

HERMANAS

Let's Share

HERMANAS SHRIMP / \$12

Masa batter, sweet guajillo glaze, tortilla "basket" and crema

AVOCADO SKINS / \$12

Crispy avocado, bacon, queso and chili lime crema

ELOTE / \$10 GF

Grilled corn, cumin, chili lime crema, cilantro and cotija cheese

YUCA FRIES / \$11 V + GF

Crispy yuca, cotija and chimichurri aioli

POBLANO CHORIZO MUSSELS / \$12 GF

PEI mussels, chorizo, modelo and roasted poblano cream broth

Let's Dip

CHORIZO QUESO DIP / \$10 GF

Chorizo, queso, poblano, onion and cilantro

BACON GUAC / \$10 GF

Zisters bacon, avocado, onion, jalapeño, cilantro and heirloom tomato

HOUSE GUAC / \$8 GF

Avocado, onion, jalapeño, cilantro and heirloom tomato

SHRIMP PICO / \$10 GF

White shrimp, heirloom tomato, onion, radish, grilled lime and jalapeño

SMOKED TOMATILLO PICO / \$8 GF

A mixture of charred tomatillos, tomato, jalapeños, onions, cumin and lime

Can't decide? Pair 3 in a flight for \$17!

Ceviche

GRILLED OCTOPUS / \$10 GF

Charred octopus, heirloom tomato, onion, cilantro, tomatillo, chipotle and lime

SCALLOP AND SHRIMP / \$10 GF

Classic ceviche cooked in lime juice with onion, tomato, jalapeño and cilantro

MAHI / \$10 GF

Mango, jalapeño, jicama, onion, tomato, lime and avocado

CALAMARI / \$10 GF

Lime marinated calamari, tomato, cucumber, red onion and guajillo pepper

Can't decide? Pair 3 in a flight for \$22!

Salsas

3 salsas served tableside with chips. *First round is on us!*

HERMANAS TRADITIONAL / \$5 V + GF

Tomato / cilantro / onion / cumin / lime

VERDE / \$5 V + GF

A salsa version of our smoked tomatillo dip
Tomatillo / onion / cilantro / cumin / lime / jalapeño

PINEAPPLE JALAPEÑO / \$5 V + GF

Charred pineapple / roasted jalapeño / onion / cilantro / mint

GUAJILLO CHIPOTLE / \$5 V + GF

Guajillo peppers / chipotle / mole / onion

**Available on special request as salsa or hot sauce*

Birria

Hermanas signature tacos served with the braising sauce to dip. A corn and flour tortilla melted together with queso.

Pick any 3 for a flight with Hermanas rice and beans for \$18

CHICKEN / \$6 GF

Overnight mole braise, pickled jalapeño and cabbage

BEEF / \$6

Chipotle demi, crispy onions, black beans and charred corn

PORK / \$6 GF

Slow roasted chili rubbed pork, poblano and pickled red cabbage slaw

Tacos

Corn or flour tortillas. Pick any 3 for a flight with Hermanas rice & beans

STEAK / \$6 GF

Carne asada, chimichurri, crispy onion, avocado and radish

GRINGO / \$5 GF

Ground beef, lettuce, hermanas pico, queso and chili lime crema

FISH / \$5

Masa crusted mahi, mango poblano salsa, black beans, charred corn and chili lime crema

CHORIZO / \$5 GF

House chorizo, radish, onion, cilantro, cotija and crema

VEGGIE / \$5 V + GF

Wild mushroom, chimichurri, black beans, grilled corn, cilantro and arugula
**Cotija added if not vegan request*

SHRIMP / \$6 GF

Mojito lime, jicama, pineapple salsa, pickled jalapeño, mint and arugula

Platos

CHILE RELLENO / \$14 GF

Poblano pepper, birria chicken, charred corn and black bean, house chorizo queso, Hermanas rice and beans

CARNE ASADA / \$17 GF

Sous Vide chimichurri skirt steak, Hermanas beans and rice, pickled red cabbage slaw and arugula

YUCATAN "PAELLA" / \$17 GF

Mussels, shrimp, chicken, chorizo, tomato and Hermanas rice

SHORT RIB / \$18 GF

Boneless short rib, overnight mole, wild mushrooms and roasted truffle yuca

ENSALADA / \$14 V + GF

Arugula, radish, jicama, pickled red cabbage, black beans, charred corn, heirloom tomato and chimichurri vinaigrette. *Add grilled shrimp for \$6 or steak for \$7*

ENCHILADA / \$16 V

Hatch chili chicken, enchilada mole sauce and queso. *Try it vegan with hatch chili jackfruit and vegan cheese +\$1*

Sweets

MEXICAN CHOCOLATE POT DE CREME / \$9 GF

Spiced chocolate and whipped cream

V - vegan / GF - gluten free
**made upon request*

Tables of 6 or more will have a 20% gratuity added

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

Let's get
Social



hermanas_restaurant