



EAST PATIO MENU



AUTHENTIC MEXICAN FOOD

OPEN FROM

MONDAY-THURSDAY 11am-8:30pm

Fridays 11am-9pm

(Tuesday closed)

Saturdays 11am-9pm

Sunday 11-7:30pm



Appetizers

🐟 • Ceviche Bowl \$13.99

Fish cooked with lime, tomatoes, onions, cilantro, and avocado (**Undercooked seafood**).

🐟 • Ceviche Tostada \$6.50

Fish cooked with lime, tomatoes, onions, cilantro, and avocado on a shell tostada (**Undercooked Seafood**)

• Bean Dip \$6.50

Refried beans topped with cheese, tomatoes, and avocado.

• East Patio Nachos \$15.99

Crispy corn tortilla chips topped with pinto beans cheese, Pico de Gallo, sour cream, and guacamole, served with choice of Chile Verde, chicken, carnitas or grilled veggies. (Steak \$2 extra)

• Guacamole Dip \$9.99

Fresh smashed avocado mixed with tomatoes, onions, cilantro, and jalapenos with a splash of lime.

• Chicken Taquitos \$13.99

4 Crispy rolled up chicken taquitos with lettuce, pico de gallo, sour cream and guacamole.

• Huevos Rancheros \$13.99

Crispy corn tortilla, covered with pinto beans, two eggs, ranchera sauce, cheese, guacamole and pico de gallo

• Huevos ala Mexicana \$13.99

Fresh jalapenos, grilled onions, and tomatoes, with 3 scrambled eggs.

• Machaca \$15.99

Scrambled eggs, mixed with shredded beef, pico de gallo and jalapenos.

• Chorizo and eggs \$13.99

Scrambled eggs, mixed with pork chorizo and pico de gallo

• Mexican breakfast burrito \$11.99

Potatoes, ham, eggs, cheese, pico de gallo and poblano sauce (Add Chorizo or al pastor \$3 extra)

• Meatball Soup S \$10.99 L \$15.99

Beef meatballs in a delicious soup served with rice, potatoes, carrots, squash, and cilantro.

• East Patio Salad \$15.99

Mix of romaine lettuce, grilled tomatoes, onions, cilantro, jalapeno, and cheese. Served with a choice of chicken, carnitas or al pastor and topped with house dressing. (Steak or Fish \$2 extra)

House Salad \$15.99

Mix romaine lettuce, avocado, tomato, choice chicken or carnitas (\$1 steak or shrimp extra)

Soup & Salads

• Pozole \$15.99

Pork and hominy soup with garnishes cabbage, radish, and lemon

• Birria de Res \$16.99

• Tortilla Soup S \$9.99 L \$14.99

Shredded chicken, chicken broth and avocado topped with sour cream, cilantro & crispy tortillas strips.

• Lettuce Wraps Tacos \$15.99

2 lettuce wraps with choice of grilled chicken, pastor or carnitas, topped with pico de gallo and guacamole. (Steak \$2 extra)

Breakfast (until 2pm)

• Carnitas and eggs \$16.99

2 eggs served with crispy and tendered carnitas and pico de gallo

• Asada and eggs \$16.99

2 eggs served with strips of grilled steak and pico de gallo

• Chile verde and eggs \$16.99

2 eggs served with marinated pork covered with green sauce.

• East Patio Chilaquiles \$12.99

Fried pieces of corn tortillas with 2 scrambled eggs, covered in traditional red or green sauce topped with cheese and sour cream. (\$4 extra Carnitas)

• Nopales and eggs (cactus) \$12.99

3 Scrambled eggs, mixed with grilled cactus and, pico de gallo

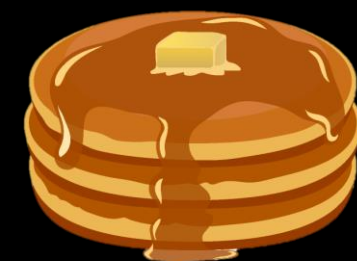
• Menudo \$15.99

Beef tripe and hominy soup

• Pancakes and eggs \$11.99

• kids pancakes and eggs \$7.99

• Stack of pancakes (3) \$7.99



18% Gratuity for parties of 6 or more

Omelettes

(Served with beans and potatoes)

- **East Patio Omelette** **\$15.99**

Grilled steak, cheese, jalapenos, pico de gallo topped with poblano sauce

- **Carnitas Omelette** **\$15.99**

Tendered pork, pico de gallo, topped with green tomatillo sauce

- **Veggie Omelette** **\$14.99**

Bell peppers, spinach, squash, onions and cheese topped with poblano sauce

- **Nopalitos Omelette (cactus)** **\$14.99**

Cactus, pico de gallo, jalapeños topped with ranchero sauce and guacamole.

Kids Menu

- **Bean and Cheese Burrito** **\$7.99**

- **Kids Nachos** **\$7.99**

Beans, cheese, shredded chicken and sour cream

- **Cheese Quesadilla** **\$7.50**

Add chicken \$3 extra

- **2 Rolled up Chicken Taquitos** **\$9.99**

Comes with sour cream

- **Grilled Chicken** **\$9.50**

- **Crispy Chicken Taco** **\$8.99**

Topped with cheese

- **Chicken Nuggets and fries** **\$7.50**

Does not comes with beans or rice

- **Steak Ranchero** **\$18.99**

Steak, potatoes, pico de gallo and special sauce

- **Tostadas** **\$13.99**

Crispy tostada choice of chile verde, chicken, carnitas or guacamole topped with cheese lettuce and tomatoes

- **Carne Asada** **\$19.99**

Citrus marinated grilled steak, served with grilled jalapenos and onions.

- **Carnitas Plate** **\$16.99**

Slowed cooked pork, marinated with citrus flavors, served with guacamole and Pico de Gallo.

Entrees

Served with rice and beans (add a cup of soup or side salad for \$4.50)

- **2 Homemade Tamales** **\$16.99**

Homemade masa stuffed with pork, topped with our homemade red sauce with Monterrey cheese on top off.

- **2 Veggie Tamales** **\$15.99**

Homemade masa stuffed with zucchini, squash, garbanzo, and green beans topped with creamy poblano sauce.

- **2 Cheese & Jalapeno Tamales** **\$15.99**

Homemade masa stuffed with jalapeno and cheese Monterey topped with ranchera sauce.

- **Supper Burrito** **\$12.99**

Choice of Chile Verde, carnitas, chicken, al pastor, or veggies, served with Pico de Gallo, rice and beans, cheese, guacamole & sour cream. (\$2 Steak, \$3 shrimp) (\$9.99 beans & cheese) **Make it wet \$2 extra.**

- **Chimichanga** **\$15.99**

Crispy rolled up burrito smothered in a creamy poblano sauce, with Pico de Gallo and your choice of meat: carnitas or chicken.

- **Burrito Bowl** **\$14.99**

Choice of carnitas, al pastor, chicken or veggies served with Pico de Gallo, rice, beans, cheese, guacamole, and sour cream (\$2 Steak)

- **Chile Relleno Burrito** **\$13.99**

1 chile relleno and cheese with ranchero sauce burrito

- **2 Chile Relleno** **\$16.99**

Fried roasted pepper stuffed with cheese, topped with ranchero sauce.

- **Fajitas (Meat Option)**

1-**\$16.99** 2-**\$19.99** 3-**\$22.99**

Choice of carnitas, chicken, steak served with grilled peppers and onions, as well sour cream, and guacamole. (\$2 shrimp)

- **Grilled Chicken with veggies** **\$15.99**

Grilled marinated chicken served with bell peppers, onions and spinach (does not beans or rice)

- **Asada or Pastor Fries** **\$15.99**

Fries Topped with steak or al pastor, cheese, Pico de Gallo, sour cream, and guacamole. (Does not comes with beans & rice)

- **Enchiladas Suizas** **\$16.99**

2 chicken enchiladas topped with green sauce, sour cream and cheese.

- **Enchiladas** **\$16.99**

2 corn enchiladas choice of red, green mole or **creamy poblano sauce** and topped with cheese. Choice of chicken, grilled veggies, onions and cheese or carnitas.

- **2 Crispy Tacos** **\$15.99**

Topped with cheese, lettuce, and tomatoes. Choice of chicken, beef, or potatoes

- **2 Soft Tacos** **\$15.99**

Choice of: carnitas or al pastor meat, or cactus, topped with cilantro and onions (\$2 grilled fish, shrimp, or steak)

- **3 Chicken Taquitos** **\$15.99**

Crispy rolled up taquitos served with sour cream and guacamole.

- **2 Quesabirria Tacos** **\$15.99**

Stuffed with birri, onion, cilantro, and cheese, served with a delicious side of consommé dipping sauce.

(Chicken or beef choice)

- **Quesadillas** **\$12.99**

Cheese, chicken and jalapeno (\$3 extra for carnitas or al pastor) (\$4 steak or shrimp extra)

- **Chicken Mole** **\$18.99**

Shredded chicken covered with our special mole sauce, topped off with sesame seeds and marinated onions.

- **Chile Verde** **\$16.99**

Tendered marinated pork smothered with green tomatillo sauce.

- **Chile Colorado** **\$16.99**

Tendered marinated pork smothered with red guajillo sauce.

- 🦞• **Camarones al mojo de ajo** **\$18.99**

Prawns salted with butter, garlic on bed of lettuce.

- 🦞• **Camarones al Poblano** **\$18.99**

Prawns with grilled bell peppers and onions, covered with poblano sauce.

- 🐟• **Grilled fish and side of veggies** **\$17.99**

Does not comes with rice and beans

- 🦞• **Camarones ala Diabla (Seafood)** **\$18.99**

Prawns mixed with onions, bell peppers, and zucchini covered in our homemade extra spicy sauce.

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Margaritas

- **Mezcal** **\$13 Glass** **\$53 Pitcher**
Vida mezcal, fresh lime juice, agave néctar & triple sec
- **Patron** **\$13 Glass** **\$55 Pitcher**
Patron Tequila, fresh lime juice, blue agave, triple sec
(make it with \$2 Reposado/ \$3 anejo)
- **Cadillac** **\$14 Glass** **\$55 Pitcher**
Silver Tequila, margarita mix, Orange liqueur, lime juice
- **Cazadores** **\$12 Glass** **\$48 Pitcher**
Cazadores Tequila, margarita mix, triple sec with tajin salted rim
- **Spicy Smoky** **\$15 Glass**
Patron Silver Tequila, splash of illegal mezcal, fresh lime, jalapenos with tajin salted rim.
- **Ranch Water** **\$13 Glass**
Patron Silver Tequila, fresh lime, topo chico tajin, salted rim
- **Jalisco Cantarito** **\$13 Glass**
Cazadores Tequila, lime juice, grapefruit juice, squirt soda, orange juice, salt and tajin
- **Cucumber Jalapeño** **\$12 Glass** **\$48 Pitcher**
Silver Tequila, lime juice, cucumber, jalapenos, and agave nectar
- **Pineapple Mezcal** **\$13 Glass** **\$54 Pitcher**
Illegal mezcal, mezcal, fresh juice, lime juice, tajin salted rim
(option to add jalapeños)
- **Blue** **\$11 Glass** **\$44 Pitcher**
Silver Tequila, triple sec, margarita mix and blue Curacao
- **Patron Paloma** **\$13 Glass** **\$55 Pitcher**
Silver Patron Tequila, triple sec, lime juice, splash of squirt soda
- **Pomorita** **\$12 Glass** **\$48 Pitcher**
Luna azul reposado tequila, lime juice, pomegranate and triple sec, agave néctar with a sugared rim
- **East Patio** **\$10 Glass** **\$40 Pitcher**
Silver Tequila, lime juice, triple sec, margarita mix, salt rim, served on the rocks.
- **Skinny Margarita** **\$12 Glass** **\$48 Pitcher**
Reposado Tequila, lime juice agave, triple sec

- **Teremana Margarita** **\$12 Glass** **\$44 Pitcher**
Teremana Silver Tequila, lime juice, triple sec, pineapple splash juice. (make it with \$1 Reposado/ \$2 anejo extra)
- **Jalapeno Margarita** **\$12 Glass** **\$48 Pitcher**
Reposado Tequila, lime juice agave, triple sec and fresh jalapenos
- **Mangoneada** **\$12 Glass** **\$48 Pitcher**
Silver tequila, lime juice, mango mix, triple sec, tajin, chamoy sauce and chile salted rim
- **Tropical** **\$12 Glass** **\$48 Pitcher**
Silver Tequila, with your choice of passion fruit, strawberry, mango, raspberry, watermelon, pineapple and melon

Desserts

- **Vanilla Flan** **\$4.99**
- **Vanilla Ice Cream** **\$4.50**
- **Churros and Ice Cream** **\$7.50**
- **Single Churros** **\$2.50**
- **Sopapillas** **\$5.50**
- **Brownies** **\$10.99**
- **Single Brownies** **\$4.99**
- **Tres Leches Cake** **\$4.99**
- **Root Beer Float** **\$7.99**

Beverages & Juices

- **Coffee** **\$3.50**
- **Mexican Coffee (kahlua & coffee)** **\$10.00**
- **Mexican Hot Chocolate** **\$4.99**
- **Chocolate Milk** **kids \$2.50/ adults \$4.00**
- **Glass of Milk** **\$3.50**
- **Jarritos** **\$4.00**
- **Bottle of Sangria Soda** **\$3.50**
- **Shirley Temple** **\$4.00**
- **Roy Rogers** **\$4.00**
- **Virgin Margarita** **\$6.00**
- **Soft Drinks** **\$3.50**
- **Mexican Coke** **\$4.00**
- **Club soda** **\$3.00**
- **Juices** **kids \$2.50/ adults \$4.00**
- **Horchata/ Jamaica (no refills)** **\$4.00**
- **Ponche (Mexican hot tea with fruit)** **\$5.00**
With tequila shot \$5.00 extra



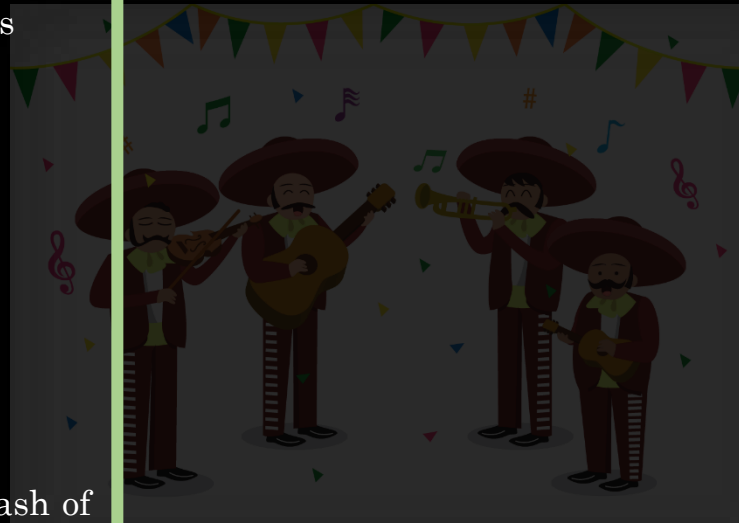
Combos

- **2 item combos (no substitution)** **\$16.99**
- **3 item combos (no substitution)** **\$19.99**
Choice of 1 tamal, 1 Soft or Crispy taco, 1 chile relleno or 1 Enchilada, choice of meat chicken, potatoe or carnitas,
- **Gonsalves Plate** **\$18.99**
1 Cheese enchilada, 1 chicken taco and 1 chile relleno.
- **Carnitas and 1 Chile relleno** **\$18.99**

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Wines & Classic Cocktails

- **White Wine** **\$7 Glass \$25 Bottle**
Chardonnay/ Pinot Grigorio/ Savinog Blanc (**\$8 Glass**)/ Bogle (**\$8 Glass**)
- **Red Wine** **\$8 Glass \$26 Bottle**
Merlot/ Cabernet/ S Vida Mezcla/ Vida Rosita Rose
- **Wine Margarita** **\$9 Glass \$37 Pitcher**
- **Mimosa** **\$7.50 Glass \$28 Pitcher**
- **Red or White Sangria** **\$7.50 Glass \$25 Pitcher**
- **Jalisco Mule** **\$12 Glass \$45 Pitcher**
Cazadores reposado, fresh lime juice, agave néctar, ginger beer on the rocks
- **Bloody Mary** **\$13 Glass**
Chpoice of patron or grey goose
- **Moscow Mule** **\$10 Glass \$44 Pitcher**
 - vodka, fresh lime juice and ginger beer
- **Citrus Cooler** **\$8 Glass \$33 Pitcher**
Vodka, margarita mix, triple sec, and splash of cranberry juice
- **Lemon Drop** **\$10 Glass \$40 Pitcher**
Vodka, lemon juice, simple syrup and sugar rim
- **Long Island Ice Tea** **\$14 Glass**
Vodka, silver tequila, gin, white rum, triple sec, lemon juice and with splash of coke.
- **Adios** **\$14 Glass**
Gin, white rum, tequila, vodka, blue curacao and lime juice
- **Mojito** **\$9 Glass \$36 Pitcher**
Bacardi rum, fresh mint, agave nectar, lime juice and club soda.
- **Jalisco Paloma** **\$12 Glass \$48 Pitcher**
Jimador reposado, grapefruit, lime juice, splash of squirt, pinch of salt



WE OFFER CATERING!



Beers

- **Draft** **\$6 Glass \$11 Mug \$20 Pitcher**
Pacifico, Modelo Especial, Negra Modelo, XX Amber, Blue Moon, Mango Cart
- **\$7 Glass \$12 Mug \$24 Pitcher**
Track 7, New Belgium, Wodoo Ranger IPA
- **Bottles of Beer** **\$6ea**
Corona, Modelo Especial, Lagunitas, Corona Light, Tecate, Negra Modelo, Bohemia, 805, Victoria, Blue Moon, Tecate (Can), XX Lager, XX Amber
- **Domestic Bottles** **\$5ea**
Budweiser, Heineken, Coors Light, Budlight, O'doul's, Corona seltzer, Stella, lagunitas (\$6), o'doul's, corona Seltzer, Heineken
- **White Claw** **\$4ea**
- **Truly** **\$4ea**
- **Non alcoholic** **\$5ea**
Lagunitas, stella & o'doul's



Mezcal

- **Illegal Joven Shot** **\$9**
- **Illegal Reposado Shot** **\$11**
- **Vida Shot** **\$9**
- **Joven Yuu Baal Shot** **\$8**
- **400 Conejos** **\$9**

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