



Antojitos

Tablesides Guacamole

Avocado, red onion, cilantro, tomato, jalapeno, lime, tortilla chips \$23

Ceviche de Pescado

Catch of the day, fresh cucumbers, jalapenos, shaved red onions, cilantro lime, fresh crispy blue corn tostadas \$21

Beef Empanadas

Slow braised beef, avocado crema, salsa Verde. \$16

Queso Fundido

Baked Mexican Chihuahua cheese, chorizo served with hybrid tortillas \$18

Chicken Tinga Taquitos

Three pulled chicken, rolled in corn tortillas and deep fried, shredded lettuce, Pico de Gallo, avocado crema \$17

Ensaladas y Sopa

Tortilla Soup

Roasted pulled chicken, avocado, cheese, corn tortilla strips \$15

Las Campanas Chopped Salad

Crisp iceberg lettuce, heirloom tomatoes, roasted corn, jicama, mango, fresh avocado, tajin cashews, cilantro-lemon vinaigrette

Add: Pork Carnitas +8/ Marinated Shrimp +10/ Grilled hanger Steak +12/Grilled Chicken +8 \$18

Mexican Wedge Salad

Romaine wedge, chorizo crumble, pickled red onion, avocado cilantro ranch, charred avocado

Add: Pork Carnitas +8/ Marinated Shrimp +10/ Grilled hanger Steak +12/Grilled Chicken +8 \$16

Taco Salad

Romaine, sweet corn, tomato, red onion, black beans, Spanish rice, cotija cheese, tequila-lime vinaigrette, tortilla bowl \$17

Add: Pork Carnitas +8/ Marinated Shrimp +10/ Grilled hanger Steak +12/Grilled Chicken +8

Taqueria (2 each per order) Choice of Hybrid or Corn Tortilla

Arachera

Citrus marinated hanger steak, guacamole \$21

Chicken Al Pastor

Achiote marinated grilled chicken, charred pineapple Pico de Gallo \$18

Carnitas

Slow braised pork, Pico de Gallo, pickled onions \$19

Birria

Braised beef, Cotija, cilantro, red onion \$21

San Felipe Fish Tacos

Ancho lime marinated fish, tangy cilantro slaw, chipotle crema \$23



Platos Fuertes

Enchiladas

Cheese 21/ Chicken 25/ Carne Asada 27/ Shrimp 29

corn tortillas, roasted red tomato salsa or roasted poblano green salsa Monterey jack, Chihuahua cheese, shredded lettuce, Pico de Gallo, crema and queso fresco

Las Campanas Fajitas

Veggie 24/ Chicken 30/ Carne Asada 36/ Shrimp 34

bell peppers, onions, garlic, Mexican rice, refried pinto beans, guacamole, crema, choice of flour or corn tortillas

Chile Relleno

Roasted Pasillas Chile, three cheese blend, Mexican rice, roasted tomato onion sauce \$25

Duane's Burrito

Carne asada, roasted red tomato salsa or roasted poblano green salsa, Pico de Gallo, crema \$25

Achiote Marinated Hanger Steak

Marinated Hanger steak, Mexican rice, black beans, chimichurri sauce choice of corn or hybrid tortilla \$38

Pescado de Temporada

Seasonal fish, Mexican rice, watercress salad with pickled onions, heirloom tomatoes, cucumbers, mezcal habanero sauce \$36

Camaron al Guajillo

Prawns head and tail on , sautéed with garlic and guajillo, Mexican rice, charred tomato chimichurri \$37

Mary Tierra

Jumbo prawns sautéed with garlic guajillo and 12oz honey habanero grilled New York steak

charred BBQ onions, Mexican rice mezcal habanero sauce and chimichurri \$75

Sides

Mexican rice / 6

Black Beans / 6

Frijoles Refritos / 6

Pico De Gallo / 3

Hybrid Tortillas / 8

Watercress Salad / 10

Sour cream / 6

Guacamole / 8

20% Gratuity for gatherings of 6 or more

Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies.

Gluten Free/Vegetarian Options Available