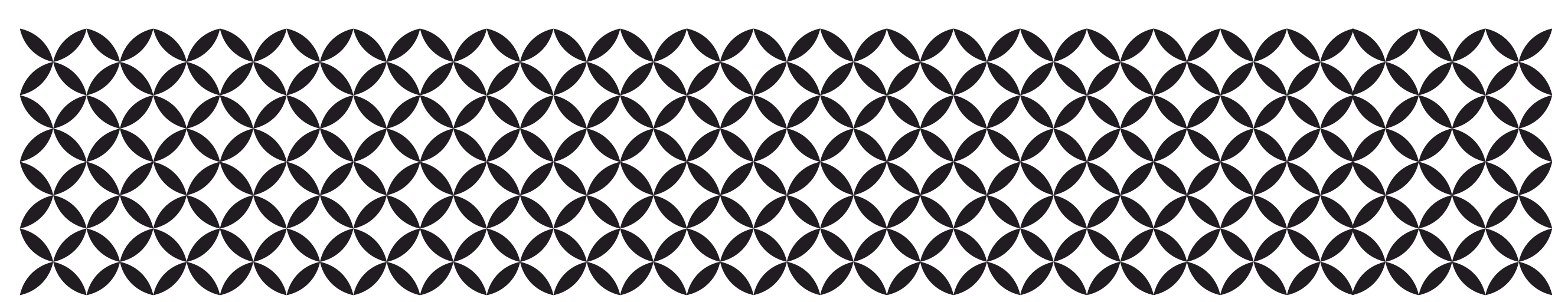


M E N U



BREAKFAST

SPECIAL CHILAQUILES

Choose your meat; base chips, red sauce or green sauce, cilantro, red onion, mexican cream.

CHILAQUILES _____ **\$10.99**

Base chips, choose red sauce or green sauce, red onion, mexican cream, cotija cheese

CHOOSE YOUR SPECIALTY _____ **\$13.99**

Fajita beef, chamorro adobado, carnitas, chicken tinga, birria

LENGUA DE RES _____ **\$18.99**

Beef tongue

ADD MELTED CHEESE _____ **\$1.99**

SPECIAL EGGS

Served with beans and chilaquiles

OMELLET RANCHERO _____ **\$9.50**

Cheese, bacon, onion, beef fajita

OMELLET SPINACH _____ **\$7.99**

Egg white, spinach, tomato, onion, cheese, served with salad

RANCHEROS _____ **\$7.99**

Fried eggs, guajillo sauce

DIVORCIADOS _____ **\$7.99**

Half green sauce, half guajillo sauce

BREAKFAST TACO (2) _____ **\$9.99**

Tortilla flour, eggs, bacon, chorizo and cheese

BREAKFAST BURRITO _____ **\$9.99**

Eggs, bacon, chorizo and cheese

BURRITOS

Burrito Special 13" tortilla flour with cheese crust, beans, rice, cilantro and red onion inside.

CHOOSE YOUR SPECIALTY _____ **\$13.99**

Beef fajita, chamorro adobado, pastor, carnitas, chicken tinga, birria



VEGAN FRIENDLY

All products are made with BEYOND MEAT

BOWLS

All bowls include rice, black beans, avocado, chips tortilla

BEYOND STEAK BOWL _____ **\$17.99**

Plant-based steak

BEYOND PASTOR BOWL _____ **\$17.99**

Plant-based meat in our homemade adobo

BEYOND MOLE SAUCE _____ **\$17.99**

Plant-based meat in our homemade mole sauce. Chose your sauce pipián Jalisco style, mole poblano, mole almendrado

TACOS

BEYOND STEAK TACO _____ **\$6.99**

Plant-based steak

BEYOND PASTOR TACO _____ **\$6.99**

Plant-based meat in our homemade adobo

LUNCH / DINNER

SALADS

MANDARIN SALAD _____ **\$10.99**

Mixed greens, tomatoes, mandarin orange, mango, avocado, onions and cranberries with homemade balsamic dressing

HONEY MUSTAR SALAD _____ **\$10.99**

Homemade honey mustard dressing, spinach, apple, cranberries, goat cheese, caramelized walnut

ADD GRILLED CHICKEN _____ **\$3.99**

ADD GRILLED BEEF _____ **\$4.99**

PLATE / BOWL

Served: rice, beans or salad, cilantro, red onion, avocado, and tortilla corn.

CHOOSE YOUR SPECIALTY _____ **\$13.99**

Beef fajita, chamorro adobado, pastor, carnitas, chicken tinga, birria

LENGUA DE RES _____ **\$16.99**

Beef tongue, tomatillo sauce

ENCHILADAS

2 shredded chicken enchiladas with our famous tomatillo sauce or guajillo sauce, melted Monterrey Jack cheese, and sour cream. Served with rice and pinto beans.

ENCHILADAS GUADALAJARA _____ **\$13.99**

MOLE POBLANO ENCHILADAS _____ **\$13.99**

(Contains nuts)

ENCHILADAS SUIZAS _____ **\$13.99**

(Spicy)

TACOS

Homemade corn or flour tortilla, sauce, red onion, cilantro and lime.

TACO DE CARNE ASADA _____ **\$5.25**

Beef fajita

TACO DE CHAMORRO _____ **\$4.99**

Pork hock in our homemade adobo

TACO AL PASTOR _____ **\$4.99**

Spit roasted pork marinated in our homemade adobo

TACO DE CARNITAS _____ **\$4.99**

Pork butt carnitas Michoacán style

TACO DE LENGUA _____ **\$8.99**

Slow-steamed beef tongue Mexico City style

TACO DE COSTILLA _____ **\$4.99**

Pork short rib with chile pasilla sauce

TACO CHICKEN TINGA _____ **\$4.99**

Shredded chicken with chipotle sauce

ADD MELTED CHEESE _____ **\$1.99**

ADD AVOCADO _____ **\$1.99**

SPECIALTIES

TACO DE CAMARÓN _____ **\$9.99**

Shrimp black tempura, mixed cabbage, mango fresh, chipotle and avocado sauce

GRINGA DE PASTOR _____ **\$13.99**

Tortilla corn or flour 9", melted cheese, pastor, onion, cilantro, guacamole

PIRATA _____ **\$13.99**

Tortilla corn or flour 9", melted cheese, beef fajita, onion, cilantro, guacamole

HUARACHE _____ **\$15.99**

Huarache of pastor and beef fajita, mixed corn, with martajada sauce and raw green sauce, cottage cheese, black beans

GORDITAS (2) _____ **\$15.99**

Gorditas (2) with mixed corn, one with lengua in green sauce and another with chicharron, morada cabbage, oaxaca cheese and beans

KIDS

QUESADILLA KIDS _____ **\$5.99**

BEEF BURRITO _____ **\$6.99**

Beef fajita, cheese

DESSERTS

GUAVA CHEESECAKE _____ **\$8.59**

Homemade guava cheesecake with caramelized pine nuts

JERICALLA _____ **\$6.99**

Homemade mexican flan

DRINKS

WATER FLAVORS

Made with fresh fruit / Ask Taste

Large 32 Oz. _____ **\$6.50**

Medium 16 Oz. _____ **\$4.99**

HORCHATA

Large 32 Oz. _____ **\$6.50**

Medium 16 Oz. _____ **\$4.99**

MEXICAN SODAS

Mexican coke _____ **\$4.59**

Topochico _____ **\$4.59**

Sprite _____ **\$4.59**

Diet coke _____ **\$4.59**

Sidral Mundet _____ **\$4.59**

Fanta _____ **\$4.59**

JARRITOS _____ **\$4.59**

WATER _____ **\$2.50**

GLASS ICE _____ **\$1.50**

SUCULENTA
cocina mexicana