



DIPS & CHIPS

GUACAMOLE MP  
PICO DE GALLO 8

SALSA 9  
QUESO 10

STARTERS

- STUFFED POBLANO PEPPER 15
- CEVICHE 16
- RICE BALLS 14
- SHORT RIB CHILLI 14
- CALAMARI 17  
mexicano or buffalo
- LOADED NACHOS 16  
short rib or black bean
- QUESADILLA 10
- ADD:  
octopus 9, salmon 9,  
shrimp 9,  
carne asada 8, short rib 8,  
chicken 7, buffalo chicken 7,  
pulled pork 7, cauliflower 5,  
veggie hash 5,  
avocado 4, vegan cheese 3
- WINGS 16  
buffalo, tangy bbq, dry rub
- OAXACAN CHICKEN SOUP 10
- CHICKEN & RICE SOUP 10
- BEEF EMPANADA 14
- HANDROLLED MOZZARELLA  
STICKS 14
- STUFFED DATES 10  
wrapped in bacon w  
raspberry puree goat  
cheese, hot honey & crispy  
crushed chickpeas

ENTRÉES

- CHIMICHURRI STEAK  
12 oz ny strip, truffle mashed potatoes & asparagus 35
- BURRITO (OR MAKE IT A BOWL) 16  
rice, beans, jack cheddar, pico de gallo, sour cream, avocado crema, cilantro,  
side of guacamole
- ADD: flank steak 9 pulled pork 7 ground beef 6 chicken 7 short rib 8 mahi,  
pulpo, shrimp, salmon 9 veggie 5
- ENCHILADAS  
chicken or pork served in a mole or salsa verde sauce topped w sour cream &  
cotija cheese served w rice 25
- POPO A LA PLANCHA  
grilled pulpo served with our mediterranean salad 32
- FISH & CHIPS  
dusted with cayenne infused rice flour, wild alaskan cod 26
- TROPICAL SALMON  
grilled wild salmon with rice, asparagus & tropical pico 32
- FAJITA  
hominy, black beans, jalapeños, onions, red & green peppers served with hot  
tortillas, pico, sour cream & avocado crema  
flank steak 27  
shrimp 27  
chicken 26  
octopus 28  
steak & shrimp 27  
steak & chicken 27  
chicken & shrimp 27  
veggie 25 (cauliflower or veggie hash)



SALADS

- MEDITERRANEAN SALAD 15  
arugula, tomatoes, onions,  
feta, dill
- MEIXCAN CHOPPED SALAD 15  
romaine, bell peppers, red  
onions, jicama, zucchini,  
tomatoes, black beans, fresh  
corn, cilantro
- POPOJITO SALAD 15  
mixed greens, gorgonzola,  
oranges, cranberries &  
walnuts
- WATERMELON SALAD 15  
arugula, cucumber, goat cheese,  
mint, diced watermelon
- CRAFT YOUR SALAD  
see back of menu

BOWLS

- RANCHERS BOWL 26  
steak, chicken or both w  
tomatoes, onions,  
jalapeños, yuca over rice  
& beans
- RICE BOWL 16  
rice or quinoa w  
lettuce, grilled corn, sweet  
plantains, pico, sour  
cream,  
or dressing
- MEDMEX BOWL 16  
snap peas, quinoa, bitter  
greens, corn, radish,  
cucumber, avocado  
créma
- CRAFT YOUR BOWL  
see back of menu

TACOS

- FROM THE GARDEN (AVO, PICO) \$5  
-brussels sprout & mushroom  
-grilled cauliflower  
-veggie hash
- FROM THE SEA \$6  
-salmon (aioli, mp pico)  
-pulpo (aioli, mp pico)  
-mahi (avo, mp pico)  
-grilled cod (avo, mp pico)  
-shrimp (aioli, mp pico)  
-crispy calamari (jalapeño, aioli)
- FROM THE LAND \$6  
-braised short rib (onions, pico)  
-chicken (avo, pico)  
-carne asada (avo, pico)  
-pulled pork (aioli, mp pico)  
-ground beef (avo, pico, cotija)

BOWL & SALAD ADD ONS

octopus 13, salmon 9, shrimp 9, carne asada 8, short rib 8, chicken 7,  
buffalo chicken 7, pulled pork 7, cauliflower 5, veggie hash 5,  
avocado 4, vegan cheese 3

\*AVO = AVOCADO CREMA (DF)  
\*MP = MANGO PINEAPPLE PICO  
TACO TUESDAY : 3 FOR \$14 / 6 FOR \$27 / 10 FOR \$40

WE ARE A 100% GLUTEN FREE CELIAC FRIENDLY ENVIRONMENT. WE TAKE PRIDE IN SERVING YOU ONLY THE BEST QUALITY INGREDIENTS INCLUDING EXTRA VIRGIN OLIVE OIL, WILD CAUGHT FISH & ANGUS GRASS FED MEATS  
if you have a food allergy, please ADVISE YOUR SERVER, CHEF OR MANAGER

## POPOJITO KIDS

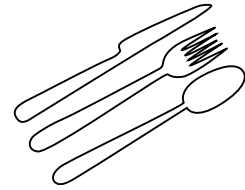
- CHEESE QUESADILLA 6  
steak 5 , chicken 4
- BURRITO 8  
steak 5 , chicken 4
- GROUND BEEF TACOS 8  
2 hardshells w cheese
- CHICKEN FINGERS & FRIES 14
- FISH & RICE 14  
salmon or shrimp

## SIDES

- YUCA FRIES 8
- MEXICAN STREET CORN 12  
chipotle aioli & cotija
- GRILLED BRUSSELS SPROUTS 10
- RICE & BEANS 7
- TRUFFLE COTIJA FRIES 10
- SWEET POTATO FRIES 8
- CHARRED BROCCOLI 10
- SWEET PLANTAINS 8
- TOSTONES 8



## TAPAS



- GOAT CHEESE BITES 14  
hot honey, fig jam
- STEAK CHIMICHANGAS 18
- GRILLED PULPO 19  
over salad
- PINCHOS 18  
steak or shrimp skewers  
balsamic glaze
- FIRECRACKER SHRIMP 12
- CHICKEN TAQUITOS 15
- SHORT RIB AREPAS 18



## CRAFT YOUR SALAD OR BOWL



GREENS/BASE + 3 TOPPINGS \$10  
+\$1 FOR EACH ADDITIONAL TOPPING ABOVE 3

<b>BASE</b>	MIXED GREENS ROMAINE ARUGULA	RICE QUINOA BABY SPINACH
<b>BEANS/ GRAIN</b>	QUINOA KIDNEY BEANS	CHICKPEAS BLACK BEANS
<b>FRUITS &amp; VEGGIES</b>	CHERRY TOMATOES AVOCADO CORN CUCUMBERS RED PEPPERS GREEN PEPPERS	CAULIFLOWER ZUCCHINI WATERMELON ORANGES APPLES SCALLIONS RED ONION
<b>DAIRY</b>	GOAT CHEESE FETA CHEDDAR JACK	GORGONZOLA COTIJA HARD BOILED EGG VEGAN CHEDDAR +\$3
<b>CRUNCH</b>	BACON BITS CORN TORTILLA STRIPS	WALNUTS DRIED CRANBERRIES CRISPY CHICKPEAS
<b>ADD A PROTEIN</b>	GRILLED CHICKEN +\$7 STEAK +\$8 OCTOPUS +\$13 PULLED PORK +\$7 SHORT RIB +\$8	BUFFALO CHICKEN +\$7 SALMON SHRIMP +9 MAHI
<b>ADD OAXCAN SPICE</b>		
<b>DRESSING</b>	LIME VINAIGRETTE BALSAMIC VINAIGRETTE	RASPBERRY VINAIGRETTE GARLIC AIOLI, CHIPOTLE AOILI
		SWEET BALSAMIC SOUR CREAM