

THE STEEL MILL

BAR & KITCHEN
MEXICAN ASIAN FUSION

APPETIZERS

TRUFFLE FRIES \$9.⁰⁰

SKIN ON STEAK FRIES TOPPED WITH TRUFFLE OIL AND FETA CHEESE.

MAC & CHEESE ROUND BITES \$11.⁰⁰

BITES OF MACARONI, THREE CHEESES AND SMOKED BACON

CHICKEN MEATBALLS \$11.⁰⁰

GLAZED IN A REDUCED KOREAN BBQ SAUCE.

SHRIMP SKEWERS \$13.⁰⁰

HONEY GINGER GLAZED SHRIMP MADE WITH FRESH GARLIC, SHALLOTS, GINGER AND RICE VINEGAR.

WINGS [CHINESE TAKE OUT STYLE] \$12.⁰⁰

WHOLE CHICKEN WING DEEP FRIED AND SERVED WITH A GINGER, SOY SAUCE, AND SCALLION DIP SAUCE.

MIX VEGGIES NACHOS \$14.⁰⁰

YELLOW CORN TORTILLA CHIPS, TOPPED WITH CORN, GREEN AND RED PEPPERS, ONIONS, BEANS, PORTOBELLO MUSHROOMS, PICKLED JALAPEÑO, SOUR CREAM AND A MEXICAN CHEESE BLEND (ADD AVOCADO +\$2)

TINGA DE POLLO NACHOS \$15.⁰⁰

YELLOW CORN TORTILLAS TOPPED WITH PULLED CHICKEN BREAST IN SALSA ROJA, PICKLED JALAPEÑO, MEXICAN CHEESE BLEND, SOUR CREAM (ADD AVOCADO +\$2)

GUACAMOLE \$12.⁰⁰

SERVED WITH CHIPS

TACOS

TACOS: SOFT WHITE CORN TORTILLA SERVED WITH CILANTRO, WHITE ONIONS, ROMAINE LETTUCE, RADISH, SOUR CREAM (ADD AVOCADO +\$2; ADD CHEESE +\$1)

FRIED FISH \$5.⁰⁰

HOUSE BREADED SEASONED FRIED FISH FILLET STRIPS.

TINGA DE POLLO \$5.⁰⁰

PULLED ROASTED CHICKEN BREAST STEWED IN OUR SIGNATURE HOUSE SALSA ROJA.

KOREAN BBQ PORK \$5.⁰⁰

SAUTEED PORK SHOULDER IN A KOREAN BBQ SAUCE TOPPED WITH SCALLIONS AND SESAME SEEDS.

SHRIMP AL DIABLO [VERY SPICY] \$6.⁰⁰

SAUTEED SHRIMPS IN OUR DIABLO SAUCE.

CARNITAS [TRADITIONAL] \$5.⁰⁰

SEASONED ROASTED PORK SHOULDER SERVED WITH SALSA VERDE.

CARNE ASADA \$6.⁰⁰

FLAT IRON GRILLED STEAK .

FRIED QUESADILLA

WHITE CORN DOUGH (MOLDED IN HOUSE), STUFFED WITH CILANTRO, ONIONS, ROMAINE LETTUCE, SOUR CREAM, QUESO FRESCO, PLUM TOMATOES (ADD AVOCADO +\$2)

FISH \$14.00

HOUSE BREADED SEASONED FISH FILLET STRIPS.

SHRIMP \$15.00

SAUTEED SHRIMPS IN OUR DIABLO SAUCE .

TINGA \$13.00

PULLED ROASTED CHICKEN BREAST STEWED IN OUR SIGNATURE HOUSE SALSA ROJA.

KOREAN BBQ PORK \$13.00

SAUTEED PORK SHOULDER IN A KOREAN BBQ SAUCE .

CARNITAS \$12.00

SEASONED ROASTED PORK SHOULDER.

CARNE ASADA \$14.00

FLAT IRON GRILLED STEAK .

MAIN COURSE

MEXICAN STYLE CAESAR SALAD \$12.00

ROMAINE HEART'S, PLUM TOMATO, TORTILLA CHIPS , CORN, QUESO FRESCO, SERVED WITH A CAESAR CILANTRO LIME DRESSING. ADD CHICKEN + 6 STEAK + 9 SHRIMP +10

ENSALADA CAMPECHE \$15.00

GRILLED CORN, PLUM TOMATO, ROMAINE LETTUCE, PICKLED JALAPEÑO, AVOCADO, SERVED WITH A CILANTRO LIME AIOLI. ADD CHICKEN + 6 STEAK + 9 SHRIMP +10

SALAD

TINGA DE POLLO OVER WHITE RICE \$15.00

PULLED ROASTED CHICKEN BREAST STEWED IN OUR SIGNATURE HOUSE SALSA ROJA, OVER WHITE RICE TOPPED WITH AVOCADO AND GREENS.

* GRILLED CHICKEN BREAST \$14.00

FRESH LIME JUICE MARINADE AND FINISHED WITH TAJIN, SERVED WITH A SIDE OF CHOICE.

* SHRIMP AL DIABLO HOT \$21.00

TEN SHRIMPS TOSSED IN SIGNATURE DIABLO SAUCE, SERVED WITH A SIDE OF CHOICE

CARNE ASADA \$19.00

GRILLED STEAK, SERVED WITH RED RICE, GRILLED SPRING ONION AND SEASONAL GREENS.



MARKED COURSE ARE SERVER WITH A CHOICE OF ANY OF OUR SIDES.

SIDES

STEAK FRIES (no meat) \$7.00 / WHITE RICE \$7.00

ARROZ ROJO \$8.00 / GREEN SALAD \$7.00

AVOCADO \$5.00

DESSERT COCKTAILS

DULCE NEVADA \$15 / ABUELITA \$15

THE STEEL MILL

BAR & KITCHEN
MEXICAN ASIAN FUSION

SPECIALTY COCKTAILS



JALAPEÑO MARGARITA \$15⁰⁰

JALAPEÑO INFUSED TEQUILA, ORANGE LIQUOR, STRAWBERRY-SHRUB, LIME.



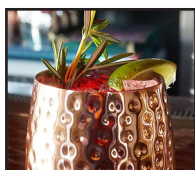
BUSHWICK-SOUR \$14⁰⁰

MEZCAL, LIME, SUGAR, ORANGE ESSENCE, RED WINE FLOAT.



SEÑOR GINGER \$14⁰⁰

MEZCAL, HONEY-GINGER, CINNAMON, LEMON.



HIBISCUS MARGARITA \$15⁰⁰

TEQUILA, HIBISCUS-ROSEMARY, LIME, SUGAR.



THE RAMIREZ \$15⁰⁰

MEZCAL, SWEET VERMOUTH, MARASCHINO LIQUOR, LIME, BITTERS.



THE CURE \$14⁰⁰

RUM BARCELÓ, HONEY-ROSEMARY, LIME JUICE.



EL CLÁSICO \$13⁰⁰

WHISKEY, ORANGE LIQUOR, ORANGE ESSENCE.



DULCE NEVADA \$15⁰⁰

BOURBON, RUM CHATA, CINNAMON, SUGAR.



ABUELITA \$15⁰⁰

TEQUILA, GODIVA CHOCALATE, MARSHMALLOWS.

DRAFT COCKTAILS

DRAFT COCKTAILS \$11

SANTA ROSA

TEQUILA, SAMBUCA, STRAWBERRY, LIME, ROSE.

PERIWINKLE FLOWER

VODKA, LIME, MINT, BLUE CURACAO.

JARIPEO

MEZCAL, JALAPENO, PINEAPPLE, TAJIN RIM, LIME.

STEEL-RITA

TEQUILA, TRIPLESEC, ORANGE, LIME LAVA ROCK SALT RIM.

BEERS

DRAFT BEERS

(REFER TO OUR BEER BOARD)

BOTTLE/CAN BEERS \$6⁰⁰

VICTORIA

CORONA

MODELO ESPECIAL/NEGRA

HEINEKEN

STELLA

WINES

ARMELI [PINOT GRIGIO] \$9⁰⁰ / \$40⁰⁰

ITALY 2018

CHONO [CABERNET SAUVIGNON] \$9⁰⁰ / \$40⁰⁰

CHILE 2017

CASCADES [ROSE] \$10⁰⁰ / \$45⁰⁰

FRANCE 2018

HAPPY HOUR

DRAFT COCKTAILS \$7⁰⁰

BEER \$ 4⁰⁰

SANGRIA \$7⁰⁰

MONDAY- FRIDAY 4:00PM-8:00PM

(REFER TO OUR BOARD)

@THE_STEELMILL

