

- STARTERS -

APPETIZERS

Fresh Chips & Salsa is Complimentary
Add Fresh Guacamole for \$6

Roasted Street Corn \$7

Queso Fresco, Chipotle Aioli, Lime, Pico, Cilantro Crema

Quesadilla Hidalgo \$11

Oaxaca, Cotija & Menonita Cheese Blend, Black Beans,
Pico de Gallo, Guacamole

Add: Chicken Tinga \$4 Carne Asada \$6 Shrimp \$5

Queso Fundido \$12

Oaxaca & Jack Cheeses, Chorizo, Mushrooms, Pico,
Served with Fresh Tortilla Chips

Bacon Wrapped Shrimp \$12

With Goat Cheese, Honey, Chimichurri and Manzano
Sauce

Ceviche \$13

Shrimp and White Fish marinated in Citrus Juices,
Pico de Gallo, Served with Fresh Tortilla Chips

Nachos \$14

Fresh Tortilla Chips, Jack Cheese, Pinto Beans,
Guacamole, Sour Cream, Pico de Gallo,
Choice of Chicken Tinga or Marinated Pork Carnitas
Substitute: Barbacoa or Carne Asada +\$4

SALADS, SOUP & SANDWICH

Half / Full

Hidalgo Salad \$7 / \$11

Romaine Lettuce, Red Cabbage, Avocado, Queso Fresco,
Pepitas, Dried Cranberries, Roasted Corn,
Oregano & Honey Dressing

Add a Protein:

Chicken Tinga / Carnitas / Pork Cochinitas +\$6

Barbacoa/Carne Asada +\$11 Seared Sea Bass +\$12

Southwest Chicken Salad \$10 / \$16

Seasoned Chicken Breast, Romaine Lettuce,
Roasted Corn, Avocado, Queso Fresco,
Radish, Pepitas, Pico, House Vinaigrette

Chimichurri Steak Salad \$14 / \$21

Seasoned Carne Asada Steak, Romaine Lettuce, Pepitas,
Corn Salsa, Pico de Gallo, Avocado Dressing

Albondigas Soup \$8 / \$14

House Made Meatballs in a Hearty Vegetable Broth
Served with Carrots, Celery and Potatoes,
Garnished with Queso Fresco & Fresh Cilantro

Hidalgo's Torta \$8 / \$14

Sandwiched Carnitas, Refried Beans, Queso Fresco,
Mayonnaise, and Romaine Lettuce served on Torta Bread

- DINNER -

TACO PLATES

Two Tacos in Yellow Corn Tortillas
Served with Mexican Rice and Pinto Beans*

Nopales & Mushroom \$11

Cactus, Corn Salsa, Red Onion, Cilantro, Queso Fresco

Chorizo & Potato \$12

Chorizo, Breakfast Potatoes, Pickled Onions, Cilantro

Chicken Tinga \$13

Marinated Chicken, Chipotle Crema, Cabbage,
Pico de Gallo

Carnitas \$13

Marinated Pork, Salsa Verde, White Onion, Cilantro

Grilled Fish \$13

Grilled White Fish, Chipotle Crema, Cabbage, Corn Salsa

Grilled Shrimp \$14

Grilled Shrimp, Chipotle Crema, Slaw, Pico de Gallo

Duck Confit \$14

Seasoned Slow-Cooked Duck, Homemade Kimchi,
Orange Supremes

Barbacoa \$16

Marinated Short Rib, Corn Salsa, Red Onion, Crema

Carne Asada \$16

Marinated Steak, Red Onion, Cilantro, Pico de Gallo,
Crema

ENTREES

Chicken and Cheese Enchiladas \$16

(2) Chicken & Cheese with Guajillo & Ancho Sauce,
Cheese, Tomatillo Pico, Queso Fresco, Rice & Beans

Wet Burrito \$16

Chicken Tinga or Carnitas with Rice, Beans, Pico, Crema,
& Queso Fresco in a Flour Tortilla with Red or Green
Sauce

Carnitas Plate* \$17

Marinated Pork served with Salsa Verde, Avocado,
White Onion, Cilantro, Queso Fresco

Short Rib & Goat Cheese Enchiladas \$19

(2) Served with Pasilla Cream Sauce, Queso Fresco,
Pico, Crema, Rice & Beans

Seafood Chile Relleno \$22

Crab, Shrimp & Oaxaca Cheese stuffed in a Poblano
Pepper with Queso Fresco, Pico de Gallo, Crema, Rice,
Roasted Corn

Carne Asada Chimichurri Plate* \$24

Grilled Flank Steak served with Queso Fresco, Pico

Pan Seared Sea Bass \$MKT

Seasoned Sea Bass, Roasted Patty Pan Squash,
Black Bean Puree, Urfa Biber Butter Sauce

* Rice & Beans may be Substituted for a Small Side Salad

* Entrée Plates are Served with Mexican Rice,
Pinto Beans and Corn Tortilla