

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 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.

Amaras Joven 7.00	Marca Negra Ensamble 7.95
Amaras Reposado 7.00	Marca Negra Espadin 7.25
Clase Azul Mezcal Durango 16.95	Mezcal Casa Amigos 9.25
Clase Azul Mezcal Guerrero 16.95	Mg Mezcal Joven 7.50
Contra Luz Cristalino 7.95	Nucano Añejo 7.95
Del Maguey Chichicapa 7.00	Nucano Joven 7.00
Del Maguey Crema 7.50	Nucano Reposado 7.45
Del Maguey Vida 7.50	Sombra Mezca Joven 7.25
El Silencio 7.75	Sombra Reposado 7.50
El Silencio Espadin 7.95	Xicarú Añejo Mezcal 7.75
Illegal Añejo 10.00	Xicarú Reposado Mezcal 7.50
Illegal Joven 7.25	Xicarú Silver Mezcal 7.25
Illegal Reposado 8.65	

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
Cierto 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
Cierto Privado Colection | 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
DI 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
Cierto Privado Colection | 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



MARGARITAS

THE GOAT MARGARITA

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

VERANO MIO

Triple sec, signature mix, and Blanco tequila honor the tradition of Mexico's classic lime margarita 12.99

TOXI-MANGO

House tequila Blanco, mango puree, fresh lime juice, and triple sec, topped with sour mix in a chile 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 salt rim 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

LA CHONA

Tequila Blanco, dragon fruit puree, fresh lime juice, triple sec, sour mix, tajin rim 12.99

COLD CERVEZA

IMPORT 5.75

Estrella Jalisco, Corona Extra, Dos Equis Amber, Dos Equis Lager, Modelo Especial, Negra Modelo, Pacifico, Tecate, 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 3.55
Mexican Sodas 3.75
Jarritos (orange, fruit punch, tamarindo)
Mexican Coca-Cola Glass Bottle
Topo Chico Mineral Water
IBC Root Beer

APPETIZERS

SHRIMP ALAMBRES

Four char-grilled shrimp wrapped with bacon, stuffed with panko, mixed peppers, cotija cheese, fresh cilantro and spices, with a side of Mexican ranch sauce 20.99

STEAK AGUACHILE

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

QUESO DIP

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 flambéed with a touch of tequila, fresh spinach, pico de gallo and served with warm corn tortillas 13.99

GUACAMOLE CASERO

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

STREET TACOS

Our tacos are crafted with warm corn tortillas filled with succulent meat and served with a side of 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.

SIDES 4.99

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

ENCHILADAS

ENCHILADAS SUPREMAS

Marinated shrimp and lobster tail meat sautéed in cilantro butter rolled in flour tortillas with diced onions, topped with creamy white mole 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 and melted cheese, drizzled with sour cream sauce and queso fresco crumbles 24.99 / Vegetarian option 20.99

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, and sour cream sauce 24.99

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 vanilla gelato 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 32.99

CAMARONES TATEMADOS

Char-grilled butterfly head-on large shrimp served with white rice drizzled with huichol tamarind butter sauce 30.99

CHILE RELLENOS

Classic grilled poblano pepper 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 20.99

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. Served with Mexican rice & corn tortillas 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

FAJITAS DE LA CASA

Hand cut meats with our unique blend of spices, marinated steak, chicken and shrimp sautéed 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

STEAK LA CHIVA

Marinated *Certified Angus Beef*® steak grilled with oaxacan rub seasoning served on a bed of rajas topped with creamy toluqueño sauce, a side of chilaquiles rojos gratinados and drizzled with blood orange mezcal sauce 33.99

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 almond mole sauce 28.99

CAZEULA NORTEÑA

Baked layers of corn tortillas with chorizo spread, sauteed shrimp, roasted chicken & sauteed rajas, black bean salsa, spicy chipotle sauce, melted cheese, sour cream drizzle and crispy pork belly carnitas, served with rice 27.99

SALSA & EXTRAS 2.49

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

SALSA TO-GO

Pint 8.99 / Half Pint 6.99
Salsa Fresca, Habanero Sauce, Salsa Verde, Mole Poblano

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.