

SOUPS

Pozole.....\$18

Menudo......\$18

Tortilla Soup\$11

KIDS MEALS

Salchipapa	\$11
Cheese quesadilla con papas	\$11
Chicken fingers (4 piezas)	
Agua Fresca	\$3
Orange Juice	
Apple Juice	\$3



SIDES

Arroz/rice			. \$4.50
Whole black beans			\$4
Chips and sauce			\$5
Salsa	Small \$0.75	Large	\$1.75
			-



Jarritos \$3.75 Sidral \$3.75 Sangria \$3.75 Bottled Water \$2 Aguas frescas Horchata, Tamarindo, Jamaica \$5



DESSERT

Flan	\$7
	\$5
Churros	\$7
3 Leches	\$7
Plátano Macho with Cotija cheese	\$10





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APPETIZERS

Elote de la Ca	lle	\$9.00
With cotiia chees	e mayo and Meyican c	hile niquin

Guacamole en Molcajete \$13

Hand mashed avocados mixed with chopped cilantro,

jalapenos, garlic, tomatoes and a hint of lime. Served with house-made tortilla chips.

Flautas \$9

Two deep fried, rolled corn tortillas with chicken, potato & Monterrey cheese. Topped with lettuce, Mexican sour cream, white cheese with red & green hot sauce

Tostadas \$11

Crispy chips topped with cheese, refried black beans, tomatoes, lettuce, sour cream, guacamole & jalapenos. (choice of carne Asada, Chicken or Al pastor)

Nachos \$17

Corn tortilla chips, topped with cheese, refried black beans, tomatoes, lettuce, sour cream, guacamole & jalapenos.(choice of carne Asada, Chicken or Al pastor)

Garden Salad	. \$9
with chicken	. \$17

Cucumber, carrot, tomatoes, onions and parsley dressing.

8 Piece, served with French fries



BREAKFAST

Huevos a la Mexicana\$16

Served with rice and beans

Huevos con Chorizo\$16 Served with rice and beans

Huevos Estrellados\$16

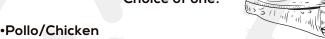
Served with rice and beans

BURRITOS \$15

Served with rice, black beans, pico de gallo, guacamole, sour cream, cheese & jalapenos.

Extras: Lettuce, Guacamole, Cheese, Burrito bowls

Choice of one:



- Carne Asada/Marinated grilled beef
- Al pastor/Marinated pork with pineapple
- Carnitas/Slow-cooked, shredded pork
- California/with French fries, beef, black beans, guacamoles, pico de gallo, sour cream, cheese, jalapeños.



MEXICAN PLATES

Served with rice and charro beans

Queso	adilla	de	Cd	m	nai	ro	n	 		 	 	.\$18	3
Enchil	adas					Λ.				 	 	\$17	7

Three corn tortilla topped with Mexican sour cream, white cheese with choice of mole(mole contains peanuts) or green sauce choice of: Chicken or Beef

Quesadillas\$16

Flour tortilla filled with Monterrey cheese with guacamole & Mexican sour cream inside. Choice of: Chicken, Beef or Vegetarian.

Chiles Rellenos\$23

One poblano pepper filled with ground beef, cheese and two enchilada taco filled with a choice of chicken or veggie and potato

Bistec a la Mexicana.....\$19

Carne Asada.....\$23 Grilled, marinated beef

Grilled chicken with salad

Sauteed beef with onions, tomatoes & Jalapenos

Molcajete......\$34 A combination of beef, chicken and shrimp, with green sals, green peppers and onions, Oaxaca cactus and scallion.

Pico de gallo, Guacamole, sour cream, cheese, lettuce, and a side of rice with the choice of meats.

Chicken	\$20
Chicken & Steak	
Steak	
Shrimp	-

•Trio(Shrimp, steak and chicken)......\$26

Orden of Birria Flautas

With cheese, lettuce, sour cream, avocado and side of consome

Birria Chimichanga

\$18 (Birria, cheese, onion, cilantro) with lettuce, sour cream, pico de gallo.



"BEFORE PLACING YOUR ORDER. PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY."



All served with cilantro and onions Extras: Lettuce, Guacamole, Cheese, etc. -By Orders Only-

Orden de Tacos......\$17

Served with side of rice or Charro beans

Pollo - Chicken

Vegetables - Corn, green, peppers

Al pastor - Marinated pork with pineapple

Cochinita Pibil - Slow-cooked, pork

Carne Asada - Marinated grilled beef

Carnitas - Slow-cooked, shredded pork

Chorizo - Spicy sausage

Cabeza - Cow head

Tripa - Cow tripe

Tacos de Nopal - Cactus

Lengua - Beef tongue

3 tacos with consome, served with onion & cilantro

Fiesta Tacos\$19

Lettuce, pico de gallo, sour cream and guacamoles. Include 3 tacos of your choice and a side of rice

TORTAS \$18

Served with refried black beans, lettuce, tomatoes, jalapenos white cheese, avocado & onions.

Choice of one:

Pollo/ Chicken Carnitas / Slow-cooked, shredded pork Carne Asada/Beef Huevos con Salchicha/ Egg and sausage

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF **FOODBORNE ILLNESS."**

SEAFOOD PLATES



Tacos de Camarón......\$22 Three corn tortillas filled with fried shrimp, cabbage, cilantro peso and chipotle mayo

Tacos de Pescado......\$22

Three corn tortillas filled with Cod fish, cabbage, cilantro pesto and chipotle mayo

Pescado Frito

Fried fish with salad. The price varies depending on the market price.

Two crunchy tostadas with raw tuna topped with cucumber, tomatoes, sliced avocados drizzled with our special house sauce.

Tostadas Chilangas......\$19
Two crunchy tostadas topped with ceviche. The ceviche is made of cooked shrimp mixed with mayo, cilantro, and red onions.

Ceviche de Cabo san Luca.....\$20

Made from cod fillet mixed with cilantro, cucumber, tomatoes topped with our special house sauce

Torre de Mariscos.....\$25

A tower of mixed seafood made with shrimp, scallops, raw tuna, octopus, cucumber, onions, tomatoes, and avocado

Cocktail de Camaron.....\$20

Mixed with shrimp, onions, cilantro, tomatoes, topped with avocado

Three tacos topped with fresh homemade guacamole; crunchy cabbage topped with chipotle mayo. Also, served with a side of Mexican

Grilled Tilapia\$19

Fillet served with Mexican rice, beans, and a side of salad

Sopa de Mariscos.......\$23





