



APPETIZERS

MDA GUACAMOLE  **\$18**
Fresh avocado / onion / cilantro / jalapeño / house-made chips.

RIBEYE AGUACHILE   **\$26**
Ribeye steak grill-seared and marinated in signature aguachile salsa / chiltepin / pickled red onion / avocado / cilantro / house-made chips.

SHRIMP AGUACHILE   **\$22**
Shrimp marinated in lime / green chile serrano salsa / chipotle aioli / cucumber / avocado / house-made chips.

TUNA TOSTADAS (3) **\$22**
Fresh Ahi tuna / avocado / cucumber / shallots / cilantro / orange / chipotle aioli / sriracha vinaigrette dressing / corn tostadas.

PORK BELLY CHICHARRON  **\$19**
Dry rub citrus marinated pork belly / avocado mousse / lime Juice / corn tortillas.

SONORAN SHRIMP CEVICHE **\$22**
Cooked shrimp / cucumber / tomato / onion / cilantro / avocado / tomato clam sauce / house made chips.

MDA CALAMARI  **\$22**
Crispy, fried calamari / served with 3 house-made salsas / chipotle aioli / avocado cream / salsa roja.

MEXICO RIB STYLE ELOTE   **\$15**
Charbroiled corn / queso fresco / tajín / chipotle aioli

TACOS DORADOS (4)   **\$15**
Crispy, fried tacos / potato mixed with cream cheese / cotija cheese / red & green salsa .

HOUSE SPECIALTIES

MDA TOMAHAWK    **\$130**
30 oz Black Angus tomahawk / served with elote / cambray onion & jalapeño / beans / queso fresco / side of guacamole / salsa macha.

RIBEYE DE LA CASA    **\$70**
20 oz Black Angus ribeye / chiltepin garlic butter / salsa macha / grilled cambray onion & jalapeño / side of guacamole / beans with queso / 2 corn quesadillas.

NY STEAK & LOBSTER   **\$75**
12 oz Black Angus NY steak / 8 oz lobster tail / 2 flour quesadillas.

CARNE ASADA   **\$38**
8 oz Black Angus sirloin / grilled cambray onion & jalapeño / guacamole / beans with queso / choice of corn or flour tortillas.

NY STEAK & FRITES   **\$45**
12 oz Black Angus NY steak / house-made chimichurri / truffle fries topped with parmesan cheese.

SHORT RIB BIRRIA   **\$60**
Slow cooked Black Angus short rib / rich birria consome / bone marrow / roasted potatoes / 2 corn quesadillas / beans / salsa verde.

SHORT RIB AL CHIANTI   **\$60**
Slow cooked Black Angus short rib / brown chianti reduction sauce / mashed potatoes / 2 corn quesadillas.

SURF & TURF  **\$60**
12 oz Black Angus ribeye / grilled shrimp / asparagus / grilled cambray onion & jalapeño / roasted house potatoes.

POBLANO BÉCHAMEL HALIBUT  **\$45**
Pan-seared Atlantic Halibut served with roasted poblano béchamel sauce / sautéed mushrooms in white wine and butter / cherry tomatoes / asparagus / buttered sourdough.

SALMON ANDALUZ   **\$40**
Pan-seared Atlantic salmon over roasted red bell peppers & romesco almond sauce / cambray potatoes / parmesan cheese / asparagus & crispy onion strings

SIDES & EXTRAS

Lobster Tail \$30
Mashed potatoes \$15
Shrimp (5) \$12
4 oz Sirloin Steak \$12

Grilled Chicken \$9
Bone Marrow \$9
Asparagus \$6
Guacamole \$10

Chips & Salsa \$8
Truffle Fries \$12
French Fries \$8
Corn / Flour Tortillas (3) \$3

 Contains nuts
 Contains dairy
 Gluten Free
 Spicy
 Vegetarian
 MDA Favorites

 Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness





ENTRÉE

- BIRRIA TORTA

 ✖

\$23

Authentic Jalisco birria on brioche bread with a crispy cheese crust / cilantro / pickled red onion / side of guacamole / served with fries.
- CORN & QUESO RISOTTO

 ✖

\$26

Creamy corn risotto in a rich crema de quesos / sautéed shrimp / sourdough bread.
- ROASTED POBLANO CREAM ENCHILADAS

 ✖

\$28

Three enchiladas with house-made roasted poblano cream sauce / chicken tinga / cream / queso fresco / rice / beans.
- MOLE ENCHILADAS

  

\$28

Three enchiladas with a 35 ingredient traditional mole sauce / chicken tinga / sour cream / queso fresco / rice / beans.
- PASTA BACANORA



\$26

Penne pasta in a rich roasted poblano cream sauce / five bacon-wrapped shrimp stuffed with cream cheese / sourdough bread.
- ARRABIATA DI CHIPOTLE PASTA

 

\$26

Penne pasta in creamy cheese and smokey chipotle sauce / grilled chicken / crispy bacon bits / sourdough bread.

TACOS

- SONORA TACOS (2)

Flour tortilla tacos with cheese crust / choice of carne asada or chicken / roasted chile verde / side of beans / green & red salsa.

\$23


- INFAMOUS QUESABIRRIA (3)

Authentic, slowly braised Jalisco birria / served in corn tortillas with cheese crust / pickled red onions / cilantro / beans / salsa macha.

\$23

   ✖
- BACANORA TACOS (2)

Bacon-wrapped shrimp stuffed with cream cheese / cabbage / chipotle aioli / sautéed onion & chile caribe / avocado / cilantro / served on corn tortillas.

\$23



SALADS

- ADD CHICKEN +9 STEAK +12 SHRIMP +12
- CAESAR SALAD

 

\$17

Crispy romaine lettuce / croutons / fresh grated parmesan cheese / caesar dressing.
- MDA SALAD

 

\$17

Crispy sweet butter lettuce / blue cheese / red onion / red apple / candied pecans / bacon crumbs / lemon honey vinaigrette.

BURGERS

- TRIPLE CHEESEBURGER

 

\$23

Black Angus beef / provolone cheese / american cheese / cream cheese / caramelized onion / bacon / chipotle aioli / brioche bread / french fries
- CHICHARRON PRENSADO BURGER

 

\$23

Black Angus beef / pork belly chicharrón prensado / chihuahua cheese / house salsa verde / pickled red onion / chipotle aioli / brioche bun / french fries.

KIDS AVAILABLE FOR KIDS 10 & UNDER

- QUESADILLA WITH FRIES

 

\$15

Sonoran style flour tortilla quesadilla / choice of carne asada or chicken / side of beans.
- KIDS CHEESEBURGER



\$15

Black angus beef / american cheese / brioche bun / french fries.

DESSERTS

- CHEESECAKE



\$14

Cheesecake with fresh berries / served with vanilla ice cream
- TRES LECHES CAKE



\$14

Light, fluffy vanilla cake / soaked in 3 types of milk / topped with strawberries & caramel / served with vanilla ice cream.
- CHOCOLATE CAKE



\$14

Classic rich chocolate cake / topped with strawberries / served with vanilla ice cream.
- CHURROS



\$14

Six traditional mini churros filled with cajeta / coated in cinnamon sugar / served with chocolate syrup & caramel / side of vanilla ice cream.

PARTIES OF 6 OR MORE ARE SUBJECT TO 20% GRATUITY. 2-HOUR MAX TIME PER TABLE.
ALL GUESTS MUST BE PRESENT TO BE SEATED FOR PARTIES OF 8 OR MORE.
3% CREDIT SURCHARGE APPLIED.

