

## SOCIALITOS

	lunch/dinner	
<b>GRILLED PADRON PEPPERS</b>	<b>7</b>	
<i>mesquite grilled spanish chiles, smoked salt, carrots, heirloom tomatoes, adobo-citrus glaze</i>		
<b>SQUASH BLOSSOM QUESADILLA</b>	<b>12</b>	
<i>latin-spiced mushrooms, salsa verde, oaxaca cheese, queso fresco, rajas, grilled onions</i>		
<b>QUESO BLANCO &amp; ROASTED SALSA</b>	<b>9</b>	
<i>tres mexican cheeses, toasted dried chile, taste of guac, cilantro</i>		
<b>GUACAMOLE</b>	<b>10</b>	
<i>red onion, cilantro, tomato, queso fresco, chile, lime</i>		
<b>AREPAS</b>	<b>13</b>	
<i>griddled corn cakes, slow roasted barbacoa, slaw, cilantro crema</i>		
<b>CEVICHE</b>	<b>13/14</b>	
<i>shrimp, fresh fish, avocado, red onion, seasonal fruit, chile, citrus juices</i>		

## VERDES Y SOPA

<b>SHRIMP AVOCADO &amp; LIME</b>	<b>16</b>	
<i>grilled shrimp, mixed greens, piquillo peppers, corn, grape tomato, avocado, queso fresco, tortilla crisps, pepitas, cilantro-lime vinaigrette</i>		
<b>MANGO NAPA CHICKEN</b>	<b>14</b>	
<i>grilled chicken, napa, baby kale, mango, avocado, carrot, jicama, toasted coconut, spiced cashew, tomato, mojo vinaigrette</i>		
<b>GRILLED ROMAINE &amp; SKIRT STEAK</b>	<b>15</b>	
<i>mesquite-grilled skirt steak, queso fresco, chile bacon, green onion, grape tomato, carrots, pickled red onion, latin green goddess</i>		
<b>SOUP AND SALAD *lunch only</b>	<b>12</b>	
<i>cup of soup and your choice of any half salad</i>		
<b>TORTILLA SOUP</b>	<b>5/8</b>	
<i>roasted chicken, tomato, avocado, queso fresco</i>		

## TACOS

AVAILABLE WITH LETTUCE CUPS

	lunch/dinner	
<b>BRASAS CHICKEN</b>	<b>9/14</b>	
<i>grilled chicken, salsa, roasted corn pico, queso blanco, chipotle crema, queso fresco, micro cilantro</i>		
<b>SPICY HABANERO CHICKEN</b>	<b>9/14</b>	
<i>pulled chicken, habanero salsa, avocado crema, mango pico, pickled red onion, arugula, chihuahua cheese</i>		
<b>CARNE ASADA *lunch only</b>	<b>10</b>	
<i>wood-grilled skirt steak, pickled radish, chimichurri, arugula, manchego, tomato-mango pico, cilantro</i>		
<b>BARBACOA</b>	<b>9/14</b>	
<i>slow-roasted brisket, salsa verde, corn salad, queso fresco</i>		
<b>PESCADO</b>	<b>11/16</b>	
<i>adobo marinated rockfish, avocado spread, kale, apple slaw, pickled onion, mojo vinaigrette, lima crema, mango pico, micro cilantro, hibiscus tortillas</i>		
<b>MESQUITE GRILLED TENDERLOIN *dinner only</b>	<b>17</b>	
<i>avocado crema, arugula, cucumber pico, rajas, queso fresco, mexican crema, micro cilantro</i>		

## ENCHILADAS

<b>ROASTED CHICKEN</b>	<b>10/16</b>	
<i>manchego cheese, queso blanco, salsa verde, salsa roja, pico de gallo, black beans, cilantro-lime rice</i>		
<b>MESQUITE GRILLED STEAK</b>	<b>11/17</b>	
<i>skirt steak, manchego cheese, chimichurri, mango-tomato pico, salsa verde, salsa roja, black beans, cilantro-lime rice</i>		
<b>JUMBO LUMP CRAB</b>	<b>13/19</b>	
<i>roasted corn, queso fresco, pico de gallo, poblano crema, salsa roja, black beans, cilantro-lime rice</i>		

## FAJITAS

	lunch/dinner	
<i>grilled baby sweet bell peppers &amp; grilled onions, cilantro rice, black beans, pickled onions, queso fresco, guacamole, hand-pressed corn tortillas</i>		
<b>MESQUITE GRILLED CHICKEN</b>	<b>16/18</b>	
<b>ADOBO GRILLED SKIRT STEAK</b>	<b>19/25</b>	
<b>GRILLED CHICKEN &amp; SKIRT STEAK COMBO</b>	<b>18/24</b>	
<b>GRILLED GULF SHRIMP *lunch only</b>	<b>17</b>	
<b>LOBSTER TAIL &amp; SLOW ROASTED TENDERLOIN</b>	<b>42</b>	
<i>*dinner only</i>		

## PLATOS FUERTES

	lunch/dinner	
<b>MESQUITE CHICKEN</b>	<b>14/15</b>	
<i>boneless breast, avocado, pickled red onion, queso fresco, salsa verde, heirloom tomato salad, corn tortillas</i>		
<b>GULF RED SNAPPER FILLET</b>	<b>18</b>	
<i>pan-roasted fillet, hearts of palm citrus-fennel salad, pasilla-sherry emulsion</i>		
<b>BONE IN PORK CHOP</b>	<b>16/20</b>	
<i>chile-brined &amp; slow-roasted, charred tri-colored cauliflower &amp; carrots, orange-agave butter</i>		
<b>MESQUITE GRILLED SALMON</b>	<b>16/21</b>	
<i>latin corn succotash, creamy poblano corn</i>		
<b>SKIRT STEAK</b>	<b>22/25</b>	
<i>pickled red onions, avocado, queso fresco, roasted tomatillo salsa, heirloom tomato salad, corn tortilla</i>		
<b>HAMBURGUESA</b>	<b>12/13</b>	
<i>chile-spiced bacon, roasted poblano, chihuahua cheese, tomato, lettuce, pickled jalapeño, avocado spread, peruvian potatoes</i>		
<b>TORTA AHOGADA *lunch only</b>	<b>9</b>	
<i>barbacoa, black bean purée, avocado spread, cilantro, pickled red onion, crispy baguette, spicy tomato broth</i>		
<b>SEAFOOD PAELLA *dinner only</b>	<b>27</b>	
<i>scallops, shrimp, mussels, spanish chorizo, heirloom tomatoes, peas, saffron rice</i>		

## AL LADO

CILANTRO FINGERLING PAPAS	<b>4</b>	CAULIFLOWER & CARROTS	<b>6</b>
ELOTE 'STREET STYLE CORN'	<b>5</b>	APPLE SLAW	<b>4</b>
CILANTRO-LIME RICE	<b>4</b>	HEIRLOOM TOMATO SALAD	<b>4</b>
HEARTS OF PALM CITRUS SALAD	<b>5</b>	GRILLED ASPARAGUS	<b>7</b>
LATIN CORN SUCCOTASH	<b>4</b>		

## AGUA FRESCAS

horchata or our fresh house made juice of the day / 3

## BRUNCH

Saturday and Sunday, 10am-3pm

<b>CAJETA FRENCH TOAST</b>	10
<i>pan dulce, crème anglaise, whipped cream, cajeta sauce</i>	
<b>BREAKFAST AMERICANO</b>	12
<i>over easy farm eggs, salsa verde, salsa roja, chile-spiced bacon, hand-pressed corn tortillas, cilantro potato hash, seasonal fruit</i>	
<b>VANILLA CINNAMON PANCAKES</b>	9
<i>citrus-chipotle butter, mango, blackberry, ancho &amp; honey maple syrup</i>	
<b>BENEDICTOS RANCHEROS</b>	12
<i>arepa cakes, black bean purée, slow roasted brisket, avocado crema, over easy farm eggs, dos salsas, pico de gallo, cilantro potato hash</i>	
<b>AVOCADO TOAST</b>	9
<i>whole grain toast, latin pesto, guacamole, pepitas, sunny side farm egg, micro cilantro</i>	
<b>MESQUITE CHICKEN</b>	14
<i>boneless breast, avocado, pickled red onion, queso fresco, salsa verde, heirloom tomato salad, corn tortillas</i>	
<b>BONE-IN PORK CHOP &amp; EGGS</b>	17
<i>chile-brined &amp; slow-roasted, potato hash, two over easy farm eggs, agave butter</i>	
<b>STEAK &amp; EGGS</b>	18
<i>mesquite grilled skirt steak, two over easy farm eggs, pickled red onion, avocado, queso fresco, roasted tomatillo salsa, cilantro potato hash, hand-pressed corn tortillas</i>	
<b>MESQUITE GRILLED SALMON</b>	16
<i>latin corn succotash, creamy poblano corn</i>	
<b>CHICKEN CHILAQUILES</b>	11
<i>crisp corn tortilla chips, pulled chicken, house ranchero salsa, queso fresco, avocado, cilantro, sunny side up farm egg</i>	
<b>HAMBURGUESA &amp; EGG</b>	12
<i>chile-spiced bacon, roasted poblano, chihuahua cheese, tomato, lettuce, pickled jalapeño, avocado spread, sunny side up farm egg, cilantro potato hash</i>	

VISIT US ONLINE TO VIEW OUR FULL BRUNCH MENU

## SULTRY

## MEXICAN

## COMFORT

We are a Pan-Latin restaurant with our roots in Mexico City. In the kitchen, everything is made-from-scratch and prepared with authentic ingredients and traditional cooking methods. Behind the bar, the innovative beverage program features an expansive tequila library and premium Latin cocktails which flow on tap. Dine-in and let us transport you with our sultry Mexican hospitality, or take-out and bring our cocina home with you.

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 @mexicansugar

# MEXICAN SUGAR

*cocina y cantina*

## To Go Menu

LOCATED AT THE SHOPS AT LEGACY  
7501 LONE STAR DRIVE, STE B150,  
PLANO, TX 75024

**972.943.0984**

[MEXICANSUGARCOCINA.COM](http://MEXICANSUGARCOCINA.COM)

## hours:

**MONDAY – THURSDAY**  
11:00am - 10:00pm

**FRIDAY**  
11:00am - 12:00am

**SATURDAY**  
10:00am - 12:00am

**SUNDAY**  
10:00am - 10:00pm