

STARTERS

CORN BREAD BAKE GF 12
topped with compound chile butter
mild red chile jam | micro cilantro

CHIPS + SALSA GF 4.25

SHRIMP CEVICHE GF 18
shrimp | serrano | cucumber | pico de gallo
avocado | corn tostadas

STREET CORN QUESO GF 12
fire roasted corn | jalapeno | queso blend

QUESO FUNDIDO GF 20
queso blend | local chorizo | pico de gallo
fresh pressed corn tortillas

TACOS DE PAPA (3) GF 13.5
seasoned potatoes | cilantro lime slaw
crema | cotija | guajillo tomato sauce

SALADS

AZTECA SALAD GF 16.5
pollo asado | baby shrimp | fresh lettuce +
spring mix | pico de gallo | cotija | avocado
choice of poblano ranch or
piloncillo vinaigrette

ARIZONA CITRUS SALAD GF 14
arugula | grapefruit + orange
segments | avocado | queso fresco
cucumber | candied pecans
piloncillo vinaigrette
add: pollo asado + 5
carne asada + 8 | shrimp + 8

FAJITAS

STEAK GF 26
guajillo marinated angus sirloin
bell peppers | onions

CHICKEN GF 22
guajillo marinated chicken breast
bell peppers | onions

VEGGIE GF 17
mushroom | bell pepper | onions

ENCHILADAS

DUO GF 17.5
choice of
tomatillo green or guajillo red sauce
chicken | beef | pork | cheese
add onions +1
add an egg +2

BRUNCH

GUADALUPE BENEDICT GF 20
2 poched eggs | gluten free cornbread | local chorizo
chipotle hollandaise | avocado

PAN CON CHICHARRÓN 20
1/2lb of crispy pork belly | fried sweet potato | Purvian pepper aioli
cilantro lime slaw | brioche bun
substitute gluten free bun +3

BLUE CORN PANCAKES GF 20
3 gluten free pancakes | mixed berries | honey butter | piloncillo syrup
candied pecans | powdered sugar
add an egg +2

CHORIZO BURRITO 19
scrambled eggs | chorizo | breakfast potatoes | queso
wrapped in flour tortilla | served enchilada style with rice + beans
substitute gluten free tortilla +3

GREEN CHILE PAPAS AU GRATIN GF 17
thinly sliced layered Idaho potatoes | green chili pork
broiled crispy cheese topped with sunny side up egg

CHILAQUILES GF 18
crisp tortilla chips | chile sauce | sunny side eggs | crema
cherry tomatoes | poblano strips | cilantro, onion + radish
choice of green pork or red chicken

BREAKFAST SKILLET GF 18
chorizo | onions | bell peppers | breakfast potatoes | cheese
2 sunny side up eggs

STEAK + EGGS GF 25
carne asada | grilled nopales, onions + cherry tomatoes |
breakfast potatoes | cheese | 2 sunny side up eggs
chef requests no modifications

ENTREES

substitute house made fresh corn tortillas +4

POZOLE GF 17
red chile pork stew | hominy | cabbage slaw | avocado | lime

CHILE RELLENO GF 23
breaded roasted poblano | Mexican queso blend | fire roasted corn
guajillo tomato sauce | rice + beans
add an egg +2

MOLÉ ENCHILADAS 20.5
three handmade corn tortillas | oaxacan cheese | chicken
topped with toasted peanut, sesame, plantain and ancho chile mole
add rice + beans +3

LOBSTER CHORIZO ENCHILADAS GF 35
Chula Seafood lobster | local chorizo | bell pepper brandy sauce | crema
Just Farms arugula + cucumber salad

TACOS DE PESCADO GF 29
grilled white fish | pico de gallo | cilantro lime slaw
cotija | avocado crema | fresh pressed corn tortillas | rice + whole beans

TAMPIQUEÑA GF 35
carne asada | garlic baby shrimp | mushrooms | queso | avocado
rice + beans

CARNITAS PLATE GF 24
slow roasted citrus + herb pork | caramelized jalapeno + onion | tomato
rice + beans

CHILE VERDE PLATE GF 18
slow roasted pork | tomatillo + serrano sauce | rice + beans
add an egg +2

BIRRIA TACOS PLATE GF 18
ancho chile angus beef | corn tortillas | queso | cilantro | onion | consomé
rice + beans

SHRIMP ENCHILADAS GF 24
wild-caught baby shrimp | corn tortillas | red bell pepper brandy sauce
rice + beans

● *Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*

**BRUNCH MENU SERVED FROM 11AM-2PM
SATURDAY & SUNDAY**

