

# TRECE

MEXICAN KITCHEN & TEQUILA LOUNGE

## Appetizers

### ***Sopa de Calabaza***

Butternut squash soup  
spicy pecan crème fraiche

12

### ***Cocktail de Camaron Estilo Mexicano***

Bay shrimp, avocado, organic tomato, onions  
horseradish, pickled jalapenos, micro cilantro

13

### ***Nachos con Langosta***

“Our Classic”

Black bean puree, avocado, jack cheese  
Roasted tomato salsa, jalapeno jelly

12

### ***Ensalada de espinaca con queso azul y fresas***

Baby spinach, chile walnuts, chipotle maple vinaigrette, blue cheese, fresh strawberries

11

### ***Guilota envuelto con jamon Serrano***

Serrano ham wrapped quail, grilled zucchini  
ancho-honey glaze, sweet potato puree

14

## Entrees

### ***Pollo encrustado con nuez***

Pecan crusted chicken breast, tamale whipped potato, chipotle cream  
grilled white asparagus

23

### ***Atun guemado con chile y vino tinto***

Chile seared tuna, red wine black pepper reduction, roasted poblano cous cous  
spicy mustard

27

### ***Budin Azteca***

Pulled Chicken, Serrano-Epazote Cheese and Smoky Chorizo Multi-layered Tortilla Pie  
Poblano-Tomatillo Sauce

19

***Chile Relleno Vegetariano***

Roasted poblano pepper filled with vegetable rajas, spinach, pecans and goat cheese  
Tomato essence broth

18

***Del Mar Y Tierra***

8 oz Mesquite grilled prime tenderloin, crispy fried lobster, Pozole stew  
truffle ancho sauce, baby carrots

36

Sides

6 ea

“Mercado” corn, chili mayo  
Black beans, queso fresco  
Wild mushrooms, guajillo chili glaze

Desserts

7 ea

**Bomba de Chocolate con Atole de fresa**

Chocolate cake stuffed with patron Café hot fudge, served in chilled strawberry soup

**Flan de corazon**

Tres leche flan, cherry cinnamon sauce

**Bunuelos arrollado con tequila encala queso crema de coco**

Rolled buenellos stuffed with tequila cream cheese, lime and coconut