

1900

LUNCH

LUNCH MENU AVAILABLE MON-FRI 11AM-3PM

APPETIZERS

V GUACAMOLE FRESCO \$10

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

NACHOS CHILAQUILES \$13

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

Choice of: carne asada or grilled chicken.

V MEXICAN CORN on the COBB \$5

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

FLAUTAS \$11

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.

V QUESO DIP \$9.50

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

SOUPS & SALADS

SOPA de LIMA \$8

A favorite in Mexico & locally pulled chicken, lime, rice, cilantro & onion

1900 WEDGESALAD \$9

Pico de gallo, radish, chorizo bacon, avocado, blue cheese. **Add Grilled Shrimp \$5**

*STEAK FAJI TA TOSTADA SALAD \$14

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

GRILLED CHICKEN SALAD \$14

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

TACO SALAD \$13

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, Blue cheese.

TAQUERIA TACOS

2 tacos accompanied with Mexican rice & refried beans

CARNE A SADA \$14

Char-grilled steak, onions, cilantro, corn tortilla.

CARNITAS \$14

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

FISH \$15

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

ALAMBRE \$16

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

CHICHARON de POLLO \$14

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

AL PASTOR \$14

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

V VEGGIE \$13

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

GRINGO COMBOS

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

CHOOSE 2 \$12

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 \$15

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

BAJA FISH TORTA \$15

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

V BLACK BEAN TORTA \$14

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

*CHILANGO BURGER \$15

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

V ENCHILADAS de HUTTLACOCHÉ \$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

CHILAQUILES \$14

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 \$1.75

BURRITO CHINGON \$15

Stuffed with Mexican rice, sour cream, pico de gallo **shredded cheese** & choice of beans.

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

Grilled Chicken Carne Asada Veggies \$13 Add Guacamole \$2

GRILLED QUESADILLAS

Classic Mexican cheeses, choice of chicken, ground or shredded beef. \$13

Huitlacoche Mexican cheeses, corn truffle, roasted poblano, pico de gallo \$13

Alambre Mexican cheeses, steak or grilled chicken, sautéed green peppers, onions & bacon \$15

FAJITAS \$16

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

Grilled Chicken or Carne Asada Veggie \$13 Add Shrimp \$5.00

*HUEVOS DIVORCIADOS \$13

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

POLLO ASADO \$14

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

CARNITAS \$15

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

ARROZ CON POLLO \$14

Shredded chicken over bed of Mexican rice, pico de gallo, crema, melted cheeses & black beans. **Add grilled vegetables \$2.50**

DESSERTS \$8

NUTELLA CHURROS

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

MANGO TRES LECHES

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

CADILLAC KEY LIME PIE

Traditional key lime pie topped with macerated Gran Marnier strawberries

SIDES

MEXICAN RICE | BLACK BEANS | REFRIED BEANS | 1900 SLAW

POBLANO MASHED POTATOES | FRENCH FRIES - \$3.50

HOUSE SALAD | SLICED AVOCADO | PLANTAINS -\$4.50

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.

*The first TWO baskets of Chips and Salsa are complementary. Each refill after that is \$1.50

1900

DINNER

APPETIZERS

V GUACAMOLE FRESCO \$10

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

NACHOS CHILAQUILES \$13

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

Choice of: carne asada or grilled chicken.

V MEXICAN CORN on the COBB \$5

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

FLAUTAS \$11

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.

V QUESO DIP \$9.50

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

SOUPS & SALADS

SOPA de LIMA \$8

A favorite in Mexico & locally pulled chicken, lime, rice, cilantro & onion

1900 WEDGE SALAD \$9

Pico de gallo, radish, chorizo bacon, avocado, blue cheese. **Add Grilled Shrimp \$5**

*STEAK FAJITA TOSTADA SALAD \$14

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

GRILLED CHICKEN SALAD \$14

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

TACO SALAD \$13

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, Blue Cheese.

TAQUERIA TACOS

3 tacos accompanied with Mexican rice & refried beans

CARNE ASADA \$16.50

Chargrilled steak, onions, cilantro, corn totilla.

CARNITAS \$16.50

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

FISH \$17

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

ALAMBRE \$17

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

CHICHARRON de POLLO \$16.50

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

AL PASTOR \$16.50

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

V VEGGIE \$15

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

GRINGO COMBOS

Mix & match combos are served with rice & beans

CHOOSE 1 \$12 | CHOOSE 2 \$13 | CHOOSE 3 \$14

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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BAJA FISH TORTA \$15

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

V BLACK BEAN TORTA \$14

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

*CHILANGO BURGER \$15

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

V ENCHILADAS de HUITLACOCHÉ \$16

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

ENCHILADAS VERDES \$16

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

ENCHILADAS de MOLE \$16

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

1900 SPECIALTIES

*1900 CARNE ASADA \$30

Mexico City style marinated skirt steak, Choose 2 sides.

BURRITO CHINGON \$15

Stuffed with Mexican rice, sour cream, pico de gallo **shredded cheese & choice of beabens.**

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

Grilled Chicken Carne Asada Veggies \$13 Add Guacamole \$2

MOLE POBLANO \$20

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

CHILES RELLENOS \$19

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

Choice of cheese or ground beef.

GRILLED QUESADILLAS Choice of 1 side

Classic Mexican cheeses, choice of chicken, ground or shredded beef. \$13

Huitlacoche Mexican cheeses, corn truffle, roasted poblano, pico de gallo \$13

Alambre Mexican cheeses, steak or grilled chicken, sautéed green peppers, onions & bacon \$15

CARNITAS \$18

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

*SALMON a la VERACRUZANA \$20

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

ARROZ CON POLLO \$15

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

Add grilled vegetables \$2.50

FAJITAS \$18

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

Grilled Chicken Carne Asada Veggie \$15 Shrimp \$20

DESSERTS \$8

NUTELLA CHURROS

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

MANGO TRES LECHES

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

CADILLAC KEY LIME PIE

Traditional key lime pie topped with macerated Gran Marnier strawberries

SIDES

MEXICAN RICE | BLACK BEANS | REFRIED BEANS

1900 SLAW | POBLANO MASHED POTATOES

FRENCH FRIES -\$3.50

HOUSE SALAD | SLICED AVOCADO | PLANTAINS -\$4.50

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