

1900

DINNER

APPETIZERS

✓ GUACAMOLE FRESCO s \$7 l \$9

Prepared table-side with avocados, tomatoes, onion, cilantro, jalapeños & fresh lime.

NACHOS CHILAQUILES \$9

Refried beans, salsa ranchera, crema, guacamole, jalapeños, pico de gallo & melted cheese

Choice of: carne asada or grilled chicken

✓ MEXICAN CORN on the COBB \$5

Grilled corn on the cob brushed with mayo & dusted with chili-cotija queso

FLAUTAS \$8

Rolled crisped taquitos, crema, pico de gallo, shaved lettuce & queso fresco

Choice of: chicken or ground beef

*CEVICHE \$seasonal

Catch of the Day Ceviche. Ask your server for offerings.

✓ QUESO DIP \$7

Our signature blend of chiles and cheeses. **Add Chorizo \$3**

SOUPS & SALADS

SOPA de LIMA \$7

Traditional chicken soup with lime, pulled chicken, rice, cilantro & onion

SOUP of the DAY

Ask your server for offerings.

1900 WEDGE SALAD \$7

Pico de gallo, radish, chorizo bacon, avocado, blue cheese **Add Grilled Shrimp \$4**

New! *STEAK FAJITA TOSTADA SALAD \$11

Steak, sautéed green peppers & onions, pico de gallo, crema, refried beans, slaw on rustic tostadas

GRILLED CHICKEN SALAD \$11

Mixed greens, red onion, avocado, pico de gallo, queso fresco, cilantro-lime vinaigrette

TACO SALAD \$10

Shaved lettuce, refried beans, mixed cheeses, sour cream, pico de gallo served in a crispy tortilla shell **Choice of: chicken, ground beef or shredded beef**

HOUSE MADE DRESSINGS

Cilantro-Ranch, Lime Vinaigrette, Avocado Blue cheese, Chile-Balsamic

TAQUERIA TACOS

3 tacos accompanied with Mexican rice & refried beans

CARNE ASADA \$12

Chargrilled steak, onions, cilantro, corn totilla

CARNITAS \$12

Michoacan style pork, cilantro, pickled red onion, corn totilla

FISH \$14

Modelo-battered fish, slaw, pico de gallo, valentina aioli, flour tortilla

ALAMBRE \$12

Grilled chicken or steak, sautéed green pepper & onion, bacon, creamy queso, flour tortilla

CHICHARRON de POLLO \$12

Crispy fried chicken, slaw, pico, crema, flour tortilla

AL PASTOR \$12

Achiote rubbed pork, slaw, pineapple-pico de gallo, corn tortilla

New! ✓ VEGGIE \$10

Grilled zucchini, tomato & onion, guacamole, cilantro chimichurri, cotija cheese, corn tortilla

GRINGO COMBOS

Mix & match combos are served with rice & beans

CHOOSE 1 \$10.00 | CHOOSE 2 \$11.00 | CHOOSE 3 \$12.00

HARD TACO

Lettuce & cheese **choice of: chicken, ground or shredded beef**

ENCHILADA

Corn tortilla topped with salsa **choice of: cheese, ground or shredded beef | red sauce, chicken | green sauce**

SOFT TACO

Flour tortilla, lettuce & cheese **choice of: chicken, ground or shredded beef**

BURRITO

Flour tortilla topped with salsa **choice of: cheese, ground or shredded beef | red sauce, chicken | green sauce**

CHIMICHANGA

Crisped flour tortilla topped with creamy queso **choice of: chicken or ground or shredded beef.**

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness.

TORTAS & ENCHILADAS

Tortas are served with your choice of rice or a side of fries.

CHICKEN MILANESA TORTA \$12

Breaded chicken, refried beans, mayo, tomatoes, onion, lettuce, avocado on toasted Mexican bread

BAJA FISH TORTA \$13

Battered fish fillet, chipotle tartar sauce, cole slaw, Valentina hot sauce

✓ BLACK BEAN TORTA \$10

House made black bean burger with cheese, lettuce, pico de gallo, Valentina aioli & avocado

*CHILANGO BURGER \$12

Mexico City style cheeseburger, lettuce, tomato, onion, cilantro, jalapeños, Valentina aioli

✓ ENCHILADAS de HUITLACOCHÉ \$14

Corn truffle, roasted poblano chile, corn, goat cheese, creamy poblano salsa, Mexican rice & black beans

ENCHILADAS VERDES \$14

Shredded chicken enchiladas, Mexican cheeses, tomatillo salsa verde, crema, onion, Mexican rice & refried beans

ENCHILADAS de MOLE \$14

Shredded chicken enchiladas, mole poblano, queso fresco, onions, Mexican rice & refried beans

1900 SPECIALTIES

*1900 CARNE ASADA \$20

Mexico City style marinated skirt steak, poblano mashed potatoes, cilantro chimichurri

BURRITO CHINGON \$12

Stuffed with Mexican rice, sour cream, pico de gallo & choice of beans
Have it: naked, enchilada style or chimi style (\$1)

Grilled Chicken Carne Asada Veggies \$9 Add Guacamole \$2

MOLE POBLANO \$16

Goat cheese stuffed chicken breast, mole poblano, toasted sesame, rice & plantains

CHILES RELLENOS \$15

Battered poblano pepper, salsa ranchera, Mexican rice & refried beans

Choice of cheese or ground beef

GRILLED QUESADILLAS \$11

Classic Mexican cheeses, choice of chicken, ground or shredded beef

Huitlacoche Mexican cheeses, corn truffle, roasted poblano, pico de gallo \$12

Alambre Mexican cheeses, steak or grilled chicken, sautéed green peppers, onions & bacon \$13

CARNITAS \$14

Michoacán style braised pork, pickled red onions, Mexican rice, refried beans

CAMARONES A LA MEXICANA \$16

Grilled jumbo shrimp, sautéed mushrooms, tomatoes, peppers & onions, Mexican rice & slaw

*SALMON ala VERACRUZANA \$16

Grilled Salmon fillet in a traditional olive, tomato, caper salsa. Served with Mexican rice.

ARROZ CON POLLO \$12

Shredded chicken over bed of Mexican rice, pico de gallo, crema, melted cheeses & black beans

Add grilled vegetables \$2.00

FAJITAS \$15

Served with rice & beans, sour cream, pico de gallo, guacamole & choice of tortillas

Grilled Chicken Carne Asada Shrimp Veggies \$12

DESSERTS

NUTELLA CHURROS | 7 |

Crispy donut sticks served w/ warm nutella-dulce de leche dip

MANGO TRES LECHES | 7 |

Authentic Mexican sponge cake topped w/ a mango-Tequila compote

XOCOLATE CRÈME BRULLE | 7 |

Creamy custard infused with Mexican chocolate

FRIED ICE CREAM XO | 7 |

SIDES \$3.50 EA.

**MEXICAN RICE | BLACK BEANS | REFRIED BEANS | 1900 SLAW
HOUSE SALAD | POBLANO MASHED POTATOES | FRENCH FRIES
SLICED AVOCADO OR PLANTAINS - \$4.00**

20% gratuity will be added to parties of 6 or more | No outside food or drink.
A \$3 split fee will be assessed for all shared entrées.

1900

LUNCH

LUNCH MENU AVAILABLE MON-FRI 11AM-3PM

✓ GUACAMOLE FRESCO s \$7 l \$9

Prepared table-side with avocados, tomatoes, onion, cilantro, jalapeños & fresh lime.

NACHOS CHILAQUILES \$9

Refried beans, salsa ranchera, crema, guacamole, jalapeños, pico de gallo & melted cheese

Choice of: carne asada or grilled chicken

✓ MEXICAN CORN on the COBB \$5

Grilled corn on the cob brushed with mayo & dusted with chili-cotija queso

FLAUTAS \$8

Rolled crisped taquitos, crema, pico de gallo, shaved lettuce & queso fresco

Choice of: chicken or ground beef

*CEVICHE \$seasonal

Catch of the Day Ceviche. Ask your server for offerings.

✓ QUESO DIP \$7

Our signature blend of chiles and cheeses. **Add Chorizo \$3**

SOUPS & SALADS

SOPA de LIMA \$7

Traditional chicken soup with lime, pulled chicken, rice, cilantro & onion

SOUP of the DAY

Ask your server for offerings.

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Pico de gallo, radish, chorizo bacon, avocado, blue cheese **Add Grilled Shrimp \$4**

New!

*STEAK FAJITA TOSTADA SALAD \$11

Steak, sautéed green peppers & onions, pico de gallo, crema, refried beans, slaw on rustic tostadas

GRILLED CHICKEN SALAD \$11

Mixed greens, red onion, avocado, pico de gallo, queso fresco, cilantro-lime vinaigrette

TACO SALAD \$10

Shaved lettuce, refried beans, mixed cheeses, sour cream, pico de gallo served in a crispy tortilla shell **Choice of: chicken, ground beef or shredded beef**

HOUSE MADE DRESSINGS

Cilantro-Ranch, Lime Vinaigrette, Avocado Blue cheese, Chile-Balsamic

TAQUERIA TACOS

2 tacos accompanied with Mexican rice & refried beans

CARNE ASADA \$10

Char-grilled steak, onions, cilantro, corn tortilla

CARNITAS \$10

Michoacan style pork, cilantro, pickled red onion, corn tortilla

FISH \$12

Modelo-battered fish, slaw, pico de gallo, Valentina aioli, flour tortilla

ALAMBRE \$11

Grilled chicken or steak, sautéed green pepper & onion, bacon, creamy queso, flour tortilla

CHICHARRON de POLLO \$11

Crispy fried chicken, slaw, pico, crema, flour tortilla

AL PASTOR \$11

Achiote rubbed pork, slaw, pineapple-pico de gallo, corn tortilla

New!

✓ VEGGIE \$9

Grilled zucchini, tomato & onion, guacamole, cilantro chimichurri, cotija cheese, corn tortilla

GRINGO COMBOS

Mix & Match Combos are served w/ rice & beans.

CHOOSE 2 \$10.00

HARD TACO

Lettuce & cheese **choice of: chicken, ground or shredded beef**

ENCHILADA

Corn tortilla topped with salsa **choice of: cheese, ground or shredded beef | red sauce, chicken | green sauce**

SOFT TACO

Flour tortilla, lettuce & cheese **choice of: chicken, ground or shredded beef**

BURRITO

Flour tortilla topped with salsa **choice of: cheese, ground or shredded beef | red sauce, chicken | green sauce**

CHIMICHANGA

Crisped flour tortilla topped with creamy queso **choice of: chicken or ground or shredded beef.**

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Battered fish fillet, chipotle tartar sauce, cole slaw, Valentina hot sauce

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House made black bean burger with cheese, lettuce, pico de gallo, Valentina aioli & avocado

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Corn truffle, roasted poblano chile, corn, goat cheese, creamy poblano salsa, Mexican rice & black beans

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Shredded chicken enchiladas, Mexican cheeses, tomatillo salsa verde, crema, onion, Mexican rice & refried beans

ENCHILADAS de MOLE \$12

Shredded chicken enchiladas, mole poblano, queso fresco, onions, Mexican rice & refried beans

1900 SPECIALTIES

CHILAQUILES \$11

Choice of meat atop a tortilla casserole, served with rice & refried beans

Verdes grilled steak, tomatillo salsa verde, crema

Rojos grilled chicken, salsa roja ranchera, crema

Add a fried egg \$1.50

BURRITO CHINGON \$12

Stuffed with Mexican rice, sour cream, pico de gallo & choice of beans

Have it: naked, enchilada style or chimi style (\$1)

Grilled Chicken Carne Asada Veggies \$9 Add Guacamole \$2

GRILLED QUESADILLAS \$11

Classic Mexican cheeses, choice of chicken, ground or shredded beef

Huitlacoche Mexican cheeses, corn truffle, roasted poblano, pico de gallo \$12

Alambre Mexican cheeses, steak or grilled chicken, sautéed green peppers, onions & bacon \$13

FAJITAS \$13

Served with rice & beans, sour cream, pico de gallo, guacamole & choice of tortillas

Grilled Chicken or Carne Asada Veggie \$11

*HUEVOS DIVORCIADOS \$10

2 breakfast tostadas, eggs over-easy, salsa verde & roja, crema Mexicana, queso fresco, rice & beans

POLLO ASADO \$10

Char-grilled chicken breast, sautéed vegetable medley, Mexican rice & refried beans

CHORIZO PLATE \$10

Mexican chorizo sausage, Mexican rice, refried beans & choice of tortillas

CARNITAS \$12

Michoacán style braised pork, pickled red onions, Mexican rice & refried beans

ARROZ CON POLLO \$12

Shredded chicken over bed of Mexican rice, pico de gallo, crema, melted cheeses & black beans

Add grilled vegetables \$2

DESSERTS

NUTELLA CHURROS | 7 |

Crispy donut sticks served w/ warm nutella-dulce de leche dip

MANGO TRES LECHES | 7 |

Authentic Mexican sponge cake topped w/ a mango-Tequila compote

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