

SUPREME TEQUILA

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

- Aditivo X Añejo | 15.75
- Avion Special 44 | 20.5
- Casa Dragones Joven | 40
- Casa Noble Marquez | 18
- Don Julio 1942 | 20.5
- El Mayor Extra Añejo | 16.5
- Herradura Suprema | 46
- J Cuervo Reserva De La Familia | 19.5
- La Adelita Extra Añejo | 18.5
- Tears of Ilorona | 25
- Tequila 818 Reserva | 28.5

BLANCO

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

- 1800 Blanco | 7
- 4 Copas | 7
- Aditivo | 7.25
- Avion | 7.55
- Cabo Wabo | 7
- Casa Amigos | 7.75
- Casa Dragones | 8.95
- Casa Noble | 7.55
- Cazadores | 7
- Cierto Privado | 9.95
- Cincoro | 7.95
- Clase Azul Plata | 11.85
- Codigo 1530 | 7.25
- Corazon | 7
- Corralejo | 7
- Corzo | 7
- Divertido | 7
- Don Julio | 7
- Don Julio 70 Anniversary | 8.95
- El Mayor | 7
- Espolon | 7
- Flecha Azul | 7.45
- Gran Centenario | 7.55
- Gran Centenario Cristalino | 8.55
- Herradura | 7.55
- JaJa Tequila | 7
- Jose Cuervo Platino | 7.99
- La Adelita | 7.75
- Lalo Blanco | 8.99
- Lana Blanco | 8
- Libelula Joven | 7
- Madre Tequila | 7
- Maestro Dobel | 7.55
- Maestro Dobel Diamante | 9.35
- Mijenta | 7.95
- Milagro Cristalino | 9
- Milagro Reserva | 7.55
- Pantalones | 7
- Patron | 7.5
- Patsch | 7.95
- Prospero | 7
- Santoro | 7
- Sotol Coyote | 7.25
- Tequila 818 | 7
- Tequila Ocho | 7
- Tres Generaciones | 7

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.

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| 400 Conejos 7.95 | Clase Azul Mezcal Durango 28.99 | Lobos 1707 Artesanal 7 |
| 400 Conejos Añejo 9.95 | Clase Azul Mezcal Guerrero 28.99 | Madre Mezcal Ancestral 16.95 |
| 400 Conejos Repo 8.95 | Clase Azul San Luis Potosi 86 28.99 | Marca Negra Ensamble 7.95 |
| Amaras Añejo 7 | Contra Luz Cristalino 7.95 | Marca Negra Espadin 7.25 |
| Banhez Cuishe Mezcal 16.95 | Dos Hombres J Espadin 7 | Mezcal Casa Amigos 9.25 |
| Banhez Pechuga Mezcal 16.95 | Dos Hombres Tobala 24.99 | Nucano Añejo 7.95 |
| Banhez Tepextate Mezcal 16.95 | El Del Bateo Mezcal 6 | Nucano Joven 7 |
| Bosscal Conejo 84 16.99 | El Silencio 7.75 | Nucano Reposado 7.45 |
| Bosscal Damiana 84 18.99 | El Silencio Espadin 7.95 | Sombra Reposado 7.5 |
| Bosscal Joven 84 7.95 | Ilegal Añejo 10 | Vago Manantial Barriga 7 |
| Burrito Fiestero 7.5 | Ilegal Joven 7.25 | Xicarú Añejo Mezcal 7.75 |
| | Ilegal Reposado 8.65 | Xicarú Reposado Mezcal 7.5 |
| | | Xicarú Silver Mezcal 7.25 |

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.

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| 1800 Reposado 8 | Corralejo Reposado 8.75 | La Adelita Reposado 8.85 |
| 4 Copas Reposado 8 | Corzo Reposado 8.55 | Lana Reposado 8.45 |
| 7 Leguas R 8 | Costa reposado 7.75 | Libelula Reposado 7.85 |
| 818 Repo 8 | De Leon Reposado 8.95 | Lobos Reposado 8 |
| Aditivo Reposado 8.25 | Divertido Reposado 8 | Maestro Dobel Reposado 8.85 |
| Avion Reposado 7.85 | Don Fulano R 10.95 | Mijenta Reposado 8.95 |
| Blue Star 7 | Don Julio Reposado 8.35 | Milagro Reserva Reposado 8.95 |
| Butterfly Cannon Reposado 8 | El Mayor Reposado 8.5 | Orte Reposado 8.65 |
| Cabo Wabo Reposado 8.85 | El Mexicano Reposado 7 | Padre Azul Reposado 9 |
| Calirosa Repo 7.85 | El Tesoro 7 | Pantalones Reposado 9 |
| Casa Amigos Reposado 8.85 | Espolon Reposado 8.35 | Patron Reposado 8.85 |
| Casa Dragones Reposado 12.5 | Flecha Azul Reposado 8.35 | Patsch Reposado 8.99 |
| Casa Noble Reposado 7.5 | Gran Centenario Reposado 8.25 | Prospero Reposado 7.85 |
| Cazadores Reposado 8 | Herradura Reposado 8.25 | Riazul Repo 8 |
| Chinaco Reposado 8.65 | Hussongs Reposado 8 | Tequila Ocho Reposado 8 |
| Cierto Privado Colection Reposado 10.99 | Insolito Repo 8.99 | Tres Generaciones Reposado 8 |
| Cincoro Reposado 8.95 | JaJa Reposado 8 | Volcan Tierra 7.45 |
| Clase Azul Reposado 28 | Jose Cuervo Reposado 8.95 | Volteo Reposado 8.45 |
| Codigo 1530 Reposado 8.85 | Komos Rep 9 | |

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.

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| 1800 Añejo 9 | Clase Azul Gold Añejo 38 | Hussongs Añejo 9 |
| 4 Copas Añejo 9 | Codigo 1530 Añejo 13.50 | Insolito Añejo 9.99 |
| 7 Leguas A 9 | Corazon Añejo 9.45 | Komos Añejo 28 |
| Aditivo Añejo 9.25 | Corralejo Añejo 9.25 | La Adelita Añejo 9.95 |
| Avion Añejo 9 | Corralejo Extra Añejo 10.25 | Libelalu Añejo 9 |
| Blue Star 8 | Corzo Añejo 9 | Lobos 1707 9 |
| Cabo Wabo Añejo 9.65 | De Leon Añejo 9.95 | Maestro Dobel Añejo 9.25 |
| Calirosa Añejo 9.85 | Divertido Añejo 9 | Mijenta Añejo Reserva 22.95 |
| Cantera Negra Añejo 9 | Don Fulano A 12.95 | Milagro Barrel Select Añejo 9 |
| Casa Amigos Añejo 11 | Don Julio Añejo 9.25 | Milagro Reserva Añejo 13.5 |
| Casa Dragones Añejo 24.95 | El Jimador Añejo 8 | Orte Single Estate 12.99 |
| Casa Noble Añejo 9.85 | El Mayor Añejo 9 | Patron Añejo 8.75 |
| Cazadores Añejo 9 | El Tesoro 9 | Patsch Añejo 10.99 |
| Centinela Añejo 9.45 | Espolon Añejo 9 | Prospero Añejo 9 |
| Chinaco Añejo 9 | Flecha Azul Añejo 9 | Tequila 818 Añejo 9 |
| Cierto Privado Colection Añejo 11.95 | Gran Centenario Añejo 9 | Tequila Ocho Añejo 9 |
| Cincoro Añejo 21.25 | Herradura Añejo 9.5 | Tres Generaciones Añejo 9 |
| Clase Azul Añejo 38 | Hornitos Añejo 8 | |



MARGARITAS

THE GOAT MARGARITA

The GOAT Margarita is crafted with orange cura ao, fresh lime juice, and our exclusive signature mix. This blend is paired with Santoro tequila gold, creating a supreme margarita experience. Each glass is finished with a salt rim. 12.99

VERANO

The Verano Margarita features a blend of triple sec, our house-made signature mix, and Santoro tequila, expertly crafted to honor the tradition of Mexico’s classic lime margarita. Each glass is served with a salt rim for an authentic touch. 12.99

TOXI-MANGO

Enjoy the vibrant flavors, crafted with Santoro tequila Blanco and mango liqueur, lime juice, MANGO PUREE and is finished with a topping of sour mix for a delightful balance of sweet and tart notes. Served in a glass rimmed with chamoy and tajin, the Toxi-Mango delivers a unique combination of fruity, spicy, and tangy flavors. 12.99

SPICY GOLOSA

The Spicy Golosa Margarita combines triple sec, lime juice, and our signature mix with jalape o infused tequila, offering a taste that highlights the true spiciness of Mexico’s favorite pepper. Each glass is finished with black salt rim. 12.99

FRIDA’S MEZCALITA

Experience a blend of prickly pear nectar, ELEMENTAL MEZCAL, lime juice, and our signature mix for an exotic flavor that truly reflects the uniqueness of the artist this drink is named after. Served in a black salt rimmed glass. 12.99

CHONA CHONA

Crafted with Santoro tequila Blanco, triple sec, lime juice, and pitaya puree (red dragon fruit), this margarita is finished with a splash of sour mix for a balanced, lightly sweet flavor. Served in a glass rimmed with chamoy and tajin. 12.99

COLD CERVEZA

MANGO-MICHELADA

Our homemade Michelada mix is blended with mango puree to create a refreshing and flavorful base. The cocktail is served with a spicy candy straw for a touch of heat, in a glass rimmed with chamoy and tajin to add tangy and spicy notes. Finished with your favorite beer, the Mango-Michelada delivers a vibrant blend of sweet, spicy, and savory flavors. 9.99

MICHELADA

Enjoy our classic House Michelada, crafted with our homemade Michelada mix for a bold and savory flavor profile. Each cocktail is served with a spicy candy straw for an extra touch of heat and fun. The glass is rimmed with chamoy and tajin, offering tangy and spicy notes that complement the beverage perfectly. Choose your favorite beer to finish this refreshing drink. 9.99

MEXICAN BEER

5.75
Estrella Jalisco, Corona Extra, Dos Equis Amber, Dos Equis Lager, Modelo Especial, Negra Modelo, Pacifico, Tecate, Cerveza Sol, Victoria, NA Corona

GRINGO’S BEER

5
Bud Light, Coors Light, Michelob Ultra, Miller Lite

APPETIZERS

SANTORO NACHOS

Corn chips topped with saut ed chorizo crumbles, shrimp, and roasted chicken, then layered with pico de gallo, black beans, nacho sauce, and melted cheese. Finished with guacamole, morita sauce, and garlic cream sauce. 19.99

SHRIMP ALAMBRES

Char-grilled shrimp wrapped in bacon, stuffed with panko, mixed peppers, cotija cheese, fresh cilantro, and spices, then served with a side of Mexican ranch dipping sauce. 19.99

CHORIZO FUNDIDO

Saut ed Mexican chorizo with fresh spinach and pico de gallo, flamb ed with a touch of tequila and blended with melted cheeses, then baked and served with warm corn tortillas. 13.99

GUACAMOLE DIP

Our house guacamole is freshly made daily with Hass avocados, jalape os, fresh cilantro, onions, and spices, and served with a basket of fresh tortilla chips. 13.99

QUESO DIP

A unique blend of cheeses with pico de gallo and fresh cilantro, served with corn tortilla chips. 13.99
Add Chorizo 1.99

STEAK AGUACHILE

Flame-charred *Certified Angus Beef*® steak, thinly sliced and served in a blood orange aguachile sauce made with fresh lime juice and a touch of honey. Topped with thinly sliced peppers, fresh cilantro, and crisp radish. 19.99

TACOS & MORE

STREET TACOS

Warm corn tortillas filled with your choice of flavorful meat, then topped with diced red onions and fresh cilantro. Served with street corn and house-made verde sauce.
(3 tacos) Al Pastor 15.99 / Grilled Steak 16.99

SOPA DEL DIA

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

SIDES

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

SOFT DRINKS

Fountain Sodas 3.55 *free refills*
Jarritos *any flavor* 3.99
Mexican Coca-Cola *glass bottle* 4.99
Topo-Chico 4.99 / IBC Root Beer 3.99

ENTREES

SANTORO CARNE ASADA

Certified Angus Beef® skirt steak is marinated in our signature blend and expertly grilled to achieve an ideal wood-smoked flavor. This dish is presented on top saut ed rajas and accompanied by warm corn tortillas, pico de gallo and served with Mexican rice and beans. 30.99
Add char-grilled shrimp 34.99

CAMARONES SINALOA

Shrimp are marinated, saut ed in cilantro butter, flamed with Santoro tequila, and finished with a creamy chile de  rbol sauce. Served with white creamy rice and street corn. 29.99

CHILE RELLENOS

Classic Grilled poblano pepper stuffed with Mexican cheeses, fried in a fluffy egg batter, topped with homemade tomato sauce, served with cilantro white rice and black beans. 22.99

FILETE ATLIXCO

Pan-roasted grouper fillet is served atop creamy spinach, finished with a pineapple glaze sauce, crispy bacon bits, and fiery salsa Macha. Accompanied by cilantro white rice & black beans. 31.99

ENCHILADAS

ENCHILADAS SUPREMAS

Shrimp marinated and saut ed in cilantro butter are wrapped in flour tortillas alongside diced onions and grilled lobster tail, then finished with a creamy white sauce, melted chihuahua cheese, and a drizzle of cumin sour cream. 35.99

ENCHILADAS SUIZAS

Corn tortillas filled with roasted chicken, diced onions and panela cheese, topped with white cream sauce, melted cheese, drizzled with sour cream sauce & queso fresco crumbles. 24.99
Vegetarian option filled with saut ed peppers and spinach 20.99

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

CAZUELA AL HORNO

Baked layers of corn tortillas with chorizo spread, saut ed shrimp, roasted chicken & saut ed peppers, spicy chipotle sauce, melted cheese and sour cream drizzle on top. 27.99

CHICKEN MOLE POBLANO

Santoro Mole Poblano is a velvety dark brown sauce from Puebla, Mexico, served over grilled chicken and known for its unique mix of chiles, spices, nuts and chocolate, served with white rice and black beans. 28.99

HOUSE TRIO FAJITAS

Our meats are marinated in a unique blend of spices, steak, chicken, shrimp saut ed with Mexican chorizo with a mound of onions and peppers, served with pico de gallo, Mexican rice & your choice of warm corn or flour tortillas. 30.99

CAMARONES TATEMADOS

Butterflied shrimp, char-grilled with heads on, are tossed in tamarind butter, spices, and our signature salsa Macha. Served alongside cilantro-infused white rice. 31.99

CHILE COLORADO

Choice of meat saut ed in cilantro butter and simmered in spicy Colorado sauce with a mix of peppers, onions, and diced potatoes. Served with your choice of warm corn or flour tortillas. Chicken 26.99 / Steak 28.99

STEAK LA CHIVA

Certified Angus Beef® steak marinated and grilled with Oaxacan rub, then served with saut ed rajas and chorizo sauce. Accompanied by chilaquiles rojos and topped with char-grilled shrimp, finished with a drizzle of blood orange mezcal sauce. 34.99

MAYAN PORK CHAMORRO

Pork shanks are slow-braised with Oaxaca spices, Mexican beer, and fresh herbs, then oven-finished and tossed in a unique sweet-spicy almond mole sauce. 28.99

POLLO ALAS BRASAS

Grilled chicken breast marinated with guajillo paste, served over saut ed spinach with black beans and cilantro rice, then finished with a drizzle of morita sauce. 28.99

DIABLO ENCHILADAS

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

ENCHILADAS RANCHEROS

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

MOLE ENCHILADAS

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

CHIPILO ENCHILADAS

Braised pork with onions and ancho chile wrapped in flour tortillas, then topped with almond mole sauce that’s both sweet and spicy, melted cheese and sliced radishes, paired with sour cream infused with cumin. 24.99

CANCUN ENCHILADAS

Seasoned diced shrimp sauteed with onions, topped with spicy cream nacho sauce, melted chihuahua cheese, radishes and sour cream sauce. 26.99

ENCHILADAS OAXACA

Flour tortillas filled with shredded pork and diced onions, topped with a homemade smoked pineapple glaze sauce, crispy onion rings on top and a drizzle of garlic cream sauce. 24.99

Chips & Salsa are complimentary with entree order. **2.99 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.