

SUPREME TEQUILA

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

- Avion Special 44 | 20.5
- Casa Dragones Joven | 40
- Don Julio 1942 | 20.5
- El Mayor Extra Añejo | 16.5
- Herradura Suprema | 46
- J Cuervo Reserva De La Familia | 19.5
- 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 Blanco | 7.55
- Burrito Fiestero | 7.5
- Cabo Wabo Blanco | 7
- Casa Amigos Blanco | 7.75
- Casa Dragones Blanco | 8.95
- Casa Noble Blanco | 7.55
- Cazadores Blanco | 7
- Cierto Privado | 9.95
- Cincoro | 7.95
- Clase Azul Plata | 11.85
- Codigo 1530 Blanco | 7.25
- Corazon Blanco | 7
- Corralejo Blanco | 7
- Corzo Blanco | 7
- Divertido | 7
- Don Julio Blanco | 7
- Don Julio 75 Anniversary | 9.95
- El Mayor Blanco | 7
- Espolon Blanco | 7
- Flecha Azul | 7.45
- Gran Centenario | 7.55
- Gran Centenario Cristalino | 8.55
- Harradura Blanco | 7.55
- JaJa | 7
- Jose Cuervo Platino | 11.5
- La Adelita Blanco | 7.75
- Lalo Blanco | 8.99
- Libelula Joven | 7
- Madre Tequila | 7
- Maestro Dobel Blanco | 7.55
- Maestro Dobel Diamante | 9.35
- Maestro Dobel Pavito | 8.95
- Mijenta | 7.95
- Milagro Cristalino | 9
- Milagro Reserva Silver | 7.55
- Pantalones Blanco | 7
- Patron Blanco | 7.5
- Patsch | 7.95
- Prospero | 7
- Santor | 7
- Sotol Coyote | 7.25
- Tequila 818 | 7
- Tequila Ocho | 7
- Tres Generaciones Blanco | 7

MEZCAL

Mezcal is distilled from any type of agave plant native to Mexico. And still made from t he 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 | El Del Bateo Mezcal 600 |
| Banhez Cuishe Mezcal 16.95 | Ilegal Añejo 10 |
| Banhez Pechuga Mezcal 16.95 | Ilegal Joven 7.25 |
| Banhez Tepextate Mezcal 16.95 | Ilegal Reposado 8.65 |
| Banhez Espadin 15.95 | Madre Ensemble Mezcal 7.95 |
| Burrito Fiestero 7 | Madre Espadin Mezcal 7.25 |
| Clase Azul Mezcal Durango 7.5 | Madre Mezcal Ancestra 16.95 |
| Clase Azul Mezcal Guerrero 16.95 | Marca Negra Espadin 7.25 |
| Contra Luz Cristalino 7.95 | Mezcal Casa Amigos 9.25 |
| Del Maguey Chichicapa 7 | Xicarú Añejo Mezcal 7.75 |
| Del Maguey Crema 7.5 | Xicarú Reposado Mezcal 7.5 |
| Dos Hombres Tobala 24.99 | 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.

- 1800 Reposado | 8
- 818 | 8
- 4 Copas | 8
- Aditivo | 8.25
- Cabo Wabo Reposado | 8.85
- Casa Amigos Reposado | 8.85
- Casa Dragones | 24.5
- Casa Noble | 7.5
- Cazadores Reposado | 8
- Cierto Privado Colection | 10.99
- Cincoro | 8.95
- Clase Azul Reposado | 28
- Codigo 1530 Reposado | 8.85
- Corralejo Reposado | 8.75
- Corzo Reposado | 8.55
- De Leon Reposado | 8.95
- Don Julio Reposado | 8.35
- El Mayor Reposado | 8.5
- Espolon Reposado | 8.35
- Flecha Azul | 8.35
- Gran Centenario Reposado | 8.25
- Herradura Reposado | 8.25
- Hussongs Reposado | 8
- JaJa | 8
- Komos | 9
- La Adelita Reposado | 8.85
- Libelula | 7.85
- Maestro Dobel Reposado | 8.85
- Mijenta | 8.95
- Milagro Reserva Reposado | 8.95
- 7 Leguas | 9
- Pantalones Reposado | 8
- Patron Reposado | 8.85
- Patsch Reposado | 8.99
- Prospero | 7.85
- Tequila Ocho | 8
- Tres Generaciones Reposado | 8

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
- 4 Copas | 9
- Aditivo | 9.25
- Cabo Wabo Añejo | 9.65
- Casa Amigos Añejo | 11
- Casa Dragones Añejo | 12
- Casa Noble Añejo | 9.85
- Cazadores Añejo | 9
- Cincoro Añejo | 21.25
- Clase Azul Añejo | 38
- Clase Azul Gold | 38
- Corazon Añejo | 9.45
- Corralejo Añejo | 9.25
- Corralejo Extra Añejo | 10.25
- Corzo Añejo | 9
- De Leon Añejo | 9.95
- Divertido | 9
- Don Julio Añejo | 9.25
- El Mayor Añejo | 9
- Espolon Añejo | 9
- Flecha Azul | 9.45
- Gran Centenario Añejo | 9
- Herradura Añejo | 9.5
- Hornitos Añejo | 8
- Hussongs Añejo | 9
- Komos | 28
- Libelalu | 9
- Maestro Dobel | 9.25
- Mijenta Reserva | 22.95
- Patron Añejo | 8.75
- Patsch | 10.99
- Prospero | 9
- Tequila 818 | 9
- Tequila Ocho | 9
- Tres Generaciones Añejo | 9

SPIRITS

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|-----------------------|-------------------------|-------------------------|----------------------|
| Bacardi 7.50 | Glenlivet 8.00 | Jack Daniels 7.50 | Malibu Rum 7.50 |
| Bombay 7.50 | Grand Marnier 7.00 | Jameson 7.50 | Tanqueray Gin 7.50 |
| Captain Morgan 7.50 | Grey Goose Vodka 7.75 | Jim Beam Bourbon 7.50 | Tito's Vodka 7.50 |
| Dewar's 7.75 | Grey Whaley Gin 8.25 | Maker's Mark 7.50 | |



MARGARITAS

THE GOAT MARGARITA

Orange curaçao, lime juice, signature mix, Santoro tequila gold, salted rim - create a flavor defined in the name - a supreme margarita! 12.99

VERANO

Triple sec, signature mix, Santoro tequila, salted rim - honors the tradition of Mexico’s classic lime margarita 12.99

TOXI-MANGO

Santoro tequila blanco, mango liqueur and fresh lime juice, topped with sour mix in a chamoy/tajin rimmed glass 12.99

SPICY GOLOSA

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

FRIDA’S MEZCALITA

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, black salt rim glass 12.99

LA CHONA

Santoro tequila Blanco, dragon fruit puree, fresh lime juice, triple sec, sour mix, chile rim glass 12.99

COLD CERVEZA

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 5.00

Bud Light, Coors Light, Michelob Ultra, Miller Lite

MANGO-MICHELADA

Our homemade michelada mix, mango puree, spicy candy straw, chamoy/tajin rim, and your favorite beer 9.99

MICHELADA

Our homemade michelada mix, candy straw, chamoy/tajin rim, and your favorite beer 8.99

RED & WHITE WINE

By The Bottle Only – Ask Server for details

SOFT DRINKS

Coke, Diet Coke, Mr. Pibb, Sprite, Fanta, Iced Tea, Lemonade 3.55
Mexican Sodas 3.75
Jarritos (orange, fruit punch, tamarindo)
Mexican Coca-Cola Glass Bottle
Topo Chico Mineral Water
IBC Root Beer

APPETIZERS

SUPREME NACHOS

Corn chips topped with glazed pork belly, crumbled chorizo, sautéed shrimp, roasted chicken, nacho sauce, melted cheese, garnished with garlic cream sauce, morita sauce and guacamole dip 19.99

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 19.99

CHORIZO FUNDIDO

Sautéed Mexican chorizo with fresh spinach, pico de gallo, flambéed with a touch of tequila and a blend of melted cheeses than baked. Served with warm corn tortillas 13.99

SANTORO GUACAMOLE

Our delightful guacamole is freshly made daily with hass avocadoes, jalapeño peppers, fresh cilantro, onions and spices, served with a basket of fresh tortilla chips 13.99

QUESO DIP

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

STEAK AGUACHILE

Flame-charred Certified Angus Beef® steak, thinly sliced and bathed 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

Our tacos are crafted with warm corn tortillas filled with succulent meat, garnished with diced red onion and fresh cilantro, served with a side of street corn and house-made salsa verde (3 tacos) Al Pastor 15.99 / Carne Asada 16.99

SOPA DEL DIA

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

SALSA & EXTRAS

Salsa Verde	Sour Cream Sauce	Sliced Fresh Jalapeños
Habanero Salsa	Guacamole	Grilled Jalapeños (toreados)
Pico de Gallo	Shredded Cheese	Tortillas (corn or flour)

SALSA TO-GO

Pint 7.99 / Half Pint 5.99

Salsa Fresca, Habanero Sauce, Salsa Verde

ENCHILADAS

ENCHILADAS SUPREMAS

Marinated shrimp sautéed in cilantro butter rolled in flour tortillas with diced onions, grilled lobster tail meat, topped with creamy white sauce, melted chihuahua cheese, and a citrus creamy sauce drizzle 34.99

ENCHILADAS RANCHEROS

Seasoned grilled steak sautéed 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, melted cheese, sour cream sauce drizzle and queso fresco crumbles 24.99
Vegetarian option filled with sautéed peppers and spinach 20.99

DIABLO ENCHILADAS

Flour tortillas rolled with seasoned grilled steak and onions, topped with HSPM habanero extremely spicy 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 sweet-spicy almond mole sauce, melted cheese, radishes and sour cream sauce 24.99

MOLE ENCHILADAS

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

CANCUN ENCHILADAS

Seasoned grilled diced shrimp sauteed with onions, topped with spicy green sauce, melted chihuahua cheese and garnished with radishes & sour cream sauce 26.99

SIDES

Street Corn	Refried Beans
Mexican Rice	Cilantro White Rice
Black Beans	Sautéed Spinach
Creamy Rice	Grilled Fajita Peppers

ENTREES

SANTORO CARNE ASADA

 Certified Angus Beef® skirt steak marinated in our special recipe, grilled to perfection with wood-smoked flavors, served with sautéed rajas underneath, warm corn tortillas, pico de gallo, guacamole & Mexican rice 30.99
Add char-grilled shrimp 34.99

CAMARONES SINALOA

Marinated shrimp sautéed in cilantro butter flamed with Santoro tequila and deglazed with creamy chile de arbol sauce, served around a bed of creamy white rice and street corn 29.99

CHILE RELLENOS

Classic grilled poblano pepper stuffed with Mexican cheeses, fried in a fluffy egg batter and topped with homemade tomato sauce. Served with cilantro white rice and black beans 24.99

FILETE ATLIXCO

Pan roasted grouper fillet served over creamy spinach, drizzled with pineapple glaze, crispy bacon, salsa macha and served with cilantro rice 31.99

CAZUELA AL HORNO

Baked layers of corn tortillas with chorizo spread, sauteed shrimp, roasted chicken, sauteed peppers, spicy chipotle sauce, melted cheese, sour cream drizzle and crispy pork belly on top 27.99

CHICKEN MOLE POBLANO

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 black beans 28.99

ULTIMATE TRIO FAJITAS

Steak, chicken and shrimp marinated in a unique blend of spices, sautéed with Mexican chorizo with a mound of peppers and onions. Garnished with fresh guacamole and pico de gallo and served with Mexican rice and warm corn or flour tortillas 30.99

CAMARONES TATEMADOS

Chargrilled butterfly shrimp head-on tossed with tangy tamarind melted butter and a touch of unique spices and homemade salsa macha. Served with cilantro white rice 31.99

CHILE COLORADO

Choice of meat sautéed in cilantro butter, simmered in spicy colorado sauce with onions, peppers and diced potatoes. Served with choice of warm corn or flour tortillas
Chicken 26.99 / Steak 28.99

STEAK LA CHIVA

 Marinated Certified Angus Beef® steak grilled with oaxacan rub, sautéed rajas underneath with chorizo sauce, served with chilaquiles gratinados, char-gilled shrimp on top and drizzled with blood orange mezcal sauce 34.99

MAYAN PORK CHAMORRO

Pork shank slow braised with oaxaca spice mix, Mexican beer and fresh herbs finished in the oven with a unique sweet-spicy almond mole sauce 28.99

POLLO ALAS BRASAS

Marinated & grilled chicken breast basted with guajillo paste and served on top of sautéed spinach with black beans, cilantro white rice and morita sauce drizzle 28.99

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

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.