

## SOPAS

### **SOPA DE ALBONDIGA \$6**

Mexican meatballs, carrots, celery, onions and peppers in a chicken broth

### **SOPA DE TORTILLA \$6**

Dark broth flavored with chile pasilla, garnished with chicken breast, diced avocado, queso cotija, sour cream and crispy tortilla chips

## ANTOJITOS

### **GUACAMOLE FRESCO \$8**

Fresh avocados, tomato, cilantro, onions, lime juice and fresh jalapenos served with just made chips

### **CHICKEN WINGS \$8**

Chicken Wings, pickled jalapenos, tossed in chipotle diablo sauce served with carrots, celery and blue cheese dressing

### **ADOBE NACHOS \$9**

Corn tortilla chips topped with beans, cheese, guacamole, sour cream, tomatoes, olives and jalapenos  
CHICKEN \$12 STEAK \$12

### **QUESO FUNDIDO \$10**

Melted Jack cheese with choice of homemade chorizo, rajas (roasted poblano peppers) or sautéed mushrooms

### **EMPANADAS DE LA CASA \$10**

Three Mexican-style turnovers filled with ground beef served with lettuce, cheese and salsa

### **TAQUITOS \$10**

Crispy corn tortillas filled with shredded chicken served with guacamole, sour cream, tomatillo salsa and queso cotija

### **FLAUTAS DE POLLO \$10**

Flour tortilla filled with shredded chicken served with fresh guacamole and sour cream

### **CEVICHE FRESCO DEL DIA \$10**

Freshly raw fish marinated in fresh lime juice and tossed with onions, tomatoes and fresh jalapenos

### **COCKTAIL DE CAMARON \$12**

Shrimp, cucumbers, avocado, cilantro, tomatoes and onions mixed in a spicy tomato sauce

### **CEVICHE XOOL \$12**

Ahi tuna, avocado, cilantro, cucumber, red onion, capers and fresh jalapeno tossed in fresh lime juice

## ADOBE CANTINA BURRITOS

Flour tortilla filled with beans, rice, onions, cilantro, tomatillo sauce and topped with ranchero sauce and cheese

**CHICKEN \$13 CARNE ASADA \$13 ADOBE PORK CARNITAS \$13 SHRIMP \$15 CHILE RELLENO \$13 PORK MACHACA \$13**

## ADOBE SIZZLING FAJITAS

Tri-colored peppers, onions, tomatoes garlic & cilantro served with rice, beans, guacamole, sour cream and choice of tortillas

**LOBSTER \$18 SHRIMP \$16 STEAK \$15 CHICKEN \$14 PORK \$14\_**

## QUESADILLAS

SERVED WITH FRESH GUACAMOLE AND SOUR CREAM

**QUESO \$9 ADOBE PORK CARNITAS \$12 CARNE ASADA \$13 CHICKEN \$12 ROASTED PASILLA PEPPERS \$12**

### **QUESADILLA DE LANGOSTA \$16**

Sautéed lobster and spinach on a tomato flour tortilla

### **QUESADILLA DE CAMARON Y ESPINACA \$15**

Sautéed shrimp and spinach on a tomato flour tortilla

## CHILE RELLENOS

SERVED WITH RICE AND BEANS

### **CHILE RELLENO TRADICIONAL \$12**

Fresh Pasilla pepper stuffed with panela cheese topped with a light tomato sauce and cheese

### **CHILE RELLENO DE MARISCOS \$17**

Fresh pasilla pepper stuffed with lobster, shrimp and crab topped with lobster cream sauce

### **CHILE RELLENO DE PICADILLO \$14**

Fresh Pasilla pepper stuffed with ground beef topped with a light tomato sauce

## SEAFOOD

SERVED WITH FRESH SEASONAL VEGETABLES AND RICE

### **CAMARONES AL SCAMPI \$16**

Shrimp sautéed with fresh cilantro, capers and garlic in a white wine lemon butter sauce

### **CAMARONES AL MOJO DE AJO \$16**

Shrimp Sautéed in garlic butter sauce

### **CAMARONES A LA DIABLA \$16**

Shrimp sautéed with chipotle peppers garlic and tomatoes

### **CAMARONES BORRACHOS \$16**

Shrimp sautéed with tomatillos, red peppers and tequila cream sauce

### **HALIBUT \$17**

Fresh 8 oz. fillet with almond crust topped with lime garlic sauce

### **SALMON \$17**

Fresh 8 oz fillet charbroiled topped with roasted cream sauce

### **AHI TUNA \$17**

An 8 oz seared rare ahi tuna coated with a dry smoke house rub of 15 sweet spices

## **ESPECIALIDADES DE LA CASA**

### **ADOBE PORK CARNITAS PLATE \$16**

Slowly cooked for 12 hours in our special oven served with tortillas, guacamole, salsa, rice and beans

### **POLLO PIBIL \$17**

Half of chicken marinated overnight in achiote, mexican spices, baked in banana leaves and escabeche served with red potatoes and fresh roasted corn

### **RIB-EYE ASADO \$20**

12 oz. beef rib-eye topped with grilled onions and cactus served with cheese enchilada, black beans and panela cheese

### **CHILE COLORADO \$16**

Beef simmered in a traditional red chili sauce then steamed in a banana leaf served with black beans, rice and choice of tortillas

### **CHILE VERDE \$16**

Pork simmered in a traditional tomatillo green sauce then steamed in a banana leaf, served with black beans, rice and choice of tortillas

### **BORREGO PIBIL \$17**

Lamb Shank marinated overnight in achiote, mexican spices, baked in banana leaves and escabeche served with red potatoes and fresh roasted corn

### **MOLCAJETE (for 2 people) \$34**

Grilled steak, chicken, shrimp, panela cheese, fresh cactus leaf, chorizo green onions and yellow chili pepper served in a hot molcajete with our guajillo pepper red sauce, rice, beans and choice of tortilla

### **FULL RACK OF BABY BACK RIBS \$20**

### **1/2 RACK OF BABY BACK RIBS \$16**

Slowly cooked ribs and brushed with mild bbq sauce served with coleslaw and fresh corn on the cob

## **SOUTH OF THE BORDER**

**SERVED WITH RICE AND PINTO BEANS**

### **ADOBE CANTINA TACOS**

Two tacos served on corn tortillas with onions, cilantro and mild or spicy tomatillo sauce.

**CARNE ASADA \$13      CHICKEN BREAST \$12**

**ADOBE PORK CARNITAS \$12      PORK MACHACA \$12**

### **TAMALES DE LA CASA \$12**

Tamales filled with beef and topped with ranchero sauce and cheese

### **ENCHILADAS DE LA CASA**

**CHEESE \$12 CHICKEN \$12 SUIZAS \$13**

### **ENCHILADAS DE CAMARON \$15**

Two corn tortillas filled with sautéed shrimp and topped with green tomatillo suiza cream sauce and queso fresco

### **ENCHILADAS DE CANGREJO \$16**

Two flour tortillas filled with Dungeness crab topped with lobster cream sauce and olives