

## starters

**adobe chicken tortilla soup** with avocado and cotija cheese  
cup 4 bowl 6 cazuela 10

**guacamole dip** with cotija-crusted flour tortilla chips 8

**zócalo's famous nachos** with black beans, guacamole, latin cheeses, salsa picante and jalapeño cream sauce 9  
adobe chicken 12 honey-porter carnitas 11 carne asada 12

**barbacoa shredded beef flautas** with chile colorado and guacamole 10

**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** two wild mushroom and two spinach, fennel and corn, served with roasted tomato salsa 10

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

**artichoke fritters** with chipotle crema and spicy tomato dipping sauce 9

**honey-glazed fire wings** with buttermilk dipping sauce 10.50

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

## ensaladas

**caesar** 6.50 **"wild" greens** 6.50 **pomegranate spinach** 6.50

**mexican fiesta caesar** with sonoran spiced shrimp, honey-porter carnitas, teardrop tomatoes, mangos, tortilla strips and creamy chipotle-caesar dressing 15.50

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

**grilled hearts of palm salad** with seared scallops, jumbo prawns, fresh greens, red peppers, spiced pecans and cilantro vinaigrette 16

## zócalo plates

served with rice and beans

1. **two fish tacos** crispy white fish, cabbage, salsa fresca and cool ranch dressing 9.50

2. **beef taco & cheese enchilada** 10

3. **beef taco, chicken tamale & cheese enchilada** 13

4. **two carne asada tacos** marinated and grilled top sirloin 10

5. **two grilled swordfish tacos** cabbage, salsa fresca and cool ranch dressing 10.50

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

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

## brunch entrées

served with your choice of roasted potatoes or rice and beans

**chilaquiles & grilled skirt steak** with chimichurri sauce, queso fresco, avocado and two eggs any style 16

**smoked bacon & eggs benedict** with chipotle-cilantro hollandaise sauce 13

**sonoran carnitas machaca** with salsa picante and corn tortillas 10

**brick oven baked omelet** open faced with tomatoes, wild mushrooms and blended latin cheeses ~ lobster and crab 14 adobe chicken 12 honey-porter carnitas 12

**plantain & almond crunchy toast** with strawberries and honey crema, smoked bacon or chicken-apple sausage 13

**barbacoa style beef & eggs benedict** with chile colorado sauce and tomatillo-jalapeño cream 14

**chorizo con huevos** served with your choice of tortillas 10

## lunch entrées

**zócalo fajitas** choice of beef, chicken or mexican shrimp, sautéed with tomato, bell pepper, onions and mushrooms, served with salsa fresca and guacamole 16

**tamarind-chipotle salmon** with cumin spiced summer vegetables, sofrito sauce and rice 17

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

**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 13

**lobster & crab enchilada** topped with jalapeño cream and served with beans and rice 14.50

**cotija crusted chicken zacatecas** with spicy chipotle cream, mexican linguini and vegetables 13

**macadamia crusted mahi mahi** with braised leeks, caribbean rice and roasted banana sauce 16

## sandwiches

served with your choice of sweet potato fries or sonoran potato chips

**'medianoche'** slow roasted pork, smoked ham, dill pickles, swiss cheese and papaya-mustard 11

**chicken torta** charbroiled chicken breast marinated with citrus juices and chipotle chiles 10

**zócalo burger** with cotija cheese and avocado salsa 10

**carne asada torta** with jalapeño cream, avocado, lettuce and tomato 12

**pulled honey-porter pork** with mango salsa and avocado relish 11

## specialty drinks, mojitos and more

**old town iced tea** Level vodka, Tanqueray gin, Cruzan Silver rum, Cuervo Gold tequila and triple sec with a cranberry/sweet & sour splash 10

**brazilian caipirinha** The national drink of Brazil - Leblon cachaca, sugar and freshly muddled mint 7.50

**pacific breeze cooler** Three Olives Raspberry vodka with lemonade in a pint glass, finished with fresh raspberries and a splash of soda 6.50

**the “level best” bloody mary** Level ultra smooth, premium vodka and our own mix served in a tall celery salted glass 9

**georgia peach** Seagram’s sweet tea vodka and lemonade with a float of peach schnapps 7.50

**zócalo raspberry mojito** Cruzan Raspberry rum and lime juice over muddled fresh mint leaves and fresh raspberries 7

**mojito** Cruzan Silver rum and lime juice with cane sugar over muddled fresh mint leaves 7

**mango mojito** Cruzan Mango rum and lime juice over muddled fresh mint leaves 7.50

**red mango sangria** Merlot, triple sec, Monin mango syrup and orange juice served in an 8 ounce wine glass 6.75 pitcher 25

**white peach sangria** White Zinfandel, peach brandy, pineapple juice and soda served in an 8 ounce wine glass 6.75 pitcher 25

**zócalo sangria** Merlot, blackberry brandy, pineapple juice, orange juice and a splash of grenadine served in an 8 ounce wine glass 6.75 pitcher 25

**paloma** Cuervo Tradicional Silver with a splash of grapefruit juice and lemon lime soda 7

## margaritas

**zócalo shaker margarita** Cuervo Gold, Patron Citrónge, fresh orange, pomegranate and lime juices with sweet & sour, served in a 16 ounce shaker 9.50 pitcher 26.50

**brigantine hand-shaken** Cuervo Gold, Patron Citrónge, fresh orange and lime juices with sweet & sour, served in a 16 ounce shaker 9.50 pitcher 26.50

**miguel’s ultimate** Cuervo Gold, Patron Citrónge, Grand Marnier, fresh orange and lime juices with sweet & sour, served in a 16 ounce shaker 9.50 pitcher 26.50

**azul grande** Sauza Hornitos, blue curacao, lime juice and sweet & sour served in a 16 ounce pint glass 8.50

**green iguana** Cuervo Tradicional Silver, Midori liqueur and sweet & sour 9

**millionaire margarita** Don Julio Añejo, Grand Marnier and triple sec, fresh orange and lime juices with sweet & sour, served in a 16 ounce shaker 12

**billionaire margarita** Cuervo “Reserva – Platino”, Grand Marnier and Patron Citrónge, fresh orange and lime juices with sweet & sour, served in a stainless steel shaker you can keep 14

**pomerita** Cuervo Tradicional Silver, Patron Citrónge, pomegranate juice and sweet & sour served in a 16 ounce pint glass 10.50 pitcher 29.50

**really mexican margarita** Cuervo Tradicional Silver, triple sec, fresh lime juice and a splash of lemon lime soda, served in a salted martini glass 9.50