



Cocina Mexicana

Entradas / Appetizers

Mexican Style Guacamole: Traditional Mexican style Guacamole with the heat of a Serrano pepper. 11.25

Jalapeños: Fried Jalapeños. 5.50

Elotes: Flame grilled tender ears of corn, rubbed with Mexican aioli and fresh squeezed lime juice, then rolled in Cotija cheese and sprinkled with chile powder. It's a friday night favorite in any Mexican town square. 11.00



Ceviche

Classic Ceviche: Fresh chunks of lime marinated Alaskan Halibut, mixed with chopped tomato, onion, cilantro, and jalapeño. Served with tortilla chips. 14.75

Mango Ceviche: Our same great ceviche with mango in the mix. 15.25



Tacos



Tacos are served Ala Carte. Add \$3.50 for Rice & beans

Street Tacos: Marinated steak or chicken. Traditional or Mango style. For a meatless option try the cheese with Chipotle aioli.

Steak 14 Chicken 13 Cheese 10

Tacos Mariachi: Marinated shrimp, queso frito, cabbage slaw, mango, and chipotle aioli. 15.50

Margarita Chicken Tacos: Flour tortillas filled with chicken breast and marinated in our famous margarita mix and sautéed with bell peppers, onions and spices. 15.50

Carnitas: From the State of Michoacán, these little bites of pork are simmered in Mexican spices until tender then lightly fried. Served with flour tortillas. 14

Tacos Al Pastor: Mexico's favorite taco! Tender marinated chunks of pork grilled with bits of pineapple and served on warm corn tortillas. Garnished with chopped onion and fresh cilantro. 14

Original Baja Fish Tacos: Created in the fish markets of En-Baja California. Beer battered strips of white fish are served in warm corn tortillas with cabbage slaw, pico de gallo and chipotle cream sauce on the side. *(Available grilled)*. 17

