

## APPETIZERS

<b>GUACAMOLE</b>	\$5 \$9	<b>CAZUELA NACHOS</b>	\$15
House made guacamole with tortilla chips		Refried beans, mozzarella cheese, pico de gallo, lettuce, sour cream, choice of protein <i>Chicken   Steak   Mixed +\$1</i>	
<b>AVOCADO SALAD</b>	\$10	<b>COCTEL DE CAMARONES</b>	\$17 \$22
Avocado, lettuce, sautéed onions, peppers, pico de gallo and cotija cheese <i>Steak +\$7   Chicken +\$5</i>		Mexican-style shrimp cocktail	
<b>SOPA AZTECA</b>	\$11.50	<b>VUELVE A LA VIDA</b>	\$17 \$22
Tortilla soup topped with avocado and fresh cheese		Mexican-style mixed seafood cocktail with clams, calamari, mussels and shrimp	
<b>TOSTADAS</b>	\$17	<b>QUESO FUNDIDO</b>	\$12
Order of two (2) fried tortillas, topped with refried beans, lettuce, sour cream, cheese, avocado and your choice of protein <i>Steak   Chicken   Carnitas   Pastor</i>		Melted cheese served with 4 corn or flour tortillas <i>Mushrooms +\$1.5   Chorizo +\$3   Steak +\$3   Pastor +\$3   Carnitas +\$3</i>	

## BIRRIA

<b>QUESABIRRIA</b>	\$19	<b>BIRRIA TACO</b>	\$19
Shredded steak cooked in a special sauce and cheese stuffed in a tortilla, served with a side of consommé <b>*Combo with 4 quesadillas and rice</b>		Shredded steak cooked in a special sauce served in a tortilla topped with onions and cilantro, served with a side of consommé <b>*Combo with 4 tacos and rice</b>	

## MAINS

<b>FLOUR QUESADILLA</b>	\$13	<b>TACOS</b>	\$19
Flour tortilla with cheese served with pico de gallo and sour cream <i>Veggie +\$2   Steak +\$3   Chicken +\$3   Shrimp +\$3</i>		Soft corn or flour tortilla with your protein of choice topped with onions and cilantro <i>Veggie   Steak   Campechano   Chicken   Carnitas Pastor   Chorizo   Fish +\$0.50   Shrimp +\$0.50   Lengua +\$0.50   Tripa +\$0.50</i> <b>*Combo with 4 tacos, rice and beans</b>	
<b>QUESADILLA CASERA</b>	\$19	<b>ENCHILADAS</b>	\$19
Handmade corn tortilla with cheese and served with rice, beans and guacamole <i>Huitlacoche (Corn Smut)   Protein</i>		3 Corn tortilla filled with chicken and covered with sauce, cheese and sour cream <i>Roja   Verde   Mole</i>	
<b>HUARACHES</b>	\$15	<b>BURRITOS</b>	\$18
Homemade oval corn tortilla with sour cream, refried beans, lettuce, cheese and pico de gallo <i>Steak +\$3   Chorizo +\$3   Chicken +\$3   Carnitas +\$3   +\$3 Pastor +\$3   Barbacoa +\$3</i>		<b>Burrito California</b> Choice of protein, lettuce, tomatoes, sour cream, guacamole, melted cheese on top rice and beans <b>Burrito Mexicano</b> Protein marinated in Mexican sauce, with tomatoes, onions, mushrooms, melted cheese on top rice and beans <b>Burrito Poblano</b> Shredded chicken breast in mole poblano sauce and refried beans <b>Burrito Tradicional</b> Choice of protein, rice, beans, lettuce pico de gallo, and sour cream <i>Steak   Chorizo   Chicken   Carnitas   Pastor</i> <b>Make it a chimichanga +\$2</b>	
<b>FAJITAS</b>	\$19		
Protein of choice mixed with grilled onions and peppers, served with rice, beans, sour cream and 4 tortillas <i>Chicken   Steak +\$1.50   Mixed +\$3.50   Shrimp +\$3.50   Cielo, Mar y Tierra +\$6</i>			
<b>FLAUTAS/TACOS DORADOS</b>	\$19		
Hard rolled tacos, topped with lettuce, pico de gallo, sour cream and cotija cheese, served with rice and beans <i>Chicken   Steak</i>			



## SIGNATURE DISHES

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### MOLCAJETE \$27|\$52

Mexican style barbecue with choriqueso, steak, chicken, shrimp, avocado slices and jalapeño toreado, served with rice, beans and salad  
*For one or two*

### ALAMBRES \$19

Protein of choice mixed with cheese, peppers, onions and bacon, served with rice, beans and tortillas  
*Steak | Chicken | Pastor | Flamazo +\$2*

### CHILE RELLENO \$18

Mild pepper in a Mexican sauce and cheese with rice and beans

### MOLE POBLANO \$19

Chicken breast covered in mole sauce made from chiles, chocolate, and peanuts with rice and beans

### BISTEC A LA MEXICANA \$20

Beef steak, covered with jalapeño, tomatoes and onions sauce

### PECHUGA MICHOACAN \$20

Grilled chicken breast topped with sauteed mushroom, onions, tomatoes, bell peppers, melted mozzarella & jack cheese, served with rice and beans

### TAMPIQUEÑA \$26

Skirt steak with a green enchilada, rice, beans, and guacamole

*\*some signature dishes are served with tortillas\**

## SOUPS

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### CALDO TLALPEÑO \$17

Chicken soup with Mexican rice, chickpeas, avocado, and cotija cheese

### MENUDO \$17

Mexican beef tripe soup with a side of tortillas, cilantro and onion

### POZOLE \$19

Hominy stew prepared in red or white broth and your choice of protein  
*Chicken | Pork | Mixed*

### SOPA DE MARISCOS \$21

Seafood soup with black mussels, shrimp, calamari, scallops, fish (flounder), rice, cilantro and onion



## = kids = MENU

### BISTEC & FRIES

\$11

Steak palomilla served with french fries

### CHICKEN FINGERS

\$11

*white meat chicken cut into strips, breaded, and deep-fried, served with french fries*

### MINI QUESADILLA

\$9

Two flour tortilla filled with cheese and steak or chicken  
Served with sour cream

## DESSERTS

### FRIED ICE CREAM

\$8.5

Vanilla fried ice cream topped with chocolate syrup

### CHEESE FLAN

\$8.5

### SOUFFLE DI CHOCOLATE

\$8.5

Chocolate lava cake served with an ice cream scoop

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## BEVERAGES

### SOFT DRINKS \$2.70

Coke, Diet Coke, Coke Zero, Sprite



### MEXICAN COKE \$4

### JUICES \$4.50

Mango, Apple, Orange

### SPARKLING WATER \$4.50

### JARRITOS \$4.20

Tangerine, Pineapple, Lime, Tamarind



## AGUA FRESCAS

### JAMAICA \$4.50

Traditional semi-sweet hibiscus flower beverage

### HORCHATA \$4.50

Traditional sweet beverage made of rice, milk, vanilla and cinnamon

### TAMARINDO \$4.50

Traditional tangy drink made of tamarind

### AGUA DE MARACUYA \$5

## BEVERAGES

### CAFE ESPRESSO \$2.50

Shot of pressure-brewed coffee

### CORTADITO \$3

Espresso with a swirl of warm milk

### CAPPUCCINO \$5

Espresso with steamed and frothed milk

### CAFE AMERICANO \$3.70

Espresso and water (6oz)

## WINES

### GLASS BOTTLE

### VINO ROSSO

Tempranillo "Lopez de Haro" \$8.60 \$30  
Rioja, Spain

Chianti Classico Riserva "Tomaiolo" \$12.50 \$44  
Tuscany, Italy

Malbec Reserva "Sur de los Andes" \$10.40 \$37  
Mendoza, Argentina

Cabernet Sauvignon Reserva \$9.60 \$33  
"Alto Tierra" Colchagua Valley, Chile

Pinot Noir "Belle Eaux" \$9.40 \$34  
Languedoc, France

### VINO BLANCO

Sauvignon Blanc "Lewis & Clark" \$9.60 \$33  
Horse Heaven Hills, Washington

Albarino Calazul X \$43  
Rias Baixas, Spain

Chardonnay "Redwood" \$8.60 \$30  
Redwood, California

Pinot Grigio "Tomaiolo" \$9.60 \$33  
Veneto, Italy

Cava "Masia de la Luz" \$8.60 \$30  
Catalunya, Spain

Moscato Rose \$9.60 \$36  
"Villa Jolanda" Piedmont, Italy

## BEER

### BOTTLED BEER \$6.20

Corona, Corona Light, XX Lager  
XX Amber, Pacifico, Victoria, Tecate  
Modelo Especial, Negra Modelo  
Peroni, Heineken

### MICHELADAS \$7.70

A beer cocktail with hot sauce, lime juice, and Clamato served in a salt-rimmed glass

### CHELADAS \$7.70

A beer cocktail mixed with lime juice and salt, served in a salt-rimmed glass

## MARGARITAS

### CLASSIC MARGARITA \$9.50|\$36

Our traditional margarita on the rocks  
*Glass or pitcher*

### FLAVORED MARGARITA \$11.20|\$39

A fruit-infused margarita with your choice of mango, passion fruit, or tamarind flavors  
*Glass or pitcher*