



AUTHENTIC.
MODERN.
UNEXPECTED.

Sabor – in Spanish, it means flavor. But at this table, it's that and so much more. A feast – or shall we say *fiesta* – for the eyes. A vibrant dance across the plate and palate. A long heritage of fresh, seasonal ingredients, reimagined in full flavor.

FEATURED MARGARITAS \$13

Sweet & Spicy

Don Julio Reposado tequila, fresh pineapple, carrot and lime juices, red chili pepper, garnished with chili-cinnamon salt

Avocado

Patron Silver tequila, orange liqueur, avocado and lime juices, rimmed with Aleppo pepper and lime salt

Jalapeno-Cucumber

Don Julio Plata tequila, Cointreau liqueur, cucumber, jalapeno, cilantro, lime juice

TABLESIDE GUACAMOLE \$6

A sabor favorite, prepared at your table.

Avocado, tomato, onion, lime, coriander.
Served with homemade tortilla chips and salsa



Gluten-free, lactose-free, and vegetarian options available.
Ask your waiter.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs. Some (Lactogen) international galaxies are not food allergen free environments.

SMALL PLATES \$5

Sopa de Tortilla

Chicken, corn tortilla soup, black beans, tomatoes, baked cumin

Gazpacho Mexicano

Chilled gazpacho, red onion, jalapeño, avocados, tomatoes

Oaxacan Ceviche

of Red Snapper*
Red snapper, spicy citrus marinade, mango, chiles

Chili Calamari

Fried calamari, jalapeño mayo, red mole

Chicken-Stuffed Jalapeños

Wrapped in bacon, sweet chipotle tomatillo salsa, cumin crème fraîche

HOMEMADE TORTILLA FAVORITES

Tortillas and chips are made from scratch, in house, con amor.

BUILD YOUR OWN TACOS \$5

Served with homemade warm flour tortillas.

Barbacoa

Shredded short rib, chipotle BBQ sauce

Pollo Picante

Spicy pulled chicken, garlic, cilantro

Tuna Crudo*

Light tuna, salsa Mexicana, guacamole

Pork Carnita

Pulled pork, roasted chiles, Chihuahua cheese, salsa verde

QUESADILLAS \$5

Tres Quesos

Melted Monterey Jack, queso fresco and Chihuahua cheeses

El Juarez

Portobello mushrooms, roasted Poblano, Oaxaca cheese

Pollo

Chicken, bacon, scallions, Chihuahua cheeses

MAIN COURSES \$10

Jalapeno-Garlic Tiger Shrimp

Plantain mash, grilled Poblano pepper, mango-papaya salsa

Mole Short Rib

Warm potato and pepper hash, jalapeño-lime vinaigrette

Chicken and Roasted Corn Empanada

Green mole, spicy peanut sauce, lemon verde

SIDES \$1.50

Yucca Barrel Fries

Mango-habanero dipping sauce

Mexican Rice

Adobo cumin, onions

Mexican Beans

Pinto beans, jalapeño, cilantro

DESSERTS \$2.50

Mexican Cinnamon Churros

Banana and Chocolate Chirimanga

Sweet Coconut Flan

Café Con Leche