



## APERITIVOS

GUACAMOLE • Served with chips and salsa	\$6
CHILE CON QUESO • Topped with pico de gallo, served with chips and salsa	\$6
MINI-FLAUTAS • Chicken flautas served with pico de gallo, guacamole, sour cream & jack cheese	\$6
NACHOS • Tostadas topped with your choice of (pinto beans and cheddar cheese or black beans and jack cheese), served with pico de gallo	\$6
Add ground beef or seasoned chicken	\$8
VEGGIE EMPANADAS • Homemade empanadas filled with, mushroom, sweet corn, jack cheese, onion, and cilantro, served with crema chipotle on the side	\$7
• CEVICHE TRADICIONAL • Fresh tilapia cured in citrus juice, tomato, carrots, onion, oregano, served with wheat crackers and pico de gallo on the side	\$8
• COCTEL DE CAMARONES • Jumbo shrimp served with our delicious cocktail sauce & pico de gallo, with wheat crackers on the side	\$8
SMOKED SALMON • Salmon fillet served with cream cheese, capers, pickled jalapeños, sun-dried tomato sauce, and wheat crackers on the side	\$8
• SHRIMP BESOS • Large jumbo shrimp, and jalapeno wrapped in bacon, then fried to perfection served with a special sauce on the side	\$8

## SOPAS • all served with two corn or flour tortillas •

CALDO DEL SOL • (served weekdays)	
Our very own chicken and vegetable soup with carrots, chayote squash, zucchini, yellow squash, celery, green beans, corn and an avocado slice	
POZOLE • (served weekends)	
Hominy chicken soup served with oregano, chile de arbol, onion & lime on the side	

Small \$4	Large \$6	add rice to caldo	extra \$1
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## ENSALADAS

• served with your choice of dressing: honey mustard, blue cheese, tomato vinaigrette or ranch •

ENSALADA DEL SOL • A fresh mix of organic greens with tomato, carrots, black olives, radishes, mushroom, and bell pepper	\$7
SAMI'S TACO SALAD • Two crispy tortilla shells filled with refried beans, ground beef, iceberg lettuce, tomato, sliced avocado, jack and cheddar cheese	\$9
TOFU SALAD • Organic tofu on a bed of organic mixed greens with tomato, black olives, radishes, mushroom, bell pepper, sliced avocado, jack and cheddar cheese	\$9
CATFISH SALAD • Grilled catfish on a bed of organic mixed green with tomato, black olives, carrots, radishes, mushroom, sliced avocado & fresh pineapple	\$11
FAJITA SALAD • Grilled chicken or beef fajitas on a bed of organic mixed greens, tomato, olives, radishes, mushroom, bell pepper, sliced avocado, jack and cheddar cheese	\$10
ENSALADA DE LA LUNA • Jicama, cucumbers, and shredded beets, on a bed of organic mixed greens, with spicy lemon juice and cayenne pepper dressing on the side	\$8
• ENSALADA DE CEVICHE • A fresh mix of organic greens tossed with our famous ceviche, with fresh lime juice dressing	\$11



## DESAYUNOS

• all served with two corn or flour tortillas •

• HUEVOS RANCHEROS • Two eggs any style with ranchero sauce, served with potatoes and pinto beans	\$7
HUEVOS A LA MEXICANA • Two eggs scrambled with onion, bell pepper, and tomato, served with potatoes and pinto beans	\$7
• HUEVOS MOTULEÑOS • Two eggs any style served with black beans over a corn tortilla, topped with ranchero sauce and cheddar cheese	\$7
HUEVOS CON CHORIZO • Two eggs scrambled with Mexican pork sausage, served with potatoes and pinto beans	\$8
Substitute with vegetarian chorizo	\$8
MIGAS • Two scrambled eggs with tortilla strips, cheddar cheese ranchero sauce, served with pinto beans	\$7
Add mushroom or chorizo	\$8
Substitute with veggie chorizo	\$9
CHILAQUILES VERDES or ROJOS • Tortilla strips with verde or chipotle red sauce, topped with jack cheese and sour cream, served with black or pinto beans	\$6
Add one egg	\$8
Add chicken	\$8
• PLANTAIN BREAKFAST • Two eggs any style, black beans, fried plantains, sour cream on the side	\$8
HEALTHY BREAKFAST • Egg whites scrambled with mushroom, served with black beans and sliced avocado	\$8
• BREAKFAST AMERICANO • Two eggs any style, served with two strips of bacon and two waffle wedges	\$9
SMOKED SALMON BREAKFAST • Salmon with one egg any style, served with a whole wheat bagel and cream cheese	\$9
OATMEAL •	\$4
WAFFLES •	\$6

## OMELETES

• served with seasonal fruit and your choice of two corn or flour tortillas •

OMELETE ESTRELLA • Filled with jack and cheddar cheese, tomato and onion	\$7
OMELETE SOL • Filled with mushroom, tomato and onion, topped with cheddar cheese	\$8
OMELETE LUNA • Filled with spinach, tomato and onion, topped with jack cheese	\$8
OMELETE ECLIPSE • Filled with spinach, mushroom, tomato and onion, topped with jack and cheddar cheese	\$8
OMELETE JUPITER • Filled with soy bean chorizo, tomato and onion, topped with jack cheese	\$9



## TACOS

BEAN & CHEESE	\$2
SPECIAL VEGGIE	\$2.50
EGG TACO with your choice of POTATO, BACON, CHORIZO, MUSHROOM or CHEESE	\$2.50
PICADILLO TACO	\$2.50
MIGA TACO	\$3
VEGETARIAN CHORIZO & EGG TACO	\$3
CHORI-MIGA TACO	\$3
VEGGIE CHORI-MIGA TACO	\$3
FAJITA TACO (chicken or beef)	\$3
CRISPY TACO (chicken or beef)	\$3
CARNE GUISADA TACO	\$3
TOFU TACO • Fresh stir fried vegetables with organic tofu on a whole wheat tortilla, served with a thai peanut sauce	\$3



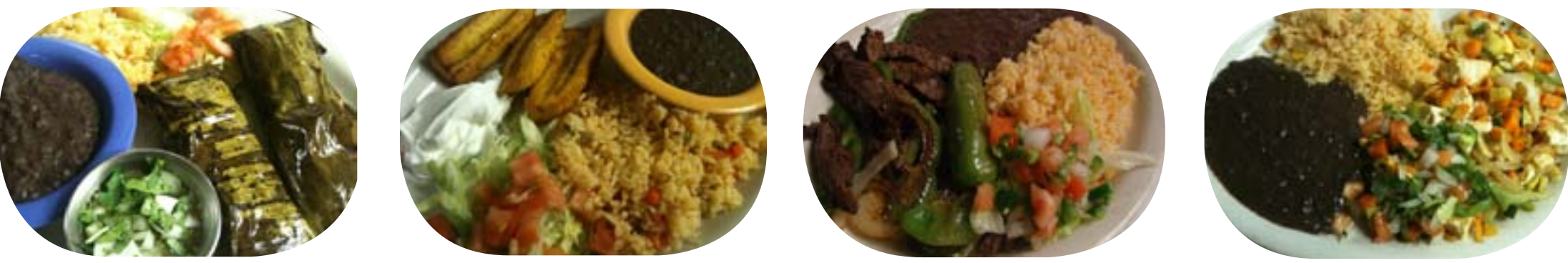
## ENCHILADAS

• all topped with jack cheese and served with rice and beans (black or pinto) •

ENCHILADAS DE CATFISH • Grilled catfish with a creamy chipotle sauce	\$11
ENCHILADAS DE SALMON • Smoked salmon with a creamy avocado sauce	\$11
ENCHILADAS ENVUELTAS • Adobo slow cooked pork with salsa tomatillo	\$11
ENCHILADAS VEGETARIANAS • Spinach and mushroom with salsa tomatillo	\$10

Choice of chicken, ground beef or cheese

ENCHILADAS CHIPOTLE • With a spicy creamy chipotle sauce, topped with cheese	\$10
ENCHILADAS DE MOLE • With homemade chocolate based mole sauce, topped with cheese	\$10
ENCHILADAS RANCHERAS • With a mild ranchero sauce, topped with cheese	\$9
ENCHILADAS VERDES • With salsa tomatillo, topped with cheese	\$9
ENCHILADAS ZACATECANAS • With a mild creamy avocado sauce topped with cheese	\$10



## PLATOS DE LA CASA

• all served with two corn or flour tortillas (except last three items) •

HEALTHY LUNCH PLATE • Grilled chicken breast, sliced avocado, lettuce and tomato, served with black beans	\$10
PLATO CUBANO PLATE • Black beans, rice, and plantains with sour cream on the side	\$9
CARNE GUISADA PLATE • Traditional Mexican beef tips with gravy, served with rice and pinto beans	\$10
VEGGIE FAJITA PLATE • Vegetables grilled with onion and bell pepper, served with rice, black beans and pico de gallo	\$9
With guacamole	\$11
TOFU PLATE • Tofu grilled with vegetables, rice, black beans and pico de gallo, served with a thai peanut sauce	\$10
With guacamole	\$12
FAJITA PLATE • Grilled chicken or beef fajita strips, served with rice, pinto beans and pico de gallo	\$10
With guacamole	\$12
CHIPOTLE CHICKEN PLATE • Chicken breast basted with a spicy creamy chipotle sauce, topped with sliced tomato, jack cheese, served with rice and black beans	\$11
MOLE CHICKEN PLATE • Chicken breast basted and topped with our mole sauce and jack cheese, served with rice and pinto beans	\$11
VEGGIE TAMAL PLATE • Two tamales wrapped in banana leaves, filled with a medley of vegetables and poblano peppers, served with rice and black beans, and with tomatillo, cilantro, and onion sauce on the side	\$10
OAXACAN TAMAL PLATE • Two pork or chicken tamales wrapped in banana leaves, served with rice and pinto beans, and with tomatillo, cilantro, & onion sauce on the side	\$10
FLAUTAS DE POLLO • Three chicken flautas topped with jack cheese, sour cream, guacamole and pico de gallo, served with rice and pinto beans	\$8



## MARISCOS

CAMARONES A LA DIABLA PLATE • Large shrimp in a very spicy mix of chiles, bell pepper, onion, tomato, bacon, and sliced avocado, served with rice	\$11
CATFISH PLATE • Fried or grilled catfish served with coleslaw, pico de gallo and french fries	\$11
SALMON TACO PLATE • Two smoked salmon and cabbage tacos on corn tortillas, served with rice and sun-dried totato paste & capers on the side	\$10
CATFISH TACO PLATE • Two grilled catfish and cabbage tacos on corn tortillas topped with creamy chipotle sauce, sliced avocado, served with rice	\$10
SHRIMP TACO PLATE • Two grilled shrimp tacos on corn tortillas sauteed with a medley of vegetables and onion, served with rice	\$10

## QUESADILLAS

• all served with guacamole, pico de gallo and sour cream •

QUESADILLA • Jack and cheddar cheese melted between flour tortillas	\$7
QUESADILLA CON FAJITA • Grilled chicken or beef, served with creamy spicy chipotle sauce, jack and cheddar cheese melted between flour tortillas	\$9
QUESADILLA CON VEGETALES • Spinach, mushroom and jack cheese melted between flour tortillas	\$8
QUESADILLA CON CHORIZO • Traditional Mexican sausage with jack cheese melted between flour tortillas	\$9
QUESADILLA CON VEGGIE CHORIZO • Homemade soybean chorizo with jack cheese melted between flour tortillas	\$10



## CHALUPAS Y PLATOS DE TACOS

CHALUPAS DEL SOL • Pinto beans topped with chicken, lettuce, tomato and cheddar cheese over two crispy corn tortillas	\$7
CHALUPAS DE LA LUNA • Black beans topped with lettuce, tomato and jack cheese over two crispy corn tortillas	\$7
CHALUPAS ECLIPSE • Pinto beans topped with picadillo (ground beef), lettuce, tomato, jack and cheddar cheese over two crispy corn tortillas	\$7
CRISPY or SOFT TACO PLATE • Two crispy or soft tacos filled with chicken or beef, lettuce, tomato, cheese and guacamole, served with rice	\$8
TACOS DE PUERCO PLATE • Two tacos on corn tortillas with adobo slow cooked pork, served with rice, salsa tomatillo with cilantro and onion on the side	\$7
ESTHER'S FOLLIES TACO PLATE • Choice of chicken or beef soft taco, filled with lettuce, tomato, cheese, guacamole, served with rice & beans	\$6

## PARA LOS NIÑOS

(ONLY for 12 and under)

• BREAKFAST PLATE • One egg, any style, with a side of bacon and toast	\$4
CHEESE ENCHILADA • Cheese enchilada with queso, served with rice and beans	\$6
CRISPY TACO • Choice of chicken, beef or cheese taco, served with rice & beans	\$5
GRILLED CHEESE SANDWICH • Served with french fries	\$6
CHEESE QUESADILLA • Jack and cheddar cheese melted between flour tortillas	\$5

**An extra charge will be added for To-Go Orders**