

Welcome All/Bienvenidos



Menu starts here.

Roasted Tomato Salsa w/ chips - 5

Queso Dips with chips;

Queso w/grilled steak - 10

Queso w/grilled shrimp - 10

Queso w/grilled chicken - 9

Queso w/chorizo - 9

Queso bacon & chipotle purée - 9

Queso w/mushrooms - 8

Queso w/poblano peppers - 8

Queso w/fried pinto beans - 8

Queso w/black beans - 8

Queso w/fresh spinach - 8

Regular queso - 7.50

Queso w/Macha sauce (Spicy) - 7.50

Guacamoles;

Each is made with one avocado.

Additional avocado - 4

Tropical; Fresh Mango, fresh pineapple, lime juice, onion and hot chili powder. *Served with yuca and plantain chips* - 8

Lox Guac; Smoked salmon, chopped tomatoes, chopped red onions, cream cheese and capers. *Served with bagel chips* - 9

Smoky; Bacon, chopped onions, chipotle peppers and salt. *Served with corn chips* - 9

Southwestern; Roasted corn, black beans and pico de gallo. *Served with corn chips* - 8

Traditional; Tomatoes, onions, jalapeños and cilantro. *Served with corn chips* - 8

Kiss Your Mama; garlic, onion, arbol pepper and salt. *Served with warm corn tortillas* - 8

STREET STYLE TACOS

Served on soft, locally made corn tortillas with onion and cilantro.

- Quesa-Birria Tacos** (3) with Consommé – 13
- Al Pastor** (Spiced pork) – 3.50
- Carnitas** (Braised pork) – 3.50
- Chorizo** (Pork sausage) – 3.75
- Lengua** (Beef tongue) – 4.25
- Carne Asada** (Grilled steak) – 3.75
- Barbacoa** (Roasted shredded beef) – 3.75
- Pollo Asado** (Grilled chicken) – 3.50
- Tinga de pollo** (Spicy shredded chicken) – 3.50
- Camarón** (Shrimp w/cabbage and tomato) – 3.75
- Pescado** (Fish w/cabbage and tomato) – 3.50
- Nopal y Frijol Negro** (Cactus & black beans) – 3
- Tacos Fritos de Papa** (Fried taco with potato, cabbage, cotija cheese and salsa) – 3
- Calabazita Guisada** (Zucchini with corn, onions and poblano peppers, with cotija cheese) – 3.25
- Poblano con queso** (Poblano pepper & grilled cheese) – 3
- Taquitos Dorados** (4) Fried Taquitos. Chicken, Pork or Beef - 11

BURRITOS

Filled with rice, beans, cilantro and onion.

- Lengua** (Beef tongue) – 12
- Carne asada** (Steak) – 10
- Al pastor** (Spiced pork) – 9
- Carnitas** (Braised pork) – 9
- Chorizo** (Pork sausage) – 9
- Barbacoa** (Roasted shredded beef) – 9
- Pollo asado** (Grilled chicken) – 9
- Tinga de pollo** (Spicy shredded chicken) – 9
- Camaron** (Shrimp) – 10
- Pescado** (Fish) – 10
- Nopal y frijol negro** (Cactus and black beans) – 8
- Calabazita Guisada** (Grilled zucchini with corn, onion and poblano peppers) – 8
- Frijoles con queso** (Bean and cheese) – 6

- SALSA BAR** (complementary) **Habanero** (hot) **Jalapeño** (hot) **Macha** (hot) **Pickled Red-Onions** (hot) **Pineapple** (medium) **Tomatillo Red** (medium) **Tomatillo Green** (mild)

TORTAS

Mexican sandwich served on a locally made “telera” roll. Condiments and toppings; Mayo, Refried Beans, Avocado, Lettuce. Tomato, Onion and Jalapeños.

- Carne Asada** (Grilled Steak) – 12
- Milanesa de res** (Breaded and fried Steak) – 12
- Campechana** (Steak and chorizo) – 12
- Lengua** (Beef tongue) – 14
- Pollo Asado** (Grilled Chicken) – 10
- Milanesa de Pollo** (Breaded&fried chicken) – 10
- Carnitas** – 10
- Al Pastor** – 10
- Huevo con chorizo** (Chorizo and Egg) – 12
- Tinga de Pollo** (Shredded chicken) – 10
- Vegetales a la plancha** (Grilled Veggies) – 9

QUESADILLAS

Grilled large flour tortillas with melted white cheese. Served with sour cream and pico de gallo.

- Chicken Quesadilla** – 10
- Steak Quesadilla** – 12
- Shrimp Quesadilla** – 11
- Chorizo Quesadilla** – 10
- Al Pastor Quesadilla** – 10
- Chicken Tinga Quesadilla** – 10
- Buffalo chicken Quesadilla** – 9
- Doña Carmen’s no carb quesadilla** – 10
- A grilled cheese tortilla with your choice of one meat and two veggies.*
- Just Cheese quesadilla** – 6
- Add any veggie to any quesadilla – 35¢ each (peppers, onions, mushrooms, fresh spinach, tomatoes or poblano pepper)*

TOSTADAS – 4.50

Super crispy corn tortilla topped with beans, cabbage, tomatoes and cotija cheese.

- Choose one protein; Chicken Tinga, Chicken Salad, Steak, Grilled Chicken, Al Pastor, Carnitas, Barbacoa, Grilled Shrimp or Cactus**

**Our menu items containing steak or eggs may be ordered raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

DINNER PLATES

Served with corn tortillas and your choice of two sides. Elote, Esquite or Frijoles Charros + \$1

***Carne asada** – 16

(Grilled steak with onions)

Pollo asado – 13

(Grilled chicken with onions)

Camarones a la diablo – 14

(Shrimp in spicy sauce)

Pechuga Gratinada – 13

(Chicken breast topped with spinach mushrooms and cheese) – 13

Chile Relleno – 12

(Poblano pepper stuffed with cheese. Battered and fried) Smothered in red mild salsa.

Pollo con Crema – 13

(Chicken in cream sauce)

BOWLS

Grilled onions, peppers, mushrooms and zucchini on a bed of rice with your choice of protein, topped with cheese sauce.

Chicken Bowl – 11

Steak Bowl – 13

Shrimp Bowl – 12

Veggie Bowl – 9

Chorizo Bowl – 10

Carnitas Bowl – 10

SIDES & EXTRAS

Whole black beans - 3

Nopales – 4

Fried Pintos – 3

(Cactus)

Frijoles Charros – 5

Grilled Zucchini - 3

Mexican Rice – 3

Grilled Mushrooms - 3

Fried Plantains - 4

Chiles Toreados – 2

Elotes – 5

(Fried Jalapeños)

(Corn on the cob)

Shredded cheese–75¢

Esquites – 5

Sour Cream – 75¢

(Corn off the cob)

Pico de Gallo – 75¢

Mac & Queso – 3

Corn Tortillas – 35¢

Buffalo Cauliflower-3

Pickled Jalapeños-75¢

DESSERTS

Chocolate Chimichanga – 5

Flan – 5

MEXICAN BRUNCH

Served from 11:00 AM to 3:00 PM

***Huevos Rancheros** – 7

(2 fried eggs topped with salsa. Served with beans and tortillas)

Huevos con chorizo - 7

(Scrambled eggs with Mexican sausage. Served with beans and tortillas)

Huevos a la Mexicana – 7

(Scrambled eggs with pico de gallo. Served with beans and tortillas)

***Chilaquiles, Rojos or Verdes** – 6

(Totopo style corn chips with red or green salsa)

Add 2 fried eggs, grilled chicken, chicken tinga or carnitas to chilaquiles – 4

Pambazo – 9

(Sandwich dipped in red sauce and filled with chorizo, potatoes, lettuce, tomato, sour cream and queso fresco)

Brunch Burrito - 8

(Scrambled eggs with chorizo, pinto or black beans and queso fresco)

SOUPS

Chicken and Rice Soup - 8

Shredded chicken, rice, pico and avocado in clear broth.

Birria-Ramen Bowl – 12

Beef birria in broth with ramen noodles. Topped with cheese, cilantro and onion.

SALADS

Romaine lettuce, tomato, cucumbers, red onion, avocados and our jalapeño vinaigrette.

Basic Salad – 5

Salad with Grilled Chicken - 9

Salad with Grilled Steak – 11

Salad with Grilled Shrimp – 11

Add whole black beans or grilled portobello mushrooms to any salad – 1

SOFT DRINKS

Bottled Sodas – 3.50

Coke Fountain Drinks – 2.75

Ginger Ale – 2.75

Iced tea – 2.75

Horchata, Jamaica or fruit drink – 4

Hot tea or Coffee – 2.75

Milk – 2.75

Orange or Cranberry Juice – 2.75

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MARGARITAS

Tequis Hibiscus Blossom – 10

Patron Silver, orange liqueur, lime juice, orange juice and hibiscus syrup.

Premium – 14

Patron Añejo, Citronge and fresh lime juice.

Casamigos Mezcalrita – 14

Casamigos Mezcal, Grand Marnier, fresh lime juice and agave syrup.

Top Shelf – 11

Teramana Small Batch Reposado, Bauchant orange liqueur and fresh lime juice.

Patricia's Margarita – 9

Teramana Small Batch Blanco, orange and lime juice.

Black Margarita – 10

Herradura Reposado, Grand Marnier, lime juice and black syrup.

Fresh Lime Juice Margarita – 8 Exotico

Reposadado, triple sec and fresh lime juice.

Rosita Margarita – 8

Exotico Reposadado, cranberry juice and fresh lime juice.

Sugar Skull Margarita – 8

Exotico Blanco, fresh lime juice, pineapple juice and strawberry syrup.

Texas Margarita – 8

100 Años Reposado, Gran Gala orange liqueur and sweet and sour mix.

Jose Cuervo Margarita (our house-Margarita) – 7

Jose Cuervo Tequila, triple sec and sweet and sour mix.

Skinny Margarita (no added sugar) – 8

Exotico Reposado, triple sec, fresh lime & orange juices.

Spicy Pineapple Margarita – 8

Teramana Small Batch Blanco, fresh hot pepper, lime and pineapple juice.

Spicy Fresh Lime Margarita – 8

Teramana Small Batch Blanco, fresh hot pepper and lime juice.

Cherry Lemon Sun Drop Rita – 8

Exotico Reposado tequila, triple sec, fresh lemon juice, cherry syrup and Sun-Drop® soda.

RED WINES

Cabernet or Merlot. Glass – 8 Bottle – 24

WHITE WINES

Chardonnay, Pino Grigio or Prosecco.

Glass – 8 Bottle – 24

OTHER MIXED DRINKS

Oaxaca – 11

Espolon Añejo Tequila, chocolate bitters and agave syrup.

Paloma – 8

Cazadores Reposado and grapefruit soda.

Vampiro – 8

Cazadores Reposado, Sangrita and grapefruit soda.

Maracuyá Brava – 8

Montelobos Mezcal, lime juice and passion fruit puree.

Mexican Pain Killer – 8

Sombra Mexcal, Hornitos Reposado, Orange juice, pineapple juice and cream of coconut.

Tequila Sunrise – 7

Jose Cuervo, orange juice and grenadine.

Mangonada – 8

Teramana Small Batch Blanco, mango nectar, Chamoy syrup, fresh lime juice and little bit of hot sauce.

Bacardi Mojito – 7

Bacardi silver, Fresh mint, limes and sugar.

Hawaiian Sunrise – 7

Cherry vodka, tropical juices and grenadine.

Naranja Con Chile – 8

Teramana Small Batch Blanco, fresh orange juice and a dash or two of hot sauce.

AB's Psychedelic Passion – 8

Havana Club rum, passion fruit puree blue Curacao.

Sancho Panza – 9

Montelobos mezcal, Aperol, lime juice, cilantro and agave syrup.

Tropical Mule – 8

Pineapple vodka, lime juice and ginger beer.

Mexico City Mimosa – 7

Coconut rum, brandy, fresh orange juice and sparkling wine.

Sangria (red or white) – 7

Michelada – 9

Your choice of beer, poured over ice with; lime juice, Clamato® juice and hot sauce.

MEXICAN BOTTLED BEERS – 5

AMERICAN BOTTLED BEERS – 4

DRAFT BEERS

Pints – 5 Liters – 10

Ask your server for availability.