



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 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.

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

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

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 2 signature house-made salsas.

HOUSE SPECIALTIES

MDA TOMAHAWK     **\$130**
30 oz Black Angus tomahawk / served with elote / cambray onion & jalapeño / beans with 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.

BÉCHAMEL HALIBUT  **\$45**
Halibut / house-made béchamel sauce / sautéed mushrooms in white wine and butter / cherry tomatoes / asparagus / buttered sourdough bread.

SIDES & EXTRAS

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

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

Chips & Salsa \$8
Truffle Fries \$14
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 🍷✳️

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

\$23

CORN & QUESO RISOTTO 🍷✳️

Creamy corn risotto in a rich crema de quesos / saute shrimp / sourdough bread.

\$34

PASTA BACANORA 🍷

Penne pasta in a rich crema de quesos / five bacon wrapped shrimp stuffed with cream cheese / sourdough bread.

\$26

MOLE ENCHILADAS 🌮🍷✳️

Three enchiladas made with house-made 35 ingredient mole / tinga chicken / sour cream / queso fresco / rice / beans.

\$28

GREEN CHILI CREAM ENCHILADAS 🍷✳️

Three enchiladas with house-made green chili cream sauce / tinga chicken / sour cream / rice / beans with queso fresco.

\$28

ARRABIATA DI CHIPOTLE PASTA 🌮🍷

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

\$26

TACOS

SONORA TACOS (2)

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

\$23 🍷

INFAMOUS QUESABIRRIA (3)

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

\$23 🌮🍷✳️

BACANORA TACOS (2)

Bacon wrapped shrimp stuffed with cream cheese / cabbage with chipotle aioli / sauteed onion & chile caribe / avocado slices / fried cilantro / corn tortillas.

\$23 🍷

SALADS

ADD CHICKEN +9 ADD STEAK +12 ADD SHRIMP +12

CAESAR SALAD 🌿🍷

Crispy romaine lettuce / croutons / fresh grated parmesan cheese / house-made caesar dressing.

\$17

KALE SALAD 🌿🍷

Fresh kale / blue cheese / dried cranberries / pecan / red apple / shallots / house-made orange vinaigrette dressing.

\$17

BURGERS

TRIPLE CHEESEBURGER 🍷🍷🍷

\$23

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

CHICHARRON PRENSADO

\$23

BURGER 🍷🍷

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 with cheese crust / choice of carne asada or chicken / charro beans.

KIDS CHEESEBURGER 🍷

\$15

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

DESSERTS

CHEESECAKE 🍷

\$14

Cheesecake with fresh strawberries, blueberries and vanilla ice cream

CHOCOLATE CAKE 🍷

\$14

Classic rich chocolate cake / vanilla ice cream / topped with berries.

TRES LECHEs CAKE 🍷

\$14

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

CHURROS 🍷

\$14

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

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

