

# Hidalgo's

Cocina & Cócteles

## APPETIZERS

**Housemade Guacamole \$8**

**Chorizo Queso Fondido \$12**

Oaxaca/Cotija/Chihuahua Cheese, Chorizo

**Quesadilla Hidalgo \$14**

Mexican Blend Cheese , Pico de Gallo, Guacamole

**Mariscos \$15**

Shrimp marinated in Citrus Juices, Pico de Gallo, Cucumbers  
Avocado, Served with Fresh Tortilla Chips

**Nachos \$17**

Fresh Tortilla Chips, Cheese, Pinto Beans, Guacamole, Sour Cream, Pico de Gallo,  
Choice of Chicken or Carnitas

## SALADS

**Hidalgo Salad \$11**

Romaine Lettuce, Queso Fresco,  
Pepitas, Dried Cranberries, Oregano & Honey Dressing

**Southwest Chicken Salad \$16**

Chicken Breast, Mixed Green, Black Beans  
Queso Fresco, Pepitas,  
Corn Pico de Gallo, House Vinaigrette Dressing

## TACO PLATES

Two Tacos in Yellow Corn Tortillas

**Nopales & Mushroom** **\$10**

Cactus/Mushrooms , Red Salsa , Corn Pico del Gallo

**Chicken** **\$12**

Marinated Chicken, Salsa Verde, Pico de Gallo

**Carnitas** **\$12**

Braised Pork, Salsa Verde, White Onion, Cilantro

**Grilled Shrimp** **\$13**

Grilled Spiced Shrimp, Chipotle Crema, Slaw, Pico de Gallo

**Carne Asada** **\$15**

Marinated Steak, Red Salsa, White Onion, Cilantro

**If you have any questions regarding safety standards,  
please ask your server**

## ENTREES

**Chicken and Cheese Enchiladas** **\$17**

Chicken & Cheese w/Tomatillo Verde Sauce, Cheese, Queso Fresco, Rice and Beans

**Wet Burrito** **\$18**

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

**Grilled Salmon Veracruz** **\$18**

Bell Peppers, Olives, Tomatoes, Capers, Spanish Rice

**Short Rib & Goat Cheese Enchiladas** **\$20**

Guajillo & Ancho Sauce, Queso Fresco, Crema, Rice and Beans

**Adobo Strip Loin** **\$30**

Chimichurri sauce, Broccolini Lime/Chili Flake/ Toasted Pine nuts, Mexican Rice

**Surf & Turf Molcajete** **\$64**  
**(serves two)**

Lobster Tail, Filet Mignon, Andouille Sausage  
Mahi-Mahi, Shrimp, Seafood Broth, side Rice & Tortillas