

BURRITO BAR

Specialty Burritos handcrafted with our own unique Flavors & Sauces

Jalisco 12

Burro seared Beef tenderloin medallions / caramelized onions and potatoes / rice / beans / avocado / Salsa Molcajete

A La Mexicana 12

Steak (beef tenderloin) picadillo guisado simmered in onions tomato / jalapeno / rice / beans / avocado / salsa base

Monica's 11.5

Burro Cochinita Pibil / slow roasted marinated pork in achiote wrapped in banana leaves / rice / beans / onions / cilantro / avocado

Mole 11.5

Chicken Breast in Mole Poblano / rice / beans / cilantro / onions avocado

Maria's 11.5

Shredded Chicken Breast / rice / beans / guacamole / pico de gallo / salsa base

Burrito Pico 12

Picadillo de Pollo, grilled chopped chicken breast / jalapenos / onions / tomatoes white wine / rice / beans / avocado / mango habanero salsa

Ensenada 12.5

Burro de Pescado (fish) / rice / beans / pico de gallo / guacamole / salsa suiza

Martha's 11.5

Burro de Carnitas (pork) / rice / beans / avocado / cilantro / onions / salsa tomatillo

Sal's Burrito 11.5

Shredded Beef in Chile Colorado / potatoes / rice / beans / cilantro / onions / avocado

La Costa 12.5

Burro de Camaron (shrimp) / rice / beans / guacamole / cilantro / onions / salsa golla

Chorizo 11.5

Burro Chorizo con Papas / rice / beans / cilantro / onions / avocado / salsa tomatillo

Machaca 12

Burro de Shredded Beef, potato & egg scramble / beans / avocado / salsa molcajete

Chipotle 11.5

Chicken Breast simmered in Chipotle / rice / beans / cilantro / onions / avocado

Asada 11.5

Chopped Grilled Skirt Steak / rice / beans / pico de gallo / guacamole / salsa verde

Veraacruz 11.5

Arroz con Pollo (chicken breast) simmered in tomato / onions / cilantro / avocado chile morron / capers / baby carrots / olives / black beans

*2 rounds of complementary chips
Additional chips are \$2.50 per basket*



(2) Green Corn Tamales stuffed with Roasted Pasilla Chiles and Mexican cheeses

(2) Corn Masa Roasted Poblano Tamales stuffed with Mexican cheeses and Chile de Arbol

(2) Sweet Tamales, Raisins & Pineapple

SOPA DE TORTILLA

sm. 4.5 lg. 6

Dark Pasilla Chile broth / chicken / tortilla strips / onions / cilantro / cheese / avocado

ENSALADAS

Add Chicken 4

Seafood or Steak 5

Casa 5.5 / 8.5

Mixed greens / avocado / tomato / cucumber / carrot / house vinaigrette

La Tropical 6 / 10

Mixed greens / mango / black beans / jicama / walnuts / queso fresco / passion fruit vinaigrette

Roasted Beet & Goat Cheese Walnut 6 / 10.5

Fresh arugula / avocado / balsamic vinaigrette

Ensalada Primavera 14.5

Atlantic salmon / fresh spinach / arugula / roasted corn / chile morron / jicama / dried cranberries / avocado / passion vinaigrette

Seared Ahi Tuna 14

Mixed greens / romaine / avocado / tomato / roasted poblano peppers / mexican oregano / balsamic vinaigrette

Cancun 9.5

Fresh spinach / arugula / mango / avocado / tomato / jicama / balsamic vinaigrette

Caesar 9.5

Chilled whole Romaine Hearts / parmesan / croutons / drizzled with homemade Caesar dressing

La Poblana 13.5

Grilled chicken breast marinated in our mole poblano over fresh romaine lettuce, roasted red and green peppers, cilantro / tomatoes / walnuts / tossed in a refreshing mexican oregano balsamic vinaigrette

La Pico 9.5

A flour tortilla shell piled with romaine lettuce / black beans / rice / cilantro / pico de gallo / roasted corn / guacamole / sour cream

SMALL BITE PLATTERS

- A. 3 Flautas Fish / 2 Sopes Chicken 10.5
- B. 3 Tacos de Cochinita Pibil / 3 Burritas de Chorizo 11
- C. 2 Taquitos Beef / 2 Taquitos Shrimp / 2 Taquitos Chicken 10.5
- D. 2 Sopes Scallops / 2 Fish Tacos / 2 Veggie Empandas 13.5

BOCADITOS

Fresh Guacamole & Pico de Gallo 5 / 8



Chinos 4.25
Refried Black or Pinto bean paté and Ques Fresco

Tostada de Ceviche 9.5

Northern Halibut / citrus lime / onion / carrot / cilantro / tomato / avocado / serrano chile

Nachos Especial 9

Corn chips topped with melted cheese, tomato, onion, cilantro, beans, jalapeños, guacamole and sour cream Chorizo, Beef or Chicken add 3.5

Coctel de Camaron "Shrimp Cocktail" 11.5

Chilled tomato broth / onion / cilantro / cucumber

Quesadilla

(Serenata's Signature App.)

Handmade Corn-Masa quesadilla
stuffed with Mexican cheeses / herbs & spices



A. Roasted Poblano Pepper 8

B. Shrimp 10

C. Fish 10

D. Chicken Breast 9.5

La Bomba 11

Corn-Masa Crusted Pasilla pepper with stuffed chicken breast / Mexican cheeses / raisin
toasted almond / chipotle / salsa Tomatillo

Queso Fundido Mex-Cheese Fondue 9

Oaxaca / Chihuahua / Monterrey / Topped with Chorizo & Mushrooms

Empanadas Plantain (2) 6.5

Encased black beans / Mexican Cheeses / Poblano Chiles / tomato / onion

Chile Relleno Cheeses 6 Chicken 7.5

Traditional Cheese or Chicken Picadillo -* contains almonds

Yucatan Pork Panuchos (2) 6.5

Handmade Griddled Corn-Masa Tacos / black bean paste / pickled red onion / avocado
queso fresco

May substitute rice & beans for salad

TACOS

3 Tacos A La Carte

Dos Tacos Dorados (crispy) 11.5 **Dos Tacos Suaves** (soft) 11.5

Rice / Beans
Shredded Beef --- Chicken Breast

Rice / Beans
Steak--- Chicken Breast
Pork--- Fish--- Shrimp

*steak or seafood 12.5

TOSTADAS

Pinto beans lettuce pico de gallo guacamole & cheese (Queso Fresco)

Chicken--- Beef--- Pork 11
Steak--- Fish--- Shrimp 12

ENCHILADAS

(Rice Beans & Topped Melted Cheese)

Chicken---Pork--- Beef 12
Shrimp--- Fish 13

Enchiladas Mexico City 13

(red--green--mole)
Topped with Crumbled Queso Fresco
cilantro / onions / crema
(select filling)

Enchiladas Suizas 13.5

Green tomatillo
or
Mango Habanero

TORTAS 13

Mexican Sandwich on a Bolio Roll
Plantains, French Fries or Salad



Torta Carne Asada or Torta Chicken

Citrus Marinated Skirt Steak or Grilled Chicken Breast
Roasted Poblano Peppers / grilled onion / beans / mayo / cured jalapeno / avocado

Torta Carnitas

Pulled Pork / beans / lettuce / avocado / cured jalapeno / onion / salsa tomatillo

Torta Milanesa (Breaded) Steak or Torta Chicken

Lightly Breaded grilled steak or chicken breast / Roasted Poblano Peppers
grilled onion / beans / mayo / cured jalapenos / avocado / tomato

\$2.25 cake cutting fee per person • \$12 Corkage fee per bottle
18% Gratuity for parties of 6 or more

GRILLED FISH OF THE DAY

Please ask your Server

**Market Fresh*

Pescado Poblano*

Roasted Poblano Chiles / potato / thyme / caramelized onions / roasted shallots
white wine / rice & beans

El Molcajete*

Salsa Molcajete / fire roasted green and red peeled tomatoes / onion / garlic / shallots
Chile de Arbol / rice & beans

Pescado Chipotle en Espinacas*

Steamed "Fresh" Spinach / sautéed onion / tomato / garlic / olive oil / jalapeno / rice & beans

CAMARONES GIGANTES

Camarones Yucatan*

Grilled Giant Prawns / sautéed onion / tomato / garlic / olive oil / Chile de Arbol / grilled
pineapple / served with Sweet potato chipotle mash & veggies

Camarones al Mojo de Ajo*

Grilled Giant Prawns in Roasted Garlic / olive oil / white wine / lime juice / rice & beans

Camarones Tropical*

A Fresh Mango Habanero lite cream sauce / rice & beans

Camarones en Chipotle*

Grilled Giant prawns simmered in "Chipotle" / rice & beans

SCALLOPS

Callos Aguacate*

Sea Scallops seared in our warm fresh lite creme Avocado sauce / served with rice & veggies

Callos a La Ranchera*

Sea Scallops seared and simmered in Salsa Ranchera / poblano chiles / tomato / onion / served
with rice & veggies

Callos Plancha*

Sea Scallops seared with roasted poblano peppers / mushrooms / spinach / thyme / onions / rice &
chipotle sweet potato mash

IRON SKILLET FAJITAS

Rice & Beans

Seafood Fajitas*

A combination of sea scallops / shrimp / mahi mahi / marinated in Adobo Chile Guajillo &
grilled on a cast iron skillet with chile moron / chile poblano / tomato / onion / green onion /
avocado / cilantro & onions

GRIDDLED CORN-MASA SPECIALTIES

Rice & Beans

Gorditas 11.5

(2) Corn-Masa pocket medallions stuffed with lettuce / onion cilantro / green tomatillo cheese choice of either Meat, Veggie, or Seafood



Sopes 11.5

(2) Griddled Corn-Masa boats layered with beans your choice of either Meat, Veggie, or Seafood topped off with lettuce / onion / cilantro green tomatillo / queso fresco

Empanadas 12

(2) Corn-Masa turn overs stuffed with Mexican Cheeses / herbs choice of either Meat, Veggie or Seafood topped with Salsa Serenata

Choices

(Fish--- Shrimp--- Scallops--- Steak--- Beef--- Chicken Breast--- Carnitas---Chorizo)
Steak or Seafood +1

COMIDAS REGIONALES

Rice & Beans

Chile Relleno & Enchilada chicken in Mole 13.5

Chile Relleno chicken & Enchilada Cheese Red 13.5

Fluted Burrita beef Colorado & Sope Chorizo 13.5

Carne Asada 16.5

Citrus marinated grilled skirt steak served with guacamole / pico de gallo

Pollo Parrilla 15.5

Tender crispy cast iron grilled half boneless chicken seasoned with our Chile Ancho Pasilla dry Rub / hand cut fries / guacamole / pico de gallo

Lengua 15.95

Tender succulent Beef Tongue simmered in green tomatillo sauce

Prime Rib Eye Tacos (2) 14

Topped with onions, cilantro & avocado / Salsa Molcajete (on the side)

Chilorio 13.95

Citrus marinated grilled Skirt Steak
homemade chorizo and potatoes / onions / tomatoes / cilantro

Milanesa

Grilled breaded Steak or Chicken breast / Fries / guacamole / pico de gallo
Steak 16.5 Chicken 14.5

Pork Molcajete Medallions 15

Extra lean Pan Seared Pork Medallions in a spicy Molcajete sauce
roasted peeled red and green tomatoes / chile arbol / jalapenos / avocado / cilantro / onions

Pollo "n" Chipotle 14

Simmered Chicken Breast Chunks "n" Salsa Chipotle