

PARA COMPARTIR (SHARE)

- GUACAMOLE CONOCIDO** avocado, lime juice & sea salt 12
QUESO VERDE queso dip with roasted poblano, & corn 13 (Add Short Ribs +6 Chicken +5, Steak +9, Vegetarian Chorizo +4)
DUO VERDE guacamole, queso verde 14
CHAMPAGNE CAMARONES gulf shrimp, carrots, and peppers naturally pickled and served with tostadas 18
CEVICHE PUNTA CANA gulf shrimp, baby octopus, avocado, cucumber, pico de gallo & tostadas 18
TUNA TOSTADAS sushi grade tuna, miso-soy, guacamole, chilis, sesame seeds, salsa macha, cilantro 19
EMPANADAS choice of smoked chicken, braised short ribs, or impossible beef 14

- BOLITAS DE YUCA** crispy yuca fritters stuffed with mozzarella cheese, served with spicy ranch dressing 12
SOPECITOS DE POLLO or CAMARONES Masa Cake topped with chipotle chicken, Yucatan Slaw or Gulf Shrimp, avocado, & Salsa de Tito Vodka 16
TOSTADAS DE COCO V young thai coconut, aguachile, cucumber, mango, hibiscus pickled onion, salsa macha & cilantro on avocado tostadas 13
STEAK PIRATA crispy flour tortillas stuffed with queso asadero, flat iron steak, diced onion & cilantro served with a duo of taquería salsas 15
QUESADILLAS spinach flour tortilla, oaxaca cheese, sautéed baby spinach, mushrooms 13 (Add Chicken +5, Shrimp +8, Steak +9, Salmon +9)
MIRIAM'S SAMPLER PLATTER 2 Sopecitos de Camarones, 4 bolitas de yuca, 2 empanadas & 2 steak piratas 28 (sorry no substitution)

SOPAS cup 6 bowl 10

- SOPA DE FRIJOLE BLANCO & NEGRO** V white & black beans, tomatoes, cilantro & vegan chorizo garnished with cilantro

- CALDO DE POLLO** shredded chicken in chile morita broth with chickpeas, roasted corn, fingerling potatoes & hominy

ENSALADAS 12

- ROBERT'S CASA DE CAMPO** spring mix, crispy bacon, avocado, cilantro, tomato, queso fresco, roasted corn & spicy ranch dressing
SANTO DOMINGO baby arugula, griddled queso-panela, salsa naranja, citrus roasted yellow beets, sweet & sour pink beets, orange, jicama, & cucumber - lime vinaigrette
PUNTA MITA SALAD mixed greens, strawberries, raspberries, blueberries, crispy quinoa, toasted pepitas, blue cheese & strawberry-lime agave vinaigrette

- MIRIAM'S SALAD** baby spinach, black beans, blue cheese, dried cranberry, roasted pecans, boiled egg & basil-balsamic vinaigrette
basil balsamic vinaigrette

- BARRIO CHINO SALAD** shaved cabbage, arugula, jicama, orange, radish, cilantro, toasted pepitas, hibiscus pickled onion, lime & salsa naraja dressing

add Chicken +5, Shrimp +8, Steak +8, Salmon +9

TACOS

served with black beans & rice (add an extra taco for \$6)

- SHORT RIB TACOS** slow cooked beef short rib, tomatillo - poblano salsa, queso fresco, radish, diced onion, & cilantro on corn tortillas 18
PORK BELLY TACO crispy pork belly, salsa naranja, mango, cucumber, hibiscus pickled onion & cilantro on corn tortillas 18
MAHI-MAHI TACO mahi mahi, shaved cabbage, charred corn, pico, pickled sweet chiles & spicy cilantro aioli on corn tortillas 18
TACOS AL CARBON choice of grilled flat iron or grilled chicken with sauteed poblano & onion on flour tortillas topped with pico de gallo & guacamole 19

- SHRIMP TACO** chile grilled shrimp, smashed avocado, charred corn, cilantro, salsa macha, valentina aioli & hibiscus pickled onions on corn tortillas 18

- VEGETABLE TACOS** V Sauteed zucchini and squash, vegan chorizo, crispy chickpeas, avocado slice, pico de gallo, verde sauce 17

- SALMON TACOS** grilled salmon, arbol chile salsa, sautéed onions, shaved cabbage & spicy cilantro sauce on corn tortillas 19

- 4 AMIGOS TACOS** short rib taco, shredded smoked chicken taco, pork belly taco & shrimp taco 23 Sorry, no substitutions.

ENCHILADAS

served with black beans & rice (add an extra enchilada for \$6)

- CHICKEN VERDE** shredded, smoked chicken with charred corn & poblano, crema, pico de gallo & queso fresco, poblano cream sauce or queso verde 17
SHORT RIB ENCHILADAS slow cooked beef short rib, queso oaxaca, red chile sauce, crema, radish, cilantro, queso fresco & caramelized onion 18
OAXACA-CHEDDAR CHEESE chile con carne, crema sauce, cheddar cheese & queso fresco 16
MOLE POBLANAS mole poblano with shredded, smoked chicken 17

- SPINACH & WHITE ONION ENCHILADAS** VEG spinach, onion, tomatillo sauce, cheese, black beans & white cilantro rice 16

- ROJAS CHEESE ENCHILADAS** queso fresco, sour cream & red chile sauce sauce, diced onions & crema 16 Steak and Roasted Corn +5, Shrimp +4

- LOBSTER ENCHILADAS** with poblano cream habanero sauce, topped with avocado slices, sweet peppers, quinoa-coconut rice and salad 35

- ENCHILADAS MAR Y TIERRA** shredded, smoked chicken enchilada topped with queso verde, steak enchilada topped with guajillo sauce, shrimp enchilada topped with poblano cream sauce & spicy aioli (sorry, no substitutions) 23

COMBINACIONES 18

- #1** short rib enchilada, smoked & shredded chicken taco, red rice, black beans
#2 Tomatillo spinach cheese enchilada, shrimp taco, white cilantro rice, black beans
#3 VEG Sauteed spinach & white onion enchilada, black bean, & vegetable taco & white cilantro rice

- #4** Chile con carne cheese enchilada, pork belly taco, red rice, black beans

- #5** Chicken mole enchilada, slow-cooked beef short rib taco, red rice, black beans

- #6** VEG Roja cheese enchiladas, vegetable taco, coconut rice, black beans

ENTRADA

- POLLO POBLANO** crispy chicken, mole poblano, white rice, crema & cilantro 24
SHANNON'S CHICKEN crispy half chicken topped with white wine, butter sauce, arcadian mix salad, fresh lime, salt, black pepper & coconut rice 26
CARNE ASADA marinated flat iron steak, bell peppers, caramelized onion, poblano - pepita butter, sliced avocado, beans & rice 27 (add shrimp +8)
PUERCO VERDE pork shoulder slow cooked with tomatillo & poblano, roasted squash, coconut rice 22
FILETE MAHI MAHI coconut rice, white wine butter sauce & barro chino salad 26
MILANESA DE POLLO crispy fried chicken breast, cilantro - lime butter sauce, charred corn & tomato - cucumber salad with arugula, hibiscus pickled onions, lime vinaigrette 22
CAMARONES AL AJILLO Jumbo shrimp with garlic butter sauce, white cilantro rice and grilled vegetables 28

- TETELAS DE HONGOS** VEG plancha griddled masa pockets stuffed with queso oaxaca, roasted mushrooms, aciento, refried black beans, tomatillo - pepita salsa, crema, queso fresco & cilantro, with a small salad 17

- CHILE RELLENO** Stuff with shredded smoked chicken, shrimp, or Impossible Beef V, topped with queso fresco and guajillo sauce, white cilantro rice, black beans 18 (Shrimp +3, Steak +5, Impossible Meat +2)

- CARNE Y PAPAS** 12 oz ribeye, roasted poblano - lime butter, crispy hasselback potatoes, chimichurri, tomato - cucumber salad with hibiscus pickled onions 35 (add shrimp +10)

- PESCADO A LA VERACRUZANA** fried whole snapper, coconut rice, roasted squash & veracruzana sauce 30 (add shrimp +10)

- SALMON A LA ISLA** coconut sauce, sautéed squash & cilantro-quinoa white rice 26 (add shrimp +9)

- CABRITO A LA DIABLA** guajillo braised goat, cilantro - white rice, roasted peppers, sweet plantain 27

POSTRES 10

- PASTEL DE BODA** Tres leches cake filled with raspberry, caramel, milk sauce

- PUDDIN DE PAN** Mexican style bread pudding, caramel sauce, cherry-marshmallows-chocolate chips vanilla ice cream

- COCONUT CRÈME BRULEE (GF)** rich coconut and pineapple custard base topped with a texturally contrasting layer of hardened caramelized sugar, garnish with strawberry and Malibu coconut sauce

- CHOCOLATE CALIENTE** Chocolate cake, with a hint of chipotle pepper with vanilla cream ice cream

- SEASONAL SORBET**

A TU GUSTO

- YUCCA FRIES 9 SWEET PLANTAINS 9
FRENCH FRIES 6 SIDE SALAD 6
MEXICAN STREET CORN (ESQUITES) 9

"Kitchen Love" on your receipt (3%) goes directly to all kitchen staff. If you do not agree, we will gladly reimburse.

MARGARITAS

ACAPULQUEÑA 100% Silver Agave tequila, House margarita frozen or rocks 13

EL TORNADO 100% Silver Agave tequila Frozen margarita, house made pomegranate sangria 14

NUEVA MODA House margarita frozen or rocks, mango, strawberry, passion fruit, pineapple, black berry, tamarind, or guava puree, Veracruz rim 14

LA MONARCA Casa Noble Reposado tequila, Cointreau liqueur, fresh citrus 16

SAN MIGUEL ALLENDE (MEXICAN MARTINI) Casa Noble Silvertequila, Cointreau liqueur, chile ancho, fresh citrus 14

EL BIKINI House skinny margarita, frozen or rocks, fresh citrus, agave nectar 14

LA FRESCA Frozen margarita, 100% silver agave tequila, Cointreau liqueur, strawberry-cucumber puree, citrus, simple syrup 15

LA LOLA House frozen margarita, infusion, Grand Marnier float 16

PASSION FRUIT MEZCALITA Del Maguey Vida Mezcal, passion fruit puree, fresh citrus, simple syrup, Veracruz rim 15

LA PALOMA BRAVA Illegal Joven mezcal or Casa Noble Silver Tequila, grapefruit juice, muddled citrus, soda 15

LA PINA PICOSA Socorro Blanco tequila, Cointreau liqueur, muddled fresh pineapple, fresh jalapeños, fresh citrus, Veracruz rim 15

LA NOBLE Casa Noble Reposado tequila, Grand Marnier liqueur, fresh orange juice, fresh citrus, simple syrup, salt rim 16

LA PILOTO Socorro Silver tequila or Montelobos Mezcal, Cointreau liqueur, Saint Germain liqueur, berry juice, fresh citrus, simple syrup, muddled blue, black and raspberries 15

TOP SHELF COCKTAILS

LA SOLEDAD Soledad Joven, Grand Marnier Centenario, citrus, agave nectar, salt rim 30

LA MESTIZA Clase Azul Reposado, Grand Marnier Centenario, citrus, agave nectar, salted rim 50

COCKTAILS

EL GRINGO RANCH WATER Casa Noble Reposado tequila, Topo Chico soda, fresh citrus 15

OSCAR OLD FASHIONED Buffalo Trace Bourbon or Montelobos Mezcal, muddled oranges, Luxardo Maraschino syrup, angostura bitters 15

CUBAN MOJITO Bacardi rum, muddled mint, fresh citrus, soda water 14

CARAJILLO Licor 43 and cold brew 13

SPICY PEPINO Tito's vodka, cucumber, Veracruz rim, citrus 14

MIRIAM'S MIMOSA prosecco, Aperol liqueur, vodka, orange juice, fresh fruit 16

SANGRIA NJ Burgundy wine, Brandy, Pomegranate liqueur, tropical fresh citrus, pomegranate juice 13

CAMILA'S MARTINI Socorro Silver Tequila, chile syrup, grapefruit juice, fresh citrus 14

GIGI'S ESPRESSO MARTINI Tito's Vodka, Khalua, house-made cold brew french blend coffee, simple syrup 14

LAS CERVEZAS

PRESIDENTE Dominican Republic, 4.5% ABV 7.5

MODELO ESPECIAL Mexico, 4.5% ABV 7.5

CORONA Mexico, 4.5% ABV 7.5

NEGRA MODELO Mexico, 5.4% ABV 7.5

XX LAGER Mexico, 4.2% ABV 7.5

PACIFICO Mexico, 4.5% ABV 7.5

VICTORIA Mexico, 4.5% ABV 7.5

MANHATTAN PROJECT HALF LIFE, Dallas, TX 6.2% ABV 7.5

STONE DELICIOUS IPA Escondido, California 7.7% ABV 7.5

MILLER LITE 4.2% ABV 6.5

MICHELOB ULTRA St. Louis, MO, 4.2% ABV 6.5

MICHELADAS Choice of beer, tomato juice, citrus, Veracruz rim 12

WHITE WINE

Benvolio, Prosecco, Italia (small bottle) 12

Lunetta, Prosecco, Italia 35

Whitehaven*, Sauvignon Blanc, Marlborough 13/48

Santa Margherita, Pinot Grigio, Alto Adige 15/56

Casa Madero, Chardonnay, Mexico 13/48

Joel Gott*, Unoaked Chardonnay, California 12/45

Casa Madero, Rosé, Mexico 13/48

Patz & Hall, Chardonnay, Napa Valley 75

WINES * Denotes Happy Hour Wine

RED WINE

The Show Malbec*, Argentina 12/45

Etude "Lyric," Pinot Noir, California 14/52

Casa Madero 3V, Cabernet Sauvignon, Mexico 15/56

Freakshow, Red Blend, California 14/52

Campo Viejo*, Tempranillo Rioja, Spain 12/45

The Prisoner, Red Wine, California 80

NON-ALCOHOLIC BEVERAGES

AGUA FRESCAS - "FRESH WATERS" 7 Mango, Strawberry, Tamarind, Passion Fruit, Pineapple, Guav, Menta Pepino (mint/cucumber), fresh lemonades

FRENCH PRESS COFFEE 5

HEINEKEN 0.0 LAGER 5

EL SANADOR 7 Topo Chico, Lime, house Veracruz chili shrub, salt

SODAS 3 Sprite, Coca Cola, Diet Coke, Squirt, Dr. Pepper, Topo Chico. 5

TEA 3.5 Black Indian Iced Tea / Mango Iced Tea / Hot Tea

ABOUT MIRIAM

I am from Santo Domingo, Dominican Republic. Opening a restaurant is one of the most exciting and rewarding experiences in my life. I am privileged to dedicate myself to do what I love. Please do not hesitate to let us know if you enjoy our recipes, or not so much. It does not hurt my feelings, and we appreciate your input. Many thanks go to my current team who is working with me now.

"LOVE, SHARE, ENJOY THE RESTAURANT" - MIRIAM JIMENEZ

PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE. • CONSUMER ADVISORY: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Our Kitchen and Bar uses nut, dairy, eggs, gluten. •

PLEASE BE CAREFUL: Some dishes may contain chicken bones, as we use traditional cooking methods to enhance flavor and authenticity. Please be cautious while enjoying your meal.