

ENTRADAS

APPETIZERS

ENCHILADA DE PAPA \$160 (5 pzas) \$60 (1 pza)

De papa con salsa roja

Potatoe enchilada. Chunks of potatoe, red tomato, onions, serrano pepper boiled on chicken broth salsa, cream and cheese.

ENCHILADA SALTILLO \$160 (5 pzas) \$60 (1 pza)

De queso fresco con salsa roja

Saltillo enchilada. Queso fresco, five types of pepper and cilantro salsa, cream, cheese and toasted sesame seed.

ENCHILADA VERDE \$160 (5 pzas) \$60 (1 pza)

De queso fresco en salsa verde

Green enchilada. Queso fresco, green tomatoes, serrano pepper and cilantro salsa, cream, cheese and toasted sesame seed.

TACO DE CHICHARRÓN \$60 (1 pza)

Tortilla a elegir

Pork taco. Chopped pork belly and shoulder smothered in green and red tomato, cilantro and jalapeño sauce. (your choice of tortilla)

TACO DEL PATRÓN \$60 (1 pza)

(De sirloin con cilantro y cebolla)

Patron taco. Finely chopped sirloin tips charred in lard, chopped cilantro and onion in corn tortilla.

TACO DE BRISKET \$60 (1 pza)

Brisket taco. Chopped smoked brisket.

TACO DE CARNE ASADA \$60 (1 pza)

Carne asada taco. Grilled sirloin tips in corn or flour tortilla

PLATO ÁRABE \$450

Mediterranean dish

CARPACCIO DE RIB EYE \$220

Beef carpaccio. Raw thin slices of eye of the rib eye with jalapeño pepper and house sauce.

COCTEL DE CAMARÓN \$380

Spicy shrimp cocktail. Chopped sea of cortez wild shrimp in spicy red sauce and pico de gallo.

QUESO FUNDIDO CON CHORIZO \$150

Queso fundido. Chihuahua cheese melted with chorizo, onion and bell pepper. Your choice of tortilla.

TORTA DE CARNITAS CON AGUACATE \$170

Pulled pork sándwich. Pulled Pork carnitas, avocado, tomato, onion and pickled jalapeño. Served with fried potatoes.

MILANESA DE RIB EYE CON PAPAS \$360

Rib eye milanesa. Thin 6 oz of eye of rib eye breaded and fried. Served with fried potatoes.

HAMBURGUESA DE RES \$220

Steak Burger. 8 oz ground rib eye and sirloin with cheese.

QUESADILLA DE CAMARÓN \$240 (3 pzas)

Corn tortilla quesadilla. With chunks of shrimp and red tomato salsa. 3 pieces per serving.

BOLITAS DE RES A LA PARRILLA \$190

Grill Meat Balls

CARNES

FROM THE GRILL

ESPECIAL DE LA CASA \$1,200 (500 grs)

Corte Especial de la Casa Grilled steak 17 oz

RIB EYE \$1,050 (650 grs)

Grilled Bone in rib eye steak 23 oz

SIRLOIN \$1,220 (1,400 grs)

(permitir 40 minutos de cocción)

Grilled whole sirloin steak 50 oz, allow 40 minutes to be served medium temperature

TAPA DE RIB EYE \$2,940 (1,800 grs)

(permitir 40 minutos de cocción)

Grilled rib eye cap served in one piece 4 lb, allow 40 minutes to be served medium temperature

T-BONE DE CARNERO \$490 (1 pza 220 grs)

(permitir 30 minutos de cocción)

Grilled American Lamb T Bone, 8 oz. Allow 30 minutes to be served medium temperature

RACK DE CARNERO \$1,350 (600 grs)

(permitir 40 minutos de cocción)

Grilled American Lamb T Bone, 21 oz. Allow 4 minutes to be served medium temperature

FILETE DE PUERCO \$290 (330 grs)

(permitir 30 minutos de cocción)

Grilled whole pork tenderloin, 12 oz. Allow 30 minutes to be served medium temperature

BRISKET AHUMADO \$980 (600 grs)

Smoked Brisket 21 oz

OJO DE RIB-EYE \$570 (220gr)

Grilled trimmed eye of rib eye, 8 oz

OJO DE RIB-EYE \$890 (330gr)

Grilled trimmed eye of rib eye, 10 oz

OJO DE RIB EYE CON ENCHILADAS (2 piezas) \$620 (220gr)

Grilled trimmed eye of Rib Eye with enchiladas (2 piezas) 8 oz

OJO DE RIB EYE EN SALSA DE CHIPOTLE \$670 (220gr)

Grilled trimmed eye of rib eye with chipotle salsa, cream and cheese, 8 oz

OJO DE RIB EYE ENCEBOLLADO \$670 (220gr)

Trimmed eye of Rib Eye smothered in sauteed onion, 8 oz

CORTADILLO DE SIRLOIN EN SALSA RANCHERA \$380

Grilled sirloin tips smothered in red tomato and onion salsa served with beans

CORTADILLO DE SIRLOIN EN SALSA DE CHIPOTLE \$380

Grilled sirloin tips smothered in chipotle salsa and tosted sesame seed

CORTADILLO TAPADO \$380

Grilled sirloin tips sauteed with onion, bacon, thin serrano slices, and covered with corn tortillas

POSTRES

Pay de dátíl \$50

Belewe \$50

Dedo de novia \$50

Tostadas de nata (5pz) \$200

“Yo solo vivo para servirlos”

Para garantizar la mejor experiencia con nuestros cortes, recomendamos que el máximo término de cocimiento sea medio. We can not guarantee the quality of our steaks after medium temperature.

Todos nuestros cortes van acompañados de frijoles y papas fritas
All steaks served with beans and fried potato