

starters

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

guacamole dip with cotija-cruste 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

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

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

honey-glazed fire wings with buttermilk dipping sauce 10.50

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

crispy coconut-macadamia shrimp skewers with mango salsita 12

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-cruste 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

old town specialties

quesadilla suprema with shredded beef, chicken or pork 10

enchilada 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 13

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

carne asada marinated top sirloin charbroiled and served with avocado, salsa fresca and lime, served with tortillas, rice and beans 14.50

chimichanga shredded beef or chicken burrito fried and topped with enchilada sauce, guacamole and sour cream, with rice and beans 10.50

grilled skirt steak drizzled with chimichurri and served with sweet potato fries 21

carne asada burrito with guacamole and topped with enchilada sauce and melted cheese, served with rice and beans 11

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

cotija crusted chicken zacatecas with spicy chipotle cream, mexican linguini and vegetables 19

barbacoa style boneless beef short ribs with chile colorado sauce, avocado-guasaca and saffron pappas 18

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

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

fresh seafood

baja seafood platter jumbo mexican shrimp, sonoran spiced sea scallops, seasonal white fish, grilled vegetables and rice 25

tamarind-chipotle salmon with cumin spiced summer vegetables, sofrito sauce and roasted garlic mashed potatoes 25

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

shrimp burrito topped with jalapeño white sauce, cheese and avocado, served with rice and beans 14

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

grilled lobster santa maria with ancho chile butter, avocado relish and rice whole or half - market price

jalapeño shrimp mexican shrimp sautéed with bell peppers, mushrooms and onions, topped with jalapeño white sauce 16.00

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 Corralejo Reposado, 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