

DURANGO

SANTINA

PARA COTORREAR (TO SHARE)

GUACAMOLE | V.....\$15

Avocado-onion-serrano-cilantro-heirloom tomato-salsa macha served with rice paper and tortilla chips.

ALAMBRE FUNDIDO.....\$18

Bell peppers-onion-bacon-epazote-quesillo-tortillas of your choice.

Steak \$5 | Chicken \$3 | Chorizo \$3

PATE DE CAMARON.....\$18

Cream cheese-chile morita-pimenton-salsa tatemada-crackers-fish chips.

ALBONDIGAS DURANGUENSES.....\$19

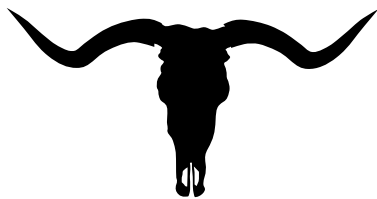
Egg-tomato and chipotle stew-cheese and beans molletes.

VEGGIE ALBONDIGAS | V.....\$17

Rice-beans-garbanzo- tomato and chipotle stew-cheese and beans molletes.

OSTIONES AL CARBON 1/2 DOZEN\$20

Adobo-crispy pancetta-fried onion- lemon.



TAQUITOS (TO SHARE)

TACO DE POLLO.....\$7

Charcoal roasted chicken, Ancho salsa, cilantro, onion crispy chicken skin.

TACO DE TUETANO CON CARNE.....\$23

Roasted bone marrow-carne azada-salsa roja-queso de petate-onion cilantro.

TACO DE CAMARÓN CON CONSOME.....\$8

Shrimp-cilantro-serrano-morita aioli-cilantro-caldo de camarón.

TACO DE PULPO.....\$9

Octopus a la diablo-morita aioli-cilantro-caldo de camarón.

TACO DE BIRRIA CON COSTILLA.....\$15

Birria taco, birria stew, roasted baby lamb chop, salsa verde, cilantro, onion.

FLAUTAS DE POLLO.....\$14

Roasted chicken tinga-tomatillo salsa-ancho salsa-crema-cheesse .

FLAUTAS DE PAPA | V (ON REQUEST).....\$12

Potato queso fresco-tomatillo salsa-ancho salsa-cream-cheese.

DE LA GRANJA

POZOLE SALAD | V

Mix cabagge-corn-hominy-tortilla chips-radish-oregano chile de arbol dressing.

\$14

PEPIAN Y VEGETALES AL CARBON | V

Green pepian-hoja santa-baby jams-roasted veggies-mezcal glaze.

\$16

CAULIFLOWER ZARANDEADA | V

Roasted cauliflower marinated in Puyallup salsa-avocado poblano pesto,-dry chili mix, pickle onions.

\$15

A LA PARILLA SALAD

Grilled shrimp-adobo-mix greens-salsa macha de morita-limon -cebolla curtida.

\$16

DURANGO

SANTINA

DELMAR A TU PALADAR (SEA FOOD)

COCKTEL CAMPECHANO	\$25
Octopus-shrimp-oysters-crab-abulon-tomato sauce-avocado-onion-cilantro	
AGUACHILE DE CAMARÓN	\$21
Mexican shrimp-kombu broth-serrano-cucumber-onion-fried heads-tostadas	
PLATO DE MARISCOS CRUDOS	\$36
Oysters-clams-crab claws-ceviche de scallops aumado-shrimp-salsas de la casa	

PLATOS (ENTREES)

BRANZINO ZARANDEADO	\$42
Wood grill branzino-huichol marinated-rice-salad-lime-salsa de serrano-avocado/tortillas	
LAMB SHANK	\$46
Braised lamb shank-asado rojo salsa-rice-beans-avocado salsa verde-tortillas	
BEEF RIBS	\$32
Chipotle glazed-frijoles charros-cilantro cream salsa-crispy tortilla-onions	
HALF ROASTED CHICKEN	\$31
Salsa verde- salsa de molcaguete- green onions-lemon- rice and bean	
CARNE ASADA	\$42
Grilled rib eye -chorizo-onion-nopal azado-frijoles fritos-queso de petate azado-guacamole-salsa de mocajete	
DISCADA DURANGUENSE	\$26
Bacon, Chorizo, Steak, linguica sausage, cherrie tomatoes, onions	

DESSERTS

BUÑUELOS

Arroz con leche natilla, fresh
buñuelos, mango sorbet, strawberry
powder.
\$12

TRES LECHEs

Passion fruit sauce, dry pineapple,
dry freze tangerine, mango
powder.
\$14

DURANGO

SANTINA

HOUSE

SPECIALTY COCKTAILS
\$18

EL COYOTE

Tequila, lime, verde liqueur,
cilantro, and prickly pear.

THE TRAFFICKED OLD FASH

Ango tequila, mezcal, agave,
orange + tobacco bitters.

DESPERADO

Mezcal, lime, agave, sage, jalapeno,
pineapple, mole bitters.

VALENTINA

Tequila, coconut, cinnamon, mint
lime.

MELROSE LINEN

Vodka, lime, elderflower, cucumber,
agave, soda water.

GROUNDS FOR DIVORCE

Bourbon, lime, apple spice, mint.

PATRON MARGARITA TREE

Build your own: Guava, Prickly Pear,
Passion fruit, Melon, Strawberry,
Peach, Mango, Watermelon, Pineapple
or Dodger blue hanging in mini patron
bottles.

\$65

CLASSIC

COCKTAILS

MARGARITA

Tequila, lime, orange liqueur.
\$15

TOMMYS MARGARITA

Tequila, lime, agave.
\$15

FROZEN MARGARITA

Tequila, lime, agave.
\$14

PALOMA

Tequila, lime, grapefruit soda, salt.
\$16

MEZCAL NEGRONI

Mezcal, campari, vermouth.
\$16

OAXACA MULE

Mezcal, lime, ginger beer.
\$16

MICHELADA

Lager, Durango michalada mix.
\$12