

STARTERS

CHIPS & SALSA GF tortilla chips served with house red and green salsas 4.5

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

AHI TUNA TOSTADAS GF RAW ahi tuna crudo | guacamole | chile de árbol aioli | crispy garlic black sesame seed | mirco cilantro 28

APPRETALADOS GF bacon wrapped wild caught Mexican shrimp | bell peppers | onions | chipotle crema 27

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

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

TACOS DE PAPA (3) GF seasoned potatoes | cilantro lime slaw | crema | cotija | guajillo tomato sauce 14

CHEF'S SPECIALTIES

Head Chef Jhomeny Ramos

PORK BELLY BURRO

1/2lb seared pork belly
caramelized jalapeno + onion
tomato | served enchilada style
with chile verde au jus
poblano rice + beans 25
substitute Coyotas GF tortilla +3

CHILE RELLENO GF

breaded roasted poblano
Mexican queso blend
fire roasted corn
guajillo tomato sauce
poblano rice + beans 23

MOLÉ ENCHILADAS GF

AWARD WINNING

three handmade corn tortillas
oaxacan cheese
slow-cooked guajillo chicken
toasted peanut and sesame
plantain, ancho chile molé 21.5
add rice + beans +3

BIRRIA BRAISED SHORT RIB GF

12 oz. short rib served with
Mexican elote risotto
consomé reduction 40
chef kindly requests no modifications
available after 3pm

LOBSTER CHORIZO

ENCHILADAS GF

Chula Seafood lobster
local chorizo crumble
bell pepper brandy sauce | crema
pilloncillo dressed cabbage 38

TACOS DE PESCADO GF

grilled Chula Seafood white fish
pico de gallo | cilantro lime slaw
cotija | avocado crema
fresh pressed corn tortillas
poblano rice + whole beans 29

ENSALADAS

AZTECA SALAD GF 18.5

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

ROASTED CORN SALAD GF 16

fresh romaine lettuce | roasted corn + poblano
pinto beans | cotija | avocado | pepitas
corn bread croutons | cilantro + onion
choice of poblano ranch or piloncillo vinaigrette
add: angus sirloin +9 | shrimp +8 | pollo asado +5

PLATOS

served with poblano rice and refried beans | vegetarian whole beans available by request
substitute fresh pressed corn tortillas +4

CARNE ASADA PLATE GF 25

flame grilled USDA prime angus skirt steak

TAMPIQUENA GF 35

carne asada | garlic baby shrimp
mushrooms | queso | avocado

CARNITAS PLATE GF 24

slow roasted citrus + herb pork
caramelized jalapeno + onion | tomato

CHILE VERDE PLATE GF 18

slow roasted pork
tomatillo and serrano sauce

POLLO A LA CREMA GF 22

marinated chicken breast
mushrooms | guajillo crema sauce
add chipotle +1

FAJITAS

served with poblano rice and refried beans
vegetarian whole beans available by request
substitute fresh pressed corn tortillas +4

SHRIMP GF 27

jumbo wild caught shrimp
bell peppers | onions | mushrooms

STEAK GF 27

guajillo marinated angus sirloin
bell peppers | onions

CHICKEN GF 22

guajillo chile marinated chicken breast
bell peppers | onions

VEGETABLE GF 17

mushroom | red and green bell peppers | onions

BURGER DEL MOMENTO GF 18

double smash burger
candied bacon | grilled green chile and onion
cheese | lettuce | chipotle aioli
gluten free bun +3

SHRIMP ENCHILADAS GF 24

wild-caught baby shrimp | corn tortillas
red bell pepper brandy seafood sauce

ENCHILADA DUO GF 17.5

tomatillo green or guajillo red sauce
chicken | beef | pork | cheese
add onion +1

BURRITO OR BURRO BOWL

Carne Asada 25 | Pollo a la Crema 22
Chile Verde 18 | Shredded Beef 18 | Veggie 17
substitute Coyotas GF tortilla +3

TACOS

TACOS AL CARBON PLATE GF 25

three carne asada tacos | corn tortillas
cilantro | onion | lime
served with poblano rice + beans
substitute fresh pressed corn tortillas +4

BIRRIA TACOS PLATE GF 18

ancho chile angus beef | corn tortillas | queso
cilantro | onion | consomé
served with poblano rice + beans
substitute fresh pressed corn tortillas +4

TACOS DORADOS GF 4.25

individual crispy tacos
choice of: pork | beef | chicken
lettuce | tomato | cheese

parties of 6+ may incur a 20% service charge + be limited on the number of split checks

ALLERGEN NOTICE: menu items may contain or come into contact with wheat, eggs, nuts and milk. alert your server to all food allergies so that proper precautions can be made in the preparation and handling of your food. we pride ourselves on our gluten-free safety and while we make our best attempt to handle other allergies, accommodations may be limited.

if you do not communicate your needs with your server when placing your order you may be charged for the replacement meal.

CONSUMER ADVISORY: consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses.