

Antojitos • Appetizers

ESQUITES • \$6.95

Fresh corn cut off the cob and epazote with cream. Tastes like Mexico City!

QUESO FUNDIDO • 10.95

CHIHUAHUA

Melted cheese with Roasted chiles or Chorizo or Nopales or Mushrooms. Served with tortillas. Please allow 30 minutes.

GUACAMOLE • MARKET PRICE

TODA LA REPUBLICA MEXICANA

Chunky sauce of avocado, jalapeño, tomatoes, cilantro, and onion. Served with fresh chips.

TOSTADITAS CON CINCO SALSAS Y UN CHILITO • 3.95

Fresh tortilla chips with five salsas and a chipotle chile

ENSALADA DE NOPALES • 7.95

ESTADO DE MEXICO

Salad of cactus, tomato, onion, cilantro, lime juice, and cheese

JICAMA Y PEPINO • 4.95

Jicama and cucumber with lime and chile

Tacos

TACOS DE FRIJOL • 10.95

Black beans topped with salsa, onion, cilantro, and avocado.

TACOS DE CARNITAS • 13.95

Chopped pork topped with salsa, onion, cilantro, and avocado.

TACOS DE MACHACA • 13.95

Shredded beef topped with salsa, onion, cilantro, and avocado.

TACOS DE CARNE ASADA • 15.95

Chopped skirt steak topped with salsa, onion, cilantro, and avocado.

CHILAQUILES • 11.95

MEXICO CITY

Tortilla Chips quickly tossed in your choice of green or red salsa, topped with cream, served with black beans

add shredded chicken..... 12.95

add Carne de Puerco 13.95

add Carne Asada..... 14.95

add eggs.....+1.75

Beverages

JUICES2.95

Grapefruit, Guava, Mango, Orange and Tomato

LEMONADE.....2.95

COFFEE2.95

TEA.....2.95

ICED TEA2.95

POP IN THE CAN 1.95

Diet Coke, Root Beer

MEXICAN COKE3.95

MILK.....2.95

LIMONADA/NARANJADA.....3.95

AGUA FRESCA2.95

REFRESCOS MEXICANOS.....3.95

HORCHATA2.95

VIRGIN COCKTAIL5.95

Pineapple, strawberry, lime, grapefruit, or orange

From the Espresso Bar

AMERICANO2.95

CAPPUCCINO.....3.95

ESPRESSO2.95

LATTE3.95

MOCHA3.95

HORCHATA LATTE3.95

HOUSE TEA.....3.95

Black Tea, Steamed Milk and Almond Syrup

STEAMED HORCHATA2.95

MEXICAN HOT CHOCOLATE3.95

STEAMED MILK.....2.95

EXTRA SHOT 1.95

SUBSTITUTE SOY OR ALMOND MILK 75¢

Postres Y Otras Ideas

DESSERTS & OTHER IDEAS

PLATANOS • 4.95

VERACRUZ

Plantains fried and topped

CON AZUCAR Y CANELA • with cinnamon and sugar.

CON CREMA Y QUESO • with cream and cotija cheese.

FLAN • 4.95

SEÑOR MOOSE
Real Mexican Flavor™



• Dinner Menu •

Platillos Fuertes

CARNE DE RES EN ADOBO • 17.95

Chunks of beef simmered in an adobo of fresh orange juice and guajillo chiles. Served with rice and refried beans.

MOLE COLORADITO DE TUTUTEPEC • 17.95

OAXACA

Beef off the rib braised and covered in a rich mole of 25 ingredients. Served with mashed sweet potatoes and black beans.

CARNE ASADA A LA TAMPIQUEÑA • 19.95

Classic Mexico City dish from the 1940's Seared beef, a green enchilada, poblano chile strips, guacamole, and refried beans.

BISTEC ALA MEXICANA • 19.95

TODA LA REPUBLICA MEXICANA

Strips of skirt steak sautéed with jalapeños, onion, and poblano chiles. Served with black beans and rice.

ALAMBRES • 18.95

OAXACA

Shredded beef, chorizo, bacon, and green bell pepper grilled together and topped with cheese. Served with refried beans.

MANCHAMANTELES • 17.95

OAXACA

Pork cooked in tangy sweet and spicy mole of plantains, pineapple, aromatic spices, and chile guajillo. Served with mashed sweet potatoes and black beans.

BISTEC DE CERDO ENCHILADO • 15.95

MICHOACÁN

Pork pounded thin, rubbed with a paste of chiles and vinegar, then pan fried. Served with salad and black beans.

MOLE NEGRO TLAXCALTECA • 18.95

TLAXCALA

One of the classic sauces of Mexico. Choose pork or chicken. Served with refried beans and rice.

CARNE DE PUERCO CON CALABACITAS • 16.95

NAYARIT

Chunks of pork slow simmered with zucchini, corn, and panela cheese. Served with refried beans and tortillas.

PUERCO EN SALSA DE FRIJOL 17.95

Chunks of pork slow simmered in salsa made with black beans and chipotle. Served with plantain and salad

TOSTADAS

Two crisp tortillas topped with refried beans, lettuce, cheese, and salsa. With your choice of:
MACHACA (shredded beef)..... 12.95
POLLO (grilled shredded chicken) 12.95
CHUNKY GUACAMOLE..... 11.95
FRIJOL Y QUESO (beans and cheese) 10.95

CAMARONES ENCHIPOTLADOS • 18.95

VERACRUZ

Shrimp sautéed, finished with cream and smoky chipotle sauce. Served with black beans and rice.

CAMARONES AL TEQUILA • 18.95

JALISCO

Shrimp sautéed and finished with tequila cream sauce and a dash of chile. Served with rice and black beans.

PESCADO ESTILO VERACRUZANO • 17.95

VERACRUZ

Maji Maji with tomatoes, capers, and green olives. Served with rice and black beans.

HONGOS GUISADOS • 13.95

Mushrooms in butter with poblano chile and epazote topped with cream. Served with rice and black beans

PAPAS CON RAJAS • 13.95

MEXICO CITY

Roasted poblano chiles, corn, onions, and potatoes cooked in cream. Served with black beans and tortillas.

POLLO ENCHILADO • 15.95

Chicken breast pounded thin and marinated in adobo salsa, then panfried. Served with mashed sweet potatoes and black beans.

HIGADITOS DE POLLO • 16.95

Chicken livers sautéed with bacon, jalapeños, and onions. Served with refried beans and rice.

PECHUGAS CON VEGETABLES • 15.95

NAYARIT

Slices of chicken breast cooked with zucchini, tomatoes, corn, and onions. Served with black beans and tortillas.

SOPA DE TORTILLA • 13.95

Homemade chicken broth with chicken, chile ancho, and avocado, topped with tortilla strips.

ENCHILADAS DE MACHACA • 17.95

Three tortillas filled with crispy shredded beef , topped with a spicy mole, made with morita, ancho, and guajillo chiles with a splash of cream. Served with black beans and shredded salad.

ENCHILADAS SUIZAS • 16.95

MEXICO CITY

Tortillas filled with chicken in creamy green salsa. Served with salad and black beans.

ENCHILADAS DE PUYA • 16.95

Three tortillas rolled around two cheeses, doused with spicy salsa of chile de puya and cream. Served with salad and black beans.

HUEVOS AHOGADOS • 14.95

MEXICO CITY

Two eggs* poached in tomato broth with poblano chile strips. Served with grilled bread.

ENTOMATADAS • 14.95

OAXACA

Tortillas dipped, then folded in flavorful, mild tomato salsa, topped with two eggs* and Cotija cheese. Served with black beans.

Sides & Extras

SIDES AND EXTRAS

side eggs.....	1.75	side panela cheese.....	50¢
side chorizo.....	3.95	side rice.....	2.25
side chicken.....	2.50	side refried beans.....	2.50
side machaca (shredded beef).....	2.50	side black beans.....	2.50
side avocado.....	2.50	side poblanos.....	1.50
side guacamole.....	3.00	side fresh jalapenos.....	75¢
side tortillas.....	1.25	side cooked jalapenos.....	1.25
side chips.....	1.25	side nopales.....	2.50
side toast.....	1.75	side mole.....	1.50
side salsa.....	75¢	side camote.....	2.50
side sour cream.....	50¢	side mashed potatoes.....	2.50
side cotija cheese.....	50¢	side grilled onions.....	1.25

NEED CATERING?

Info: seattlesenormoose@gmail.com | 206.931.2635

Foods may have been made on shared equipment with peanuts or other nuts.

*Our friends at the Health Department want you to know eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food born illnesses, especially if you are a young child, an older adult, or have certain immune compromising illnesses.