

Available Everyday From 4pm-11pm

Primerero

Roasted Corn Poblano Soup Dungeness Crab	8	Grilled Shrimp Salad Pepitas, Mango, Cotija Cheese, Prickly Pear Vinaigrette	18
Estancia Caesar Poblano Cilantro Dressing, Queso Fresco, Crunchy Tortillas With Chicken 12 With Steak 16 With Calamari 14	9	*House Greens Salad Grilled Fennel, Roasted Peppers, Bleu Cheese, Olive Vinaigrette	8
Baja Tacos Halibut, Red Cabbage, Pico de Gallo, Cilantro Sauce, Fresh Lime, Cotija Cheese	12	Mexican Cobb Salad Roasted Corn, Black Beans, Tomatoes, Red Onions, Queso Fresco, Bacon, Egg With Lobster 21 With Chicken 12 With Steak 15	8

Favoritos

Mustangs Cheeseburger Lettuce, Tomato, Caramelized Onions, Pepperjack, Toasted Bun, Chipotle Aioli	12	Cumin Crusted Mahi Mahi Shrimp Risotto, Red Pepper Nage, Fresh Coriander	21
Grilled Pork Chop Tamarind Chipotle Glaze, Apple Pico de Gallo	19	Steamed Clams Tequila Butter, Grilled Tortillas	16
*Free Range Chicken Citrus Salad, Avocado Salsa, Creamed Corn Relleno	22	Halibut Veracruzano Sweet Corn Puree, Coriander	18
Whole Wheat Penne Pasta Basil, Sun Dried Tomatoes, Garlic, Grana Padano	15	Petit Filet Mignon Green Chile Cheese Enchilada, Black Beans	24
Duck Breast Chayote Gratin, Chipotle Cherry Gastrique	26	Grilled Flat Iron Steak Jalapeño Cheddar Macaroni & Cheese	19
		NY Steak Roasted Potatoes, Grilled Asparagus, Red Chile Butter	25

A SERVICE CHARGE OF 18% WILL BE ADDED FOR PARTIES OF 6 OR MORE

Menu Subject to Change Without Notice

*Guided by The Principles of Sustainability

Beers

Please Ask Your Server For Current Draft Selections

Samuel Adams, Stone IPA, Stone
Levitation, Stone Pale Ale,
Amstel Light, Heineken,
Michelob Ultra, Red Trolley

Corona, Pacífico, Dos XX Lager,
Dos XX Amber, Budweiser, Bud
Light, Coors Light, Miller Lite,
Fat Tire

Margaritas

Flavored Margarita of the Day 12

Please ask your server what flavors and fresh fruit we're making our Margarita with today!

Hibiscus Rosangel Margarita 11

Made with Hibiscus Infused Tequila, Cointreau, Fresh Lime Juice and Cranberry. Served in a Martini Glass

Margarita Organico 15

An Organic Margarita, Tequila Blanca, Pure Blue Agave Nectar, Fresh Lime

El Classico 10

A Traditional Margarita Gold Tequila, Splash of Orange Juice

El Cadillac 13

Classico Margarita with a Splash of Cointreau and a Float of Grand Marnier

La Joya 15

A Citrus Burst of Flavor made with Patron Silver, Citronage, Limoncello and Fresh Orange Juice.

Corzo Tequila Flight

Silver, Reposado, Anejo

25

Cocktails

Traditional Mojito 12

Traditional Cuban Cocktail Fresh Mint, Rum, Cane Sugar

La Paloma 10

Siete Leguas Blanco Tequila, Grapefruit Soda, Lime Juice and a Salted Rim.

Warning, EXTREMELY Refreshing.

Estancia Sangria 12

Our own blend with Fresh Juices Available in Red or White

Caipirinha 12

Brazilian National Drink!
Fresh Limes, Cachaca and Cane Sugar

Wines By The Glass

Sparkling, Estancia Private Label 9
Sparkling, Roederer Estate, Anderson Valley 14
Chardonnay, Estancia Private Label 9
Chardonnay, Sonoma-Cutrer, Sonoma 14
Sauvignon Blanc, Brander, Santa Ynez 10
Pinot Grigio, Guenoc, California 9
Riesling, Loredona, Monterey 10

Pinot Noir, Valley of the Moon, Carneros 9
Pinot Noir, Byron, Central Coast 14
Merlot, Estancia Private Label 9
Merlot, Ceago, Mendocino (Organic) 14
Cabernet, Estancia Private Label 9
Cabernet, Kunde Estate, Sonoma Valley 12
Zinfandel, Seghesio, Sonoma County 13
Syrah, Zaca Mesa, Santa Ynez Valley 12