



starters

zócalo roasted poblano & chorizo soup 8

guacamole dip with cotija-cruste flour tortilla chips 8

crispy coconut-macadamia shrimp skewers on tropical pineapple ring with mango salsita 12

mini pescado tacos three crispy white fish tacos with jalapeño citrus tartar sauce 9

queso fundido baked latin cheeses with choice of adobe chicken, linguica or honey-porter carnitas, served with crispy tortilla chips 9.50

crispy barbacoa shredded beef flautas with chile colorado and guacamole 10

jumbo shrimp stack jumbo mexican shrimp layered with avocado, mango, teardrop tomatoes and cocktail sauce 12

crispy harina masa fried shrimp & calamari with spicy tomato mojo and lime crema 12

trio of ceviches handmade mexican-style fresh seafood 12

“mojo” mussels & clams saffron-garlic or sofrito-chipotle, served with toasted bread 13

zócalo empanadas with jalapeño, spinach and artichoke, served with roasted tomato salsa 10

sonoran spiced seared ahi with chipotle-soy drizzle, teardrop tomatoes and wasabi-avocado 11

blue corn crab cakes with green chile-mango salsa and roasted corn and poblano relish 13

new world chips crispy fried yuca, plantain, boniato and purple potatoes with three of our house-made salsas 10

quesadilla suprema with shredded beef, chicken or pork 10

ensaladas

caesar 6.50 **grilled hearts of palm** 6.50 **pomegranate spinach** 6.50

zócalo caesar herb-grilled chicken, tender romaine hearts, manchego crisp, chile-dusted croutons topped with a fresh garden salsa 15

crispy chicken salad plantain-cruste chicken with roasted peppers and purple potatoes, grilled corn, avocado, tomatoes and cotija cheese, orange-cilantro dressing 15

masa-cruste soft shell crab and shrimp with crisp watercress, snap peas, tomatoes, and roasted wild onions, drizzled with ancho chile cream 16

brick oven flatbreads

adobe chicken caramelized onions, fire-roasted peppers, smoked queso fresco and cascabel bbq sauce 11

chorizo manchego cheese and fresh thyme 12

grilled vegetables mexican goat cheese and cilantro molcajete salsa 11

*In an attempt to help conserve water, we will be serving it upon request only



fresh seafood

baja seafood platter jumbo mexican shrimp, sonoran spiced sea scallops, seasonal white fish, grilled vegetables and rice 23

blue crab stuffed king salmon with lime butter, cilantro rice and garlic snap peas 23

grilled swordfish with pineapple-mustard glaze, tomato epazote stew and avocado salsa seca 24

sesame grilled yellow fin tuna with red corn-boniatto hash and tobiko sour cream 25

macadamia crusted mahi mahi with braised leeks, caribbean rice and roasted banana sauce 24

camarones jalisco jumbo shrimp stuffed with jack cheese and poblano rajas wrapped in bacon and finished on the grill; topped with tomatillo-jalapeño cream sauce and served with rice and beans 18

zócalo favorites

enchiladas suizas shredded chicken enchiladas topped with verde sauce and sour cream, served with rice and beans 11

chile verde burrito tender roasted pork burrito topped with chile verde sauce and melted cheese, served with rice and beans 10.50

pollo asado half chicken marinated with citrus juices and chipotle chiles, roasted in our wood fired oven and garnished with salsa fresca, avocado, and lime, served with tortillas, rice and beans 14

honey-porter braised carnitas with beans, picante salsa and tortilla chicas 17

lobster and crab enchiladas topped with jalapeño cream and served with beans and rice 22

grilled skirt steak with chimichurri and served with sweet potato fries 22

chile braised boneless short ribs wrapped with serrano ham, manchego potatoes, horseradish crema and coffee demi-glace 19

guava glazed pork ribs with cascabel bbq sauce and sweet potato fries 25

sampler tradicional honey-porter carnitas, barbacoa beef boneless short ribs and chicken mole, served with roasted fingerling potatoes and a trio of salsas 24

chile rubbed bone-in ribeye with grilled fennel, roasted garlic mashed potatoes and tomato-ancho pan gravy 32

roasted vegetable causa with fingerling potatoes, cilantro molcajete and cinnamon-chile oil 17

zócalo plates

served with rice and beans

1. **two fish tacos** crispy white fish, cabbage, salsa fresca and jalapeño tartar sauce 9.50

2. **two grilled swordfish tacos** cabbage, salsa fresca and jalapeño tartar sauce 10.50

3. **chile relleno & carne asada taco** 12

4. **carnitas enchilada & crispy fish taco** 11