BRUNCH

POR EMPEZAR

GUACAMOLE (gf,df) $16
served with Nixtamal tortilla chips & topped with Pico de Gallo

SOPA DE TORTILLA (gf,df) $15
grilled chicken, oaxaco cheese, avocado guajillo chilis, tortilla strips

BLACK BEANS SALSA (gf) $9
cilantro, garlic, adobo

CREMA DE JALAPEÑO TOREADOS $12
kick *ss cheese & roasted Jalapeno dip, onion soya, tortilla chips

CHIPS & SALSA (gf, df) $8.50
choice of salsa verde or roja

NACHOS WITH GOOD JuJu (gf) $17
nixtamal totilla chips, black beans, pickled Jalapeño, home-made cheese sauce guacamole, sour cream
w/ ground beef +$3/chicken tinga +$3 $3 shrimp +$6/ Steak +$8

TAQUITOS (gf) $12
chicken tinga, black beans, queso, avocado cream

CHICHARRON DE JALAPEÑO $6
cripsy Jalapeño chips, garlic, salt ....spicy!

LOS TACOS ** 2 TACOS MINIMUM ORDER

BLACKENED MAHI MAHI $7
grilled mahi mahi, melted cheese jicama slaw, cranberry relish, flour tortilla

BIRRIA $7
slow braised short ribs, cilantro, red onion, oaxaca cheese, crunchy nixtamal corn tortilla, birria broth to dip

LOS AMERICANOS $6.50
seasoned ground beef, crispy corn tortilla, shredded lettuce, cotija cheese, pico de gallo

CARNE ASADA ADOBADO $7
grilled skirt steak, cilantro, red onion nixtamal corn tortilla

POLLO AL PASTOR $7
grilled chicken seasoned with guajillo & pasilla peppers, pico de gallo, flour tortilla

CAMARON $7
spicy shrimp, melted oaxaca cheese, mango & chipotle salsa, fresh jucama slaw, flour tortilla

SONORA STEAK $ 8.25
grilled skirt steak, grilled anaheim peppers caramelized onions, cilantro, melted oaxaca & muenster cheese flour tortilla

BAJA FISH $7
beer battered cod, chipotle mayo, cabbage slaw, corn tortila

CARNITAS $ 6.50
Michoacan style slow cooked pulled pork, pico de gallo, pickled onion, fermented jalapeno sauce, corn tortilla

VEGETARIANO $7
crispy king oyster mushroom 'carnitas', pickled onions & jalapenos avocado & cilantro sauce, corn tortilla

*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 $17
black beans, melted cheese,peppers & onions, served with house salad & salsa roja
add Grilled chicken +$3
add seasoned ground beef +4

HUEVOS AHOGADOS $20
2 eggs cooked in a tomato & guajillo salsa topped w/salsa tatemada, pico de gallo & cotija cheese, rice & flour tortillas

ENCHILADA (GF) $26/22
your choice of pollo al pastor or queso w/ melted oaxaca & muenster cheese, topped with cotija cheese, radish & picked red onion, red rice

CHILI RELLENO (GF) $ 24
Anaheim pepper stuffed w/ sauteed vegetables, muenster & oaxaco cheese, wrapped in a corn tortilla, topped with tlaquepaque salsa, sour cream, red rice

LA FONDA (DF) $22
Seasoned & grilled shrimp, cilantro black bean & corn salad, chopped romaine, cilantro lime dressing, served in a crispy tostada shell

CANTINA COBB (DF) $ 21
Grilled chicken, bacon, cilantro, black bean & corn salad, chopped romaine, served in a crispy tostada shell

CHILAQUILES (GF) $ 22
corn tortilla chips topped w/cheese, black beans, tomato & guajillo salsa, 2 eggs & sliced avocado
w/ ground beef +$3/chicken tinga +$3 shrimp +$6/ Steak +$8

HUEVOS RANCHEROS(GF) $23
corn tortillas topped w/ 2 over easy eggs, black beans, grated cheese, salsa verde, roja & tatemada, sliced avocado

Chef VIRGILIO ORTIZ

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

10-10-26

DOO. Adham Elsharkawy