

STARTERS

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

APPRETALADOS **GF** bacon wrapped wild caught shrimp | bell peppers | onions | chipotle crema 25

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

HONGOS AL AJO **GF** butter garlic sauteed mushrooms | cotija | tomato | avocado 12

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

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 13.5

CHEF'S SPECIALTIES

Head Chef Jhomeny Ramos

MOLÉ ENCHILADAS **GF** **V**

AWARD WINNING

three handmade corn tortillas
oaxacan cheese

slow-cooked guajillo chicken
toasted peanut and sesame
plantain, ancho chile molé 20.5

add rice + beans +3

LOBSTER CHORIZO

ENCHILADAS **GF**

Chula Seafood lobster
local chorizo crumble
bell pepper brandy sauce | crema
arugula + cucumber salad 35

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

CHILE RELLENO **GF**

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

BIRRIA BRAISED SHORT RIB **GF**

12 oz. short rib served with
Mexican elote risotto
consomé reduction 38

*chef kindly requests no modifications
available after 3pm*

ENSALADAS

featuring JUST FARMS greens

AZTECA SALAD **GF** 18.5

pollo asado | baby shrimp
fresh lettuce + spring mix | pico de gallo
cotija | avocado

choice of poblano ranch or piconcillo 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

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

CHILI 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

BURGER DEL MOMENTO **V** 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 16.5
*substitute Coyotas GF tortilla +3
GF chimichanga +4*

FAJITAS

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

SHRIMP **GF** 27

jumbo wild caught shrimp
bell peppers | onions | mushrooms

STEAK **GF** 26

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

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.