

Snacks ⊕

"Chorizo" Deviled Eggs ♥ Spicy Deviled Eggs	\$1.50
Chile-Rubbed Oranges ❖	\$4
Chips + Salsa ♥ Choice of Mild OR Spicy	\$5

Beginnings

Guacamole ♥ ♦	\$13
Seared Queso ♥ � Salsa Ranchera, Tomatillo Quemado, Flour Tortillas	\$13
Nachos ♦ ♦ Cheddar, Pepper Jack, Pinto Beans, Pickled Chiles	\$11
Queso Dip ♥ Melted Cheese Fondue, Corn Chips	\$9
Empanadas Ground Beef, Jack Cheese, Habanero Cream	\$10
Chilorio Flautas ♥ Slow-Braised Pork-Filled Crispy Tacos, Sour Cream, Cotija, Salsa Verd	\$10 le
Soup of the Day	\$9

From the Sea

Shrimp + Avocado Cocktail	\$15
*Yellowtail Ceviche Passion Fruit Ponzu, Serrano, Orange	\$18
*Tuna Taquitos Sushi Grade Ahi, Avocado, Wasabi	\$18

A KNEAD RESTAURANT | DINNER | FALL 2022

EXECUTIVE CHEF ANGEL ARAYA

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Mains	
Texas Hot Chicken Chipotle Slaw, Avocado Crema, Cornbread	\$24
Suiza Pie Layered Corn Tortillas, Braised Chicken, Jack Cheese, Spicy Suiza Sauce, Charro Beans + Spanish Rice	\$22
*Salmon Veracruz ∲ Capers, Olives, Jalapeños, Pickled Red Onions, Avocado	\$24
Chile Relleno ⊕ Tomato-Braised Shrimp, Calamari + Scallop Stuffed Roasted Poblanos, Goat Cheese Cream Sauce, Charro Beans + Spanish Rice	\$29
*Carne Asada � Grilled, Sliced 14 oz. Ribeye, Cheesy Bacon Rajas, Guacamole, Tomato-Habanero Salsa, Charro Beans + Spanish Rice	\$39
Texas Chicken Caesar Salad 	\$19
*Smashburger Bacon, Pepper Jack, Hatch Chiles, Pickled Onions, Sweet Potato Fries, Pasilla Ketchup	\$19
*Steak Salad Pasilla-Marinated Sirloin, Strawberry, Mango, Bell Peppers, Crispy Shallots, Lemon Vinaigrette	\$24

Border Classics

SERVED WITH CHARRO BEANS + SPANISH RICE

Fajita Burrito

Salsas Ranchera + Suiza, Beans, Rice, Jack Cheese, Guacamole Grilled Chicken \$19 | Shrimp \$22 | *Steak \$25 | Roasted Veggies ♥ \$18

Ouesadilla

Pico De Gallo, Guacamole, Habanero Crema, Sour Cream Grilled Chicken \$17 | Shrimp \$20 | *Steak \$21 | Roasted Veggies ♥ \$18

Enchiladas

Red + Green Salsas, Chipotle Cheddar Sauce, Sour Cream Roasted Chicken \$21 | Beef Brisket \$24 | Roasted Veggies ♥ \$19

Taco Salad

Crispy Flour Tortilla Bowl, Grilled Chicken, Bacon, Tomatoes, Cheddar, Avocado, Egg, Chipotle Ranch \$19

Fajitas

Pico de Gallo, Guacamole, Cheddar, Onions, Peppers, Sour Cream, Cornbread, Flour Tortillas Grilled Chicken \$23 | Shrimp \$26 | *Steak \$29 | Grilled Veggies ♥ \$21

La Fiesta

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

Guacamole | Chips + Salsa | Mixed Green Salad Chicken, Steak + Shrimp Fajitas Roasted Peppers + Onions

Cheddar Cheese, Sour Cream, Pico de Gallo, Flour Tortillas, Cornbread Chipotle Corn, Charro Beans + Spanish Rice

Churros + Chocolate Sauce

No substitutions please \$39/adult | \$19/child (12 and under)

Tacos 3/ORDER

SERVED WITH CHARRO BEANS + SPANISH RICE

Baja Fish Tempura-Battered Cod, Cabbage Escabeche, Tartar Sauce, Pico de Gallo, Cilantro	\$20
Pastor Marinated + Seared Pork Pastor, Pineapple, Jack Cheese, Habanero Emulsion, Avocado Salsa Verde	\$19
Supreme Crunch	\$19

Beef Picadillo-Filled Crispy Taco, Flour Tortilla Wrap,

Cheddar, Avocado, Sour Cream

Sides ♦

Plantains Sour Cream, Cotija	\$7
Charro Beans	\$5
Spanish Rice	\$4
Chipotle Corn Lime, Mayo, Cotija, Chile Powder	\$6
Caesar OR Mixed Green Salad	\$6
Today's Veggies	\$7









seafood or eggs may increase risk of foodbourne illness