



VERDE

Flavors of Mexico

Aguachile



Atun



Tamales



Empanadas Trio



Botanas

Appetizers

TUETANOS

Beef bone marrow crowned with arrachera 24
Regular 19

TIRADITO DE ATUN 22

Slightly seared tuna over Chef's Champagne leche de tigre*

AGUACHILE 17

Tossed shrimp in lime juice and spices *

CEVICHE

Our famous ceviche*

OCTOPUS 19 | SHRIMP 17

EMPANADAS TRIO 15

CHOCLO | Chihuahua cheese | corn | poblano pepper

TINGA | Morita shredded chicken

ASADA | Grilled steak

TAMALES 14 *Contain nuts

PORK: Pork | red sauce

CHICKEN: Shredded chicken | hand-crafted mole sauce

OSTIONES ROCK A VERDE Oysters

Our version of Rockefeller oysters,
Also available fresh on the shell 18

*Health Advisory:

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The majority of our dishes can be made gluten-free or vegetarian upon request.

Classic Dips

QUESO DIP 9

CHORIZO DIP 10

GUACAMOLE 12

Hand-made fresh | avocado | pico de gallo | lime | salt

GUACAMOLE TRIO 16

SPICY PINEAPPLE | **TRADICIONAL** | **CHICHARRÓN MORITA**

ESQUITE 9

Mexican street corn off the cob made with butter, cotija cheese, epazote, lime, aioli and a sprinkle of tajín spice

QUESO FUNDIDO

Melted Manchego and Chihuahua cheese served with totrtillas. Available in

CHORIZO 14 | **ASADA 15** | **VEGGIES 14**



Sopas

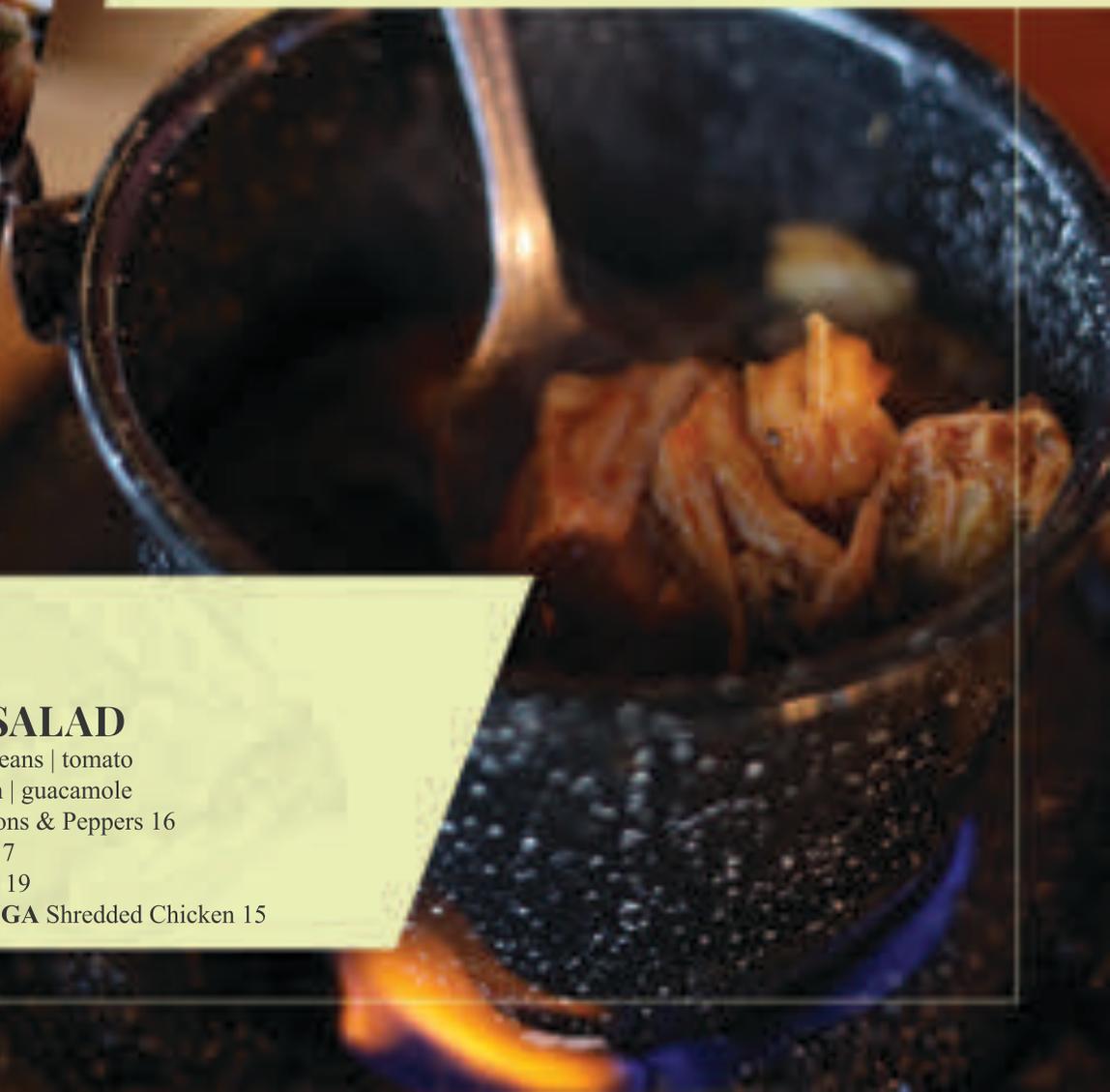
Soups

CHICKEN TORTILLA SOUP

House stock & spices with grilled chicken \$11

POZOLE

Traditional Mexican broathy soup made with pork, hominy and red chiles \$16



Ensaladas

Salads

SIGNATURE SALAD

Fresh greens + arugula | fresh cut cucumbers | avocado | jícama | queso fresco grape tomatoes | red onions | sweet jalapeño vinaigrette

GRILLED CHICKEN 15 STEAK 17 SALMON 22

CRISPY TACO SALAD

Mixed greens | corn | black beans | tomato cheese | cabbage | sour cream | guacamole

GRILLED CHICKEN Onions & Peppers 16

STEAK Onions & Peppers 17

SHRIMP Onions & Peppers 19

GROUND BEEF 15 or TINGA Shredded Chicken 15



Try our popular new item

QUESABIRRIAS



Ribeye



Carnitas



Cochinita Pibil



Chamorro and Bone Marrow



VERDE

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Nuestro Orgullo

Our pride

MOLCAJETE

Bursting hot lava rock filled with:
Grilled steak | chicken | shrimp | chorizo | ranchera salsa
cactus | onion | panela | served with rice | beans 35

CARNE ASADA

Marinated open-fire grilled skirt steak
panela | rice | beans | onions | cactus 29

RIBEYE

Our superior style 10oz steak, cactus, panela & beans 45

CHAMORRO AND BONE MARROW

8 hour oven steam cooked ternera shank, habanero and beans 29

COCHINITA PIBIL

slow-cooked achiote pork | beans | pickled red onions
xnic-pec habanero salsa | tortillas 20

CARNITAS

An always classic described by our style 23

Molcajete



*Brochetas
de Camarón*





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Nuestro Orgullo

PESCADO DORADO

Deep-fried red snapper with white rice, arugula salad, herb garlic butter 32

SALMON

Chilean filet in white rice, roasted tomatoes & tres asparagus 27

PULPO AL AJO OR AL PASTOR

Char-grilled octopus | veggies | rice | asparagus
Our famous way to represent this exotic delicacy.
Ask for garlic butter or al pastor 29

CHILE POBLANO CAPEADO

Poblano pepper capeado on an emulsification of chile de arbol 20

PAELLA DE MARISCOS

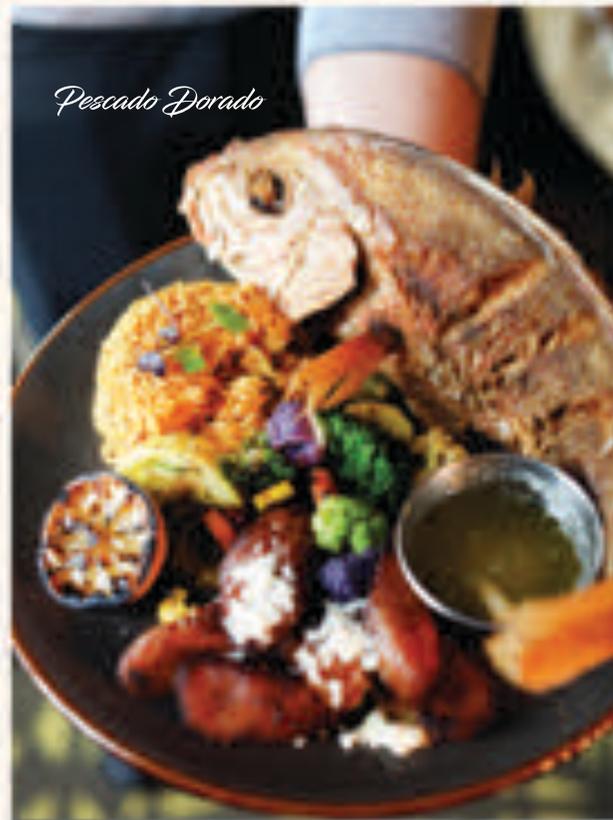
Fish | mussels | clams | octopus | shrimp | white rice 29

CAMARONES MOMIA

Shrimp | Chihuahua cheese | Bacon 27

BROCHETAS DE CAMARON

Jumbo shrimp hanging over cilantro rice & asparagus 32



Pescado Dorado



Pulpo



Chile Poblano Capeado



Paella de Mariscos



Street Tacos

ARRACHERA

Outer skirt steak
Garnished with cilantro and onion 16.5

PASTOR

Slow roasted marinated pork
Garnished with onions, cilantro and
grilled pineapple 15

MOLE

House grilled chicken in mole sauce
Garnished with red onion and sesame seeds 15
*CONTAINS NUTS

CARNITAS

Garnished with pico and cilantro 15

CHORIZO

Mexican sausage
Garnished with cilantro and onions 15

TINGA

Shredded chicken
Garnished with cilantro, queso fresco and crema 15

QUESABIRRIAS

Birria style beef with melted cheese. Served with
cilantro, grilled onions chile de arbol sauce. 18

SHRIMP

Chipotle sautéed
Garnished with red cabbage and avocado 17

FISH

Chipotle sautéed
Garnished with red cabbage and avocado 16

PULPO

Char-grilled octopus
Garnished with red onion, aioli and cabbage 17

BUTTERNUT SQUASH

Garnished with queso fresco and crema 14

GRASSHOPPER

Crunchy, dehydrated real grasshoppers | High in
Protein. Garnished with beans and pickled onions 16



Favoritos

FAJITAS

bell pepper | onion | tomato
choice of protein | rice | beans
guacamole | sour cream
pico de gallo | tortillas

SHRIMP 22 | STEAK 21

CHICKEN 19 | THREE-WAY 25

VEGGIES 16

ADD SHREDDED CHEESE +\$2

OR CHIPOTLE SAUCE +\$1.5

POLLO CON MOLE

Shredded chicken breast in a house
made mole | rice | plantains 17
*Contains nuts

POLLO CHIPOTLE

Chipotle marinated chicken breasts
rice | beans | lettuce | sour cream |
pico de gallo | guacamole 17

ARROZ CON POLLO

Rice | grilled chicken | cheese 16
Add veggies +2 | Add steak +3



Enchiladas

ENCHILADAS MEXICANAS

Three corn tortillas filled with
beef, chicken and cheese. Served
with rice and veggies 17

ENCHILADAS DE MOLE

Three corn tortillas filled with
chicken and mole sauce. Served
with rice and fried onions 17
*Contain nuts

Quesadillas

QUESADILLA VERDE

Flour tortilla | jack cheese | pico de gallo

Served with rice | lettuce | guacamole | sour cream

GRILLED STEAK 17 | CHICKEN 16.50

SHRIMP 18 | CHORIZO 17.50 | VEGGIE 16.50



Burritos

BURRITO MEXICANO

SERVED DRY

rice | black beans | pico de gallo
served with fries | cheese sauce |
tomatillo sauce 17

Available in **PASTOR | ASADA**

|GRILLED CHICKEN |

**SEASONED GROUND BEEF |
VEGGIE**

Add guacamole +3

BURRITO FAJITA

SERVED WET

rice | green pepper | tomato |
beans | cheese sauce | ranchero
sauce | green sauce | lettuce | sour
cream. Served with black beans |
rice | pico de gallo

Available in **SKIRT STEAK 17**

GRILLED CHICKEN 17

SHRIMP 18

Chimichangas

FAJITA

CHIMICHANGA

bell pepper | onion | tomato |
cheese sauce | deep fried |
served with rice | beans lettuce |
pico de gallo | sour cream |
avocado slices

Available in **SKIRT STEAK 18**
| GRILLED CHICKEN 16 |
SHRIMP 19 | VEGGIE 15

CLASSIC

CHIMICHANGA

deep fried | cheese sauce |
rice | beans | lettuce | pico
de gallo | sour cream |
avocado slices

Available in **GROUND**
BEEF 16 | SHREDDED
CHICKEN 16



Combination Platters

TWO CHOICES 15 | THREE CHOICES 17

ENCHILADA | TACO | BURRITO
TAMAL | QUESADILLA | TOSTADA

Stuffed with your choice of one:

Seasoned ground beef | shredded chicken | beans | cheese

Digestivos

KAHLUA \$8

AMARETTO

DISARONNO \$10

PATRON XO CAFE \$11

GODIVA DARK \$11

GODIVA WHITE \$11

GRAND MARNIER \$11

CARAJILLO \$14



Postres

TRES LECHES CAKE

Moist cake made with three kinds of milk, topped with drunken berries \$14

CHURROS

Traditional Mexican Churros tossed in cinnamon and sugar.
Served with vanilla ice cream \$14

MOLTEN LAVA CHOCOLATE CAKE

Chocolate cake with a liquid chocolate center \$12

PAN DE ELOTE

Sweet savory corn cake over plantains foster in brandy cajeta. \$14



Verde Flavors of Mexico
is part of the **Arechiga Restaurant Group** brand.



LOS AGAVES

