

Antojos (Appetizers)

Chips & Guacamole \$15
+ Chapulines (spicy roasted crickets) \$3

Chips & Queso dip \$8
+ Chorizo \$3

Chip Sampler \$12
Chips with queso dip, guacamole, and esquites.

Chips & Mole \$12
Rojo, negro, and verde.

Empanadas \$12
Homemade corn masa stuffed with a Oaxaca cheese blend and your choice of chicken tinga, poblano rajas, or groupnd beef, and drizzled with chipotle aioli.

Nachos \$13
Crispy corn tortillas topped with Oaxacan cheese blend, chicken tinga or ground beef, pico de gallo, black beans, jalapeños, crema, guacamole.
+ Substitute carne asada \$4

Picante Wings \$12
Your choice of mango habanero, Old Bay, barbeque or Picante hot sauce.

Picante Sampler \$15
2 empanadas, 2 mini sopes, and 2 taquitos.

Esquites \$11
Corn off the cob, mayo, lime, queso fresco, street corn spice.

Molletes \$9
Toasted bolillo bread, refried beans, melted queso Oaxaca, pico de gallo, queso fresco, chipotle aioli.

Mini Sopes \$10
3 homemade corn masa sopes, refried beans, queso fresco, pickled red onion, chipotle aioli.
+ Chorizo \$3, chicken tinga \$3, carne asada \$4, ground beef \$3

Queso Fundido \$10
Traditional Mexican-style queso. Melted Oaxacan cheese blend served in a cast iron skillet with your choice of flour or corn tortillas.
+ Chorizo \$3, poblano rajas \$3

Asada Fries \$15
French fries topped with cheese, carne asada, pico de gallo, sour cream, and guacamole.

Multas \$12
Corn tortilla filled with cheese and your choice of protein: carne asada, chicken, carnitas, barbacoa, al pastor, chicken tinga, tofu

Sopa y Ensalada (Soup and Salad)

Mexican Corn Chowder \$9 / \$15
Creamy corn chowder with onion, celery, carrots, jalapeño, potato, and bacon.

Black Bean Soup \$9 / \$15
Celery, onion, bell pepper, roasted corn, pico de gallo.

Chicken Tortilla Soup \$9 / \$15
Roasted tomato broth, chicken, jalapeños, onion, avocado, queso fresco, crispy tortilla.

Taco Salad \$13
Lettuce, black beans, pico de gallo, shredded cheese, sour cream, guacamole, chipotle ranch dressing, served in a tortilla bowl.
+ Chicken tinga \$3, carne asada, \$4, tofu \$4, shrimp \$6, ground beef \$3

Mexican Chopped Salad \$12
Lettuce, tomato, onion, fire-roasted corn, bell pepper, black beans, avocado, chipotle ranch dressing.
+ Chicken \$4, tofu \$5, carne asada \$6, shrimp \$6

Mexican Caesar Salad \$12
Romaine, avocado, cotija cheese, pico de gallo, smoky tortilla strips, Mexican Caesar dressing.
+ Chicken \$4, tofu \$5, carne asada \$6, shrimp \$6

Lunch Combinations

Pick 2 items for \$12. Served with Mexican rice and beans. Available until 2pm Monday-Friday.

Taco (soft or hard)
Ground beef, grilled chicken, or chicken tinga.

Enchilada
Ground beef, chicken tinga, or cheese.

Taquito
Potato or chicken tinga.

Sope
Ground beef, chicken tinga, or vegetarian.

Tostada
Ground beef, chicken tinga, or vegetarian.

Empanada
Chicken tinga or poblano chile rajas.

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity.

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Desayuno (Breakfast)

Served until 2pm

Chilaquiles \$13.95

Crispy corn tortillas, crema, queso fresco, red onion, cilantro, fried eggs. Served with beans and your choice of salsa rojo, verde or divorciados (half and half).

+ Carne asada + 4

Breakfast Tacos \$12

Corn tortilla, eggs, pico de gallo, avocado, queso fresco. Chorizo or nopales (cactus).

Breakfast Burrito \$15

Flour tortilla, eggs, chorizo, pico de gallo, guacamole, queso Oaxaca, crema, queso fresco. Served with breakfast potatoes.

Quesadilla \$15

Flour tortilla, eggs, chorizo, queso Oaxaca, pico de gallo, chipotle aioli, queso fresco.

Huevos Rancheros \$13.95

Two crispy corn tortilla, refried beans, two fried eggs, salsa ranchera, crema, queso fresco. Served with breakfast potatoes.

Huevos a la Mexicana \$13.95

Scrambled eggs with onion, tomato, jalapeño, black beans, queso fresco, avocado. Served with corn tortillas.

Torta de Chilaquile \$13.95

Telera roll, refried beans, queso fresco, chilaquiles, chicken tinga, and crema. Served with chips.

Tacos

Choice of 3 homemade corn tortillas or 3 flour tortillas

Combo Tacos \$16

3 tacos with your choice of protein and served with rice and beans.

+ Chicken tinga, barbacoa, carnitas, carne asada, or grilled chicken.

Al Pastor \$12

Pineapple, onion, cilantro.

Gringo tacos

Soft flour tortilla filled with your choice of chicken tinga or ground beef, lettuce, pico de gallo, cheese, and sour cream.

Ground Beef \$12

Onion, cilantro.

Pescado \$15

Adobo-seared mahi, slaw, pico de gallo, avocado, chipotle aioli.

Tofu \$12

Fajita vegetables, cilantro.

Barbacoa \$12

Onion, cilantro.

Gobernador Shrimp Tacos \$15

Shrimp, melted cheese, bell peppers, pico de gallo.

Chicken Tinga \$12

Pickled red onion, queso fresco.

Shrimp \$15

Blackened shrimp, slaw, pico de gallo, avocado, chipotle aioli.

Chorizo \$12

Onion, cilantro.

Carne Asada \$12

Onion, cilantro.

Picante Baja Shrimp Tacos \$15

Beer-battered shrimp, slaw, pico de gallo, avocado, and chipotle aioli.

Carnitas \$12

Pico de gallo, queso fresco.

Fajita Tacos \$12

Fajita vegetables and your choice of chicken or carne asada.

Pork Pibil Tacos \$13

Slow-cooked pork belly with pickled habanero curtido.

A la Carte \$4...Seafood \$5

Birria

Stuffed with cheese, barbacoa, onion, cilantro, and served with a cup of consommé.

Birria Quesadilla \$16

Birria Tacos \$15

Birria Gordita \$16

Birria Ramen \$18

Braised beef, rich broth with Mexican spices and chilies, ramen noodles, cilantro, onions, and lime.

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Clasicos Mexicanos

Enchiladas	\$15
Choice of chicken, ground beef, cheese, or poblano rajas. Rojas or verde sauce, served with Mexican rice and beans.	
Fajitas	\$20
Grilled vegetables served with beans, Mexican rice and flour tortillas. Choice of chicken, tofu, pork, carne asada. + \$2 shrimp or surf & turf	
Enchiladas Suizas	\$16
3 corn tortillas rolled and stuffed with your choice of chicken, ground beef, or poblano rajas. Topped with creamy tomatillo sauce, crema, and cheese. Served with rice and beans.	
California Burrito 🌱	\$16
Flour tortilla, carne asada, fries, guacamole, sour cream, cheese, chipotle aioli.	
Picante Bowl	\$14
Cilantro-lime rice, black beans, avocado, fire-roasted corn, peppers, queso fresco, lettuce, pico de gallo, tortilla strips, chipotle ranch. + Grilled chicken \$4, chicken tinga \$4, tofu \$5, ground beef \$4, carne asada \$5, shrimp \$6	
Pozole	\$14
Mexican corn soup. Chicken broth, hominy, lettuce, radish, onion, cilantro, jalapeño, and tortilla chips. + Pork \$4, chicken \$4	
Quesadilla 🌱	\$13
Flour tortillas with cheese, chipotle aioli, and cilantro. Served with lettuce, pico de gallo, and sour cream. + Chicken \$3, carne asada \$5, mushroom and grilled onion \$3, ground beef \$3, shrimp \$6, chicken tinga \$3, chorizo \$3	
Taquitos	\$13
4 crispy tortillas, pico de gallo, lettuce, queso fresco, crema. Choice of chicken tinga or potato.	
Chimichanga 🌱	\$14
Deep fried burrito with rice, beans, cheese, chipotle aioli, and your choice of protein. Served with lettuce, pico de gallo, guacamole, sour cream, and topped with queso sauce. + Carne asada \$4, chicken \$3, ground beef \$3, shrimp \$5, carnitas \$3, barbacoa \$4, surf & turf \$6	
Burrito 🌱	\$12
Flour tortilla, beans, rice, cheese, guacamole, pico de gallo, chipotle aioli. + Surf & turf \$6, carne asada \$4, chicken \$3, ground beef \$3, shrimp \$5, carnitas \$3, barbacoa \$4.	
Picante Vegan Burrito	\$16
Flour tortilla with cilantro-lime rice, black beans, fajita vegetables, guacamole, and pico de gallo.	
Tex-Mex Burrito 🌱	\$13
Flour tortilla stuffed with Mexican rice, beans, cheese, and your choice of protein. Smothered in 3 sauces and served with lettuce, pico de gallo, guacamole and sour cream. + Surf & turf \$6, carne asada \$4, chicken \$3, ground beef \$3, shrimp \$5, carnitas \$3, barbacoa \$4.	
Machete	\$13
Large corn tortilla filled with cheese, beans, lettuce, pico de gallo, crema. + Chicken tinga \$4, carne asada \$5, al pastor \$4, ground beef \$4, fajita vegetables \$3	
Gorditas	\$12
2 thick corn tortillas stuffed with black beans, lettuce, pico de gallo, crema, and queso fresco. + Chorizo \$4, chicken tinga \$4, carne asada \$5, carnitas \$4, barbacoa \$5, ground beef \$4	
Huaraches	\$12
Large tortilla, refried beans, pico de gallo, queso fresco, crema, lettuce, avocado. + Chicken tinga \$4, carne asada \$5, al pastor \$4, ground beef \$4, fajita vegetables \$3	
Tostadas	\$13
Crispy tortillas, refried beans, lettuce, tomato, pickled jalapeños, crema, queso fresco. + Chicken tinga \$4, carne asada \$5, ground beef \$4, shrimp \$6, tofu \$4, chorizo \$3	
Torta Oaxaqueña 🌱	\$15
Choice of chicken tinga or carne asada, refried beans, queso Oaxaca, avocado, cabbage, tomato, onion, pickled jalapenos, chipotle aioli. Served on telera roll.	
Sopes	\$13
3 homemade corn masa sopes, refried beans, queso fresco, and onion. + Chicken tinga \$4, chorizo \$4, poblano rajas \$3, carne asada \$5	

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Picante Especiales

Picante Salmon   \$22
Pan-seared salmon, mole verde, cilantro-lime rice, fajita vegetables, homemade corn tortillas.

Alambre Mar y Tierra \$24
Shrimp, carne asada, bell peppers, onion, and melted cheese. Served with Mexican rice, beans, and homemade corn tortillas.

Carne Asada \$20
Pan-seared carne asada, caramelized onions, tomatoes, Mexican rice, beans, chile de arbol salsa, homemade corn tortillas.

Camarones al Ajo \$20
Shrimp sautéed with garlic, tomato, and lime juice. Served with cilantro lime rice, lettuce, guacamole, pico de gallo, sour cream, and corn tortillas.

Tlayudas \$20
Thin crispy tortilla, refried beans, queso Oaxaca, cabbage, tomato, onion, radish, avocado. Your choice of chicken tinga, carne asada, chorizo, or tofu.
+ Carne asada & chorizo \$2

Chori Pollo \$20
Mexican chorizo and chicken topped with melted cheese. Served with Mexican rice, beans, and homemade corn tortillas.

Creamy Chipotle Shrimp Pasta  \$24
Sautéed shrimp, bell peppers, onion, creamy chipotle sauce, served over fettuccine.

Molcajete Oaxaca \$28
Carne asada, carne enchilada, chicken, chorizo, shrimp, nopales, salsa de molcajete, queso fresco, charro jalapeño. Served with Mexican rice, beans, homemade corn tortillas.

Pollo ala Plancha \$20
Grilled chicken breast with garlic and spices, topped with caramelized onions and tomato. Served with homemade corn tortillas, Mexican rice and beans.

Fajitas del Mar \$26
Grilled vegetables, pan-seared salmon, scallops, and shrimp. Served with Mexican rice, beans, and flour tortillas.

Carne Enchilada \$20
Pan-seared pork served with rice, beans, salsa, homemade corn tortillas.

Costillas de Puerco en Salsa Verde \$22
Pork short ribs fried in salsa verde. Served with Mexican rice, black beans, and homemade corn tortillas.

Camarones Zarandeados \$22
Marinated shrimp, lettuce, tomato, onion, avocado, cilantro lime rice, and homemade corn tortillas.

Nando's Shrimp Enchiladas \$22
Four cheese enchiladas with homemade verde cream sauce served on a sizzling platter. Topped with shrimp, bell peppers, onion, corn, cilantro.

Chile Relleno  \$20
Poblano chile stuffed with queso Oaxaca and your choice of chicken tinga or ground beef, topped with red salsa and served with Mexican rice, beans and homemade corn tortillas.
+ Add mole sauce \$2

Tamales   \$20
3 traditional Oaxacan tamales filled with your choice of chicken mole or chicken with salsa verde. Salsa verde option is gluten and nut-free. Served with Mexican rice and beans.

Camarones a la Diabla \$22
Spicy shrimp, onion, tomato and adobo chipotle sauce, cilantro-lime rice, black beans, homemade corn tortillas.

Chicken Tequila-Lime Pasta  \$22
Pan-seared chicken, bell peppers, onion, tequila, soy sauce, fresh lime juice, and cream sauce served over fettuccine.

Carlitos' Seafood Pasta  \$28
Pan-seared shrimp, scallops, salmon, bell peppers, cilantro, jalapeño, and tomato sauce. Served over fettuccine and topped with parmesan cheese.

Mole

  **MOE-lay** - traditional sauce made of combinations of fruit, nuts, chile peppers, and spices. Your choice of rojo, negro, or verde.

Tacos de Mole \$15
Choice of chicken or tofu, queso fresco, red onion, cilantro.

Enchiladas de Mole \$18
Choice of chicken, poblano rajas or ground beef, topped with queso fresco, red onion, cilantro.

Mole Oaxaqueño \$20
Chicken breast, mole sauce, queso fresco, rice, beans, homemade corn tortillas.

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Sides

Beans	\$4
Rice (Mexican or cilantro lime)	\$4
Habanero salsa	\$1
Homemade corn tortillas (4)	\$2
Flour tortillas	\$2
Chips	\$2
House-pickled jalapeños	\$3
Fresh jalapeños	\$1
Avocado	\$3
Consommé	\$3
Queso fresco	\$2
Shredded cheese	\$3

Guacamole	\$6
Sour cream	\$1
Lettuce, pico de gallo, sour cream	\$4
Salsa macha	\$1
Mole sauce (V) (GF)	\$4
Crema Mexicana	\$1
Salsa	\$3
Lime	\$1
Curtido de habanero "slaw"	\$3
French fries	\$4
Pico de gallo	\$1

Side of Protein

Carne asada	\$6
Chorizo	\$4
Shrimp	\$7
Barbacoa	\$5
Tofu	\$4

Salmon	\$8
Grilled chicken	\$4.50
Fajita vegetables	\$4
Chicken tinga	\$4

A 3% charge will be applied to all credit card payments.

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