



Las Gardenias

Mexican Cuisine

ENTRADAS

AGUACHILE NEGRO – 18 *

Shrimp cured in lime juice with black chile sauce, radish, microgreens – served with 2 tostadas

AGUACHILE ROJO – 18 *

Shrimp cured in lime juice with a red chile sauce, radish, microgreens – served with 2 tostadas GF

GUACAMOLE Y TOSTADITAS – 14

Fresh guacamole made to order – served with freshly fried tortilla chips GF

SALSA Y TOSTADITAS – 3

Salsa roja with freshly fried tortilla chips GF

CHORIQUESO – 16

Melted Chihuahua cheese & house made beef chorizo – served with 2 handmade tortillas GF

CHAMPIQUESO – 16 – V, GF

Melted Chihuahua cheese & sauteed mushrooms in homemade adobo

TUETANO Y SALSA DE MOLCAJETE – 18

Roasted bone marrow served with salsa made in the traditional volcanic stone mortar & pestle – served with 2 handmade tortillas GF

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness *

PLATOS FUERTES

TAMALES DE VERDURAS CON TRES SALSAS - 24

Three homemade vegetable tamales topped with salsa roja, salsa verde and mole, queso fresco and crema (mole has gluten, chicken stock and peanuts)

TAMALES VERDES DE POLLO - 26

Three homemade chicken tamales topped with salsa verde, queso fresco, cilantro – served with salad GF

BISTEC CON MOLE - 32 *

Seasoned skirt steak on a bed of mole sauce topped with toasted sesame seeds and microgreens – served with 2 handmade tortillas and Mexican rice – contains peanuts

ENMOLADAS DE POLLO - 24

Shredded chicken in corn tortillas (3) topped with mole sauce – served with salad –contains peanuts

BIRRIA DE POLLO - 28

Bone-in chicken breast marinated in birria spices and slow cooked – served with 2 handmade tortillas and Mexican rice GF

CARNE EN SU JUGO - 26

Beef stew with tomatillos, bacon, onions – served with 2 handmade tortillas GF

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CHILITO DE PUERCO – 28

Sauteed bone-in porkchops simmered in a rich tomato and chile sauce – served with 2 handmade tortillas and Mexican rice GF

ENCHILADAS VERDES DE POLLO – 26

3 enchiladas filled with shredded chicken breast and topped with salsa verde – served with salad GF

ANTOJITOS

TACOS DORADOS CON SALSA VERDE – 16

3 deep fried tacos filled with your choice: potatoes, requesón (a Mexican version of ricotta), or refried beans. Served with salsa verde, crema, cilantro, queso fresco GF LACTO-VEGETARIAN

TACOS – A LA CARTA

All tacos are served in corn tortillas

Bistec – marinated skirt steak, guacamole, salsa de molcajete, cilantro, onion – 8 *

Homemade beef chorizo – pico de gallo, salsa roja, avocado – 7 GF

Pollo quesabirria – Chicken birria taco with melted Chihuahua cheese, cilantro, onion, salsa roja, consommé on the side – 7 GF

Camarones – shrimp in achiote, pickled onion, habaneros, cilantro, queso fresco – 8 GF

Verduras – Sauteed zucchini, onion, mushroom, pumpkin seeds, salsa verde, cilantro – 7 GF

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ACOMPAÑANTES

ARROZ – Mexican rice – 6

FRIJOLES PUERCOS – pinto beans in broth with pork – 6

FRIJOLES NEGROS – seasoned black beans (V) – 6

ENSALADA – house salad – Romaine, radish, avocado, toasted pumpkin seeds, pickled onion, cilantro lime vinaigrette – 10

HAND MADE CORN TORTILLAS (2) – 3

POSTRES

JERICALLAS CON MIEL DE MAPLE – 10

Homemade custard with maple syrup GF

PAY DE QUESO CON CAJETA – 10

Homemade cheesecake with a goat's milk dulce de leche



DRINK MENU

Las Gardenias has a full bar featuring many spirits, wines and beers from Mexico. We did not choose them for that reason only: they are also quality products that taste incredible! Take a minute to read through this menu, and perhaps you'll find something new to try. In addition to tequila and mezcal we have some sotols and raicillas, both made with agave. There is Xtabentún, a rum with honey and anise from Yucatán. Also made in Mexico: whiskey, gin, coffee liqueur, tamarind liqueur, Ancho Reyes chile liqueur, Nixta corn liqueur, Pajarote ponches in tamarind, grapefruit & rosemary, clove & cardamom. If you see something on the menu that you've never heard of and want more information, please ask!

Pricing for all agave spirits on the menu is based on a 2 ounce pour

All tequilas can be made into a margarita on the rocks for an additional \$3



VINO

We are proud to feature these amazing wines from Mexico. We hope that you find them as wonderful as we do!

WHITE WINE & SPARKLING

BODEGA MONTE XANIC – Chenin Blanc, Valle de Guadalupe

6 ounce glass - 15 750ml bottle - 50

BODEGA MONTE XANIC – Sauvignon Blanc Viña Kristel, Valle de Guadalupe

6 ounce glass - 16 750ml bottle - 54

MIONETTO – Prosecco DOC Treviso Brut – Italy

6 ounce glass - 10 750ml bottle - 40

RED WINE

HACIENDA LA LOMITA – Cabernet, Valle de San Vicente

6 ounce glass - 16 750ml bottle - 54

DOMINIO DE LAS ABEJAS – Nectar de Campo Ojos Negros

6 ounce glass - 18 750ml bottle - 62

PAOLONI – Sangiovese Grosso, Valle de Guadalupe

750ml bottle - 69

CERVEZA

DE BARRÍL – 16 ounce

ESTRELLA JALISCO – Jalisco – 6

CENTRAL WATERS AFTER SLICE – 7

PACIFICO CLARA – Mazatlán – 6

CANS AND BOTTLES

MODELO – CDMX – 6

NEGRA MODELO – CDMX – 6

BOHEMIA – Monterrey – 6

VICTORIA – Monterrey – 6

TECATE – Monterrey – 6

CARTA BLANCA – Monterrey – 6

DOS XX – Monterrey – 6

MICHELOB ULTRA – St. Louis – 5

HEMP DERIVED THC BEVERAGES

Señorita Mango Margarita 5mg THC – 12

Señorita Lime & Jalapeño Margarita – 12

COCTELES

LA GARDENIA – 14

Camarena Reposado, D'Aristi Xtabentún, Fresh lime, Mint, Cucumber

MARGARITA DE LA CASA – 12

Cimarrón Tequila, Alma Finca Orange, Fresh lime, Simple syrup

FROZEN HERRADURA MARGARITA – 12

With or without salt on the rim

MARGARITA DORADA – 16

Patrón Añejo, Grand Marnier, Fresh lime, Simple Syrup

MARGARITA DE LUJO (LUXURY) – 50

Clase Azul Reposado, Grand Marnier Cuvée du Centenaire, Fresh lime squeezed to order, La Perruche sugar, flakes alt

CANTARITO – 14

3 Tres Blanco, Fresh lime, Orange and Grapefruit juice, Salt Grapefruit soda

A LA ANTIGUA – 14

Abasolo Whiskey, Ancho Reyes Liqueur, Bittercube Jamaica, Grapefruit soda, Orange peel

DOCTOR PIMIENTA (Dr. Pepper) – 14

Fernet Vallet, Ponche Tamarindo, Cantera Negra Café, Coke

SUEÑO DE JAMAICA – 14

Las Californias Nativo Gin, Pajarote Grapefruit & Rosemary, Hibiscus syrup, Lime

CAFÉ DE OLLA MARTINI – 14

Homemade Café de olla, Cantera Negra café, Pajarote clove & cardamom, Herradura blanco, Cream

ELOTE – 14

Nixta corn liqueur, Canton Ginger, Bittercube Chipotle Cacao, Orange

MEZCALITA – 14

400 Conejos Mezcal, Alma Finca Orange, Hibiscus, Lime, Chile rim

TEQUILA

All prices are for a 2 ounce pour – add \$3 to make it a margarita

3 Tres Blanco	– 12
Azulejos Reposado	– 22
Camarena Añejo	– 10
Camarena Reposado	– 10
Casamigos Reposado	– 12
Casa Maestri Reposado	– 18
Cayéya Blanco	– 10
Cayéya Reposado	– 11
Cimarrón Blanco	– 10
Clase Azul Reposado	– 40
Corralejo Añejo	– 13
Corzo Reposado	– 15
Corzo Silver	– 14
Don Fulano Añejo	– 22
Don Fulano Reposado	– 17
Don Fulano Blanco	– 15
G4 Blanco	– 12
Gran Centenario Añejo	– 13
La Adelita Añejo	– 15
La Adelita Cristalino	– 20
Lalo Blanco	– 17
Mandala Blanco	– 15
Mandala Reposado	– 18
Mijenta Reposado	– 20
Milagro Añejo	– \$14

Nosotros Chespirito Joven – 17

O'nte Reposado – 16

Patrón Añejo – 16

Volans Reposado – 15

MEZCAL

400 Conejos Añejo – 15

400 Conejos Cuishe – 13

400 Conejos Joven – 10

400 Conejos Reposado – 12

400 Conejos Tobala – 13

Bozal Ensemble – 11

Casa Maestri Joven – 18

Del Maquey Vida – 14

El Buho – 12

RAICILLA

El Acabo – 13

Asil Añejo – 36

Estancia – 17

Estancia Pechuga – 20

SOTOL

Coyote Blanco – 15

Los Magos Blanco – 18

Las Gardenias also has a full bar with a well-edited selection of spirits. Please ask if you don't see your favorite drink on this menu, we may very well be able to make it for you!,

We do not serve alcohol or THC to anyone under the age of 21 and do not allow minors to sit at the bar – THANK YOU

HAPPY HOUR 3-4 pm Tuesday - Friday

COCTELES

SPICY PALOMA - \$8

HOUSE MARGARITA - \$8

MOJITO - \$8

VINO

XANIC CHENIN BLANC - \$10

LOMITA CABERNET - \$10

CERVEZA - \$4

ESTRELLA DE BARRIL

PACIFICO DE BARRIL

MAKE IT MICHELADA or a CHELADA - ADD \$4.00

PARA PICAR - \$8 EACH!

No Substitutions

TOSTADITAS CON AGUACHILE DE CAMARÓN *

Two mini tostadas with shrimp aguachile negro

NACHOS CON CHORIZO

Individually built with beans, chorizo, crema, pico de gallo, jalapeño

TAQUITOS DORADOS - 2 potato filled fried tacos with salsa verde

TETELAS DE FRIJOL

Two corn masa cakes filled with beans and topped with salsa roja and queso fresco

*consuming raw or undercooked seafood poses a potential health risk