, woodfire grilled and sliced in a pink guava bbq glaze, with our house black beans and coconut rice

SIDES

sides 4.⁵⁰ each

sambal green beans
Cuban black beans
cabrales potatoes

coconut rice
Spanish rice
adobo fries

pickled ginger slaw
grilled green beans
green chile creamed corn