

• MEXICAN CUISINE • BY CHEF JESÚS RIVERA •

SANTORO

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MARGARITAS

THE GOAT MARGARITA

Orange cura ao, lime juice, signature mix, and tequila gold create a flavor defined in the name - a supreme margarita! 12.99

VERANO 25

Triple sec, signature mix, and Blanco tequila honor the tradition of Mexico’s classic lime margarita 11.99

TOXIMANGO

House tequila Blanco, mango puree, fresh lime juice, and triple sec, topped with sour mix in a chile rimmed glass 11.99

SPICY GOLOSA

Triple sec, lime juice, signature mix, and jalape o infused tequila for a taste of the true spiciness of Mexico’s favorite pepper, with salt rim 12.99

SEXY PALOMA

Our paloma is made with tequila Blanco, a touch of cinnamon liqueur, lime juice, and grapefruit juice for a sweet and lightly bitter flavor, served in a tajin rimmed glass 12.99

FRIDA’S

The smoky flavor of mezcal, prickly pear nectar, lime juice, and our signature mix combine for an exotic flavor as unique as the artist it’s named for 12.99

CANTARITOS

PINA PARA LA NINA

An elixir from the pineapple tepache blend with mezcal is superb, with lime juice and our signature mix, with a tajin chile rim 12.99
Try it with tequila.

MEZCALITA MI AMOR

Our hibiscus mezcalita is a perfect balance of smoky and citrus flavors, crafted to elevate the flavors of South Mexico, garnished with a pink salt rim 12.99

COLD CERVEZA

IMPORT 5.75

Estrella Jalisco, Corona Extra, Dos Equis Amber, Dos Equis Lager, Modelo Especial, Negra Modelo, Pacifico, Tecate, Bohemia, Cerveza Sol, Victoria

GRINGO’S BEER 5.00

Bud Light, Coors Light, Michelob Ultra, Miller Lite

RED & WHITE WINE

By The Bottle Only – Ask Server for details

SOFT DRINKS

Coke, Diet Coke, Mr. Pibb, Sprite, Fanta, Iced Tea, Lemonade 3.25
Mexican Sodas 3.95
Jarritos, Coca-Cola, Topo Chico, Root Beer

APPETIZERS

SHRIMP ALAMBRES

Char-grilled shrimp wrapped with bacon, stuffed with panko, mixed peppers, cotija cheese, fresh cilantro and spices, with a side of Mexican ranch sauce 18.99

TEPANGO STEAK AGUACHILE

Flame-charred *Certified Angus Beef*® steak, thinly sliced and bathed in a zesty aguachile sauce made with fresh lime juice and topped with thinly sliced peppers, fresh cilantro and crisp radish 20.99

QUESO DE LA CASA

A unique blend of cheeses mixed with pico de gallo and fresh cilantro served with corn tortilla chips 13.99 **Add Chorizo 2.99**

NACHOS TEPITO

Corn chips topped with adobo roasted chicken, crumbled chorizo, nacho sauce, pico de gallo, black beans and melted cheese, garnished with guacamole and sour cream sauce 18.99

CHORIZO FUNDIDO

A melted blend of cheese and Mexican chorizo flamb  ed with a touch of tequila, fresh spinach, pico de gallo and served with warm corn tortillas 14.99

AGUACHILE LAGUNERO

Lime cured shrimp, onions, fresh cucumber, tossed with aguachile negro, charred avocadoes and a side of chipotle crema house corn chips 19.99

GUACAMOLE DE LA CASA

Our delightful guacamole is freshly made daily with jalape o peppers, fresh cilantro, onions and spices, served with a basket of fresh tortilla chips 13.99

STREET TACOS

Our tacos are crafted with warm corn tortillas and succulent meat. Served with a side of our house-made velvety sauce (3 tacos)
Al Pastor 15.99 / Carne Asada 16.99
Marisco (seafood) 16.99 ask your server

SOPA DEL DIA

Our soups change weekly. Ask your server for this week’s selection.

SALAD OF THE WEEK

Our salads change weekly. Ask your server for this week’s salad.

SIDES

Street Corn 4.99	Refried Beans	Creamy Rice
Grilled Fajita Peppers	Black Beans	Saut��ed Spinach
Mexican Rice	Cilantro White Rice	

Chips & Salsa are complimentary with entree order. **\$3.99 for refill. Menu prices are subject to change without notice.** **Consumer Advisory:** Our kitchen is not gluten-free and cross-contamination is possible. Notify your server of food allergies before ordering. We are not responsible for allergic reactions to ingredients used in our menu items. Consuming raw or undercooked meats, poultry, seafood & eggs may increase your risk of foodborne illness.

ENCHILADAS

ENCHILADAS SUPREMAS

Marinated shrimp saut  ed in cilantro butter rolled in flour tortillas with diced onions, topped with creamy white sauce, melted chihuahua cheese, grilled lobster tail and a citrus creamy sauce drizzle 36.99

ENCHILADAS RANCHEROS

Seasoned grilled steak saut  ed with house chorizo and onions, topped with spicy green sauce, melted cheese, radishes and sour cream sauce 26.99

ENCHILADAS SUIZAS

Corn tortillas filled with roasted chicken, diced onions and panela cheese, topped with mole Blanco sauce and melted cheese, drizzled with sour cream sauce and queso fresco crumbles 25.99 / Vegetarian option 22.99

DIABLO ENCHILADAS

Flour tortillas rolled with seasoned grilled steak and onions, topped with HSPM habanero sauce, melted cheese, radishes & sour cream sauce 26.99
This is spicy, no refunds

CHIPILO ENCHILADAS

Flour tortillas rolled with ancho chile braised pork and onions, topped with a unique spicy almond mole sauce, melted cheese, radishes and sour cream sauce 25.99

MOLE ENCHILADAS

Flour tortillas rolled with roasted chicken, topped with our homemade mole sauce and melted cheese, garnished with sour cream sauce, queso fresco and toasted sesame seeds 24.99

DESSERT

FLAN

A Mexican creamy custard glazed with a light caramel sauce. Ask your server for the flavor of the day 7.99

CHURROS

A crunchy traditional Mexican dessert dusted with cinnamon sugar. Served with ice cream and a dulce de leche sauce 8.99

ENTREES

SANTORO CARNE ASADA

Certified Angus Beef® skirt steak marinated in our special recipe, grilled to perfection with wood-smoked flavors, served with sauteed rajas, warm tortillas, pico de gallo & guacamole 34.99

CAMARONES TATEMADOS

Char-grilled butterfly shrimp drizzled with huichol tamarind sauce and served with choice of cilantro white rice or creamy rice 30.99

CHILE RELLENOS

Classic grilled poblano peppers stuffed with Mexican cheeses, fried in a fluffy egg batter, and topped with homemade pan tomato sauce. Served with cilantro white rice and frijoles negros 24.99

FAJITAS DE LA CASA

Hand cut meats with our unique blend of spices. Marinated steak, chicken and shrimp saut  ed with Mexican chorizo and a mound of onions and peppers, served with fresh guacamole, pico de gallo and your choice of warm corn or flour tortillas 30.99

CHEF’S FISH SPECIAL

Ask your server for this week’s fresh feature

COCHINITA PIBIL

Oaxaca spice rubbed pork shank, basted with chili ancho paste and aromatic spices, baked with a banana leaf to preserve it’s Mexican flavors 28.99

MOLE DE PUEBLA

Grilled chicken breast topped with Puebla’s traditional mole, made of dry chiles, cinnamon, Mexican chocolate, spices and nuts. Served with cilantro white rice and frijoles negros 28.99

STEAK LA CHIVA

Marinated *Certified Angus Beef*® steak grilled with oaxacan rub seasoning served on a bed of rajas topped with creamy toluque o sauce, a side of chilaquiles gratinados and blood orange mezcal sauce 36.99

POLLO ALAS BRASAS

Grilled chicken breast basted with guajillo paste and served with frijoles negros and cilantro white rice drizzled with chile-morita sauce 28.99

MAYAN CHAMORRO

Pork shanks marinated with chintextle spice mix, slow braised with Mexican beer and fresh herbs finished in the oven with a unique spicy mole de almendra 28.99

SALSA & EXTRAS

Salsa Verde	Sour Cream Sauce 2.49	Sliced Jalape�os
Habanero Salsa	Guacamole	Grilled Onions
Adobo Sauce	Shredded Cheese	Grilled Jalape�os
Pico de Gallo	Tortillas (corn or flour)	

SALSA TO-GO

Pint 8.99 / Half Pint 6.99
Salsa Fresca, Habanero Sauce, Salsa Verde, Adobo Sauce
Salsa Machas 8oz 11.99
Original, Habanero, Verde, Negra

SUPREME TEQUILA

These tequilas are the very best creations from some of the finest distilleries in Mexico.

Avion Special 44 | 20.50
Casa Dragones Joven | 40.00
Casa Noble Marquez | 18.00
Don Julio 1942 | 25.50
El Mayor Extra Añejo | 16.50
Herradura Suprema | 46.00
J Cuervo Reserva De La Familia | 19.50
La Adelita Extra Añejo | 18.50
Tears of Ilorona | 25.00
Tequila 818 Reserva | 28.50

SUPREME MEZCAL

Clase Azul Durango | 38.00
Clase Azul Joven Guerrero | 38.00

MEZCAL

Mezcal is distilled from any type of agave plant native to Mexico. And still made from the heart of the agave plant, called the piña, much the same way it was 200 years ago. In Mexico, mezcal is generally consumed straight and has a strong smoky flavor.

Amaras Joven | 7.00
Amaras Reposado | 7.00
Clase Azul Mezcal Durango | 16.95
Clase Azul Mezcal Guerrero | 16.95
Contra Luz Cristalino | 7.95
Del Maguey Chichicapa | 7.00
Del Maguey Crema | 7.50
Del Maguey Vida | 7.50
El Silencio | 7.75
El Silencio Espadin | 7.95
Illegal Añejo | 10.00
Illegal Joven | 7.25
Illegal Reposado | 8.65

Marca Negra Ensemble | 7.95
Marca Negra Espadin | 7.25
Mezcal Casa Amigos | 9.25
Mg Mezcal Joven | 7.50
Nucano Añejo | 7.95
Nucano Joven | 7.00
Nucano Reposado | 7.45
Sombra Mezca Joven | 7.25
Sombra Reposado | 7.50
Xicaru Añejo Mezcal | 7.75
Xicaru Reposado Mezcal | 7.50
Xicaru Silver Mezcal | 7.25

BLANCO

Also called silver or plata unaged, it has the most distinctive taste of pure agave.

1800 Blanco | 7.00
Aditivo | 7.25
Avion Blanco | 7.55
Burrito Fiestero | 7.50
Butterfly Cannon | 7.00
Cabo wabo Blanco | 7.00
Cantera Negra | 7.50
Casa Amigos Blanco | 7.75
Casa Dragones Blanco | 8.95
Casa Noble Blanco | 7.55
Cazadores Blanco | 7.00
Cenote Blanco | 7.00
Chinaco Blanco | 7.00
Ciento Privado | 9.95
Cincoro | 7.95
Clase Azul Plata | 11.85
Codigo 1530 Blanco | 7.25
Corazon Blanco | 7.00
Corralejo Blanco | 7.00
Corzo Blanco | 7.00
De Leon Platinum | 7.55
Don Julio Blanco | 7.00
El mayor Blanco | 7.00
Espolon Blanco | 7.00
Flecha Azul | 7.45
Gran Centenario Blanco | 7.55
Harradura Blanco | 7.55
Jose Cuervo Platino | 11.50
La Adelita Blanco | 7.75
La Certeza | 7.55
Maestro Dobel Blanco | 7.55
Milagro Cristalino | 9.00
Milagro Reserva Silver | 7.55
Pantalones Blanco | 7.00
Patron Blanco | 7.50
Prospero | 7.00
Tequila 818 | 7.00
Tequila Ocho | 7.00
Tres Generaciones Blanco | 7.00

REPOSADO

Aged for a period of 2 months to 1 year in oak barrels. The aging process is designed to mellow the agave creating smoother tequila, great for sipping.

1800 Reposado | 8.00
Aditivo | 8.25
Agavero Reposado *perfect for after dinner sipping* | 8.00
Avion Reposado | 7.85
Butterfly cannon | 8.00
Cabo wabo Reposado | 8.85
Casa amigos Reposado | 8.85
Casa Dragones | 24.50
Casa Noble | 7.50
Cazadores Reposado | 8.00
Chinaco Reposado | 8.65
Ciento Privado Coleccion | 10.99
Cincoro | 8.95
Clase Azul Rep | 28.00
Codigo 1530 Reposado | 8.85
Corralejo Reposado | 8.75
Corzo Reposado | 8.55
De Leon Reposado | 8.95
Don Julio Reposado | 8.35
Dl Mayor Reposado | 8.50
Espolon Reposado | 8.35
Flecha Azul | 8.35
Gran Centenario Reposado | 8.25
Herradura Reposado | 8.25
hussongs Reposado | 8.00
Jose Cuervo Reposado | 8.00
La Adelita Reposado | 8.85
Maestro dobel repo | 8.85
Milagro reserva repo | 8.95
Padre azul | 9.00
Pantalones Reposado | 8.00
Patron Reposado | 8.85
Prospero | 7.85
Tequila Ocho | 8.00
Tres Generaciones Reposado | 8.00

AÑEJO

Aged for 1 to 3 years and exhibit the true characteristics of their oak contact. Añejos are smooth, mellow and comparable to fine whiskeys, scotches or cognacs.

1800 Añejo | 9.00
Aditivo | 9.25
Avion Añejo | 9.00
Cabo Wabo Añejo | 9.65
Cantera Negra | 9.00
Casa Amigos Añejo | 11.00
Casa Dragones Añejo | 12.00
Casa Noble Añejo | 9.85
Cazadores Añejo | 9.00
Centinela Añejo | 9.45
Chinaco Añejo | 9.00
Ciento Privado Coleccion | 11.95
Cincoro Añejo | 21.25
Clase Azul Añejo | 38.00
Codigo 1530 Añejo | 13.50
Corazon Añejo | 9.45
Corralejo Añejo | 9.25
Corralejo Extra Añejo | 10.25
Corzo Añejo | 9.00
De Leon Añejo | 9.95
Don Julio Añejo | 9.25
El jimador Añejo | 8.00
El mayor Añejo | 9.00
Espolon Añejo | 9.00
Flecha Azul | 9.45
Gran Centenario Añejo | 9.00
Herradura Añejo | 9.50
Hornitos Añejo | 8.00
Hussongs Añejo | 9.00
La Adelita Añejo | 9.95
Maestro Dobel | 9.25
Milagro Barrel Select | 9.00
Milagro Reserva Añejo | 13.50
Pantalones Reposado | 9.00
Patron Añejo | 8.75
Prospero | 9.00
Tequila 818 | 9.00
Tequila Ocho | 9.00
Tres Generaciones Añejo | 9.00

SPIRITS

Bacardi | 7.50
Bombay | 7.50
Captain Morgan | 7.50
Dewar's | 7.75

Glenlivet | 8.00
Grand Marnier | 7.00
Grey Goose Vodka | 7.75
Grey Whaley Gin | 8.25

Jack Daniels | 7.50
Jameson | 7.50
Jim Beam Bourbon | 7.50
Maker's Mark | 7.50

Malibu Rum | 7.50
Tanqueray Gin | 7.50
Tito's Vodka | 7.50