

LAS GARDENIAS

COCINA MEXICANA



para empezar – appetizer

aguachile negro *	\$18	salsa y tostaditas flight	\$15	guacamole and tostaditas	\$14
shrimp cured in lime juice with black chile sauce, radish, microgreens - served with two tostadas		five chef's choice salsas served with tostaditas GF		fresh guacamole made to order - served with freshly fried to order tortilla chips GF	
aguachile rojo *	\$18	choriqueso	\$16	chips and salsa	
shrimp cured in lime juice with a red chiltepin sauce, radish, microgreens served with two tostadas GF		melted chihuahua cheese & house-made beef chorizo - served with two handmade tortillas - GF -sub mushrooms		first order on the house, for extra orders we will charge \$3/each	
bistec aguachile *	\$22	tuetano y salsa de molcajete	\$18		
6 oz skirt steak prepared medium with hibiscus, lime, and chiltepin sauce GF		roasted bone marrow served with salsa made in a traditional volcanic stone mortar & pestle - served with a picadita de comal GF			

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

platos fuertes – entrées

tamales de verduras con tres salsas	\$24	carne en su jugo	\$26	entomatadas	\$26
three homemade vegetable tamales with salsa roja, verde, and mole, topped with queso fresco y crema		beef stew in tomatillo sauce, bacon, onion and beans - served with two homemade tortillas and rice GF		3 enchiladas filled with chicken, roasted poblano peppers topped with crema and queso fresco served with beans and rice GF	
tamales verdes con pollo	\$24	chilito de puerco	\$24	ensalada - salad	\$10
three homemade chicken tamales topped with salsa verde and queso fresco - served with salad GF		sauteed porkchops simmered in a rich tomato and chile sauce served with two handmade tortillas and rice and beans GF		romaine, cucumber, radish, avocado and pepita with cilantro pepita dressing	
carne asada *	\$32	enchiladas verdes de pollo	\$26	tacos dorados con pollo	\$20
6 oz steak, two enmoladas, nopalitos salad and rice and beans served with two handmade tortillas		3 enchiladas filled with shredded chicken and topped with salsa verde - served with a salad GF		4 deep fried tacos filled with chicken served with salsa verde and roja, crema y and queso fresco GF	
enmoladas de pollo	\$26	las tres	\$26	sides - each	\$4
shredded chicken in corn tortillas (3) topped with mole sauce, queso fresco, onion and cream - served with salad		3 enchiladas filled with chicken topped with the 3 sauces - encacahuatado, pipian and mole-served with rice		pinto beans with pork	
bistec con mole	\$32	birria de pollo	\$26	black beans - vegetarian	
6 oz steak over a bed of mole topped with sesame seeds and microgreens served with two handmade tortillas and rice and beans - contains peanuts		bone-in chicken marinated in birria spices and slow cooked - served with 2 homemade tortillas and refried beans GF		mexican rice	

tacos – a la carta

all tacos are served on handmade corn tortillas		pollo quesabirria	\$7	quesadilla de jamaica	\$7
bistec	\$8	chicken birria with melted chihuahua cheese, cilantro, onion - consomme on the side GF		sauteed hibiscus flower with melted cheese with salsa verde GF	
marinated sirloin steak, guacamole, salsa molcajete, cilantro, onion		camarones al achiot	\$8	quesadilla de temporada	\$7
homemade beef chorizo	\$7	shrimp in achiot, pickled onion habanero, cilantro and sikil p'aak salsa GF		ask your server for the vegetable of the season	
homemade beef chorizo, pico de gallo, salsa roja, avocado GF		verduras	\$7	postres - dessert	
la costra	\$8	sauteed zucchini, onion, pumpkin seeds, tomato, mushrooms, rosemary on a bed of pumpkin seed paste		cheesecake with cajeta	\$10
steak, cheese, salsa				arroz con leche - rice pudding GF	

LAS GARDENIAS

VINO & COCTELES

rojo – red wine

hacienda la lomita - cabernet, valle de san vicente mx	\$16 \$54
domino de las abejas - red blend, nectar del campo ojos negros mx	\$18 \$62
paoloni - sangiovese grosso, valle de guadalupe mx	\$69

blanco – white wine

bodega monte chanic - sauvignon blanc, valle de guadalupe mx	\$16 \$54
bodega monte xanic - chenin blanc, valle de guadalupe mx	\$15 \$50
mionetto - prosecco d.o.c. treviso, italy	\$10 \$40

cocteles

la gardenia margarita - camarena reposado, d'aristi xtanbentun, lime, mint, cucumber	
margarita de lujo - clase azul reposado, grand marnier cuvee du centenaire, lime, la perruche sugar, flake salt	
cantarito - 3 tres blanco, lime, orange, grapefruit juices, salt & grapefruit soda served in traditional clay cup	
margarita de la casa - cimarron blanco, alma finca orange, lime, simple syrup	\$12 \$55
margarita dorada - patron anejo, grand marnier, lime, simple syrup	\$16 \$75
a la antigua - abasolo whiskey, ancho reyes liqueur, bittercube jamaica, grapefruit soda, orange peel	\$14
sueno de jamaica - las californias nativo gin, pajarote grapefruit and rosemary, hibiscus syrup, lime	\$14
cafe de olla martini - homemade cafe de olla, cantera negra cafe, pajarote clove and cardamom. herradura blanco, cream	\$14
el elote - nixta corn liqueur, canton ginger, bittercube chipotle cacao, orange peel	\$14
mezcalita de jamaica - 400 conejos mezcal, hibiscus syrup, alma finca orange, smoke pepper rim	\$14
el tamarindo - 400 conejos mezcal, tamarelo liqueur, pajarote tamarindo, lime, smoke pepper rim	\$14
el beso - creme de noyaux liqueur, passion fruit chinola liqueur, lemon, prosecco	\$15
el amor - creme de noyaux liqueur, kalani coconut rum, orange juice	\$15

frozen margarita - herradura blanco, alma finca, simple syrup, lime-ask your server for the flavor of the day!	\$10 \$45 pitcher
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cerveza

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 usa	\$5

cerveza de barril

estrella-jalisco mx	\$6
pacifico clara-mazatlan mx	\$6

hemp the

senorita mango margarita 6mg thc	\$12
senorita lime & jalapeno margarita 6mg thc	\$12

