miCaSa

Snacks 🖗

"Chorizo" Deviled Eggs ♥ Spicy Deviled Eggs	\$1.50 EA
Chips + Salsa S Choice of Mild OR Spicy	\$4
Crudité 	\$4

Beginnings

Guacamole ♥ ↔ Regular OR Tropical Fruit +\$1	\$12
Seared Queso ♥♚ Salsa Ranchera, Hatch Chiles, Flour Tortillas	\$12
Nachos ♥鈔 Cheddar, Chihuahua + Pepper Jack, Pinto Beans, Pickled Chiles	\$11
Queso Dip ♥ Melted Cheese Fondue, Corn Chips	\$9
Spicy Morita Wings Blue Cheese Sauce	\$12
Empanadas Ground Beef, Jack Cheese, Habanero Cream	\$9
Chilorio Flautas Slow-Braised Pork-Filled Crispy Tacos, Sour Cream, Cotija, Salsa Verd	\$9 de
Soup of the Day	\$8
From the Sea 🅁	
Shrimp + Avocado Cocktail	\$15
*Yellowtail Ceviche	\$17

Passion Fruit Ponzu, Serrar	no, Orange

*Tuna Taquitos Sushi Grade Ahi, Avocado, Wasabi

*Ceviche Acapulco Chef's Catch, Avocado, Olives, Tomatoes, Cilantro

A KNEAD RESTAURANT | LUNCH | FALL 2021 **EXECUTIVE CHEF ANGEL ARAYA** FOLLOW US:
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Suiza Pie 🌢 Layered Corn Tortillas, Braised Chicken, Jack Cheese, Spicy Suiza Sauce Veggie Burger 🎙 Plant-Based Burger, Pepper Jack, Hatch Chiles, Pickled Onions, Sweet Potato Fries, Pasilla Ketchup *Achiote-Rubbed Salmon 🌢 Plantains, Tomato Sofrito, Black Bean Sauce

Chile Relleno 🕸 \$27 Tomato-Braised Shrimp, Calamari + Scallop Stuffed Roasted Poblanos, Goat Cheese Cream Sauce

*Carne Asada 🌢 Grilled, Sliced 16 oz. Ribeye, Cheesy Bacon Rajas, Tomato-Habanero Salsa, Guacamole

*Bacon Cheeseburger	\$17
Pepper Jack, Hatch Chiles, Pickled Onions, Sweet Potato Fries,	
Pasilla Ketchup	
Baby Back Ribs 🌢	\$24

Baby Back Ribs 🍪 Guava BBQ, Sweet Potato Fries, Pasilla Ketchup

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Border Classics

Fajita Burrito \$17 Grilled Chicken OR *Steak +\$3 Salsas Ranchera + Suiza, Beans, Rice, Pico De Gallo, Jack Cheese, Guacamole

> Quesadilla \$15 Grilled Chicken OR *Steak +\$3 Pico De Gallo, Guacamole

Enchiladas \$18 Roasted Chicken OR Slow-Braised Brisket + \$3 Red + Green Salsas, Melted Cheddar, Sour Cream

Fajitas Pico de Gallo, Guacamole, Cheddar, Onions, Peppers, Sour Cream, Cornbread, Flour Tortillas

Chicken \$21 | Shrimp \$24 | *Steak \$27 | Grilled Veggies \$ \$19

= VEGETARIAN = GLUTEN-FREE Gluten-Free designation indicates recipes that do not include flour or wheat.

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However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

= VEGAN

\$16

\$16

PLEASE NOTIFY US OF ANY ALLERGIES *Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodbourne illness

\$19

\$18

\$23

\$39

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Guacamole | Chips | Mixed Green Salad **Chicken + Steak Fajitas Roasted Peppers + Onions** Cheddar Cheese, Sour Cream, Pico de Gallo, Flour Tortillas, Cornbread **Charro Beans + Spanish Rice Churros + Chocolate Sauce** No substitutions please \$25/adult | \$13/child (12 and under)



Texas Chicken Grilled Chicken, Roasted Jalapeñ

Cobb Salad 🌢 Grilled Chicken. Tomato, Chipotle

*Steak Salad Pasilla-Marinate Lemon Vinaigret

Baja Fish Tempura-Batter Pico de Gallo. Ci

Pastor Marinated + Sea Habanero Emul

Brisket 🌢 Tomatillo Salsa

Plantains Sour Cream. Cot **Charro Beans Spanish Rice**





La Fiesta

MUST BE ORDERED BY ENTIRE TABLE / MINIMUM 2 GUESTS **REQUIRED FOR PARTIES OF 7-9**

Salads

า Caesar Salad ช Poblanos, Parmesan, Crispy Tortillas, กัo Dressing	\$17
, Bacon, Egg, Avocado, Black Beans, Cheddar, le Ranch	\$17
ed Sirloin, Strawberry, Mango, Crispy Shallots, ette	\$22
Tacos 3/ORDER	
SERVED WITH CHARRO BEANS	
red Cod, Cabbage Escabeche, Tartar Sauce, ilantro	\$17
ared Pork Pastor, Pineapple, Jack Cheese, Ision, Avocado Salsa Verde	\$16
Quemada, Sour Cream, Pickled Onions	\$18
Sides 🖗 🏵	

tija	\$6	Chipotle Corn Lime, Mayo, Cotija, Chile Powder	\$5
	\$4	Caesar OR Mixed Green Salad	\$6
	\$4	Today's Veggies	\$6

SERVICE @ miCaSa A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE