

Guacamole

Made fresh daily in our molcajete. Served with yellow corn tortilla chips and our three signature salsas. \$9

Stuffed Chile Relleno

Manchego cheese, chorizo and potato stuffed Poblano chile. Served with a flour tortilla. \$7

Green Chile Mac -n- Cheese

Penne pasta, green chile poblano cream, cheddar and menonita cheeses \$9

Green Corn Tamale

Topped with slow braised green chile pork, manchego cheese and salsa fresca \$11

* Ceviche

Fresh shrimp marinated in citrus juices with red onion, tomato, jicama, cucumber and a spicy cocktail sauce. Served with tortilla chips. \$12

Mini Quesadillas

Corn tortillas with menonita cheese, spinach and huitlacoche. Served with Oaxacan salsa, salsa fresca and lime-marinated cabbage. \$9

NEW Queso Fundido con Chorizo

A delicious blend of house cheeses pan fried with chorizo. Topped with a bit of tomato and served with a side of tortilla chips \$9

★ Bacon Wrapped Shrimp

White gulf shrimp wrapped with smoked bacon. Served with our remoulade dipping sauce and barbecue sauce. \$13

Hopper's Poppers

Jalapenos stuffed with a blend of four cheeses on a cast iron skillet. \$6/10



Sides \$3

Calabacitas
Poblano Cream Corn

NEW Yukon Gold Potato Salad

Mexican Rice & Charro Beans
French Fries

SOUP & SALAD

Azteca Soup

Spicy chipotle broth with oven roasted chicken, avocado, cilantro, panela cheese, lime and crispy tortilla strips. \$6/9

Butternut Squash Soup

A seasonal favorite! Topped with maple crema \$6/9

Green Chile Pozole

Tender pieces of pork and hominy in a mild green chile broth topped with shredded cabbage, onions and cilantro. \$6/9

NEW Tomato and Panela Cheese Caprese

Sliced heirloom tomatoes and panela cheese. Topped with herb pesto and and a balsamic reduction. \$7

NEW Albondigas

Traditional style meatball soup served with a fresh corn tortilla \$6/9

Side Salad

Mixed greens, tomatoes, cucumbers, red onions and fire-roasted Anaheim chiles with your choice of dressing \$5

NEW Ahi Tuna Salad

Seared Ahi Tuna served over mixed greens with cucumber and tomato. Topped with toasted sesame seeds and sweet soy vinaigrette \$18

Sierra Bonita Salad

House greens, blackberries, gorgonzola cheese, tomatoes, spiced pecans, red onions and balsamic vinaigrette. \$10

Southwestern Caesar Salad

Organic hearts of romaine lettuce with a black bean, sweet corn and hominy relish, Parmesan-Reggiano cheese and tortilla strips with a chipotle caesar dressing. \$10

Salad Options

Chicken...\$5, Shrimp...\$8, Ahi Tuna...\$8

📩 Maricopa County Health Warning : Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness