

entradas

appetizers

Guacamole en Molcajete

Since 1984 we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro (prepared tableside).

Each order is served with warm corn tortillas, tortilla chips, salsa Pasilla de Oaxaca and salsa de tomatillo y habanero.

12.00 per order (serves two)

Sopa de Tortilla / Tortilla Soup

Pasilla chile soup with grilled chicken, avocado, shredded cheese, crema and crispy tortilla strips.

7.50

Ensalada de la Casa / Field Greens Salad

Mixed field greens, shredded jicama, carrots and cherry tomatoes dressed in a pomegranate vinaigrette.

6.75

Flautas de Pollo / Rolled Crispy Chicken Tacos 🌶️

Three rolled crispy chicken tacos topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema.

9.00

Ceviche de Atún y Camarones* / Marinated Seafood

Chilled citrus-marinated tuna and shrimp.

12.00

Zarape de Pato / Layered Duck Tortilla Pie 🌶️🌶️

Roasted pulled duck layered between soft corn tortillas and topped with yellow pepper-habanero cream sauce.

9.75

Empanadas de Jaiba / Crab Turnovers

Three crispy corn empanadas filled with jumbo lump crab meat, served with seasonal fruit pico de gallo and avocado-tomatillo salsa.

12.00

Quesadilla de Huitlacoche

Grilled flour tortilla filled with huitlacoche, poblano chiles, corn and Chihuahua cheese. Served with crema and salsa verde cruda.

8.50

Queso Fundido / Melted Cheese Fondue 🌶️

Melted Chihuahua cheese with crumbled chorizo sausage, cilantro and rajas (slow-cooked Mexican peppers).

8.50

Ensalada de Vegetales a la Parrilla / Grilled Vegetable Salad

Zucchini, hearts of palm, artichokes, corn and chile-rubbed red bliss potatoes tossed in a roasted tomato-oregano vinaigrette.

7.75

platillos principales

main dishes

Ensalada con Atún* / Tuna Salad

Avocado leaf-cruste seared rare tuna, served on a crispy black bean tostada over jicama, mango, cabbage slaw with mixed field greens and tropical fruit salsa.
21.00

Alambre de Camarones / Shrimp Brochette

Grilled shrimp marinated in a garlic vinaigrette over house rice with onions, tomatoes, serrano peppers and roasted tomato-jalapeño-caper sauce.
24.00

Mariposa de Huachinango / Red Snapper

Pan roasted whole butterflied red snapper, brushed with guajillo chile and served with roasted tomatillo and garlic molcajete salsa.
26.50

Salmón en Manchamanteles* / Salmon Filet with Tropical Fruit Mole

Grilled natural salmon over black beans with zucchini and roasted corn. Served over a mole of ancho chiles and tropical fruits.
22.75

Arrachera con Camarones / Steak & Shrimp Stew 🍴🍴

Grilled skirt steak and jumbo shrimp stewed in a roasted tomato-chipotle sauce and topped with queso fresco.
21.50

Tablones / Short Ribs 🍴🍴

18 oz. of grilled boneless beef short ribs served with a mestiza sauce (tomatillo-tomato-chipotle) and rajás (slow-cooked Mexican peppers).
24.75

Alambre a la Mexicana* / Mixed Grill Brochette 🍴🍴🍴

Grilled cubes of beef tenderloin, chorizo sausage, onions, tomatoes and serrano peppers over house rice with tomatillo and tomato-chipotle sauces.
23.50

Filete con Hongos* / Filet Mignon with Wild Mushrooms

Filet mignon covered with a wild mushroom-tequila cream sauce.
25.75

Costillas de Cordero* / Rack of Lamb

Roasted rack of lamb, black bean pumpkin tamal, grilled asparagus and pistachio mole.
26.50

Budín de Pollo / Chicken Tortilla Pie

Baked soft corn tortillas filled with pulled chicken, Chihuahua cheese and roasted Mexican peppers, served with poblano cream sauce.
17.50

Chamorro / Pork Shank

Crispy marinated pork shank served with red bean-chorizo chili and chipotle creamed spinach.
19.50

Pato en Salsa de Zarzamoras* / Duck with Blackberry Sauce

Roasted duck breast served over mashed chile de árbol sweet potatoes, grilled asparagus and blackberry-chipotle sauce.
23.75

Gratuities are not included and a service charge of 18% will be added to tables of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

spice alert MILD MEDIUM 🍴🍴 HOT 🍴🍴🍴

T2 LA 8.6.09

platillos principales

main dishes

enchiladas

Mole de Xico / Beef 🌶️🌶️

Two soft corn tortillas filled with shredded chipotle beef, topped with Veracruz mole made with raisins, plantains, hazelnuts, pine nuts and mulato, ancho and pasilla chiles. Garnished with crema and queso fresco.

18.75

Suizas / Chicken 🌶️🌶️

Two soft corn tortillas filled with pulled roasted chicken, topped with a creamy tomatillo sauce and melted Chihuahua cheese.

16.75

Rancheras / Vegetable

Two soft corn tortillas filled with wild mushrooms and spinach topped with a mild Mexican tomato sauce. Garnished with crema and queso fresco.

14.75

Jaiba / Jumbo Lump Crab 🌶️🌶️🌶️

Two soft corn tortillas filled with jumbo lump crabmeat, topped with a creamy tomatillo sauce, melted Chihuahua cheese and pumpkin seeds.

22.00

tacos al asador

Served in a cast iron skillet with red bean-chorizo chili, corn esquites, chile de árbol salsa and freshly made warm corn tortillas.

Cochinita Pibil / Pork

Pork shoulder rubbed with achiote, wrapped in banana leaves and slow-cooked until fork tender. Topped with habanero-lime marinated onions.

17.00

Pollo / Chicken

Grilled chicken marinated in ancho chiles, garlic, cumin, cloves and cinnamon. Topped with slow cooked peppers, served with melted Chihuahua cheese.

17.00

Carne Asada* / Steak

Grilled skirt steak marinated in guajillo and pasilla chiles, garlic, cumin and black pepper. Served with melted Chihuahua cheese.

18.50

All entrées are served with family-style house rice, refried black beans and two condiment salsas: Pasilla de Oaxaca and Salsa Verde de Habanero.

extras

Pico de Gallo

3.00

Plátanos Fritos

5.00

Fried plantains with crema and queso fresco

Sweet Potato Fries

4.00

Red Bean-Chorizo Chili 🌶️🌶️

5.00