



MODE X

TEQUILA BISTRO

MAIN ENTREES

CARNE ASADA 29

MARINATED SKIRT STEAK WITH MEXICAN RICE AND SAUTEED VEGETABLES TOPPED WITH CARMELIZED ONIONS AND VERDE CHIMICHURRI SAUCE

ENCHILADAS SUIZAS GF CHICKEN 19 STEAK 23

HOME-MADE ENCHILADAS FILLED WITH CHEESE, CHICKEN OR STEAK, TOPPED WITH POBLANO SAUCE SERVED WITH MEXICAN RICE AND CHARRO BEANS

HUACHINANGO 32

LIGHTLY BREADED, PAN-FRIED RED SNAPPER SERVED WITH MEXICAN RICE, CHARRO BEANS AND GREEN TOMATILLO PESTO SAUCE

MANGO MAHI MAHI 28

LIGHTLY BLACKENED MAHI-MAHI OVER MEXICAN RICE AND SAUTEED CORN TOPPED WITH FRESH MANGO SALSA

POLLO CON ARROZ 16

GRILLED CHICKEN, MODE X SIGNATURE QUESO SERVED WITH SAUTEED MIXED VEGETABLES, MEXICAN RICE, AND VERDE POBLANO SAUCE

BURRITOS

CHOICE OF CHICKEN, STEAK, PORK BELLY OR SHRIMP

BURRITO NORTEÑO 15

FLOUR TORTILLA FILLED WITH RICE, LETTUCE, BLACK BEANS, PICO DE GALLO, MEXICAN CHEESE, SOUR CREAM WITH A SIDE OF GUACAMOLE AND SALSA VERDE

BURRITO CHIHUAHUA 16

FLOUR TORTILLA FILLED WITH CHARRO BEANS, MEXICAN CHEESE AND RICE, TOPPED WITH QUESO FUEGO, SERVED WITH MILD SALSA AND SOUR CREAM

BURRITO FAJITA 16

ONIONS, PEPPERS, MEXICAN RICE, BEANS AND CHEESE. GUACAMOLE SIDE, SOUR CREAM AND PICO DE GALLO

MILANESA DE POLLO 24

LIGHTLY BREADED MARINATED CHICKEN BREAST OVER ROASTED POBLANO PENNE PASTA

PASTA TEQUILA 20

CHICKEN, RED PEPPERS WITH MODE X SIGNATURE CHIPOTLE GOUDA SAUCE, ZUCCHINI, ASPARAGUS AND PEPPERS

CAMARONES SANTA FE 23

SAUTEED SHRIMP IN CREAMY GARLIC CHIPOTLE SAUCE TOPPED WITH SCALLIONS, CILANTRO AND MEXICAN CHEESE, SERVED WITH CILANTRO RICE AND CHARRO BEANS

CHICKEN AL CACAO 25

CHICKEN BREASTS COVERED WITH MILD CACAO SAUCE, MEXICAN RICE AND CHARRO BEANS

PASTA SINALOA 23

PENNE PASTA WITH SHRIMP AND POBLANO ALFREDO SAUCE

BISTRO FAJITAS

STEAK 25 / CHICKEN 22 / SHRIMP 25 / MIX 28

PEPPERS, ONIONS SERVE WITH MEXICAN RICE, CHARRO BEANS, SALSAS AND TORTILLAS TOPPED WITH QUESO FUEGO

QUESADILLAS

STEAK 15

DICED ADOBO MARINATED SIRLOIN

POLLO 12

PULLED CHICKEN IN CHIPOTLE ADOBO

CHORIZO 12

MEXICAN SAUSAGE

CAMARON 15

GRILLED SHRIMP

MOLCAJETE

Enough for two

MIXTO 39

SLICES OF RIBEYE STEAK, GRILLED CHICKEN, SHIRMP, CHORIZO, PORK BELLY AND CHEESE SERVED IN A SIZZLING HOT VOLCANIC STONE, ACCOMPANIED WITH MEXICAN RICE, CHARRO BEANS AND TORTILLAS

DESSERTS

PASTEL DE CHOCOLATE 12

CHOCOLATE CAKE INFUSED WITH ROMPOPE LIQUEUR TOPPED WITH MIXED BERRIES AND VANILLA ICE CREAM

TRES LECHEs CAKE 12

HOMEMADE ULTRA LIGHT SPONGE CAKE SOAKED IN A SWEET MILK MIXTURE, TOPPED WITH WHIPPED CREAM AND STRAWBERRY



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APPETIZERS

ELOTE CON CREMA 8

CORN ON THE COB SERVED WITH SOUR CREAM AND MEXICAN CHEESE
STREET STYLE AND MACHA SAUCE OPTIONAL

TUNA TOSTADA 16

SUSHI GRADE TUNA OVER CRISPY CORN TORTILLA, TOPPED WITH AVOCADO AND PICO DE GALLO

PULLED CHICKEN NACHOS 15

OVEN-BAKED PULLED CHICKEN NACHOS WITH MELTED QUESO, CREMA, BEANS, PICO DE GALLO, AND GUACAMOLE
ENOUGH TO SHARE

TAQUITOS FLAUTAS 12

CORN TORTILLA STUFFED WITH CHICKEN AND CHEESE TOPPED WITH SOUR CREAM AND PICO DE GALLO

SIGNATURE TACOS

All signature tacos are served with handmade tortillas, a side of salsa, cilantro rice and charro beans.

Three Tacos Per Order

BIRRIA 18

SLOW COOKED BEEF IN TRADITIONAL BIRRIA SAUCE TOPPED WITH CHOPPED CILANTRO AND ONIONS

PANCITA 16

PORK BELLY, SALSA VERDE, JALAPENO, CILANTRO AND ONION

SHRIMP 18

GRILLED SHRIMP, PICO DE GALLO, AVOCADO AND QUESO FRESCO WITH ROASTED RED PEPPER AIOLI

MAHI MAHI 18

WILD CAUGHT BLACKENED MAHI -MAHI, PICO DE GALLO WITH ROASTED RED PEPPER AIOLI

CARNE ASADA 19

GRILLED STEAK, CHOPPED CILANTRO AND ONION

VEGETARIANOS VEGANOS 14

ZUCCHINI, CORN, RED PEPPERS AND PICO DE GALLO. TOPPED WITH FRESH GUACAMOLE AND SIDE OF BLACK BEANS

MORE TACOS

Mix and Match

EL AMERICANO 5

Flour tortilla, corn tortilla, Marinated steak, lettuce, tomatoes, crema, and cheese

THE FANCY TACO 7

Crispy blue corn tortilla, flour tortilla, Carne asada steak, poblano Sauce, pickled onions, cheese, and crispy tortilla strips

WAM BAM TACO 6

Flour tortilla, Fried Shrimp, wam bam sauce, lettuce, fresh pico, cheese and cilantro

THE GHOST 🌶️ 🔥 5

Flour tortilla, spicy chorizo, ghost pepper sauce, cilantro, crispy tortilla strips, Mexican cheese, and crema

UNO MAS 6

Flour tortilla, Birria, Cheese, guacamole, pickled onions

QUESO FUEGO 13

MEXICAN FOUR CHEESE BLEND SERVED ON FIRE WITH HOMEMADE TORTILLA CHIPS

FRESH GUACAMOLE 12

SERVED WITH HOME MADE CHIPS

CHORIZO DIP 14

LIGHTLY SPICY MEXICAN SAUSAGE SERVED WITH HOMEMADE TORTILLA CHIPS

SALSA RUSTICA 4

HANDMADE TRADITIONAL SALSA WITH OVEN ROASTED TOMATOES, ONIONS, DRIED PEPPERS AND FRESH CILANTRO

SHRIMP CEVICHE 13

MARINATED SHRIMP IN CITRUS JUICE WITH AVOCADO, TOMATOES, ONIONS AND FRESH CILANTRO

BISTRO

HOUSE WINGS 14

8 WINGS WITH YOUR CHOICE OF SAUCE:
BBQ, BUFFALO, MANGO HABANERO or GHOST PEPPER

CHEESEBURGER 16

BEEF PATTY, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION SERVED WITH BEER-BATTER FRIES

FISH SANDWICH 14

LIGHTLY BREADED RED SNAPPER WITH LETTUCE, TOMATO, PICO DE GALLO, AVOCADO. TOPPED WITH TARTAR SAUCE. SERVED WITH BEER-BATTER FRIES

CRISPY CHICKEN SANDWICH 14

CRISPY CHICKEN BREAST WITH MELTED PEPPER JACK, LETTUCE, TOMATO, ONION ON A BRIOCHE BUN SERVED WITH BEER-BATTER FRIES

SALAD

MTB CHOPPED 14

CHOPPED ICEBURG LETTUCE TOPPED WITH GRILLED CHICKEN, AVOCADO, PICO DE GALLO, HARD BOILED EGG, SCALLIONS, CHEDDAR CHEESE, TORTILLA STRIPS AND A SIDE OF RANCH DRESSING

CEASAR SALAD 10

CHOPPED ROMAINE TOSSED IN HOMEMADE CEASAR DRESSING WITH CROUTONS AND PARMESAN CHEESE

**ADD GRILLED CHICKEN BREAST \$5*

SIDES

CILANTRO RICE 4

CHARROS BEANS 4

MEXICAN RICE 4

PAPAS FRITAS 6

HOUSE BEER-BATTERED FRIES