

MENÚ

TO BEGIN

- QUESO DIP \$ 8
- QUESO DIP CON CHORIZO \$12
- CHICHARRON DE RIBEYE \$22
Served with guacamole
- GUACAMOLE \$12
- GUACAMOLE CHICHARRON \$18
- QUESO FUNDIDO \$14
Chorizo & rajas (poblano peppers) with tortillas

SALADS & SOUPS

- ENSALADA LA VIUDA \$16
Greens topped with avocado, bacon, egg and tomatoes
- ENSALADA NEGRA \$16
Greens mix with our house dressing with peppers, queso fresco, avocado, cherry tomatoes, topped with black sesame seeds
- CALDO TLAPEÑO \$14
With rice, chickpeas topped with pico, ripe avocado, cheese & chipotle
- SOPA DE POLLO \$12

*TACOS

- STEAK \$6
- CHORIZO CON QUESO \$6
- PORK BELLY \$7
- CARNITAS \$7
- POLLO \$6
- PASTOR \$6
- FLOR DE CALABAZA \$6
- SHRIMP QUESATACO \$8
- BAJA FISH \$7
Grill or Fried
- VEGGIE \$6
- NOPAL CON QUESO \$6
- HUITLACOCHÉ \$7

TAPAS

- EMPANADAS MEXICANAS \$15
(3) Fried empanadas with Chicken Tinga, Corn with Cheese or potatoes with chorizo
- * • SOPES \$15
(2) fried masa base filled with beans & chicken or steak
- * • AGUACHILE \$23
Fresh shrimp tossed in lime juice and blended spicy chili peppers
- * • AGUACHILE SACA ESPANTOS \$28
Fresh octopus cooked in lime juice and blended spicy chili peppers
- * • COCTEL DE CAMARON \$20
Pico de gallo, avocado & special house salsa
- * • CEVICHE LA VIUDA NEGRA \$23
House signature dish cooked shrimp and octopus in our house special sauce
- ESQUITES \$12
- CHORI ESQUITES \$16
- STREET CORN \$7
- TAQUITOS MEXICALI \$13
5 taquitos filled with chicken, lettuce, sour cream and queso fresco
- ALITAS \$18
10 chicken wings: Lemon pepper, Buffalo, Mango habanero and Chipotle inferno
- CANTINA CALAMARI \$22

SIDES

- NOPALES \$7
- RICE \$5
- BEANS \$5
- CHARRO BEANS \$6
- VEGETABLES \$5
- FRIES \$6
- AVOCADO \$5
- CHILES TREADOS \$5
- HOUSE SALAD \$6
- BROCOLINI \$7
- MASHED POTATOES \$7

CONSUMER ADVISORY FOR MENU

Items marked with an asterisk are served raw or undercooked. Consuming raw or undercooked meat, seafood, poultry, shellfish or eggs may increase risk of foodborne illness, especially if you have a certain medical condition.

NO CHANGES OR SUBSTITUTIONS ALLOWED

MENÚ



Quesabirria Tacos



Ribeye



Ensalada Negra



Pulpo a la naranja



Hamburguesa



Pollo a la crema



Carne Asada

THE MAIN

- *• **SALMON AL GRILL** \$25
Served with broccolini and roasted potatoes
- *• **PULPO A LA NARANJA** \$33
Orange glazed, served with salad and potato wedges
- **POLLO A LA CREMA** \$24
Served with pasta
- *• **FAJITAS** \$22
Steak or chicken. Add Shrimp + \$5.00
- **CARNITAS** \$22
Homemade carnitas with rice, charro beans and pickled onions
- **TAQUITOS MIXTECOS** \$20
Chorizo with papa & rice and beans salad on top
- *• **CARNE ASADA** \$32
Served with nopal, queso fresco, charro beans and chile toreado
- **QUESABIRRIA TACOS** \$21
(3) served with a cup of consommé
- **PASTA DEL CHEF** \$24
Chicken or Shrimp in white wine cream sauce
- *• **RIBEYE** \$43
Served with broccolini and roasted potatoes
- *• **NY STEAK** \$40
Served with Mashed Potatoes & Broccolini
- *• **HAMBURGUESA** \$19
Mexican or Hawaiian Style. Served with fries or salad
- **CLUB SANDWICH** \$17
Chicken, tomato, lettuce, ham & fries
- *• **CAMARONES** \$23
A la diablo y al ajillo
- **FILET DE PESCADO** \$25
Served with salad and fried, topped with a house sauce
- **TOSTADAS DE ATUN** \$28
(2) Corn tortillas topped with fresh tuna, house-made mayonnaise, and salad
- **QUESADILLA** \$18
Chicken or Steak, Served with rice and salad

DESSERTS

- **FLAN DE ELOTE** \$9
- **TRES LECHE** \$10
- **CHURROS** \$8
- **PLATANOS FRITOS** \$9
- **CANTINA VOLCANO** \$14

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