

APPETIZERS

Chips and Salsa gf 3.5

Corn tortilla chips served with a house-made salsa trio

Elote Esquite gf 7

Grilled corn off the cob, ancho pepper, mayo, lime, cotija cheese. Served with house tortilla chips

Ceviche gf 13

Marinated Mexican White Tiger Shrimp, tomato, tomato juice, clam juice, onion, cucumber, cilantro, habaero, garlic, ginger, and citrus. Served with chips.

Guacamole gf 9

Avocado, cilantro, serrano chile, lime juice, tomato and onion. Served with chips and salsa

Corn Quesadilla gf 6

Four house-made corn tortillas filled with manchego & oaxaca cheeses, epazote, and topped with crema

Avocado Fries 7

Panko crusted avocado slices, fried, served with a jalapeño aioli

SALADS*

La Peruana v gf 12/8

Organic quinoa tossed with avocado, grilled corn, cucumber, tomato, radish, apple, pepitas, baby spinach, house-made lime and coriander vinaigrette

Cesar Salad 8

Chopped romaine, dried cranberries, crispy bread crumbs and manchego cheese tossed in a pasilla caesar dressing

Tranquilo Chop gf 10/7

Kale, green cabbage, egg, cotija cheese, red onion, cherry tomato and tortilla strips tossed with creamy roasted jalapeño dressing

*Add Chicken +5, Carne +6, Shrimp +7

LUNCH

ENTREES

Chilaquiles gf 11

House corn tortilla chips tossed with salsa roja, oaxaca cheese, and your choice of chicken or veggies. Topped with two eggs, cotija cheese, and crema drizzle

Quinoa Stir Fry gf 7

Quinoa tossed with sauteéd seasonal veggies and egg. Add Chicken +5, Carne +6, Shrimp +5

Chicken Torta 8.5

Panko crusted chicken breast with avocado, tomato, pickled jalapeños, oaxaca cheese and mayo on Pan Francés

Carne Asada Torta 10

Grilled ribeye steak with avocado, tomato, pickled jalapeño and mayo on Pan Francés

Tripleta Torta 16

Puerto-Rican inspired sandwich with ham, pork, crispy chicken, potato sticks, lettuce, tomato, avocado, escabeche, grilled Oaxaca cheese and Puerto Rican sauce on Pan Francés. Served with tostones (fried plantain chips)

Fish Torta 12

Beer battered and fried white fish, Mexican slaw, pico de gallo, avocado and tangy crema on Pan Francés

Pork Torta 12

Red wine braised pork, Queso Fresco, avocado salsa, escabeche, mayo and lettuce on Pan Francés

Cheeseburger 12

6 oz grass-fed beef, lettuce, tomato, mayo, cheddar. Served with fries. Add bacon +3

Half Salad / Half Torta 12

Choice of half carne, chicken, or fish torta and half Cesar or chopped salad

TACOS

Fish 4

Beer battered white fish, mexican slaw, pico de gallo, tangy crema

Carne Asada gf 3.75

Grilled ribeye steak, diced onions, cilantro*

Vegetable v gf 3.75

Sauteéd seasonal vegetables

Shrimp gf 4

Grilled shrimp, chipotle aioli, mexican slaw, pico de gallo

Chicken gf 3.75

Achiote marinated chicken breast topped with house mole, toasted sesame seeds and green onion

Pork gf 3.75

Red wine braised pork shoulder, tomatillo salsa, onions, cilantro

Taco Plate 12

Choice of 2 pork, beef, or chicken tacos, served with a side of rice and beans* (fish + 1 shrimp +1 ea.)

BURROS

Carne Asada 9

Grilled ribeye steak, avocado, pico de gallo, beans, Oaxaca and cheddar cheeses*

Grilled Chicken 8

Achiote marinated chicken breast, avocado, pico de gallo, beans, Oaxaca and cheddar cheeses

Grilled Vegetable v 8

Sauteéd seasonal veggies, avocado, sauteéd cabbage, beans, pico de gallo

Bean and Cheese 6

Beans, Oaxaca and cheddar cheeses

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

Parties of 6 or more subject to 20% gratuity

v = Vegan gf = Gluten Free

DRINKS*

Fresh Squeezed Orange Juice 5
Mexican Horchata 4
Fresh Lemonade 3
Lux Drip Coffee 3
Mexican Sodas 3
Mexican Coke 4
Agua Fresca 3
Iced Toddy 4
Can Soda 1.5
Iced Tea 2.75

*Please see cocktail menu for full bar listing

HAPPY HOUR

M-F 2-6pm

30% off all beer (drafts, bottles, cans)

30% off all glasses of wine

30% off appetizers

\$2 tacos every Wednesday/Thursday during Happy Hour!

LIVE MUSIC

Five nights per week!

Every Thursday - Monday, 7 - 10pm

SIDES & EXTRAS

House Made Tortillas 2
Seasonal Vegetables 4
Sauteéd Mushrooms 3
Sauteéd Onions 1
Tostones 5
Avocado 2
Guacamole 5
Chorizo 3
Fries 5
Beans 3
Rice 3

The Clarendon Hotel

Café Tranquilo at the Clarendon Hotel prides itself on sourcing only the finest ingredients for our food, and every component of each dish is made in house and from scratch. We strive to source as locally as possible, and some of our distinguished local vendors include Schreiner's Fine Sausages, Willie Itule, and Hope Farms.

With the easiest parking in Central Phoenix, The Clarendon Hotel and Spa is the best place to bring a group or plan your next event! With our multi-purpose conference rooms, indoor and outdoor pool cabanas, the fabulous rooftop Sky Deck, and in-house catering available by Café Tranquilo, we are ready to handle all your event needs!

For more information, or to begin planning your next occasion, ask any staff member!