

## Appetizers / Aperitivos

Nachos (Pastor, chorizo, steak, chicken) - \$9  
Refried beans, cheese, pico de gallo

Queso Fundido (Chorizo or mushroom) - \$8  
Cheese, flour tortillas

Guacamole de la Casa - \$9  
Avocado, chili, lime, tortilla chips

## Salads / Ensaladas

Taco Salad - \$8  
Lettuce, pico de gallo, hard-shell tortilla,  
refried beans, cheese, esquite, thyme  
dressing  
(Add chicken or beef + \$4)

Classic Mexican Salad - \$7  
Lettuce, red onion, tomato, radish,  
cucumber, lime dressing, avocado  
(Add chicken or beef + \$4)

## Pizzas (medium or large)

Taco - \$15 | \$17  
Ground beef, mozzarella, tomato sauce,  
lettuce, pico de gallo, queso fresco, chips

Pastor - \$15 | \$17  
Marinated pork, pineapple, cilantro, onion

Del Mar - \$16 | \$18  
Diablo shrimp

Mexican - \$16 | \$18  
Chorizo, jalapeño, onion, bacon, ham,  
avocado

Hawaiiana - \$14 | \$16  
Ham, pineapple

Mole - \$15 | \$17  
Chicken, mole, onion, sour cream

## Street Food

Huaraches (Chicken, steak, pork) - \$10  
Refried beans, cheese, red or green sauce

Sopes (Chicken, steak, pork) - \$11

Tostadas (Tinga, picadillo, pata) - \$10  
Fried tortilla, sour cream, lettuce, fresh cheese,  
refried beans

Quesadillas - \$11  
Tinga, mushrooms, pastor, queso

Sincronizadas (Ham, Oaxaca cheese) - \$9  
Flour tortilla, chipotle aioli, avocado

Gringas - \$10  
Pastor and Oaxaca cheese, flour tortilla,  
pineapple

Pambazo (Cochinita pibil or classic) - \$11  
Spicy telera, guajillo sauce, potatoes, chorizo,  
sour cream, lettuce, cheese

## Cemitas

Pastor - \$11  
Marinated pork, onion, avocado, Oaxaca  
cheese

Poblana Milanesa (Chicken, pork) - \$11  
Breaded with Oaxaca cheese, avocado

Pata de res - \$10  
Beef feet, lettuce

## Burritos

(Chicken, steak, shrimp, carnitas) - \$10  
Flour tortilla, refried beans, rice, lettuce, sour  
cream, cheese, pico de gallo



Executive Chef Ernesto Ventura Herrera