



PLATOS FUERTES

ENTREES

Every entrée comes with your choice of rice and beans — pinto, refried, or black —, or your choice of a small salad, or our daily homemade soup.



Doña Reyna's Chile Relleno

Our roots. Our family. Our flavor. A family recipe passed down with love. Fire-roasted poblano peppers stuffed, batter-dipped, and lightly sautéed. Served with your choice of salsa verde or a traditional tomato-garlic sauce. Cheese Only 16, Picadillo or Mixed Vegetables 18, Chicken 20, Steak 22

Chile Relleno

A timeless Mexican classic, baked with love. Oven-baked poblano peppers stuffed to perfection and served with your choice of salsa verde or a traditional tomato-garlic sauce. Cheese Only 16, Picadillo or Mixed Vegetables 18, Chicken 20 Steak 22

Tamales de mi Tierra

Our heritage. Our flavor. Our memories. A taste of home in every bite, two tender tamales, steam-cooked in corn husks — just the way our grandmother made them — with daily rotating fillings. Served with your choice of tomatillo, mole, adobado, or chipotle sauce. Vegetable & Cheese 17, Pork or Chicken 19, Shredded Beef 20

Birria Tacos

Our spice. Our soul. Our tradition. A true taste of Jalisco in every bite. Two tacos filled with shredded beef, slow-cooked to perfection in authentic Jalisco-style birria. Served with our rich birria broth, onions, cilantro, and lime. 22

Quesadilla Norteña

Our comfort. Our cheese. Our flavor. A northern classic with a Mexican heart. Flour tortilla stuffed with your choice of filling and melted white cheddar cheese, then folded and grilled to perfection. Cheese Only, Spinach & Cheese, or Fajita Veggies 14, Chicken or Tinga 16, Pork Chorizo, Shredded or Ground Beef 17, Steak 18, Shrimp or Fish 20.

(*) Carne Asada Poblana

Our tradition. Our flavor. Our fire. A bold fusion of fire and flavor from Puebla. Grilled skirt steak served with a poblano chile relleno stuffed with your choice of cheese, chicken, veggies, or pork (chorizo), and topped with our traditional Mexicana sauce. 28

(*) Maya Carne Asada

A tribute to the ancient flavors of the Mayan land. Skirt steak marinated in lime and authentic Mexican spices, grilled to perfection and served with warm corn or flour tortillas. 25

(*) Pescado or Camarones

Our sea. Our spice. Our passion. A coastal journey through Mexico's vibrant flavors.

Al Mojo de Ajo – Sautéed with fresh garlic, white wine, and aromatic herbs. **Verde Tomatillo** – Cooked in our homemade green tomatillo and cilantro sauce.

Veracruzana – In a rich red tomato sauce with olives, capers, bell peppers, and onions.

La Diabla (Creamy & Spicy) – In our signature creamy and spicy chipotle sauce.

A la Mexicana – Sautéed with green and red bell peppers, onions, tomatoes, jalapeños, and Mexican spices. Fish 24, Shrimp 26

Jose's Burritos: Our flavor. Our tradition. Our wrap. A burrito packed with Mexican flavor from end to end. Choose from one of our five delicious varieties — each served in a 12-inch flour tortilla filled with beans, rice, guacamole, sour cream, and salsa. Veggie 15, Chicken or Tinga 18, Pork Chorizo, Shredded or Ground Beef 18, Carnitas de Michoacán 20, Steak 20, Vegan Steak 22, Vegan Chorizo 20.

Ask for your favorite sauce: Mole, Adobo, Chipotle, or Tomatillo.

Chimichanga: Our crunch. Our fun. Our fiesta.

Any Jose's burrito above, deep-fried to a crispy golden perfection — Chimichanga style! +2, ask your server!

(*)Fajita Platter Our sizzle. Our flavor. Our fiesta.

A sizzling celebration of Mexican flavor. Marinated strips of steak, chicken, shrimp, or any two-combination, grilled with fresh bell peppers and onions. Served with guacamole, sour cream, and warm corn or flour tortillas.

Veggie 22, Chicken 25, Steak 27, Shrimp 28

(*) Hawaiian Fajita

Our flavor. Our fire. Our island twist. A tropical taste of Mexico with island spirit. Marinated strips of steak, chicken, shrimp, or any two-combination, grilled with fresh bell peppers and onions. Served with guacamole, sour cream, and warm corn or flour tortillas — with a touch of sweet pineapple flair. Veggie 27, Chicken 30, Steak 32, Shrimp 33

Tacos Tonatico Our roots. Our flavor. Our home.

Straight from the streets of Tonicato, full of flavor and tradition.

Two tacos with your choice of filling — just cilantro, onions, and a squeeze of lime — bringing the true taste of our street foods from México. Served on your choice of white or blue corn tortillas. Calabacitas (Zucchini) 15, Chicken Tinga 17, Carnitas or Shredded Beef 20, Vegan Steak 19, Vegan Chorizo 18,

Auténticas Enchiladas

Our flavor. Our tradition. Our passion.

True Mexican comfort — rich, warm, and unforgettable. Soft corn tortillas wrapped around your choice of filling and topped with your preferred house-made sauce. Spinach & Cheese 18, Chicken or Tinga 20, Shredded Beef 22. Ask for your favorite sauce: Mole, Adobo, Chipotle, Tomatillo, or Green Mole.

(*) Carne Asada a la Tampiqueña

Our heritage. Our flavor. Our pride.

A beloved recipe from the heart of Tamaulipas, full of tradition and taste. Tender grilled carne asada served with a classic enchilada verde stuffed with your choice of cheese, chicken, veggies, or pork (chorizo). 27

(*) Signature José's Tortas

Our pride. Our flavor. Our tradition.

Each bite, a journey through the flavors of Mexico. Each torta is made on fresh Mexican telera bread with refried beans, avocado, tomato, lettuce, and mayo — served with our signature touch of authenticity.

Milanesa

Your choice of chicken or steak, grilled and breaded, served with all the traditional torta garnishes. Chicken 22, Steak 25

Chavo

Classic pork ham, simple and satisfying. 14

Cubana

Super jumbo torta with grilled chicken, ham, sausage, chorizo, and carnitas, topped with our special house sauce, melted cheese, and French fries. 25

California

Grilled chicken breast, fresh and flavorful. 20
Norteña – Tender grilled steak, bold and juicy. 22

Ahogada

Jalisco-style beef with pickled onions, smothered in our traditional Jalisco sauce. 21

Michoacana

Traditional pork carnitas, slow-cooked to perfection. 20

Chilanga

Mexico City-style al pastor, marinated pork with a bold punch. 21

Yucateca

Marinated pork cochinita pibil in achiote sauce, Yucatecan style. 21

Vegan Chorizo

Our famous seitan vegan chorizo with refried beans, vegan mayo, sliced avocado, tomatoes, and lettuce. 22

(*) Before Placing your order Please inform your server if a person in your party has food allergy (*) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

