

BRUNCH

POR EMPEZAR

GUACAMOLE served with Nixtamal tortilla chips & topped with Pico de Gallo	\$16	CHIPS & SALSA choice of salsa verde or roja	\$8.50
SOPA DE TORTILLA grilled chicken, oaxaco cheese, avocado, guajillo chilis, tortilla strips	\$15	NACHOS WITH GOOD JuJu 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 cilantro, garlic, adobo	\$9	TAQUITOS chicken tinga, black beans, queso avocado cream	\$12

LOS TACOS **2 TACOS MINIMUM ORDER

BLACKENED MAHI MAHI grilled mahi mahi, melted cheese jicama slaw, cranberry relish, flour tortilla	\$7	CAMARON spicy shrimp, melted oaxaca cheese, mango & chipotle salsa, fresh jucama slaw, flour tortilla	\$7
BIRRIA 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 seasoned ground beef, crispy corn tortilla, shredded lettuce, cotija cheese, pico de gallo	\$6.50	BAJA FISH beer battered cod, chipotle mayo, cabbage slaw, corn tortila	\$7
CARNE ASADA ADOBADO grilled skirt steak, cilantro, red onion nixtamal corn tortilla	\$7	CARNITAS Michoacan style slow cooked pulled pork, pico de gallo, pickled onion, fermented jalapeno sauce, corn tortilla	\$6.50
POLLO AL PASTOR grilled chicken seasoned with guajillo & pasilla peppers, pico de gallo, flour tortilla	\$7	VEGETARIANO crispy king oyster mushroom 'carnitas', pickled onions & jalapenos avocado & cilantro 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	LA FONDA (DF) Seasoned & grilled shrimp, cilantro black bean & corn salad, chopped romaine, cilantro lime dressing, served in a crispy tostada shell	\$22
HUEVOS AHOGADOS 2 eggs cooked in a tomato & guajillo salsa topped w/salsa tatemada, pico de gallo & cotija cheese, rice & flour tortillas	\$20	CANTINA COBB (DF) Grilled chicken, bacon, cilantro, black bean & corn salad, chopped romaine, served in a crispy tostada shell	\$21
ENCHILADA (GF) 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	CHILAQUILES (GF) 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	\$22
CHILI RELLENO (GF) Anaheim pepper stuffed w/ sauteed vegetables, muenster & oaxaco cheese, wrapped in a corn tortilla, topped with tlaquepaque salsa, sour cream, red rice	\$24	HUEVOS RANCHEROS(GF) corn tortillas topped w/ 2 over easy eggs, black beans, grated cheese, salsa verde, roja & tatemada, sliced avocado	\$23

Chef VIRGILIO ORTIZ

Our home-made hot sauces are for sale. Please ask your server 7-23-26 DOO. Adham Elsharkawy