

Ácenar

Antojitos

-  **Fire Roasted Salsa & Chips 5**
-  **Classic Bean & Cheese Nachos 12.75**
Add Chicken, Beef or Carnitas 4 Add Shrimp 5
-  **Queso de la Casa 12.75**
Melted cheese fondue w/ chorizo, pico de gallo, chile arbol, with housemade chips.
- Appetizer Sampler To Share 20**
Enjoy a sampling of our savory chicken flautas, beef alambres, & quesadillas. Served with pico de gallo and guacamole.
- Jicama Shrimp Tacos 14.25**
Gulf shrimp sautéed & served on jicama with tamarindo sauce & crispy leeks.
-  **Queso Flameado / Baked Cheese 13.50**
Chihuahua & Monterey Jack cheeses, mushrooms, chorizo, grilled onions & peppers.
- Ostiones / Oysters 13.75**
Buttermilk-fried oysters on yucca chips, with jalapeño honey mayo & charred pineapple.
-  **Alambres / Mini Skewers 13.50**
Marinated beef skewers drizzled with chimichurri salsa on a bed of cabbage lime slaw.
-  **Ceviche / Lime Marinated Fish 14.50**
Lime-marinated fish served with housemade chips & sliced avocado.
-   **Guacamole for two** (made tableside) **14.50** Served with housemade chips.
- Chicken Tinga Empanadas 12.50**
Half moon-shaped pastries stuffed with savory chorizo, tinga-style shredded chicken with jalapeño salsa, cabbage lime slaw, avocados
-  **Copitas 12.75**
Chicken stewed with chipotle, chile arbol and tamarindo. Lettuce cups, jicama, cucumbers, jalapeno salsa, toasted nuts
- Ahi Tuna Tostada \$13.75**
Ahi tuna, piloncillo garlic soy glaze, jalapenos, avocados, microgreens

Ensalada Y Sopas

-  **Ensalada de la Casa / House Salad 9**
Spicy mixed greens, tomato, avocado & goat cheese with onion sherry vinaigrette.
-  **Sopa Azteca / Tortilla Soup 9.50**
Grilled chicken in a chile pasilla & tomato-spiced broth, topped w/cheese.
- Mexican Ceasar Salad \$10**
Romine hearts, cotija cheese, chile croutons, chipotle ceasar dressing
Add chicken 4 Add shrimp 5

Favoritas de San Antonio

Served with Mexican rice and refried beans *UNLESS OTHERWISE NOTED*

- Ácenar Combo 22**
Cheese enchilada topped with chile con carne sauce, your choice of **beef** or **chicken fajita**, guacamole and pico de gallo.
-  **Cochinita Pibil / Roasted Pork 19**
Achiote-marinated pork slowly roasted in banana leaves. Served with cilantro rice, black beans and escabeche vegetables.
-  **Pechuga de Pollo con Chipotle/Chipotle Chicken 17.75**
Grilled chicken breast topped with chipotle cream sauce. Served with spinach con queso, roasted corn rice and black beans.
-  **Mole Poblano de Pollo / Chicken Mole 16.50**
Tender boneless chicken breast simmered in mole poblano sauce.
-   **Vegetarian Relleno 15**
Broiled poblano chile stuffed with julienned vegetables, covered in roasted tomato salsa, monterrey jack cheese and crema.
- Entomatadas / Fried Stuffed Tortillas 15.50**
Chicken and sweet potato-filled tacos with a roasted chile tomato sauce and queso fresco. Topped with sweet potato hay.
-  **Lomo de Puerco / Pork Tenderloin 21**
Grilled adobo pork loin with mole Guerrero & mole verde. Served with sweet potato and spinach tamale.
- Camarones a la Diabla / Spicy Shrimp 29**
Garlic & chipotle-buttered shrimp over cilantro rice & roasted cream corn pico.
-  **Chile Relleno de Res/ Stuffed Pepper 16.50**
Souffle-coated poblano chile stuffed beef topped with ranchera salsa
- Huachinango a la Talla/ Snapper Adobo Style 29**
Grilled filet of snapper with guajillo rub and cilantro pesto served with cilantro rice and sautéed veggies
- Pescado Veracruz 26**
Pan seared fillets of tilapia in tomato, olive caper sauce served with cilantro rice and microgreens
- Cabrito 28**
Young Texas goat steam-roasted and served ancho salsa ranchera, mexican rice and refried beans

Enchiladas

Served with Mexican rice and refried beans *UNLESS OTHERWISE NOTED*

- Enchiladas de Mariscos 16**
Sautéed shrimp & crab-filled corn tortillas, topped with roasted tomato sauce & Monterey Jack cheese. Served with white rice & black beans.
-  **Tres Enchiladas 16.25**
Tasting of 3 signature house enchiladas: Queso, Mole & Verde.
- Enchiladas Verdes 15.50**
Chicken-filled tortillas, tomatillo sauce, Monterey Jack cheese, corn and crema fresca.
-  **Enchiladas de Mole 15.50**
Chicken-filled tortillas, mole de poblano, Chihuahua cheese.
- Enchiladas de Queso 14.50**
Cheese enchiladas topped with chile con carne & more cheese.
-  **Vegetarian Enchiladas 13**
Corn tortillas stuffed with vegetables and topped with roasted tomato sauce. Served with white rice and black beans.

Fajitas y Mas

-  **Poquito de Todo / Little Bit of Everything For Two 50 For Four 100**
Skewered shrimp, carnitas, grilled marinated beef, spicy sausage, charbroiled chicken served with chiles and cebollas asadas, charro beans, guacamole and pico de gallo.
-  **Arrachera / Skirt Steak 20 For Two 40**
Grilled beef or chicken served with grilled onions, charro beans, guacamole and pico de gallo.
- Carnitas / Crispy Pork Tips 20 For Two 38**
Crisp marinated pork served with grilled onions and peppers, charro beans, guacamole and pico de gallo.
-  **Hongos y Calabacitas/Mushrooms & Squash 16**
Roasted mushrooms and squash served fajita-style with grilled onions, peppers, black beans and housemade corn tortillas.

Tacos y Chalupas

Served with Mexican rice and refried beans *UNLESS OTHERWISE NOTED*

- Short Rib Tacos 18.75**
Guajillo-braised short ribs, with cabbage lime slaw, Mexican rice & refried beans.
- Crab Tinga Tacos 18.75**
Gulf blue crab sautéed with tomato, onion, chipotle & avocado. Topped with sweet potato hay.
- Grilled Shrimp Tacos 17.50**
Sautéed shrimp w/ pico de gallo & chipotle butter with cabbage slaw and avocado.
-  **Tinga Chicken Chalupa 16**
Chicken sautéed with spicy Mexican sausage, cabbage lime slaw and avocado plus chile arbol salsa.
- Oyster Tacos 16.50**
Chicken-fried oysters, charred pineapple, micro greens with jalapeño honey mayo.
- Tacos a la Parrilla 15**
Choice of grilled beef, chicken or pork w/cilantro, onion & fresh pineapple.
- Fish Tacos 16.50**
Grilled or Fried. Jalapeno honey mayo, cabbage slaw, pickled red onions
-  **Chalupas Compuestas 15**
Bean and cheese, guacamole and your choice of **Beef** or **Chicken**.
-  **Mushroom and Calabacita Tacos 14**
Grilled mushrooms, Mexican squash, cilantro, pickled onion, chile, & tomatoes. Served with white rice and black beans.



Postres

Large enough to share and housemade by our Pastry Chef

-  **Mousse de Chocolate Mexicano / Chocolate Mousse 10**
-  Silky cinnamon-spiked mousse cake with bananas & whipped cream.
- Caramel Flan 10**
Creamy caramel flan with whipped cream & served with berry compote.
- Pastel de Tres Leches / Three Milk Cake 10**
Moist sponge cake layered with sweet milks, with cajeta, berries & melon pico.
- Ácenar Bread Pudding 10**
Warm buttery croissant soufflé with golden raisins, pecans, cajeta. Served with vanilla ice cream.
- Churritos 10**
Mini churros coated in cinnamon sugar and served with chocolate, cajeta and berry sauce.
- Helados y Sorbetes/Ice Cream & Sorbets 10**
Vanilla and **Chocolate Ice Cream** served with candied pecans & cajeta.
Pineapple-Coconut-Habanero Ice Cream
Mango, Lemon & Strawberry Sorbet with fresa fresca.

20% GRATUITY
ON PARTIES OF
6 OR MORE



VEGETARIAN dish or option available.
 GLUTEN FREE dish or option available.
 NUTS INCLUDED in dish.

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