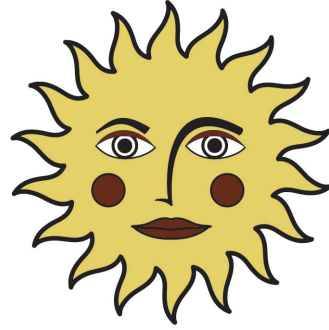


Palo Alto Sol



Cocina Mexicana

Dinner Menu

ANTOJITOS

- GUACAMOLE California avocado, fresh tomato, onion, cilantro, green peppers, and lime juice mixed to perfection. ~ 14.00
CEVICHE Bite-size fresh Rock Cod marinated in lime juice and purely cooked by its own delicate juices. ~16.00
CHORIZO CON FRIJOLETS Refried beans with Spanish chorizo and melted cheese on top. ~ 13.00
NACHOS Beans, sour cream, guacamole, and melted cheese. ~ 14.00 With chicken, pork or beef. ~ Add 4.00
CHALUPAS Soft corn tortillas steeped in olive oil, freshly chopped onion, topped with Monterey and Cotija cheeses. ~ 12.00
QUESADILLA Flour tortilla with melted cheese, guacamole, and sour cream. ~ 13.00 With chicken, pork or beef. ~ Add 4.00

SOPAS Y ENSALADAS

- CALDO DE POLLO This hearty chicken soup is a wonderful restorative if you are feeling a little under the weather. Served with a scoop of rice, chicken, avocado, cilantro, onion, and tomato. ~ 21.00
SOPA AZTECA The house favorite tortilla soup. Pieces of chicken breast and corn tortilla strips in a tomato/Chipotle-based broth, topped with avocado, tomato, onion and grated cheese. ~ 21.00
ENSALADA SOL A bed of greens, avocado, grated cheese, and tomatoes drizzled with our creamy house vinaigrette dressing. Your choice of beef, pork, or chicken breast. For a vegetarian salad select rice and beans. ~ 21.00
ENSALADA MIXTA Mixed greens with avocado, tomato and cheese with our creamy house vinaigrette dressing. ~ 11.00

BURRITOS DEL NORTE ~ 24.00

Served with rice, beans, and melted cheese.

- BURRITO DE MOLE With our very own, signature mole sauce.
BURRITO GUAJILLO Great grandma's recipe. This burrito is covered with a mild sour cream base with herbs and sun-dried Guajillo peppers.
BURRITO DE POLLO Pulled chicken breast covered with your choice of red or green sauce, or try a bit of both sauces.
BURRITO VERDE Selected lean pieces of pork simmered in a tangy tomatillo sauce.
BURRITO DE CARNE ASADA Strips of Sirloin flap meat, pan-fried with onion, tomato, garlic, and bell peppers. ~ 25.00
BURRITO DE CHORIZO Chunks of Spanish chorizo sautéed with onion and tomato.
BURRITO CAMPESINO Sliced mushroom, onion, tomato, lettuce, beans, rice, and topped with green sauce.

ENCHILADAS TRADICIONALES ~ 24.00

Served with rice, beans, and melted cheese. Choose from cheese, chicken, beef, pork, or vegetarian.

- ENCHILADAS DE MOLE A concoction of dried chiles, spices, nuts, seeds, herbs and cocoa beans to name a few of the ingredients carefully ground into a rich and dark sauce.
ENCHILADAS AL GUAJILLO From our great-grandmother's recipe. A decadent cream-based sauce with herbs and sun-dried Guajillo peppers.
ENCHILADAS AL SOL One with Mole and one with Guajillo sauce. A very popular dish!
ENCHILADAS AL CHIPOTLE Made with hand-picked, sun-dried Jalapeño peppers, spices and tomatillos. A smoky and spicy sauce.
ENCHILADAS NUEVAS A flavorful, creamy and spicy Chipotle-based tangy salsa.
ENCHILADAS VERDES Lean pieces of pork in a tangy Tomatillo sauce.
ENCHILADAS RANCHERAS One with red and one with green sauce. Topped with a dash of guacamole and sour cream..
ENCHILADAS SUIZAS Choose from a red or green sauce. Served with shredded lettuce and sour cream on top.
ENCHILADAS DE CAMARONES Gulf shrimp sautéed with our mouth-watering, spicy Chipotle or Nueva sauce.
ENCHILADAS DE CANGREJO Fresh crab meat sautéed with tomato, onion and garlic, covered with a sauce made with roasted Jalapeño and Serrano peppers, olive oil, and toasted almonds. Mildly spicy. ~ 25.00

Sharing a meal ~ \$8.00

All of our dishes are prepared with care by our chefs. However, you may find an occasional bone in your dish. ¡Buen provecho!

COMBINACIONES

One Item - 18.00

1. CHILE RELLENO Fresh Pasilla pepper filled with cheese and dipped in a light egg batter; bathed with a tomato sauce.
2. ENCHILADA Your choice of cheese, chicken, beef, or pork and your choice of any sauce.
3. TACO Soft or hard tortilla filled with your choice of meat, topped with lettuce, onion, tomato, and sour cream.
4. TOSTADA Crispy flat tortilla topped with beans, your choice of meat, lettuce, tomato, sour cream, guacamole, cheese and salsa.
5. QUESADILLA Flour tortilla filled with a blend of cheeses, served with a dash of sour cream, and guacamole.

Two Items - 24.00

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| 6. TWO CHILES RELLENOS | 14. QUESADILLA / CHILE RELLENO |
| 7. TWO ENCHILADAS | 15. ENCHILADA / TACO |
| 8. TWO TACOS | 16. ENCHILADA / TOSTADA |
| 9. TWO TOSTADAS | 17. ENCHILADA / QUESADILLA |
| 10. TWO QUESADILLAS | 18. TACO / TOSTADA |
| 11. ENCHILADA / CHILE RELLENO | 19. TACO / QUESADILLA |
| 12. TACO / CHILE RELLENO | 20. TOSTADA / QUESADILLA |
| 13. TOSTADA / CHILE RELLENO | |

ESPECIALIDADES DE LA CASA

All dishes are served with rice and beans.

MOLE POBLANO This is a festive dish prepared with the utmost care and patience. A succulent mixture of sun-dried peppers, spices, nuts, seeds, herbs, and cocoa beans are combined to create this uniquely dark dish. Poured over tender breast of chicken and toasted sesame seeds. ~ 28.00

POLLO GUAJILLO Great grandma's special! This enjococado chicken dish is accented by Guajillo sauce and topped with toasted almonds. An authentic recipe influenced by the 19th Century Old World and by our Cocina Barroca Poblana. ~ 28.00

RAJAS POBLANAS A creamy casserole of pulled chicken, roasted Pasilla peppers, onion, and garlic. A very traditional dish from the state of Puebla. ~ 28.00

POLLO NEGRO Strips of chicken breast sautéed with Chile Negro, garlic, cream, Cabernet wine, served on a bed of spinach and a touch of goat cheese. ~ 28.00

POLLO SERRANO Choose from pieces of chicken breast or strips of steak with chopped Serrano peppers, mushrooms, tomato, onion, a dash of sour cream and Chardonnay wine. ~ 28.00

CAMARONES A LA DIABLA Gulf shrimp sautéed with Chardonnay wine, garlic, herbs, olive oil, and red crushed peppers. Request extra peppers for more bite. ~ 29.00

CAMARONES AL CHIPOTLE Gulf shrimp in a spicy Chipotle sauce made with hand-picked, sun-dried Jalapeño peppers, spices, and tomatillos. Both smoky and spicy sauces. ~ 29.00

CAMARONES AL CILANTRO Gulf shrimp sautéed with garlic, lime juice, and cilantro. Served over a bed of rice. ~ 29.00

CAMARONES A LA MULATA Fresh Gulf shrimp sautéed with dried Chile Mulato, Chile Pasilla, fresh garlic, onion, and a light cream sauce with Chardonnay wine. ~ 29.00

PESCADO A LA MULATA Fish of the day prepared with the same ingredients as the dish above. ~ 29.00

FISH TACOS Fish of the day sautéed with bell peppers, onion, garlic, herbs and topped with grated cheese, tomatoes and salsa Nueva. ~ 29.00

BISTEC RANCHERO Strips of steak or chicken, bell peppers, cilantro, herbs, and a tomato-based sauce create this simple yet robust country dish from Sonora, Mexico. ~28.00

CARNE ASADA Thin cut of Sirloin flap meat, pan-seared and accompanied by green onions and guacamole. ~ 28.00

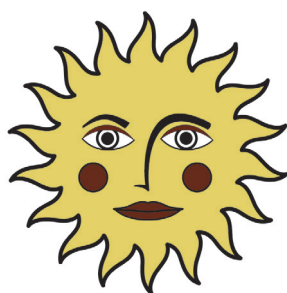
MILANESA Lightly breaded and seasoned beef steak cooked to a golden brown and served with guacamole. ~ 29.00

TAMPIQUEÑA Grilled thin steak with a side of mole-enveloped tortilla, guacamole and Rajas Poblanas. ~ 29.00

FAJITAS Strips of breast of chicken or steak, bell peppers, onion, tomato, garlic, wine, and seasonings are used to create this simple but tasty dish. -You may order this dish Vegetarian. ~ 28.00

TOMATILLO (Chile Verde) Lean pieces of pork in a tangy green sauce of roasted tomatillos, shallots, onion, and cilantro. ~ 27.00

Palo Alto Sol



Cocina Mexicana

Palo Alto Sol is dedicated to bringing to California the distinctive cuisine of the city and the state of Puebla, Mexico. Puebla is situated in the center of the principal route between the state of Veracruz and Mexico City. As such, Puebla was on the main route of the baroque era, a path uniting the two hemispheres of Asia and Europe. Accordingly, the regional dishes of Puebla are many and varied and the flavors very unique. For that reason, many of the dishes that we offer at **Palo Alto Sol** cannot be found anywhere else. It is our sincere pleasure to have you as our guest and we extend you a most cordial welcome.

