

# DINNER

## STARTERS

### STREET CORN

Grilled corn, mayo, queso fresco and Tajín – 11.00

### CEVICHE

Fresh lime juice, tomatoes, onions, jalapeños, cilantro and avocados. Served with corn tortilla chips. Shrimp - 13.00 Octopus - 14.00 Combo - 17.00

### QUESO DIP

House blend of melted cheese, served with corn tortilla chips - 8.00  
ADD CHORIZO + 2.00 ADD POBLANO PEPPERS + 2.00

### BLACK BEAN HUMMUS DIP

Black beans blended in house and served with corn tortilla chips - 12.00


### TRIO IMPERFECTO

Queso dip, black bean hummus and guacamole served with corn tortilla chips - 13.00

### EMPANADAS

Fried turnovers topped with chipotle mayo. Chicken - 9.00 Beef - 10.00

### NACHO DELUXE

Corn tortilla chips topped with black beans, queso dip, sour cream, pico de gallo, fresh guacamole and jalapeños - 10.00  
ADD CHICKEN + 5.00 ADD STEAK  +8.00  
ADD SHRIMP + 7.00 ADD BIRRIA + 6.00  
ADD AL PASTOR + 6.00

### CARNE ASADA FRIES

Sidewinder fries topped with chopped steak and queso dip. Served with sour cream, pico de gallo, guacamole and jalapeños on the side - 15.00

### TABLE SIDE GUACAMOLE

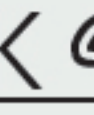

Made fresh, table side with fresh avocados, tomatoes, red onions, jalapeños, cilantro, lime and Cotija cheese - 13.00

## BOWLS

### ACP (ARROZ CON POLLO)

Mexican rice, grilled chicken, onions, peppers and queso dip - 17.00  
Steak-20.00 Shrimp - 19.00

### BURRITO BOWL

Your choice of protein, Mexican rice, black beans, shredded cheese, lettuce, pico de gallo, guacamole and sour cream. Served with a side of salsa.  
CHICKEN-18.00 STEAK  20.00 SHRIMP - 19.00  
SALMON  -24.00 VEGGIES -17.00 ALPASTOR - 18.00  
BIRRIA-18.00

## TACOS

SERVED WITH RICE AND REFRIED BEANS ON FLOUR OR CORN TORTILLAS UPON REQUEST.

### CARNE ASADA

Marinated, Mexican-style grilled steak topped with onions and cilantro. Two tacos-17.00 Three tacos -20.00

### GRILLED CHICKEN

Marinated grilled chicken topped with onions and cilantro. Two tacos - 14.00 Three tacos - 17.00

### FISH

Grilled grouper served with chipotle mayo, shaved cabbage and pico de gallo. Two tacos-15.00 Three tacos - 18.00

### QUESABIRRIA

Shredded beef and melted cheese topped with onions and cilantro. Served with beef broth for dipping. Corn tortillas only. Two tacos - 17.00 Three tacos - 20.00

### AL PASTOR

Marinated pork topped with cilantro, onions and grilled pineapple. Two tacos - 14.00 Three tacos - 17.00

### CHIPOTLE MUSHROOM

Grilled mushrooms and vegetables topped with chipotle mayo. Two tacos - 14.00 Three tacos - 17.00



### SHRIMP

Grilled shrimp served with chipotle mayo, shaved cabbage and pico de gallo. Two tacos-15.00 Three tacos - 18.00

### BIRRIA

Shredded beef topped with onions and cilantro. Served with beef broth for dipping. Two tacos-14.00 Three tacos - 17.00

## SALADS

ADD CHICKEN +5.00 ADD STEAK  +8.00  
ADD SHRIMP +7.00 ADD SALMON  + 9.00

### TACO SALAD

Chopped romaine, black beans, Mexican rice, cherry tomatoes, guacamole, shredded cheese and tortilla strips in a fried tostada shell. Served with cilantro ranch dressing -10.00

### CAESAR SALAD

Romaine lettuce, Cotija cheese and croutons served with Caesar dressing - 10.00

### SOUTHWEST SALAD

Crisp romaine and spring mix, roasted corn, peppers, beans, guacamole and tortilla strips. Served with cilantro ranch dressing -10.00

### MANGO SALAD

Romaine lettuce, queso fresco, red bell peppers, pecans, red onions and mango. Served with cilantro ranch dressing - 10.00

 RAW OR UNDERCOOKED  IMPERFECTO FAVORITES

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SPECIALS

## SHORT RIB

Braised 8 oz. short ribs served with Mexican rice, grilled vegetables and demi-glace sauce - 29.00

## CHICKEN MOLE

Half bone-in baked chicken topped with our traditional mole poblano sauce and sesame seeds. Served with Mexican rice, sweet plantains and topped with sour cream - 27.00

## GRILLED SALMON

Grilled salmon served with grilled vegetables and Mexican rice. Topped with chipotle honey sauce - 28.00

## PASTA

Linguine in Diablo sauce, grilled shrimp, zucchini, squash and cherry tomatoes. Topped with queso fresco and sour cream - 24.00

## LAMB

Spice-rubbed, marinated and grilled lamb served with roasted potatoes, grilled vegetables and chipotle mint balsamic - 39.00

## TAMPIQUEÑA

Grilled skirt steak over poblano peppers, onions and cherry tomatoes. Served with Mexican rice, guacamole and a cheese enchilada with ranchero sauce - 27.00

## CHIPOTLE SHRIMP

Sautéed shrimp smothered in a spicy Diablo sauce, bell peppers and onions. Topped with crema and served with Mexican rice - 24.00

## OCTOPUS

Octopus on a bed of bell peppers, onions, cherry tomatoes and roasted potatoes topped with cilantro lime sauce - 28.00

## CHILES RELLENOS

Two roasted poblano peppers stuffed with queso fresco. Topped with ranchero sauce and crema. Served with Mexican rice - 24.00

## TRIGGER FISH

Searched flaky fish on a bed of Mexican rice. Topped with a corn and black bean blend and mango purée - 29.00

# SIDES

## MEXICAN RICE

Mexican rice with peas and carrots - 5.00

## HOUSE SALAD

Lettuce, tomato, red onions and cucumbers - 5.00

## BLACK BEANS

Slow-simmered beans with garlic and onion topped with queso fresco - 5.00

## GRILLED VEGETABLES

Mushrooms, bell peppers, onions, zucchini and squash - 8.00

## SWEET PLANTAINS - 7.00

## SIDEWINDERS FRIES - 6.00

# BURRITOS & CHIMICHANGAS

CHICKEN - 18.00 STEAK  - 20.00 SHRIMP - 19.00  
VEGGIES - 17.00 AL PASTOR - 18.00 BIRRIA - 18.00

## BURRITO

Your choice of protein wrapped in a flour tortilla, stuffed with Mexican rice and black beans. Topped with cheese dip and pico de gallo.

## CHIMICHANGA

Your choice of protein wrapped in a flour tortilla, stuffed with Mexican rice and black beans and deep fried. Topped with cheese dip and pico de gallo.

# FAJITAS

SERVED ON A SIZZLING PLATTER WITH BELL PEPPERS, ONIONS, MEXICAN RICE, BLACK BEANS, SHREDDED LETTUCE, PICO DE GALLO, SOUR CREAM AND GUACAMOLE. SERVED WITH FLOUR TORTILLAS.

CHICKEN - 20.00

STEAK  - 23.00

SHRIMP - 21.00

SALMON  - 26.00

VEGGIES - 18.00

ADD ONS

Mushrooms, bell peppers, onions, zucchini and squash.

Pineapple + 2.00  
Cheese + 2.00

# QUESADILLAS & BURGERS

## GRILLED QUESADILLAS

A lightly grilled flour tortilla and shredded cheese served with a side of pico de gallo, sour cream and fresh guacamole - 14.00  
Chicken - 17.00 Steak  - 20.00 Shrimp - 19.00  
Veggies - 16.00 Al Pastor - 18.00 Birria - 18.00

## THE CANTINA BURGER

Fresh Angus beef topped with cheese, bacon, lettuce, tomato, onion, guacamole and jalapeños on a brioche bun. Served with sidewinder fries - 17.00

# MOLCAJETE



## MOLCAJETE TRADITIONAL

Steak, chicken, shrimp, chorizo, roasted poblano peppers, onions, Cotija cheese and ranchero sauce. Served with tortillas in a sizzling lava rock molcajete - 32.00

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