BRUNCH

BREAKFAST TACOS

Bean & Cheese \$2.50 Chorizo & Egg \$2.70 Chorizo & Potato \$2.70 Bacon & egg \$2.70 Potato & Egg \$2.70 Choriqueso \$3.25

Papa Ranchera \$2.70

Machacado \$3.25

Breakfast Plates Ranchero Eggs \$10.00



Cascabel Egss

Two eggs any style topped with our unique cascabel sauce, served with black beans and two corn tortillas.

Pivorced Eggs

\$10,00

Two eggs any style, one with green and other with red sauce along with black beans and two corn tortillas.

Mexican Eggs

\$10.00

Scrambled eggs mixed with serrano pepper, tomato, onions served with black beans and two corn tortillas.

Nopalitos with Eggs

§10.00

Our very famous cactus mixed with scramble eggs, tomato and onions, served with black beans and two corn tortillas.

Chilaquiles

\$11.0

Bits off corn tortillas mixed with eggs and green sauce, topped with cheese, onions, cilantro and sour cream, served with black beans.

Machacado \$11.00

Shredded dry meat, onions, tomato, serrano peppers, mixed with eggs, served with black beans and two corn tortillas.



Appetizers: Chips and Salsa \$3.50
Beans & Chips \$5.99
Guac & Chips \$6.49

Mini-Quesadillas \$3.50 (each)

-Cheese -bean and cheese -huitlacoche (mushroom)

-flor de calabaza (blossom squash)

(SUBJECT TO AVAILABILITY)



Tlalpleño

Shredded chicken with chipotle sauce, garbanzo and epazote, served with cilantro, onions and limes along with two corn tortillas.

Birria

\$14.50



Shredded goat meat cooked with our unique cascabel sauce, served with cilantro, onions and limes along with two corn tortillas.

Pozole

\$12.99

Shredded pork meat cooked with our unique cascabel sauce, served with cilantro, onions and limes along with two corn tortillas.

Mole de olla

\$12.99

Bone-in beef soup cooked with our unique cascabel sauce, zucchini and corn and cobb, served with side of rice along with two corn tortillas.

Lunch

Tlacoyos

\$12.99

3 stuffed mini burritos made with black beans and white cheese or tinga, along with nopalitos salad and rice.

Mole Poblano

\$14.00

Chicken breast cooked with our home made mole sauce, served with rice, black beans, nopalitos, salad and two corn tortillas.

Puerco a la cascabel \$12.99

Diced pork meat cooked with our special cascabel sauce, served with rice, black beans, nopalitos salad and two corn tortillas.

Cochinita Pibil \$12.99

Diced pork meat cooked with achiote sauce, served with rice, black beans, nopalitos, salad and two corn tortillas.

Pipian (green mole) \$12.99

Diced pork meat cooked with our unique green mole sauce, served with rice, black beans, nopalitos salad and two corn tortillas.

Enmoladas

\$13.75

Two chicken soft tacos topped with our homemade mole sauce, served with rice, black beans and nopalitos salad.

Enchiladas Verdes

\$13.75

Two chicken soft tacos topped with our green tomatillos sauce and cheese, served with rice, black beans and nopalitos salad.

Enchiladas Cascabel \$12.99

Two cheese soft tacos topped with our unique cascabel sauce and extra cheese, served with rice, black beans and nopalitos salad.

%15 GRATUITY IN ALL 6 OR MORE PEOPLE GRUOPS

ANTOJITOS MEXICANOS

SERVED THE WHOLE DAY

TACOS

\$3.7

(\$10.00 order of three of same.)

TORTAS

\$11.99

Mexican sandwich on telera bread spreadded with black beans and your choice of meat. Stuffed with cabbage, cilantro, onions, tomato, avocado, sour cream and cheese.

Sopes

\$4.50

Thick corn tortilla with black beans your choice of meat, topped with green salsa, cilantro, sour cream and cheese.

Huaraches

\$12.49



Sandal shape corn tortilla with black beans, your choice of meat, topped with cabbage, cilantro, onions, green salsa, sour cream and cheese.

Gorditas

\$3.99

Thick corn tortilla stuffed with any kind of meat you choose, cabbage, cilantro and cheese.

MEAT OPTIONS: TINGA, PIPIAN.
COCHINITA PIBIL, PUERCO A LA CASCABEL
PASTOR, BISTEK

VEGAN/VEGETARIAN OPTIONS: NOPLITOS, BEANS, POTATOES.



SUPPORT & FOLLOW US ON SOCIAL MEDIA @CASCABELMEXICANPATIO



Aguas Frescas (no refill, subject to availability)

Fresh Orchata \$4.00 Fresh Lemonade \$4.00 Fresh Jamaica \$4.00 Fresh Tamarindo \$4.00

Can Soda \$2.50 Ice tea \$2.50 Topo chico \$3.00 Coffe \$3.00

Cafe de olla \$3.50 Hot Tea \$3.00 Hot chocolate \$3.50





DESSENTS!

Arroz con leche \$4.99 Flan \$4.99

%15 GRATUITY IN ALL 6 OR MORE PEOPLE GRUOPS

TEXT US FOR ANY SUGGESTIONS AT (726) 205-7241





