


APPETIZERS

 BRAISED BEETROOT 200 g	\$290
Served over jocoque and fried leek.	
 ROASTED CAULIFLOWER 500 g	\$330
Mounted on a mirror of pumpkin sauce, bathed in cheese and truffle sauce.	
SHRIMP AGUACHILE 200 g	\$350
Green chili sauce with cilantro, cucumber, avocado, onion, and lime.	
SHRIMP CASSEROLE WITH GARLIC 150 g	\$350
With a touch of white wine, baby potatoes, and guajillo chili.	
 CHARRED AVOCADO 220 g	\$355
Accompanied by rib eye crackling, green sauce, and purslane salad.	
PROVOLONE CHEESE 250 g	\$355
Mounted on a bed of caramelized peppers and accompanied by mango pico de gallo.	
 BURNT CHEESE 100 g	\$405
Melted on the grill with sautéed flank steak and accompanied by macha sauce.	
 MANGO CEVICHE 150 g	\$425
Tiger's milk and Totoaba fish.	
ASPARAGUS WITH RIB EYE 200 g	\$450
Wrapped in rib eye slices and bathed in teriyaki sauce.	
NEW YORK CARNITAS 200 g	\$470
Confit crackling accompanied by guacamole.	
OCTOPUS CRACKLING 150 g	\$490
Pieces of breaded and marinated octopus in sriracha sauce.	
TONGUE CASSEROLE 250 g	\$475
Wood-caramelized with gravy sauce and spring onions.	

SOUPS

BEEF JUICE / WITH BONE MARROW 300 ml	\$170 / \$235
With onion, cilantro, and green chili.	
AZTEC SOUP 300 ml	\$170
Tomato broth, accompanied by charred tortilla, avocado, cotija cheese, and guajillo chili peppers.	
ROASTED TOMATO CREAM 300 ml	\$185
With spices and goat cheese crouton.	

ARTISAN PASTA

CHEF'S PASTA 250 g	\$285
Fettuccine with bacon and mushrooms in alfredo sauce.	
SHRIMP PASTA 300 g	\$360
Fettuccine with creamy red pepper sauce and Grana Padano cheese.	
RUSTIC LASAGNA 260 g	\$370
With beef ragout, tomato casse, and mozzarella cheese.	
 VIKING PASTA 250 g	\$595
Rigatoni with osso buco ragout.	

BURGERS

WELLINGTON BURGER 150 g	\$425
With bacon jam, pickles, manchego and mozzarella cheese, wrapped in wellington-style baked bread dough, and served with truffle french fries.	
SÁNCHEZ BURGER 200 g	\$450
Gratinated patty with provolone cheese, caramelized onions, roasted tortilla mayonnaise, and served with truffle french fries.	



FROM OUR MASTER GRILLERS



WE ACHIEVE THE QUALITY OF OUR PRODUCTS BY WORKING AND FORGING ALLIANCES WITH HIGH-PRESTIGE SUPPLIERS TO BRING, FROM THE FIELD TO THE TABLE, THE BEST PROTEIN AVAILABLE IN THE MARKET.

IMPORTED CATTLE

RIB EYE STEAK 300 g	\$1,155	
TENDERLOIN 300 g	\$1,165	
RIB EYE 600 g (For sharing)	\$1,725	
RIB EYE CAP* 500 g (For sharing)	\$1,965	
 TOMAHAWK* 1,100 g (For sharing) 3 People	\$3,200	
WAGYU CROSS RIB EYE 600 g (For sharing)	\$3,325	
*Subject to availability		

PREMIUM CATTLE FROM SONORA

SKIRT STEAK 300 g	\$595	
BLACK ANGUS FLANK STEAK 300 g	\$695	
NEW YORK 400 g	\$745	
CABRERÍA WITH BONE 400 g	\$830	

*Steaks accompanied with esquites or french fries.

SIDES

ESQUITES 180 g	\$135	GARLIC MUSHROOMS 180 g	\$170
With epazote, mayonnaise, and chili powder.		A mix of mushrooms sautéed in garlic.	
VENOM-INFUSED ONIONS 140 g	\$135	SAUTÉED CAULIFLOWER FLORETS 150 g	\$170
Confit onions with black sauces.		Grilled in the josper with sea salt flakes.	
TRUFFLED FRENCH FRIES 200 g	\$140	GRILLED ASPARAGUS 100 g	\$205
With parmesan cheese and parsley.		grilled in the josper with sea salt flakes.	
CREAMED SPINACH 180 g	\$150		
Sautéed spinach with alfredo sauce and cheese blend.			

COMBINATIONS

GRILLED PLATTER FOR 1 \$800




BEEF BROTH OR AZTEC SOUP
SKIRT STEAK 300g/with truffled potatoes
1 GLASS OF PUNTO MEDIO WINE 150 ml
 OR **1 CUCAPÁ VALIENTE® BEER** 355 ml

GRILLED PLATTER FOR 3 \$1,995

3 BEEF BROTHS OR AZTEC SOUPS,
SKIRT STEAK 300 g **AND NEW YORK** 400 g
3 CUCAPÁ VALIENTE® BEER 355 ml each
 OR **3 GLASSES OF PUNTO MEDIO WINE** 150 ml

ACCOMPANIED BY TORTILLAS, GUACAMOLE, BEANS, AND VENOM-INFUSED ONIONS.

GREEN AND FRESH


 MANDARIN SALAD 200 g	\$215
Mixed greens, cranberries, mandarin segments, goat cheese, caramelized walnuts, balsamic vinegar, and honey vinaigrette.	
 CESAR SALAD 150 g	\$230
Lettuce hearts, garlic croutons and grana padano cheese.	
 CAPRESE SALAD 350 g	\$370
With heirloom tomatoes and house-made pesto.	

THE UNBEATABLE



RIB EYE TACOS 2 pcs 100 g	\$330
With avocado.	
RIB EYE TACOS WITH BONE MARROW 2 pcs 100 g	\$395
With cheese crust, beans, avocado, and baked bone marrow.	
SKIRT STEAK TACOS 4 pcs / 200 g	\$425
With avocado slices.	
RIB EYE SUADERO TACOS 4 pcs / 200 g	\$490
With venom-infused confit onion and cilantro.	
TENDERLOIN TACOS 3 pcs / 150 g	\$615
With cheese crust, avocado, and roasted onions.	

BAKED

SLOW-BAKED RIBS 12 HOURS 250 g / 500 g	\$595 / \$995
With gravy and sautéed chiles.	
 BRISKET FOR TACOS (For sharing) 400 g	\$840
Accompanied by morita salsa, guacamole, and handmade tortillas.	
HOLE-ROASTED PICANHA (For sharing) 400 g	\$890
With chili and beer adobo.	
RIB EYE BARBACOA (For sharing) 400 g	\$1,190
With bone marrow, morita tomato sauce, and piloncillo.	

*Slow-cooked for over 12 hours in our charcoal ovens guarantees the juiciness and tenderness of each cut, enhancing their flavors.



WOOD-FIRED SPECIALS

CAULIFLOWER STEAK 200 g	\$275
Braised cauliflower accompanied by hummus and chimichurri.	
BRAISED ORGANIC CHICKEN 350 g	\$545
Wood-fired, served with mashed potatoes and roasted broccoli.	
WOOD-FIRED SALMON 250 g	\$545
Wood-fired salmon with Parmesan cheese sauce and Eureka lemon.	
 BRAISED STEAK 300 g	\$1,225
With house beef, red wine reduction and rustic mashed potatoes.	

RESPONSIBLE FISHING

FRESH CULTIVATED FISH, AN ENDEMIC SPECIES FROM THE SEA OF CORTÉS SUPPORTING VARIOUS COMMUNITIES.

WOOD-FIRED TOTOABA 250 g	\$650
cooked over wood fire and accompanied by extra fine olive oil and citrus vinaigrette.	



 Star dish.  Vegetarian.

KIDS MENU \$89

Sonora Grill®

ARTISAN · MEXICAN · STEAKHOUSE

LAS MARCAS AQUÍ MOSTRADAS SON PROPIEDAD DE SUS CREADORES Y SU USO ES EXCLUSIVAMENTE INFORMATIVO. LOS ALIMENTOS CRUDOS O POCO COCIDOS INCREMENTAN EL RIESGO DE INTOXICACIONES E INFECCIONES EN PERSONAS SENSIBLES. EL CONSUMO ES RESPONSABILIDAD DE QUIEN LO PIDE. EL GRAMAJE INDICADO EN CADA PLATILLO INFORMA LA PORCIÓN DE PROTEÍNA EN CRUDO QUE CONTIENE. PRECIOS AL PÚBLICO EN MXN INCLUYEN IVA. LA PROPINA NO ES OBLIGATORIA. ACEPTAMOS PAGOS EN EFECTIVO, TARJETAS VISA, MASTERCARD Y AMERICAN EXPRESS. EL PAGO CON TARJETA NO GENERA NINGUNA COMISIÓN. QUEJAS O DENUNCIAS LLAMA A LOCATEL 5556581111 O *0311.