

# A Bite of Mexico

## TEQUILA BAR

Welcome! Our menu contains a selection of original family recipes originating from the central Mexican city of Salamanca – a culinary melting pot that draws inspiration from Veracruz, Oaxaca, and Mexico City.

The menu includes scratch items made with love by Chef Ron Torres. Many of the dishes honor the recipes his family members prepared for gatherings large and small.

## STARTERS

### CHEF RON'S SALSA FLIGHT - \$10

Expand your salsa horizons with a flight! Tomatillo (Mild), Traditional (Hot), Roasted Red (Hot), Mango Habanero (Sweet Hot), Pineapple Habanero (Sweet Hot), Salsa Morita (Smokey & Mild) served with our family's homemade corn tortilla chips

**SHRIMP CEVICHE - \$16** Inspired by Mexico City's reputation for ultra-fresh seafood – tomato, red onion, cucumber, cilantro

**GUACAMOLE - \$10** Fresh avocado, onion, cilantro, tomato, lime

**PICO DE GALLO - \$9** Tomato, onion, cilantro, lime

### BAJA STYLE AHI TUNA TARTARE - \$19

Sushi grade ahi tuna, avocado, pico de gallo, lime

### QUESO FUNDIDO WITH FLOUR TORTILLAS - \$12

Chihuahua cheese, chorizo, onion

**NACHOS - \$15** Chihuahua Cheese, Chef Ron's refried beans with chorizo, pico de gallo, sour cream, guacamole Served on our homemade tortilla chips

**Add a protein: Steak \$6 - Chicken Tinga (Puebla) \$4.50  
Al Pastor (Central Mexico) \$6 - Shrimp (Baja) \$9**

## TACOS

Can be ordered Mexico City style (cilantro and onion) or Gringo Style (lettuce, tomato, Chihuahua cheese). Choose from homemade corn or flour tortillas.

**Steak \$7ea - Chicken Tinga (Puebla) \$6ea  
Al Pastor (Central Mexico) \$5.50ea**

### AUNT CAROLINE'S BEEF TACOS DORADOS - \$8

(two per order) Named for their golden color, these crispy fried tacos are a house specialty. Filled with seasoned ground beef, lettuce, tomato & queso fresco

**SHRIMP - \$7** Marinated in olive oil, cilantro, lime juice, lime zest, and garlic, and topped with a citrus slaw and homemade roasted poblano avocado crema

**FISH - \$7** Corona Beer-battered cod topped with a citrus slaw and homemade roasted poblano avocado crema

**VEGGIE - \$6 ea** Sautéed bell peppers, Mushrooms, Onions

### QUESABIRRIA (TIJUANA) - \$7

Slow cooked chuck roast and beef shank folded into a corn tortilla with melted Chihuahua cheese. Served with a side of consome made from the beef stock and toasted dried peppers topped with cilantro, onions for dipping

## BURRITOS

Featuring Chef Ron's refried beans with chorizo, Chihuahua cheese, lettuce, tomato

**Steak \$15 - Chicken Tinga (Puebla) \$15  
Al Pastor (Central Mexico) \$15 - Veggie \$15**

### QUESABIRRIA (TIJUANA) - \$19

Slow cooked chuck roast and beef shank rolled in a flour tortilla and covered with a crispy Chihuahua cheese blanket. Served with a side of consome made from the beef stock and toasted dried peppers topped with cilantro, onions for dipping

## SIDES

**Chef Ron's Rice - \$4**

**Chef Ron's Beans - \$4**  
refried with chorizo

**Cebollitas - \$4**  
grilled knob onions

**Guacamole - \$2**

**Sour Cream - \$2**

**Pico de Gallo - \$2**

**All Salsas - \$2**

**Extra Corn Tortilla - \$2**

**Extra Flour Tortilla - \$2**

**Aunt Emily's Tamales: PORK - \$8 CHICKEN - \$7**

Homemade cornmeal dough filled with seasoned meat and wrapped in corn husks. Choose from pork or chicken.

## QUESADILLAS

Served with Chihuahua cheese on homemade corn or flour tortillas

### CHIHUAHUA CHEESE ONLY - \$8

**Steak \$6 - Chicken Tinga (Puebla) \$4.50  
Al Pastor (Central Mexico) \$4.50**

**VEGGIE - \$8** Sautéed bell peppers, mushrooms, onions

## TORTAS

Chef Ron's refried beans with chorizo, Chihuahua cheese, lettuce, tomato, sour cream, avocado served on a toasted Mexican Telera Roll

**Steak \$15 - Chicken Tinga (Puebla) \$15**

**Al Pastor (Central Mexico) \$15 - Veggie \$15**

### MILANESA DE RES - \$17


Thinly sliced seasoned steak coated in flour and breadcrumbs and deep fried

### QUESABIRRIA (TIJUANA) - \$18

Slow-cooked chuck roast and beef shank. Served with a side of consome made from the beef stock and toasted dried peppers topped with cilantro, onions for dipping

## DINNERS

Served with Chef Ron's rice and refried beans with chorizo, corn or flour tortillas

 **AUNT ADELE'S ENCHILADAS - \$19** Three homemade flour tortillas dipped in Adele's Ancho Sauce and filled with chorizo, potatoes, onions, and peas. Topped with sour cream and queso fresco

### AUNT CAROLINE'S TACOS DORADOS - \$18

(A house specialty named for their golden color) – Three crispy fried tacos filled with seasoned ground beef, lettuce, tomato & queso fresco

### AUNT JENNY'S PORK & PEPPER (Salamanca) - \$21

Slow-cooked bone-in pork butt, roasted jalapeno peppers, seasoned tomato sauce

### AUNT ALICE'S CHICKEN FLAUTAS - \$19


Four flautas topped with guacamole, sour cream, lettuce and queso fresco

### THREE TACOS - \$19

Choice of protein or veggie filling served Mexico City style (onion and cilantro) or Gringo style (lettuce, tomato, Chihuahua cheese)

### QUESABIRRIA TACOS (Tijuana) - \$22

Three slow-cooked chuck roast and beef shank. Served with a side of consome made from the beef stock and toasted dried peppers topped with cilantro, onions for dipping

 **CARNE ASADA - \$33** Skirt steak marinated in garlic, onion, seasonings, fresh squeezed lime and orange juice, olive oil, beer, jalapenos & cilantro

### CARNE ASADA A LA TAMPIQUENA - \$37

Carne Asada with a cheese enchilada in red sauce

### PUEBLA-STYLE ENCHILADAS MOLE - \$22

Three homemade corn tortillas filled with chicken, topped with Chef Ron's slow roasted 20-ingredient mole poblano sauce and served with rice

**CHICKEN ENCHILADAS - \$19** Three enchiladas in homemade red or green sauce and topped with melted Chihuahua cheese

**TOSTADAS - \$16** Two homemade corn tortillas topped with beans, lettuce, tomato, sour cream

**Add: Steak \$6 - Chicken Tinga (Puebla) \$5**


**Al Pastor (Central Mexico) \$5 - Rick's Way, Pork & Pepper \$7**

**MEXICAN CHOPPED SALAD - \$14** Mixed greens with black beans, roasted corn and red pepper, corn tortilla strips

**Add a protein: Steak \$6 - Chicken Tinga (Puebla) \$4  
Al Pastor (Central Mexico) \$6 - Shrimp (Baja) \$9**

## KID'S MENU

**Chicken Tenders or Hamburger w/fries - \$7.95**

 indicates a house specialty

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.