

SUN-WED
11AM - 9:30PM

THU-SAT
11AM-10:30PM



SUMMER MENU

INKED 5-6

PARA COMPARTIR (SHARE)

GUACAMOLE CONOCIDO Avocado, lime juice, sea salt 10.95

QUESO VERDE Queso dip with Poblano, fresh spinach, roasted corn 10.95

DUO VERDE Guacamole, queso verde 12.95

CEVICHE PUNTA CANA Tiger shrimp, avocado cucumber, pico de gallo 14.95

SOPECITOS DE FRIJOL Corn shell, black bean, iceberg lettuce, tomato, queso fresco, sour cream 10.95

TOSTONES DE POLLO Crispy plantain shell filled with chipotle chicken, Yucatan slaw 10.95

QUESADILLAS VEGETARIANAS Spinach flour tortilla, Oaxaca cheese, sautéed baby spinach, mushrooms, poblanos 10.95

SOPAS cup 4.95 bowl 8.95

DE LA OLLA SOUP White and black beans, tomatoes, cilantro, topped with crispy spinach

CALDO DE POLLO Chile morita broth with grilled chicken, chick peas, roasted corn, fingerling potatoes

ENSALADAS 10.95

LA ROMANA Romaine lettuce, shaved parmesan, roasted garlic croutons, Caesar dressing

CASA DE CAMPO Butter leaf lettuce, crispy bacon, avocado, cilantro, tomato, queso fresco, spicy ranch vinaigrette

SANTO DOMINGO Arugula, tomatoes, red and yellow beets, shaved parmesan, candied pecans, creamy avocado dressing

add Chicken +4, Shrimp +6, Steak +6

TACOS 11.95

all served with salad

BRISKET TACOS Slow cooked shredded brisket, Oaxaca cheese, cilantro, onion, pulla sauce

TACOS DE FILETE Grilled tenderloin, sautéed mixed peppers, grilled white onions, chimichurri sauce

POLLO PIBIL Chicken pibil, shredded lettuce, red onions, red radish, roasted pineapple, Yucatán slaw

TACOS DEL PACIFICO Diablo shrimp, roasted onion, poblanos peppers, roasted pineapple

CARNITAS MICHOACAN Slow fried pork carnitas, pico de gallo sauce

ENCHILADAS 11.95

BRISKET Tomatillo sauce, topped with Oaxaca cheese, roasted pineapple, red rice, black beans

POBLANAS Shredded chicken, mole poblano, marinated red onions, sesame seeds, white cilantro rice, black beans

OAXACA-CHEDDAR CHEESE Chile con carne sauce, red rice, black beans

ROJAS Oaxaca sour cream-guajillo sauce enchiladas, chopped white onions, white cilantro rice, black beans

COMBINACIONES 12.95

#1 Guajillo steak enchilada, chicken taco, red rice, black beans

#2 Tomatillo spinach cheese enchilada, sarandeado shrimp taco, white cilantro rice, black

#3 Verde veggie enchilada, grilled veggie taco, white cilantro rice, black

#4 Chile con carne cheese enchilada, carnitas Michoacán taco, red rice, black beans

#5 Chicken mole enchilada, brisket taco, red rice, black beans

ENTRADA

LA DOMINICANA BURGUER Angus beef patty, slaw sautéed with rosa sauce, tomatoes, Dominican chimichurri sauce, yucca fries 10.95

ALFREDO’S CARNE ASADA Grilled skirt steak, slices avocado, black bean, white cilantro rice, mix bell peppers, grilled corn salad, 21.95

FILETE DE SOLOMILLO 8oz fillet mignon, bacon wrapped asparagus, fingerling potatoes, tamarind guajillo sauce 28.95

PESCADO A LA CASEROLA Sautéed red snapper, seasonal veggies, white cilantro rice 24.95

SALMON A LA ISLA Sautéed salmon on a coconut sauce, seasonal veggies, cilantro white rice 19.95

CABRITO A LA DIABLA Guajillo braised goat, cilantro white rice, roasted peppers 20.95

PUERCO ROJO CON NOPALES Slow cooked pork, guajillo sauce, sautéed nopal cactus, poblano, red bell pepper, cilantro white rice 15.95

MUSLOS DE POLLO Grilled chicken thighs, pasilla sauce, cilantro lime white rice 15.95

POLLO POBLANO Roasted chicken, mole poblano, cilantro lime white rice 16.95

A TU GUSTO 5.95

YUCCA FRIES

FRENCH FRIES

SWEET PLANTAINS

POSTRES 8.00

PASTEL DE BODA Tres leches cake filled with raspberry, caramel, milk sauce

PUDDIN DE PAN Mexican style bread pudding, caramel sauce, Victor’s vanilla ice cream

SEASONAL SORBET

FB & IG: MIRIAMCOCINADALLAS

If you are not in love with something on your plate, please tell us now, so we can make you happy.

COCKTAILS

ACAPULQUEÑA Sauza blue silver tequila, House margarita frozen or rocks *11*

EL TORNADO Sauza blue silver tequila Frozen margarita, house made pomegranate sangria *12*

LA MONARCA Herradura reposado tequila, Cointreau, fresh citrus *12*

SAN MIGUEL ALLENDE (MEXICAN MARTINI) Herradura silver tequila, Cointreau, fresh citrus, chile ancho *12*

EL BIKINI House skinny margarita, frozen or rocks, fresh citrus, agave nectar *12*

LA LOLA House frozen margarita, grand Marnier float *14*

EL GRINGO Herradura Reposado tequila, Topo Chico soda, fresh citrus *13*

LA PALOMA BRAVA Espandin mezcal or Herradura Silver tequila, grapefruit juice, muddled citrus, soda *13*

NUEVA MODA House margarita frozen or rocks, mango or strawberry puree, Veracruz rim *12*

EL DEMONIO Espadin Mezcal, muddled cucumber, peppermint, jalapeno *13*

OAXACA OLD FASHIONED Monte Lobos Mezcal, muddled oranges, agave nectar, angostura bitters *14*

MOJITO REPOSADO Herradura Reposado tequila, muddled mint, fresh lime, soda *12*

CUBAN MOJITO Bacardi rum, muddled mint, fresh lime, soda *11*

EL BATEY, SOSUA Brugal rum, grapefruit juice, bitters, ginger beer *11*

SPICY PEPINO Tito’s vodka, cucumber, Veracruz rim, citrus *12*

SANGRIA NJ Burgundy wine, Brandy, spiced rum, tropical fresh citrus fruit, pomegranate juice *11*

AGUA SAGRADA MIMOSA Sparkling Rose, strawberry-basil infused tequila, citrus, orange juice, agave syrup *12*

MIMOSA Mionetto Proseco, orange juice *10*

DESPIERTA/ WAKE UP Tito’s Vodka, tomato juice, fresh lime juice, Veracruz rim *12*

LAS CERVEZAS

MODELO ESPECIAL *5 Mexico, 4.5% ABV*

NEGRA MODELO *5 Mexico, 5.4% ABV*

XX LAGER *5 Mexico, 4.2% ABV*

PACIFICO *5 Mexico, 4.5% ABV*

VICTORIA *5 Mexico, 4.5% ABV*

ESTRELLA JALISCO *5 Mexico, 4.5% ABV*

MICHELOB ULTRA *4 St. Louis, MO, 4.2% ABV*

BUD LIGHT *4 St. Louis, MO, 4.2% ABV*

LOCAL SEASONAL BEER *4.50*

LOCAL SEASONAL CIDER *4.50*

MICHELADAS Choice of beer, tomato juice, citrus, Veracruz rim *8*

NON-ALCOHOLIC BEVERAGES

O’DOUL’S Beer

AGUA FRESCAS - “FRESH WATERS” **3.5** Menta Pepino (mint/cucumber) / Limonada

EL SANADOR **5** Topo Chico, Lime, house Veracruz chili shrub, salt

SODAS **3** Sprite, Coca Cola, Dr. Pepper, Topo Chico. *4*

TEA **3** Iced Tea, Hot Tea

FRENCH PRESS COFFEE **5**

WHITE WINE

Mionetto (small bottle) Prosecurator, *Italy* *11*

Villa Maria, Sauvignon Blanc, *Marlborough*. *10*

Whitehaven, Sauvignon Blanc, *Marlborough* *12*

Santa Margherita, Pinot Grigio, *Alto Adige* *16*

Vina Esmeralda, White Blend, *Spain* *10*

Casa Madero, Chardonnay, *Mexico* *10*

Joel Gott, Unoaked Chardonnay, *California* *11*

Sonoma Cutrer, Chardonnay, *Russian River* *14*

Patz & Hall, Chardonnay, *Napa Valley*. *18*

RED WINE

Meiomi, Pinot Noir, *California*. *12*

Etude “Lyric,” Pinot Noir, *California* *13*

Kaiken, Malbec, *Mendoza, Argentina* *10*

Bonterra, Cabernet Sauvignon, *Mendocino* *10*

Robert Hall, Cabernet Sauvignon, *California* *14*

Rodney Strong, Cabernet Sauvignon, *Sonoma* *15*

Freakshow, Red Blend, *California* *10*

Intrinsic, Red Blend, *Columbia Valley* *15*

ARTWORK

PHOTO OF MIRIAM by Richard Reens, Dallas

DIVEBOMBING MONARCHS by Brent Hale,

CEILING MURAL by The Miles Sisters, Courtney & Cara www.neoncourtneystudio.com

See if you can spot the follwing hidden items on our ceiling artwork: Bird’s Nest, Circus Peanut, Diamond Ring, Fancy Teacup, Flying Fish, Four-Leaf Clover, Golden Locket, Horseshoe, Love Letter, Mistletoe, Peppermint Candy, Playing Card. Poison ivy, Satin Shoe, Skeleton Key, Small Bell , Strawberry Candy, TeaPot , White Bunny

ABOUT MIRIAM

I am from Santo Domingo, Dominican Republic. Opening a restaurant is one of the most exciting and rewarding experiences in my life. I am privileged to dedicate myself to do what I love. Please do not hesitate to let us know if you enjoy our recipes, or not so much. It does not hurt my feelings, and we appreciate your input. Many thanks go to my current team who is working with me now.

“*LOVE, SHARE, ENJOY THE RESTAURANT*” - *MIRIAM JIMENEZ*