

Jalisco Norte

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APERITIVOS 9

Guacamole **\$14.00**

Fresh smashed avocado, fresh squeezed lime juice, pico de Gallo, radish

Tuna Tostada **\$13.00**

Crispy corn tostada, fresh tuna, encacahuatado (peanut sauce), sesame seed, red mild chili oil, serrano pepper slice, microgreens

Queso **\$9.00**

Classic Texas queso.

Queso Cowboy **\$13.00**

beef shaver, mashed avocado, spicy cream

Ceviche **\$16.00**

Catch of the day, seafood broth, onion, tomato, cilantro, serrano

Shrimp Cocktail **\$18.00**

cooked shrimp mixed with home made roasted tomato cocktail sauce, avocado, pico de gallo

Sopesitos **\$10.00**

sopesitos (corn masa base), black beans, lettuce, cream, cheese, radishes

Chicken Flautitas **\$12.00**

Roasted chicken breast, blend of Mexican cheese, mashed avocado, onion, tomato, Chile arbor sauce

Queso Fundido **\$10.00**

Melted Mexican cheese, choose to add your topping, come with flour tortillas.

SOPAS 2

Sopa De Tortilla **\$9.00**

Chicken, avocado, cheese, crema, and fried ancho, tortilla strips

Pozole Rojo **\$9.00**

Jalisco-style pozole, hominy, pulled pork, shredded lettuce, oregano, radish, onion

ENSALADAS 4

Kale Verde **\$14.00**

Mix of kales, balsamic reduction, goat cheese, almonds, cranberries, tomato, sesame seeds.

Jalisco Salad	\$12.00
Spring mix, tomatoes, avocado, corn, cheese mix, cucumber, onion, radishes, ranch dressing.	
Caesar	\$12.00
Romain hearts, house caesar dressing, parmesan cheese, bread croutons.	
House Salad	\$7.00
Mix of lettuce, tomato and onion.	

TACOS 6

Roasted Chicken Taco	\$14.00
grilled chicken, peanut and morita Chile sauce, cilantro, come with rice and beans.	
Pescado Taco	\$15.00
Grilled barramundi seasoned with serrano chimichurri, pico de gallo, cilantro, come with rice and beans.	
Al Pastor Taco	\$14.00
Traditional grilled pork tacos seasoned with our mix of spices, onion, cilantro, pineapple, come with rice and beans.	
Octopus Taco	\$15.00
Cooked "carnitas" style, tomatillo habanero sauce, avocado, pickled onion	
Beef Suadero	\$14.00
brisket, taqueria-style tortilla, salsa macha, avocado, onion, cilantro, come with rice and beans.	
Veggie Taco	\$14.00
handmade corn tortillas, broccoli puree, carrot, cauliflower, celery, and broccoli, side black bean and rice.	

FUERTES 12

Smoked Cauliflower & Hazelnut Pipian	\$22.00
Roast whole cauliflowe, with cilantro pesto, corn, toasted almonds	
Shrimp Al Mojo De Ajo	\$29.00
Grilled traditional garlic - marinated shrimp served with coconut rice and avocado	
Pescado A La Veracruzana	\$27.00
Over-roasted barramundi filet served with veracruzana sauce, tomato, olive, capers, aromatic herbs	
Grilled Salmon	\$28.00
Tomate mermale, corn and serrano sauce, rice, mix of veggies.	
Pollo Con Mole	\$27.00
Roasted half-chicken, white rice, carrot, green pea, mole, sesame.	
Cochinita Pibil	\$24.00
Deboned braised pork shank cochinita pibil style, pickled red onions, black beans, handmade corn tortillas.	
Seared Scallops	\$29.00
Sea scallops. coconut mole, sweet potato puree, squid ink chicharron, grilled asparagus	

Carne Asada	\$45.00
12 oz prime ribeye, nopales, paella cheese, chorizo, molcajete sauce	
Short Ribs	\$35.00
Short rib birria-style, served with whole beans, birria sauce, onion, cilantro, homemade tortillas	
Beef Tongue Barbacoa	\$28.00
Braised and served with papilla sauce, rice, onion, cilantro, tortillas	
Jalisco Burger	\$18.00
Prime beef burger with habanero caramelized onions, spicy mayo, lettuce, tomato, manchego cheese, mango bbq sauce, skinny fries	
Skirt Steak Chili Relleno	\$28.00
poblano pepper stuffed with Mexican cheeses, grilled onions, bell peppers, topped with grilled skirt steak and molcajete sauce	

ENCHILADAS 4

Chicken Mole Enchilada	\$17.00
housemade corn tortillas hand rolled and filled with chicken and Oaxaca mole, plantain, red onion, and sesame seeds, served with house rice and beans.	
Brisket Enchilada	\$18.00
Housemate corn tortillas hand dipped with papilla pepper sauce, stuffed with brisket, lettuce, onion, ancho sauce. 2 served with house rice and beans.	
Seafood Enchilada	\$18.00
House made corn tortillas, hand rolled and filled with mix of seafood, pico de Gallo, roasted corn jalapeño sauce, topped with quest fresco. .2 served with house rice and beans.	
Veggie Enchilada	\$17.00
Carrot, cauliflower, celery, broccoli, corn tortillas, rice and beans.	

ADDITIONALES 10

Elotes	\$8.00
Mexican street corn, fresh lime, mayonnaise, cream, quest fresco, house Chile mix.	
Mexican Okra	\$8.00
Grilled Okra served with a Chile mix emulsion	
Mexican White Rice	\$3.00
White rice with green peas & carrots	
Ranchero Beans	\$4.00
Pinto beans, house made chorizo, bacon, onion.	
Refried Beans	\$4.00
Refried beans topped with quest fresco	
Black Beans	\$4.00
Tradition Mexican black beans	

Vegetables	\$5.00
Seasonal mix vegetables	
Mexican Potatoes	\$4.00
Fingerling potatoes, papilla mix aioli, onion	
Corn Tortillas	\$2.00
Four pieces of house made corn gluten free tortillas	
Flour Tortillas	\$2.00
4 pieces of flour tortillas	

POSTRES 4

Tres Leches	\$10.00
vanilla cake soaked in our tres leches syrup, pineapple, toasted coconut	
Carlota De Limon	\$10.00
cookies soaked in eggless custard, mango yogurt sauce, honey cookie crumble, meringue	
Coconut Flan	\$10.00
house made coconut flan, mile caramel spread, coconut flakes	
Churros	\$12.00

KIDS MENU 6

Sopa De Abuela	\$6.00
Cheese Quesadilla	\$6.00
Chicken Quesadilla	\$8.00
Chicken Fingers	\$8.00
4oz Filet	\$8.00
Grilled Fish	\$12.00