

Beer and Wine

- Featured Beer 4**
Day of the Dead Porter or Blonde Ale
- Beers on Draft 5**
Pacifico * Negro Modelo * XX Amber * Coors Light* Orange Whit* Hop Knot
- Import Bottles 4.5**
Victoria * XX Lager * Bohemia * Corona * Corona Light * Indio
- Domestic Bottle 4.5**
Budweiser * Michelob Ultra * Buckler N/A
- Fresh Fruit Sangria 8.5**
Made with your choice of red or white wine, brandy and Gran Marnier



Red Wines

- Picket Fence Pinot Noir (Russian River Valley) 9**
Light-bodied with ripe cherry, plum and spice.
- The Calling Pinot Noir (Russian River Valley) 14**
Silky and complex with dark cherry and juicy plum.
- Ryder Estate Merlot (Monterey County) 8**
Cherry and raspberry with a soft fruit and spice finish
- Torres “Sangre de Toro” Garnacha (Catalonia, Spain) 30**
Medium-bodied with cherry, plum and a sweet vanilla oak finish
- Pacific Bay Cabernet Sauvignon (Patagonia, Chile) 7**
Dark berry and earth with a mellow oak finish.
- Tom Gore Cabernet Sauvignon (California) 10**
Black cherry and currant layered with oak and vanilla
- L A Cetto Cabernet Sauvignon (Baja California, Mexico)**
Balanced with deep, dark berry fruit and toasted oak.
- Cline Cellars Zinfandel (Lodi) 8.5**
Black Cherry, strawberry and spice with a hint of vanilla oak.
- Diseno “Old Vine” Malbec (Mendoza, Argentina) 8.5**
Bold flavors of dark cherry, blueberry and cocoa
- Gougenheim Malbec (Mendoza, Argentina) 10**
Dark berry, plum and spice with a long, satisfying finish
- Piattelli Malbec (Mendoza, Argentina) 42**
Ripe dark berries with gentle tannins and a hint of smoke.
- Force of Nature Red Blend (California) 12**
A big red with bold black fruits, cocoa and a long finish.
- Geyser Peak Cabernet Sauvignon Reserve (Alexander Valley) 62**
Red and black fruit with bold tannins and sweet vanilla oak.

White Wines

- Borgo Conventi Pinot Grigio (Friuli, Italy) 9**
Dry and refreshing with flavors of citrus and pear.
- Drylands Estate Sauvignon Blanc (Marlborough, NZ) 9**
Crisp, with flavors of grapefruit and passion fruit
- Clean Slate Riesling (Mosul, Germany) 8 30**
Fresh peach and apricot with a touch of spice.
- Pine Ridge Chenin/Viognier Blend (California) 42**
Inviting yellow apple, tangerine and key lime pie flavors.
- Pacific Bay Chardonnay (Patagonia, Chile) 7**
Medium-bodied with apple and citrus flavors
- Perseverance Chardonnay (California) 8**
Ripe tropical fruit with lemon and sweet vanilla.
- Chateau Ste. Michelle Mimi Chardonnay (Wash.) 10**
Pear and apple with bright acidity and a creamy finish.
- Meiomi Chardonnay (California) 12**
Elegant and delicate with apple, mango and honey-citrus.
- L A Cetto Chardonnay (Baja California, Mexico) 30**
Fresh citrus flavors with a hint of vanilla and cream.
- Rodney Strong Chardonnay Reserve (Russian River) 75**
Wonderful flavors of apple, pear and lemon with toasty vanilla

glass

Tequila & Mezcal Cocktails

Handcrafted Tequila Cocktails

- Cisne Margarita 7.5**
Sauza Blue Reposado Tequila, triple-sec and fresh citrus.
- Fresh Blend Margaritas 9**
Cisne Margarita with choice of fresh Mango, Jalapeno or Strawberry
- The Natural 12**
Partida Blanco, agave nectar, fresh citrus & a float of Patron Citronge Liqueur.
- Cadillac Margarita 15**
Don Julio Anejo, Gran Marnier, agave nectar & fresh citrus.
- Patron Fresco 13**
Patron Silver, Patron Citronge, fresh citrus and cucumber.
- Chapala Street Car 10**
Espolon Blanco Tequila, Domaine de Canton, St. Germain Elderflower liqueur, fresh lemon, shaved ginger.
- Flying Cisne 9**
Tanteo Tropical infused tequila, agave nectar, fresh citrus Mango puree & a citronage float.
- Energia Libre 12**
Jalapeño infused tequila, Cointreau, Green Chartreuse agave nectar, fresh citrus.
- Felipe Smash 9**
Hornitos Reposado, triple sec, fresh citrus muddled raspberries & blackberries.

Handcrafted Mezcal Cocktails

- Hot Ginger 15**
Jara Del Berrio Mezcal, Jalapeno infused tequila, Domaine De Canton Ginger Liqueur fresh lime and muddled ginger.
- Smoked Peach 14**
Santa Pedrera Mezcal de Ciudad Mexico, Herradura Reposado, peach nectar agave nectar, fresh lime and peach infused Gran Marnier.
- La Rubia 9**
Jural De Berrio Mezcal, Jalapeno infused tequila, pineapple juice fresh lemon, sugar cane and bitters.
- Sol Fresco 10**
Sacraficio Mezcal, Herradura Blanco, dry white wine, Aperol, triple sec fresh squeezed grapefruit.

Mezcal Selections

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|-------------------------------|--------------------------------|
| Marca Negra de Oaxaca | Mur Cielago Joven de Durango |
| Jara Del Berrio de Guanajuato | Santa Pedrera Distrito Federal |
| El Silencio Espandin | Sombra De Oaxaca |
| Fidencio de Mazatlan | Sacrificio |
| | Kimo Sabe |

Signature Classic Cocktails

- Peach Punch 8**
Amsterdam Peach infused vodka, triple sec, fresh lime and fruit juices
- Mojito 8**
Bacardi Superior muddled with fresh mint, cane sugar, soda and squeezed lime.
- Pisco Sour 8**
Pisco Capel, fresh lemon juice, egg whites, cane sugar and bitters.
- Skyline Martini 9**
Bombay Sapphire Gin & St. Germain Elderflower Liqueur.
- Cisne Colada 8**
Malibu Coconut Rum, fresh squeezed juices , coconut milk and a chocolate swirl.


Tequila Selections

- 1800 Reserva Silver, Reposado - Avion Silver, Reposado, Añejo
- Aha De Toro Añejo - Cabo Wabo Blanco - Casa Noble Platinum, Reposado, Añejo
- CasAmigos Silver, Reposado, Añejo - Corzo Blanco, Reposado, Añejo
- Clase Azul Reposado - DeLeon Platinum, Reposado - Don Eduardo Silver, Añejo
- Don Julio Blanco, Reposado, Añejo - Don Julio 70th - Don Julio 1942
- El Jimador Blanco, Reposado, Añejo - El Tesoro Platinum, Reposado, Añejo
- Espolon Blanco, Reposado, Añejo - Herradura Blanco, Reposado, Añejo
- Hornitos Plata, Reposado, Añejo - Milagro Blanco - Milagro Select Barrel Silver, Reposado, Añejo - Partida Blanco, Reposado, Añejo
- Patron Silver, Reposado, Añejo - Roca Patron Silver, Reposado, Añejo - Olmeca Altos Blanco - Sauza Blue Reposado - Sauza 901 Plata, Olmeca Altos Jalapeño Infused - Tanteo Cocoa Infused, Tropical Infused

Extra Añejo Selections

- Cazadores Extra Añejo - Corridos Extra Añejo - Dos Artes Extra Añejo, Jose Cuervo De La Familia Extra Añejo - Casa Sauza Extra Añejo

ENTRADAS

GLUTEN FREE  VEGETARIAN 


APPETIZERS

- CEVICHE DEL MAR** 9
Corvina fish, gulf shrimp prepared in a marinade mixture, pico de gallo, avocado.
- COCTEL DE CAMARON** 11
Mexican white shrimp, chilled, avocado tangy pico de gallo sauce.
- FRIJOLE DE SIETE CAPAS** 8 
Refried pinto, sour cream, guacamole, black olive shredded beef, whole black bean, pico de gallo.
- MEJILLONES** 9 Mussels 
steamed, chardonnay, Mexican spices poblano garlic pico.
- GÜEROS FANTASÍA** 8
Güero chiles, shrimp & white cheese stuffed, bacon wrapped.
- CALAMARES FRITOS** 11 
Egg & Panko battered squid, served with our famous Cisne dressing.
- SETAS RELLENAS** 8
Portobello mushroom caps baked, chorizo stuffed.
- TAMALES PICADAS** 7
House made green chile or red beef tamale bites.

CHEESE CRISPS or QUESADILLAS

A large flour tortilla with 3 cheese blend.

ADD your favorite topping:

- TRADITIONAL** - Roma tomato, onion, Anaheim chile. 9
- BIRRIA** - Shredded Angus beef marinated. 
- CHICKEN** - Shredded breast meat, chipotle, garlic. 10
- SHRIMP SCAMPI** - Mexican white shrimp sautéed garlic pico & chardonnay. 12
- CARNE SECA** - Sun-dried shredded beef with Anaheim chile, onion & roma tomato. 11
- POBLANO CHORIZO** - Angus beef & pork chorizo de la casa prepared with poblano chiles. 15 
- BLACK BEAN & CORN PICO** - Yellow corn avocado, pico de gallo & black bean. 

SALADS

ENSALADA CEASAR 7

Shaved Parmesan-Reggiano chili-dusted croutons & romaine hearts.

SOUPS


ENSALADA CISNE 8

Green leaf, purple cabbage, tomato carrot, cucumber, jicama, walnuts & dried cranberries.


OAXACAN STYLE

CHICKEN

BREAST OF CHICKEN IN MOLE OAXAQUEÑO 18
Five kinds chile, Oaxacan chocolate & twenty two overall spices.

BREAST OF CHICKEN IN BÉCHAMEL WITH CREAM 18 
Hints of poblano peppers & portobello mushrooms.


BREAST OF CHICKEN IN SOFITO 16 

BISTRO PETIT TENDER 19 
Pan seared to your liking, garlic & herb butter.

BISTEC VAQUERO 24
Angus 12 oz. New York Grilled, olive oil & oregano

All Oaxacan plates are served with rice, choice

PORK


CECINA ADOBADA 18 
Pork tenderloin marinated in ancho chiles spices & red wine, prepared on the grill.

CECINA EN MOLE 20
Pork tenderloin **EGGPLANT** grilled & covered

GRILLED EGGPLANT REBOZADA 16
Lightly battered & delicately fried topped with Sofrito sauce.


VERACRUZANA STYLE

SEAFOOD

CABRILLA / SEABASS - 9oz. Wild caught filet, pan fried, lemon butter caper sauce. 24 

HUACHINANGO / RED SNAPPER - 9oz. Wild caught, topped with Veracruz sauce. 22

PESCADO FRITO / FRIED WHOLE FISH - (Head On) Red Snapper, seasoned & deep fried. 22 

BOULLAVESA / SEVEN SEAS SOUP - Scallop, salmon, sea bass, red snapper, gulf shrimp, calamari & green shell mussels simmered in caldo de camaron. 21 

CAMARONES ADOBADOS / GULF SHRIMP - Marinated in ancho chiles, spices & red wine. 18

CALLO DE HACHA / SEA SCALLOPS - Sautéed, chopped garlic & herb infused olive oil.