





























MEAT CHOICES: CARNE ASADA | AL PASTOR | CHORIZO | GRILLED CHICKEN CARNITAS | TINGA | GROUND BEEF I VEGGIE

JESADILL

HOUSE QUESADILLA - House made corn or flour tortilla with choice of meat, queso fresco, lettuce and tomato. Served with roasted tomato sauce 13.50

BIRRIA QUESADILLA - A 10" flour tortilla stuffed with beef brisket, chihuahua cheese, onions and cilantro. Served with a side of consommé 19.50

MACHO QUESADILLA - Flour tortilla stuffed with grilled chicken, cheese and chorizo, then grilled to perfection. Served with rice and beans 19.50

IDS CARAS QUESADILLA - A 10" flour tortilla filled with chicken or steak, red and green peppers, onion, cheese, black beans and corn. Topped with romaine lettuce, tomatoes, crema, guacamole and salsa 14.99

SHRIMP QUESADILLA - Wheat tortillas with shrimp, melted cheese, steamed broccoli, avocado and crema 17.50

GRINGA - Flour tortilla stuffed with al pastor, cheese, cilantro and onion 13.99 **BROCCOLI AVOCADO** - Wheat tortilla with melted cheese, steamed broccoli, avocado and crema 13.99

HOUSE BURRITO - Large flour tortilla filled with choice of meat, rice and beans. Served with salsa fresca, crema, lettuce and topped with cheese 14.50

EL LUCHADOR - Whole grain tortilla filled with chicken, rice, pinto beans, lettuce, queso fresco, avocado ranch and chimichurri sauce 15.99

EL MACHO - 14" flour tortillas filled inside with rice, beans, carne asada, al pastor and chorizo with lettuce, cheese, salsa roja, salsa verde, crema and guacamole 21.49

FRITO - Large deep-fried flour tortilla filled with choice of meat, rice and beans. Topped with salsa fresca, crema, lettuce and cheese 14.99

MAR Y TIERRA - 14" flour tortilla filled with shrimp, steak and rice, served with lettuce, tomato and cilantro-lime salsa 16.99

VERDE BURRITO - A carnitas burrito, rice and refried beans with homemade salsa verde on top, garnished with pico de gallo 17.50

DON BURRO - A mixture of carnitas, rice, pinto beans, pico de gallo and jalapeños with a hint of mayo on a 14" flour tortilla topped with salsa roja, verde and queso sauce 17.50

POBLANO BURRITO - Large flour tortilla filled with choice of meat, rice and refried beans. Topped with cheese dip, poblano peppers and corn 17.99

FAJITA BURRITO - 14" flour tortilla with choice of steak or chicken, green pepper, red pepper, onion, rice and pinto beans. Topped with cheese 21.50

CANCUN BURRITO - 14" flour tortilla filled with your choice of meat, rice, pinto beans, cilantro and onions. Served with a side of salsa roja 19.50 **ADD SHRIMP** + 6.00

MOJADO - A flour tortilla filled with choice of meat, rice and beans, topped with queso dip 15.50

BIRRIA BURRITO - 14" flour tortilla with beef brisket, rice, pinto beans, onions, cilantro, guacamole and chihuahua cheese. Served with 4-oz. consomme 18.50

CALI-BURRITO - A mixture of asada beef, fries and chihuahua cheese with crema, guacamole and black beans in a 12" flour tortillas 16.75

HOUSIE TORTA - Mexican sandwich with choice of meat, mayo, lettuce, tomatoes, red onions, beans, jalapeños and avocado 10.99

CUBANA - Pork carnitas, shredded chicken, cheese, avocado, jalapeños, red onions, tomatoes, lettuce and mayo on bolillo bread 12.99

QUESA TORTA - Your choice of meat with beans, Chihuahua cheese, onion, cilantro and avocado 10.99

ESPECIAL - Carne asada, chorizo and beans with cheese, jalapeños, onion, tomato, avocado and lettuce on bolillo bread 12.50

AHOGADA TORTA - Delicious pork carnitas with avocado, cilantro, red onion and refried beans on bun smothered in our homemade spicy arbol sauce 11.99

LACARTE

CREMA 1.99 FRENCH FRIES 4.25 REFRIED BEANS 3.50 **BLACK BEANS 3.50** POBLANO RICE 3.99 GRILLED SHRIMP (6) 6.00 **CORN TORTILLAS** (3) 2.99 FLOUR TORTILLAS (3) 2.99 PINTO BEANS 3.50 SHREDDED CHEESE 3.25 COTIJA CHEESE 3.25 JALAPENO TORREADOS 4.99 GRILLED PINEAPPLE CHUNKS 2.00 **QUINOA** 2.00 MACHO HOT SAUCE 1.99



CARNE ASADA FRIES - French fries topped with carne asada and melted cheese, garnished with crema and guacamole 14.99

CEVICHE* - Tilapia, avocados, tomatoes, cilantro and onions marinated to perfection in lime juice 11.99

TAMALES - Two homemade tamales filled with chicken or rajas (poblano strips with queso fresco). Served with crema and salsa on the side 10.50

STREET CORN - Sweet corn on the cobb grilled and

seasoned with Cotija cheese, crushed red pepper, mayonnaise and fresh lime wedge 6.75

TINGA CHICKEN TOSTADAS - Two flat, hard shell corn tortillas topped with shredded chicken, lettuce, crema, cheese and salsa roja 10.99

TAQUITOS IIORADOS - Four rolled thin corn tortillas – two filled with chicken and two filled with steak – deep-fried till crispy and topped with lettuce, tomatoes, cheese, crema, salsa roja and cilantro 12.99

NACHOS LOCOS - Chips with steak, grilled chicken and shrimp with beans, cheese, salsa fresca, jalapeños, crema, guacamole and cilantro 18.25

QUESO DIP - Our creamy white cheese dip 7.25



STREET CORN DIP - Fresh corn, cotija cheese, queso fresco mayonnaise, cilantro choice of pico de gallo or salsa verde 8.50

GUACAMOLE TROPICAL - For guacamole lovers! 8-oz. fresh Calavo avocado chunks with fresh mango salsa chunks, pico de gallo and fresh lime juice. Made to perfection 10.50

NEW BITRIA TOSTADAS - Our delicious signature birria (shredded beef) on two locally made tostadas, topped with onions, cilantro, chihuahua and cojita cheese and your choice of salsa verde or guacasalsa 14.00

QUESO FUNDIDO - Homemade chorizo served over melted Chihuahua cheese, poblano peppers and warm corn tortillas 12.50 ADD MUSHROOMS + 3.00

POBLANO CHEESE DIP - Homemade creamy cheese with poblano peppers, black beans and corn 8.00

MACHO QUESO DIP - Creamy cheese dip with two shrimp, grilled chicken and carne asada. Topped with pico de gallo and corn 13.25

HOMEMADE GUACAMOLE DIP 6.75 CHORIOUESO 9.50

CHICKEN WINGS - Delicious house signature wings (Mild, Hot, BBQ). Served with a side of ranch or bleu cheese and fresh celery 6 WINGS 9.75 12 WINGS 18.99

THE SALSAS

GUACASALSA HOT 🌢 🌢 CHIPOTLE HOT MANGO-HABANERO MEDIUM & VERDE MEDIUM & ROJA MEDIUM & FRESCA MILD •

CILANTRO LIME MILD MEXICAN CHIMICHURRI MILD .

SALSA PLATTER THREE SALSAS 5.99
FIVE SALSAS 9.99

IIRESSING CHOICES: Ranch, Bleu Cheese, Italian, Raspberry Vinaigrette, Poppy S



MACHO CHICKEN SALAD - Chicken breast mixed with fresh corn, black beans and a hint of cilantro over a bed of romaine salad with tomatoes, onions and hard boiled egg 13.99

GRILLED SHRIMP SALAD - Grilled shrimp over spring mix with tomatoes, corn, black beans, carrots, red onion, cucumbers, queso fresco and a hard boiled egg 13.99

FAJITA TACO SALAD - Grilled chicken or steak cooked with bell peppers, beans and onions served in a crispy flour tortilla bowl with lettuce, tomatoes, crema, guacamole and shredded cheese 13.50

MACHO CHICKEN SOUP - Zucchini, carrots, corn and cilantro 6.99

BIRRIA RAMEN - Ramen noodles cooked in birria broth topped with shredded beef and red onion, cilantro and chihuahua cheese.

Served with limes on the side 9.99

BEVERAGES

SOFT DRINKS free refills
Pepsi, Diet Pepsi, Sprite, Root Beer,
Mountain Dew, Orange Crush,
Ginger Ale, Dr Pepper, Lemonade,
Raspberry Iced Tea,
Diet Dr Pepper (no free refills) 3.25

HORCHATA no free refills Rice water – jamaica (hibiscus) Ask your server for flavors and availability 4.75

MEXICAN COCA-COLA 3.99 COFFEE 3.25 free refills **HOT TEA** 3.99 free refills

CHOCOLATE MILK 3.99 JARRITOS 3.25 Apple, cranberry, orange 3.25

SNAPPLE 3.75 **MEXICAN SPRITE** 3.99 TOPO CHICO 3.99 mineral water

S. PELLEGRINO 3.99

































ARROZ CON POLLO - Tender marinated cken strips served on a bed of rice with our cial queso sauce 15.99 ADD SHRIMP + 6.00

POLLO AGUAYO - Grilled chicken breast served with mixed vegetables, poblano rice, romaine lettuce, red onion, tomato and flour tortillas 17.99

POLLO POBLANO - Chicken breast topped with poblano sauce and served with poblano rice, romaine lettuce, red onion, tomato, guacamole, corn, black beans and flour tortillas 18.99

POLLO AL CARBON - A special marinated chicken breast chopped and mixed with fresh corn, black beans and a hint of cilantro over a bed of our poblano pepper rice with a slice of avocado 17.99

LATIN LOVER SHRIMP - Plump shrimp simmered in a spicy diablo sauce with zucchini, mushrooms and fresh garlic. Served with poblano rice, lettuce, crema and tomatoes 18.50

CARNITAS WITH SALSA VERDE - Pork carnitas with salsa verde, rice, beans, lettuce, guacamo pico de gallo and flour tortillas 18.50

CARNE ASADA - 10-oz. grilled flank steak served with poblano rice, refried beans, lettuce, guacamole, pico de gallo and flour tortillas 20.75

raditional NORITES

MEAT CHOICES: CARNE ASADA | AL PASTOR CHORIZO | GRILLED CHICKEN CARNITAS | TINGA | GROUND BEEF I VEGGIE

SIPES - A pinched, fried masa circle topped with choice of meat, beans, lettuce, crema, queso fresco and tomatoes.

Served with roasted tomato sauce TWO 12.50 | ONE 6.25

HUARACHES - A fried masa cake topped with choice of meat, salsa roja, queso fresco, lettuce, cactus and tomatoes 14.50

GORDITAS - A fried masa cake filled with choice of meat, beans, queso fresco, lettuce and tomatoes.

Served with salsa roja TWO |2.50 | ONE 6.25

FIESTA BOWL - Carne asada (thin-cut skirt steak), poblano rice, pinto beans, pico de gallo, lettuce and queso fresco 18.99

HOUSE ROWL - Choice of meat, poblano rice, pinto beans, lettuce, fresca salsa, sour cream and shredded cheese 18.99

EL MACHO BOWL - Three meats (carne asada, al pastor, chorizo) with poblano rice, pinto beans, lettuce, shredded cheese, crema, guacamole, salsa roja and verde 20.99

POBLANO BOWL - Chile poblano, carne asada, chihuhua cheese, red onion, lettuce, guacamole, poblano rice and pinto beans 18.99



*HEALTH ADVISORY:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

TETACSTAND

MEAT CHOICES: CARNE ASADA | AL PASTOR | CHORIZO | GRILLED CHICKEN CARNITAS | TINGA | GROUND BEEF I VEGGIE

ALL TACOS COME IN NON-PRESERVATIVE CORN OR FLOUR TORTILLAS

HOUSE TACOS - Choice of meat on soft corn tortillas with chopped onions and cilantro THREE 14.99 | TWO 10.99

MICHOACÁN TACOS - Three corn tortillas stuffed with carnitas, avocado, pinto beans and pico de gallo. Served with a side of poblano rice 17.75

GRINGO - Three hard or soft shell tacos filled with ground beef, lettuce, cheese, tomato and crema 12.49

BAJA FISH - Two flour tortillas with golden-grilled chile lime tilapia, lettuce, chimichurri sauce, salsa fresca and shredded cheese. Served with poblano rice and black beans 18.25

JASON'S TACOS - Two hard shell tacos inside a soft flour shell shell tacos inside a soft flour shell tortilla with cheese in between filled with carnitas, pico de gallo, cilantro, queso fresco and crema 15.50

BACON TACOS - Three tacos on flour tortilla with your choice of steak or chicken. Topped with fresh diced bacon, queso fresco and pico de gallo 18.99

carnitas, chorizo and pinto beans with red onions and cilantro. Served with poblano rice and salsa roja 19.50

SKINNY TACO - Iceberg lettuce wraps filled with steamed vegetables, black beans, cilantro salsa and avocado 12.99

TACOS FIESTA - Three corn tortillas with carne asada, pico de gallo and queso fresco. Served with rice and beans 18.99

BIRRIA TACOS - Three corn tortillas filled with beef brisket and chihuahua cheese, cilantro and onions. Served with rice, beans and consomme 18.50

CAMARON ENCHILADO - Shrimp

topped with melted cheese on three corn tortillas. Topped with crushed peppers. Served with poblano rice and black beans 18.25 **GUADALAJARA TACOS**

Three flour tortillas with chicken breast, cabbage, tomato, cilantro, queso fresco and crema. Served with a side of rice 17.99

POBLANO TACO - Two 8" flour tortillas filled with chile poblano, carne asada, cheese and red onions. Served salsa roja, a side of guacamole rice and refried beans 17.99



TAQUIZA

MUCHA LUCHA FAJITAS - Steak,

chicken and carnitas with onions, red and gree peppers with a side of beans, poblano rice and a guacamole salad with tomatoes, crema

STEAK OR CHICKEN FAJITAS

MAKE IT MACHO STYLE:
Topped with shredded cheese and cheese sauce + 5.00

SHRIMP FAJITAS - Our classic shrimp fajitas with onions, red and green peppers with a side of refried beans, poblano rice and guacamole. Salad with tomatoes, sour cream and flour tortillas 22.99

CARNITAS FAJITAS - Chunks of

marinaded pork carnitas cooked with red & green peppers and onions. Served with rice, beans, lettuce, guacamole, crema, tomatoes and warm tortillas 19.99

VEGETARIAN FAJITAS - A garden fresh mix of zucchini, onion, red and green peppers, lettuce, guacamole, tomatoes, broccoli with rice, pinto beans and warm tortillas 17.99



































DESSERTS

FLAN - Homemade baked caramel custard topped with caramel and whipped cream 6.25

FRIED ICE CREAM - Vanilla ice cream rolled in a crunchy coating and deep-fried. Served on a crunchy, sweet tortilla bowl and topped with whipped cream, chocolate syrup and sprinkles 7.25

TRES LECHES - A slice of our homemade butter cake soaked in three kinds of milk and topped with whipped cream 7.75

CHURROS - Fried crunchy dough sprinkled with sugar and cinnamon, topped with whipped cream and chocolate syrup 7.50

MACHO FUNNEL FRIES - Funnel fries, marshmallows, chocolate syrup and whipped cream 7.50





TTLE AMIGOS

TACO - Soft or hard shell tacos filled with ground beef, lettuce and cheese. Served with rice and beans 7.25 ADD EXTRA TACO 9.25

CHEESE QUESAINLLA - Flour tortilla with melted cheese. Served with rice and beans 7.25 ADD EXTRA QUESADILLA 9.25

CHICKEN NUGGETS - Deep-fried chicken

HAMBURGER* - Ground beef patty topped with cheese and served with fries 7.25

HOT DOG - Served with fries 7.25

STREET CORN DIP

OUR MEATS ARE MARINATED OVERNIGHT WITH OUR **FAMILY RECIPE OF PEPPERS, SPICES AND INGREDIENTS**

CARNE ASADA

Thin-cut skirt steak marinated with spices and seared over an open-fire

AL PASTOR

Tender cut pork marinated with spices and pineapple cooked on a traditional vertical roaster CARNITAS

Pork seasoned in Mexican spices and slow-simmered until tender and crispy

GRILLED CHICKEN
Grilled chicken marinated with spices and grilled over an open-fire CHORIZO
Spicy, homemade Mexican-style fried pork sausage chorizo BARBACOA
Marinated brisket shredded and slow-simmered in a special blend of peppers and spices

BIRRIA BURRITO

TINGA
Shredded chicken simmered in a sauce of tomatoes, red onions and chipotle peppers
VEGGIE
A mix of grilled mushrooms, red onion, broccoli, zucchini, red and green peppers



CARNE ASADA FRIES

HORCHATA

EL MACHO

MACHO CHICKEN SALAD





CUBANA

SIGNATURE DISHES

FIRST BASKET OF CHIPS & SALSA ARE FREE ADDITIONAL BASKET OF CHIPS 1.75 EXTRA

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