

añejo



Mexican Bistro & Tequila Bar

Añejo [ah-nyay'-ho]: Tequila aged in oak barrels for more than a year; the process resulting in a golden amber color with a soft, smooth, and complex finish.

Our restaurant pays homage to the tequilas we carry. Our mission? To bring you our take on authentic Mexican market food — slowing down the process, and adding some culinary twists of our own. Stay hungry, my friends...

Bocaditos (starters)

Guacamole Table Side made fresh to order serves two **\$12**

Fresh Salsa Trio Tomatillo roasted garlic and chipotle salsa, salsa verde, pico de gallo **\$4**

Sopas (soups)

Black Bean spicy black bean puree, Mexican chorizo, roasted chiles, avocado, cilantro lime-crema **\$6/\$8**

Tortilla pasilla chile broth, chicken, fire roasted tomatoes, jack cheese, avocado, crispy tortilla strips, cilantro lime-crema **\$6/\$8**

Ensaladas (salads)

Cuña ice berg wedge, Mexican chorizo crumble, roasted tomato, red onion, queso añejo cream dressing **\$9**

Baby Arugula mango, apple, red onion, oven roasted tomatoes, spiced almonds, chevre cheese, agave lime vinaigrette **\$9**

Shrimp & Avocado añejo shrimp, avocado, mango, jicama, bib lettuce, agave lime vinaigrette **\$16**

Grilled Romaine Caesar originated in Tijuana, grilled romaine heart, house caesar dressing **\$9**

—add chicken **\$4** — add añejo shrimp **\$6**

Antojitos (appetizers)

Queso Fundido bubbling cheese fondu with Mexican chorizo, grilled poblano and onion rajas, with warm flour tortillas **\$11**

Añejo Nachos handcrafted fried corn tortillas layered with pico de gallo, home made refried beans, cheddar jack cheese, pickled jalapeno, avocado, lettuce, cilantro, queso añejo and picante crema **\$9**

—add grilled chicken or beef **\$12**

Flautas chicken or beef, lightly fried in a corn tortilla, sour cream, guacamole, tomatillo roasted garlic and chipotle salsa **\$9**

Quesadilla grilled flour tortilla with melted jack cheese, black beans, choice of chile marinated chicken, carne asada steak, or grilled vegetables, and sour cream **\$14**

Langosta Taquitos local lobster lightly fried in a flour tortilla, chipotle aioli drizzle, guacamole and sour cream **\$14**

Añejo Wings your choice of house habenero or Mole poblano chicken wings with cool cilantro-ranchero dipping sauce **\$10**

Tequila Marinated Grilled Shrimp Cocktail mango salsa and añejo tomatillo cocktail sauce **\$16**

Langosta Mac con Queso Mezza penne, fresh lobster, chorizo, añejo queso sauce, jalapeno panko crust, chevre crumble **\$14**



Especialidades (house specials)

Puerco en Salsa Verde tomatillo braised pork shank, grilled corn on the cob with queso añejo and chile-lime rub, cilantro-lime rice **\$20**

Carne Asada Mexican style grilled skirt steak topped with spicy grilled poblano and onion rajas, served with Mexican rice, refried beans, pico de gallo, jack cheese, sour cream and flour tortillas **\$24**

Chile Rellenos Mexican cheese and pico de gallo stuffed chile pepper, chile rojo sauce, vegetarian refried beans, Mexican rice, sour cream **\$18**

Pasta al Mojo garlicky linguini with seared chipotle shrimp, fire roasted tomatoes, queso añejo, and cilantro **\$25**

Pescado Encornflecado corn flake encrusted cod, fire roasted corn, with queso añejo and verde sauce, cilantro-lime rice **\$24**

Pollo con Plátano Molé Seared chicken statler breast, banana mole poblano sauce, black beans, lime cilantro rice, granny smith apple **\$22**

Grilled Salmon habanero mango salsa, grilled pineapple, cilantro-lime rice, baby arugula salad **\$25**

Grilled 15 oz. Ribeye roasted corn and lime compound butter, refried black beans, chipotle mashed potatoes and grilled vegetables **\$28**

Ahi Tuna Pibil Annatto and lemon pepper crusted seared tuna, achiote [ah-chee-OH-tay] braised vegetables, chipotle mashed **\$26**

Taquería (Mexican street food)

Classic Burrito large flour tortilla filled with choice of carne asada beef, chili marinated chicken, or slow roasted pork, pinto beans, served with pico de gallo, Mexican rice, lettuce, tomatoes, and sour cream. Top with your choice of salsa verde, salsa roja, or mole poblano and jack cheese **\$14**

Tostadas 2 crispy fried corn tortillas layered with choice of marinated pulled chicken, pork or beef with refried beans, tomato, avocado, lettuce, onion, cotija cheese, cilantro lime vinaigrette & picante crema **\$12**

Ahi Tuna Tostada one crispy fried tortilla layered with seared ahi tuna sashimi, cilantro, arugula salad, avocado, refried black beans and picante crema **\$14**

ENCHILADAS

served with mexican rice and refried beans

Poblano Mole shredded chicken or beef, mole poblano sauce, jack cheese, sour cream **\$15**

Verdes slow roasted pork or chicken, tomatillo verde sauce, jack cheese, sour cream **\$15**

Roja shredded beef or cheese and onion, red chili enchilada sauce, jack cheese, sour cream **\$11/\$15**

Langosta ancho orange glazed local lobster, fire roasted corn, chipotle cream sauce, jack cheese, sour cream **\$19**

TACOS served with a grilled corn and jicama salad

Pollo ancho and chipotle chile marinated chicken, queso añejo, pico de gallo, avocado, jack cheese and picante crema **\$12**

Pescado baja battered cod, Mexican slaw, baja sauce, queso añejo **\$14**

Al Carbon grilled sirloin steak, grilled poblano and onion rajas, queso añejo, pico de gallo, avocado, jack cheese and picante crema **\$14**

Carnitas verde braised pork, pinto beans, queso añejo, pico de gallo, jack cheese and sour cream **\$12**

Camaron tempura shrimp, Mexican slaw, avocado, baja sauce **\$16**

Arroz Y Frijoles Mexican rice, pinto beans, queso añejo, pico de gallo, avocado, jack cheese and picante crema **\$8**

Ensalada de Langosta chilled chipotle lobster salad, avocado, jack cheese and arugula salad **\$18**

Sides (sides)

Grilled Corn and Jicama Salad **\$4**

Spicy Mexican Slaw **\$3**

Small Guacamole **\$4**

Rice and Beans **\$4**

Grilled Corn on the Cob

with queso añejo and chile-lime rub **\$3**

Warm Tortillas **\$2**

Before placing your order please inform your sever of any food allergies in your party. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.