

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	\$15	NACHOS WITH GOOD JuJu <i>(gf)</i> nixtamal totilla chips, black beans, pickled Jalapeño 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	\$12
CREMA DE JALAPEÑO TOREADOS kick *ss cheese & roasted Jalapeno dip, onion soya, tortilla chips	\$12	CHICHARRON DE JALAPEÑO crispy Jalapeño chips, garlic, salt spicy!	\$6

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	\$8
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	\$7.50	CARNITAS <i>(gf)</i> Michoacan style slow cooked pulled pork, pico de gallo, pickled onion, fermented Jalapeño sauce, corn tortilla	\$6.50
POLLO AL PASTOR <i>(df)</i> grilled chicken seasoned with guajillo & pasilla peppers, pico de gallo, flour tortilla	\$7	VEGETARIANO <i>(gf/vegan)</i> crispy king oyster mushroom 'carnitas', pickled onions & jalapenos, avocado sauce, corn tortilla	\$7

*99% of taco joints do not let you mix & match ...we do! No exceptions to the minimum order please. Trust the process!

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
BURRITOS Select your protein Grilled Chicken \$17 Seasoned Ground Beef \$18 Grilled Skirt Steak \$21 Seasoned Grilled Shrimp \$21 Sauteed Fajita Vegetables \$17 yellow rice, black beans pico de gallo .chipotle mayo, guacamole & queso wrapped in an 11" flour tortilla served with house salad		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
		CANTINA COBB <i>(df)</i> Grilled chicken, bacon, black bean & corn salad chicken, cilantro chopped romaine, served in a crispy tostada shell	\$21
		BUILD YOUR OWN BOWL Your choice yellow or white rice, black beans sauteed peppers & onions , pico de gallo & guacamole Vegetarian \$16 Chicken \$20, Carnitas \$19 Shrimp or Steak \$24, Ground Beef \$19	

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

Director of Operations

Adham Elsharkawy

10-8-26