

EL ALMUERZO

POR EMPEZAR

GUACAMOLE <i>(gf, df)</i> served with Nixtamal tortilla chips & topped with Pico de Gallo	\$16	CHIPS & SALSA <i>(gf, df)</i> choice of salsa verde or roja	\$8.50
SOPA DE TORTILLA <i>(gf, df)</i> grilled chicken, oaxaco cheese, avocado, guajillo chilis, tortilla strips	\$14	NACHOS WITH GOOD JuJu <i>(gf)</i> nixtamal totilla chips, black beans, pickled jalapenos, home-made cheese sauce, guacamole, sour cream <i>w/ ground beef +\$3/chicken tinga +\$3 shrimp +\$6/ Steak +\$8</i>	\$17
BLACK BEANS SALSA <i>(gf)</i> cilantro, garlic, adobo	\$9	TAQUITOS <i>(gf)</i> chicken tinga, black beans, queso avocado cream	\$11

LOS TACOS 2 TACOS MINIMUM ORDER

BLACKENED MAHI MAHI mahi mahi, melted cheese, jicama slaw cranberry sauce	\$7	CAMARON spicy shrimp, melted oaxaca cheese, mango & chipotle salsa, fresh jucama slaw, flour tortilla	\$7
BIRRIA <i>(gf)</i> slow braised short ribs, cilantro, red onion, oaxaca cheese, crunchy nixtamal corn tortilla, birria broth to dip	\$7	SONORA STEAK grilled skirt steak, grilled anaheim peppers caramelized onions, cilantro, melted oaxaca & muenster cheese, flour tortilla	\$7
LOS AMERICANOS <i>(gf)</i> seasoned ground beef, crispy corn tortilla, shredded lettuce, cotija cheese, pico de gallo	\$6.50	BAJA FISH <i>(gf)</i> beer battered cod, chipotle mayo, cabbage slaw, corn tortila	\$7
CARNE ASADA ADOBADO <i>(gf, df)</i> grilled skirt steak, cilantro, red onion nixtamal corn tortilla	\$7	CARNITAS <i>(gf)</i> Michoacan style slow cooked pulled pork, pico de gallo, pickled onion, fermented jalapeno sauce, corn tortilla	\$6
POLLO AL PASTOR <i>(df)</i> grilled chicken seasoned with guajillo & pasilla peppers, pico de gallo, flour tortilla	\$7	VEGETARIANO <i>(gf)</i> veggie patty, black beans, romaine lettuce, beet & artichoke salsa, watermelon radish, corn tortilla	\$7

PLATOS PRINCIPALES

QUESADILLA black beans, melted cheese peppers & onions served with house salad & salsa roja add Grilled chicken +\$3 add seasoned ground beef +4	\$17	TACO SALAD <i>(df)</i> Seasoned ground beef, cilantro, black bean & corn salad, chopped romaine, cilantro lime dressing, served in a crispy tostada shell	\$20
CHILI RELLENO <i>(gf)</i> Anaheim pepper stuffed w/ sauteed vegetables, muenster & oaxaco cheese, wrapped in a corn tortilla, topped with tlaquepaque salsa, sour cream, red rice	\$24	LA FONDA <i>(df)</i> Seasoned & grilled shrimp cilantro, black bean & corn salad, chopped romaine, cilantro lime dressing, served in a crispy tostada shell	\$22
ENCHILADA <i>(gf)</i> your choice of pollo al pastor or queso w/ melted oaxaca & muenster cheese, topped with cotija cheese, radish & picked red onion, red rice	\$26/22	CANTINA COBB <i>(df)</i> Grilled chicken, bacon, cilantro, black bean & corn salad, chopped romaine, served in a crispy tostada shell	\$21
CARNE ASADA ADOBADO Grilled 8 OZ Skirt Steak, grilled scallions, Sonora beans, salsa roja, flour tortillas	\$36	FAJITAS <i>(df)</i> choice of skirt steak, chicken or shrimp, sauteed peppers & onions, flour tortilla rice & beans <i>w/ Chicken \$28 w/Shrimp or Steak \$31</i>	

Our home-made hot sauces are for sale. Please ask your server

05-13-25

Chef Hector Galvez

GM. Adham Elsharkawy

LAS BEBIDAS

VINO

Wine

CHAMPAGNE & SPARKLING

MASIA DE LA LUZ	\$12/\$48
Cava Brut, ES	
SEGURA VIADAS	\$12/\$48
Cava Brut Rose, ES	
VEUVE CLICQUOT	\$25/\$125
Yellow label, FR	

WHITE & ROSÉ

CHARDONNAY	\$14/\$56
Escudo Rojo, Aconcagua, Chile	
VIURA	\$13/\$52
Bodegas Lan, Rioja, ES	
SAUVIGNON BLANC	\$13/\$52
L.A. Cetto, Baja California, MEX	
PINOT GRIGIO	\$11/\$44
Stemmari, (IT)	
ROSÉ	\$14/\$56
Finca Wolffer, Mendoza, ARG	
ROSÉ	\$13/\$52
Hondarrabi, Ulacia Uxue Txakoli de Getaria Rose, Basque, ES	

RED

PINOT NOIR	\$14/\$56
Escudo Rojo, Aconcagua, Chile	
TANNAT	\$15/\$60
Bodega Cerro Chapeu Ysern Reserva, Uruguay	
MERLOT/MALBEC	\$14/\$56
Clos de los siete, Mendoza, ARG	
MALBEC	\$13/\$52
Montes, Colchagua Valley, Chile	
TINTO(SYRAH/CAB	\$20/\$80
RGMX - Sciolo R.2, MEX	

AGUAS FRESCAS	\$5
Hibiscus, Tamarindo	
TOPO CHICO	\$5/\$9
sparkling mineral water, Monterrey, MEX	
JARRITOS	\$5
Lime, Pineapple, Mandarin, Mango	
MEXICAN COKE	\$5

CERVEZA

Beer

ON TAP

NEGRA MODELO (MEX)	\$8
MODELO ESPECIAL (MEX)	\$8
PACIFICO CLARO (MEX)	\$9
JACKS ABBY POST SHIFT (MA)	\$10
GOOSE ISLAND IPA (IL)	\$9
GOLDEN ROAD 'MANGO CART' (CA)	\$9

BOTTLES

AMSTEL LIGHT (NL)	\$8
BOHEMIA CLASSICA (MEX)	\$8
CARTA BLANCA (MEX)	\$8
ESTRELLA JALISCO (MEX)	\$8
MONOPOLIO IPA (MEX)	\$9
DOS EQUIS AMBAR LAGER (MEX)	\$8
HEINEKEN ZERO (NED)	\$9
HEINEKEN LAGER (NED)	\$9

CÓCTELES

COCKTAILS

CANTARITO	\$16
Maestro Dobel Diamante reposado, fresh orange & grapefruit juice, fresh lime juice grapefruit soda, tajin rim	
UN BOMBÓN	\$16
Mezcalum Mezcal, Cantera Negra Café Liqueur shot of espresso, splash of simple syrup, ancho reyes verde chili liqueur	
EL CADI	\$16
Cazadores Tequila blanco, Cointreau, fresh lime juice, Grand Marnier float	
1930's SUNRISE	\$15
Cazadores Tequila blanco, Guyot creme de cassis, Fresh lime juice, Topo Chico seltzer	
LO RIDAH	\$15
Mezcalum Mezcal, Contratto Bitter Liqueur sweet vermouth, orange twist	
CORNSTAR	\$16
Maestro Dobel Diamante reposado, coconut syrup, ancho reyes verde chili liqueur, Nixta liquor de elote, fresh lime juice	
THE MEXICAN BLONDE	\$16
Maestro Dobel Diamante reposado, Orange bitters, muddled Orange & cherry, orange twist	

One tequila, two tequila, three tequila...floor!