

Authentico®



Mexican Restaurant & Bar

Traditional Mexican Cuisine with a Modern Twist!

Aperitivos



Guacamole de Authentico V GF

Spicy upon request.

5 / 10

Add side jicama sticks 2.5

Calamares Fritos

Spicy battered calamari, creamy avocado dipping sauce.

12

Queso Fundido de Esquites V GF

Melted Monterey Jack & queso cotija, roasted corn, jalapeño, epazote.

9

Add chorizo 3

Elotitos V GF

Traditional market-style corn on the cob.

Four halves, mayonnaise, queso cotija, chili powder.

7

Taquitos de Tinga

Four rolled and filled crispy tortillas.

Seasoned shredded chicken, tres chiles salsa roja, romaine, sour cream.

9

El Aperitivo Colosal de Tico

Appetizer sampler: jalapeño bacon wrapped shrimp, cheese quesadillas, ribeye steak skewers, chicken taquitos.

29

Quesadillas al Carbon V

Grilled grande flour tortilla, melted Monterey Jack, chipotle crema.

9

Add chicken 4 Add ribeye steak 5



Camarones Envueltos en Tocino GF

Four grilled shrimp wrapped in jalapeño bacon, avocado salsa, roasted poblano white wine sauce.

16

Sopa de Tortilla

Roasted chicken soup, carrot, celery, onion, bell peppers, melted cheeses, crispy tortilla strips.

4 / 6

Empanadas de Barbacoa

Two fresh masa turnovers filled with seasoned braised beef, Monterey Jack.

Served with pulla-guajillo salsa, sour cream.

10

Ensaladas

Ensalada Picada de Authentico V GF

Chopped romaine, black beans, tomato, jicama, roasted corn, radish, avocado, red bell pepper, queso cotija, honey lime cilantro dressing.

8 / 14



Ensalada con Cebolla y Camarones GF

Romaine, spicy adobo-marinated shrimp, caramelized red onion, tomato, queso fresco, creamy avocado dressing.

13 / 22

Ensalada Rúcula con Fruta GF

Arugula, spicy mango, pineapple, orange, jicama, caramelized pecans, mango vinaigrette.

11

Ensalada de Cesar

Romaine, tomato, queso cotija, cornbread croutons, creamy caesar dressing.

8 / 12

Add chicken 4 Add salmon or steak 5
Add shrimp 6

Burritos

Burritos de Authentico

Flour tortilla burrito filled with bell pepper, onion, romaine, Monterey Jack.

Side of sour cream, black beans, cilantro lime rice.

Chicken or Guacamole 13

Ribeye Steak 15

Fajitas



Fajitas de Authentico GF

Adobo-marinated fajitas, bell pepper, onion.

Side of black beans, cilantro lime rice, homemade corn tortillas.

Chicken 20 Ribeye Steak 22

Shrimp 23 Filet Mignon 35

V = vegetarian GF = gluten free

Authentico proudly serves naturally-raised beef and chicken with no antibiotics or added hormones.



All menu items available for carry-out • Catering menu available for larger groups
• Space available for private parties



Tacos y Enchiladas

Tortillas hand made to order from fresh corn masa.

3 per order.

Side of black beans, cilantro lime rice.



Tacos de Pescado GF

Marinated mahi-mahi, red & green cabbage, lime crema, pico de gallo.

19

Tacos de Champiñones, Rajas, y Elotes V GF

Mushrooms, roasted poblano, roasted corn, epazote, queso fresco, pico de gallo.

14

Tacos de Carnitas GF

Braised pulled pork, romaine, chipotle crema, pico de gallo.

15



Tacos de Barbacoa de Res GF

Crispy shell taco, seasoned braised beef, spicy sauce, romaine, sour cream, melted cheeses.

15



Enchiladas de Authentico GF

Sautéed shrimp, blue crabmeat, melted cheeses, roasted poblano pepper sauce.

22

Enchiladas de Barbacoa de Res GF

Seasoned braised beef, melted cheeses, sour cream, tres chiles salsa roja.

17

Tacos de Costilla de Puerco GF

Chipotle-glazed baby back rib meat, jicama cole slaw.

17

Tacos de Bistec de Lomo GF

Adobo-marinated, char-grilled ribeye steak, red onion, cilantro, tres chiles salsa roja.

18

Tacos de Tinga GF

Seasoned shredded chicken, romaine, mango salsa.

15

Tacos de Pechuga de Pollo GF

Adobo-marinated, char-grilled chicken, salsa picante, romaine, sour cream, queso cotija.

16

Enchiladas de Tres Quesos V GF

Queso fresco, Monterey Jack, queso cotija, sour cream, roasted tomatillo salsa.

15

Enchiladas de Pollo en Mole Poblano GF

Seasoned shredded chicken, melted cheeses, sour cream, mole poblano sauce.

17

Platos Principales

Marco Pollo Asado GF

Adobo-marinated chicken breast, mango salsa. Side of poblano rice, green beans, pico de gallo.

16

Chile Relleno

Egg-battered poblano pepper, stuffed with queso Chihuahua, roasted corn, poblano, zucchini. Served over frijoles charros, rustic salsa roja, sour cream.

14

Arrachera al Carbon GF

10 oz. marinated skirt steak, poblanos, queso fresco, tres chiles salsa roja. Side of frijoles charros, grilled vegetables.

22

Bistec a la Mexicana GF

10 oz. sliced skirt steak, tomato, onion, garlic, serrano, jalapeño, avocado. Side of frijoles charros, poblano rice.

22

Salmon ala Antonio GF

Salmon, roasted red bell pepper sauce, ancho honey glaze.

Side of golden rice, green beans, pico de gallo.

24

Pescado Paraiso GF

Roasted tilapia, avocado salsa, ancho honey glaze. Bed of mixed grilled vegetables.

21



Camarones a la Diabla GF

Spicy adobo-marinated shrimp, avocado salsa, ancho honey glaze.

Side of golden rice, grilled vegetables.

23

Filet de Res y Papas Fritas

8 oz. grilled filet mignon, french fries.

35

Add shrimp 3

