

APPETIZERS (Perfect for sharing)

QUESO FUNDIDO WITH RAJAS AND CHORIZO \$17

Queso fundido layered with savory refried chorizo beans, pork chorizo, roasted poblano rajas, and pickled onions. Served with three organic blue corn handmade tortillas.

TAMAL PLATE \$14

A sweet corn tamal topped with crema, rajas, cotija cheese, served on a bed of flavored mozzarella cheese sauce.

CHIPS AND SALSA 🌶️ \$10

Crispy, house-made corn tortilla chips served with our tomato salsa. Simple, fresh, and perfectly spiced.

CHICHARRÓN CHIPS AND GUAC \$18

Fresh guacamole made from avocados, lime, cilantro, and jalapeños topped with a crunchy, made-to-order chicharrón, crispy house made tortilla chips, cotija cheese, and tangy pickled onions.

MINI ENFRIJOLADAS \$15

5 mini handmade corn tortillas filled with Monterey cheese, drenched in creamy refried chorizo pinto beans. Finished with a drizzle of crema, asprinkle of cotija cheese, cilantro, and onions.

FRUIT CHAMOY PLATTER \$13

A refreshing mix of seasonal fruit coated with Tajín and our signature housemade chamoy for the perfect sweet, tangy, and spicy bite.

MOLLETE \$10

Birote bread, buttered, topped with refried chorizo pinto beans, melted cheese, garnished with onion and cilantro.

MINI PAN CONCHITAS \$10

6 Freshly baked mini pan conchitas (soft and sweet Mexican bread with a sweet buttery crumbly topping).

SOUPS

RED MENUDO \$17

A rich bold red chili spice broth with tender beef tripe and hominy. Served with fresh garnishes and three organic blue corn handmade tortillas.

GREEN POZOLE \$17

A hearty and traditional Mexican stew made with tender pork, hominy, and a vibrant green broth. Served with house made crispy tostadas.

AZTECA SOUP \$14

A rich and comforting guajillo-based broth infused with onions, garlic, and spices, served with crispy tortilla chips, tender chicken, Mexican crema, fresh cilantro, and crumbled cheese for the perfect balance of flavor and texture.

BREAKFAST ENTREE

EL OMELETTE \$13

Mexican omelette made with fluffy Torta egg, crema, tomato, onion, cilantro, cotija cheese, and avocado.

LOADED BREAKFAST POTATO \$16

Baked potato served with crema, your choice of egg, chilaquiles sauce of choice, avocado slices, cilantro, and cotija cheese.

BREAKFAST MOLCAJETE \$45

A molcajete filled with chile relleno, arrachera, eggs, queso fresco, longaniza link, chicharrón, and molcajete salsa. Served with three organic blue corn handmade tortillas.

BREAKFAST BURRITO \$16

Made with refried chorizo beans, Monterey cheese, breakfast potatoes, scrambled eggs, and your choice of chorizo, ham, breakfast sausage, or bacon.



CHILAQUILES \$19

Crispy house-made corn tortilla chips tossed in your choice of salsa, topped with Mexican crema, crumbled queso cotija, crisp raw purple onion, fresh cilantro, tangy pickled onion, sliced avocado, and two perfectly cooked eggs. A bold and flavorful Mexican classic!

HABANERO-QUILES 🌶️🌶️🌶️🌶️

This creamy habanero salsa packs a punch with bold flavors of habanero, garlic, lemon, and smoky spice.

ZESTY-QUILES 🌶️

A crowd favorite our fresh, creamy, zesty salsa has dominant flavors of jalapeño and lime, delivering a mild heat with a citrusy twist.

VERDE-QUILES 🌶️

A traditional mild green salsa made from roasted tomatillos, jalapeños, and fresh cilantro.

SWEET MOLE-QUILES 🌶️🌶️

Rich mole sauce with hints of chocolate and smoky dried chiles, balanced with a touch of spice and sweetness.

ROJO-QUILES (VEGAN SALSA) 🌶️🌶️

A vibrant red guajillo salsa with a robust blend of tomatillos, garlic, and onions.

CHIPOTLE-QUILES 🌶️🌶️

Smoky chipotle peppers blended into a creamy, savory sauce for a perfectly balanced, mildly spicy bite.

RELLENO-QUILES 🌶️🌶️

Smoky poblano pepper strips and a savory tomato chile relleno salsa.

Pollo \$4 – Chicken Protein Options: Birria \$5 – Beef
Arrachera \$8 - Steak Al Pastor \$4 – Pork Chorizo \$4 – Pork

HUEVOS

Served with a side of queso fresco, refried chorizo beans topped with cotija cheese, and three organic blue corn handmade tortillas. Garnished with pickled onion and chile toreado.

HUEVOS A LA MEXICANA \$14

Scrambled eggs cooked with sautéed tomatoes, onions, and jalapeños, garnished with fresh cilantro.

HUEVOS CON SALCHICHA \$14

Scrambled eggs cooked with 100% beef hot dog sausage slices.

HUEVOS CON CHORIZO \$16

Scrambled eggs cooked with pork chorizo.

HUEVOS RANCHEROS \$14

Two fried tortillas topped with two over-easy eggs and red salsa. Topped with cotija cheese.

HUEVOS DIVORCIADOS \$14

Two fried tortillas topped with two over-easy eggs. One egg served with green salsa and the other with red salsa. Topped with cotija cheese.

STEAK AND EGGS \$20

Hand-cut arrachera, cooked medium, served with two eggs cooked to your way.

EL SIMPLE \$12

2 eggs cooked to your preference served with bacon, ham, or breakfast sausage links.