

SONORITA'S



BOUTIQUE DE CORTES FINOS

STARTERS

Opuntia asada con panela (200gr)	\$135.00
Mini pork crackling turnovers in sauce (3 pieces)	\$105.00
Tortilla soup (400 gr)	\$ 115.00
Rib-eye pork crackling sopes with bone marrow (2 pcs)	\$ 148.00
Corn and cheese empanadas (2 pieces)	\$95.00
Ground beef and cheese empanadas (2 pieces)	\$99.00
Guacamole (280 gr)	\$140.00
Mexican-style prickly pear cactus (300 gr)	\$138.00
Accompanied by fresh cheese, Mexican-style cactus or Mexican sauce, our secret sauce.	
Spring onions (12 pieces)	\$125.00
Bone marrow (4 pieces)	\$199.00
Chitterlings (250 gr)	\$275.00
Freshly made pork crackling (100 gr)	\$225.00
Bean and cheese taquitos on the grill (4 pieces)	\$99.00
Chicken strips (300 gr)	\$195.00
Rib-eye pork crackling with guacamole (300 gr)	\$328.00
Rib-eye pork crackling with guacamole (650 gr)	\$599.00

FAJITAS

Chicken (250 gr)	\$335.00
Vacio (250 gr)	\$385.00
Arrachera (250 gr)	\$368.00
Vegetables	\$275.00
(Corn, zucchini, bell pepper, and onion 350 gr)	
Señor Sonorita's	\$365.00
(Chicken, arrachera, and panela cheese 300 gr)	
Add cheese (80 gr) for only \$50.00	

SKEWER

Vegetables (350 gr)	\$177.00
Chicken (250 gr)	\$288.00
Arrachera (250 gr)	\$299.00
Vacio (250 gr)	\$335.00

CHEESE

Order of 6 Oaxaca corn quesadillas	\$135.00
Order of 6 Mennonite corn quesadillas	\$135.00
Mennonite melted cheese (0.250g)	\$135.00
Oaxaca melted cheese (0.250g)	\$135.00
Cold cheese with chistorra (0.350g)	\$189.00
Cold cheese with mushrooms (0.350g)	\$185.00
Cold cheese with grill (0.350g)	\$189.00
Order of 4 Volcanoes	\$135.00
Volcano (1 pc)	\$38.00
Quesadilla (1 pc)	\$37.00

FLOUR TORTILLAS

Flour tortillas (6 pcs)	\$75.00
Order of flour Oaxaca quesadillas 6 pcs	\$210.00
Order of flour Menonita quesadillas 6 pcs	\$210.00
1 Piece flour quesadilla	\$49.00

MOLCAJETES

Chicken(300 gr)	\$385.00
Chicken & Arrachera (300 gr)	\$440.00
Chicken & Vacío (300 gr)	\$445.00
Vacío & Arrachera (300 gr)	\$465.00
Vacío (300 gr)	\$475.00
Arrachera (300 gr)	\$465.00
Verdura (300 gr)	\$315.00
Señor Sonorita's	\$685.00
(Mexican sausage 100 gr, chistorra 100 gr, arrachera 150 gr, vacio 150 gr, Chicken 150 gr).	



MILANESAS

Chicken (300 gr)	\$295.00
Rib eye steak (250 gr)	\$385.00

Includes potato wedges (150 gr) or salad (200 gr)

BBQ RIBS

BBQ ribs .350 gr	\$355.00
BBQ ribs .650 gr	\$605.00

Includes two garnishes: Potato wedges, mashed potatoes, or corn.

PASTA

CHOOSE TYPE OF PASTA:

Fetuchinni (.250 gr)
Macarrón (.250gr)
Spaguetti (.250 gr)
Penne (.250 gr)
Fusilli (.250 gr)

CHOOSE TYPE OF SAUCE

Alfred	\$145.00
Spinach	\$145.00
Bolognese	\$235.00
Pesto	\$169.00

CHOOSE TYPE OF PROTEIN

Shrimp (.200 gr)	\$98.00
Chicken breast (.200 gr)	\$65.00
Bacon (.200 gr)	\$75.00

EXTRA	\$38.00
Mushroom (.070 gr)	\$33.00
Parmesan (.010 gr)	

SALADS

Sonorita's Salad	\$145.00
Lettuce, black olive, bell pepper, cheese, tomato. (300g)	

House Salad	\$185.00
Lettuce, red grape, mushroom, caramelized walnut, bacon and blue cheese dressing (300g)	

Cesar Salad	\$179.00
(Lettuce, grilled chicken, croutons, Caesar dressing and Parmesan cheese) (300g)	

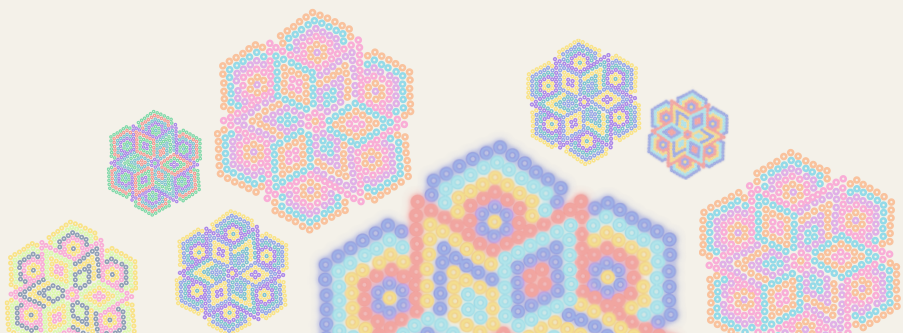
DESSERTS

Flan (1 slice)	\$110.00
Brownie (1 piece)	\$135.00
Fried Plantain (1 piece)	\$99.00
Cheesecake (1 slice)	\$120.00
Cornbread (1 piece)	\$115.00
Coyotas (2 pieces)	\$68.00
Chocolate Cake (1 slice)	\$175.00
Flamed Plantains (1 piece)	\$158.00
Ice Cream (1 piece)	\$145.00

*Eating raw foods can cause illness.

The weight of foods that contain protein refers to the raw product. Our foods comply with the current official Mexican hygiene standards.

Our prices are in MX pesos and include VAT. Service not included.



STEAK

Arrachera (300 gr)	\$296.70
Rib eye (300 gr)	\$277.50
Rib eye roll (300 gr)	\$278.10
New york (300 gr)	\$262.50
Prime Rib (300 gr)	\$256.50
Porterhouse (300 gr)	\$295.40
Vacio (300 gr)	\$322.50
Picaña (300 gr)	\$269.40
Filete (300 gr)	\$318.90
Chistorra (300 gr)	\$154.50
Chorizo Argentino (300 gr)	\$146.70
Chorizo Asador (300 gr)	\$133.50
Mollejas (300 gr)	\$156.00

If your steak exceeds the weight, only the proportional part will be charged.
Includes a classic salad

GO BIG

Tomahawk 1 Kg	\$1160.00
Cowboy .500 Kg	\$460.00

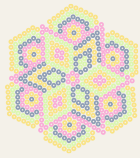
¡PREMIUM!

Denver Steak (300 gr).	\$384.00
------------------------	----------

SIDE DISHES

Smashed potato (300 gr)	\$125.00	Macaroni and cheese (300 gr)	\$135.0
Grilled potato (1 PC)	\$105.00	French fries (.220 gr)	\$97.00
Roasted Onion (1 pc)	\$92.00	Steamed vegetables (380 gr)	\$125.00
Asparagus (12 pcs)	\$155.00	zucchini, carrot, broccoli and cauliflower	
Garlic mushrooms (300 gr)	\$138.00	Sweet corn (1 pc)	\$88.00
Rice (300 gr)	\$80.00	Potato Wedges (220 gr)	\$97.00
Rajas with cream (300gr)	\$145.00		





WOOD-FIRED PIZZA

MARGARITA

Tomato sauce, tomato, basil, olive oil and salt

PASTOR

Tomato sauce, pastor (150 gr CH 250 gr GD), piña

VEGETARIANA

Tomato sauce, mushroom, onion, green and red pepper, fresh spinach

HAWAIANA

Tomato sauce, turkey ham (60 gr CH 100 gr GD) and pineapple

PEPPERONI

Tomato sauce, pepperoni (120 gr CH 180 gr GD)

SALAMI

Tomato sauce and salami (70 gr)

ARRACHERA

Tomato sauce, arrachera (150 gr CH 250 gr GD) y Cebolla.

CAMARÓN

Tomato sauce, green and red pepper and shrimp
(80 gr CH 180 gr GD)

PIZZA 5 QUESOS

Mixture of 5 Mexican cheeses accompanied by house pesto

PIZZA DE MOLLEJAS ¡PREMIUM!

Green sauce base, 400 g grilled sweetbreads, mozzarella cheese

LA CANIVAL

300 gr Ham, sausage, pepperoni, bacon and flank steak.

(8PCS)

30 cm 120 gr mozzarella

\$175.00.

(12 PCS)

40 cm 230 gr mozzarella

\$248.00

\$197.00.

\$295.00

\$175.00.

\$248.00

\$178.00.

\$278.00

\$178.00.

\$278.00

\$185.00.

\$285.00

\$215.00.

\$355.00

\$180.00.

\$320.00

\$185.00.

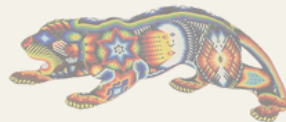
\$275.00

\$199.00.

\$377.00

\$248.00.

\$378.00



BURGERS

LA CLÁSICA BACON CHEESE BURGER

\$250.00

200 gr of Top Sirloin, bacon Cheddar cheese,
Swiss cheese, tomato, onion, pickles

ZAPATA BURGER

\$235.00

200 gr of Top Sirloin, caramelized onion, Cheddar cheese,
Swiss cheese and mustard

La normal

\$239.00

200 gr of Top Sirloin, lettuce, tomato, onion, pickles, Cheddar
cheese, Swiss cheese and mustard

AloHa Hawái

\$245.00

200 gr of Top Sirloin, pineapple bathed in Teriyaki sauce,
mozzarella cheese, lettuce, tomato and mayonnaise

BABARÍA BURGER

\$282.00

Because only warriors can finish it 200 gr of the best meat from
Sonora, crispy bacon, sautéed mushrooms, caramelized onion,
tomato with a touch of house Blue cheese

MEXICAN GUACAMOLE

\$249.00

Enjoy our guacamole, 200 gr of Top Sirloin, Swiss
cheese, Monterrey Jack cheese, Cheddar cheese,
jalapeño mayonnaise, onion and tomato

CHAMPIÑONES

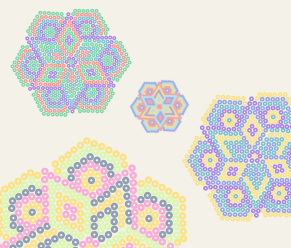
\$225.00

200 gr mushrooms, sautéed onion, Swiss
cheese, monterrey jack cheese, lettuce
and tomato

LA KIDS

\$145.00

100 gr top sirloin, lettuce, tomato and cheese





DRINKS

CLASSIC COCKTAILS

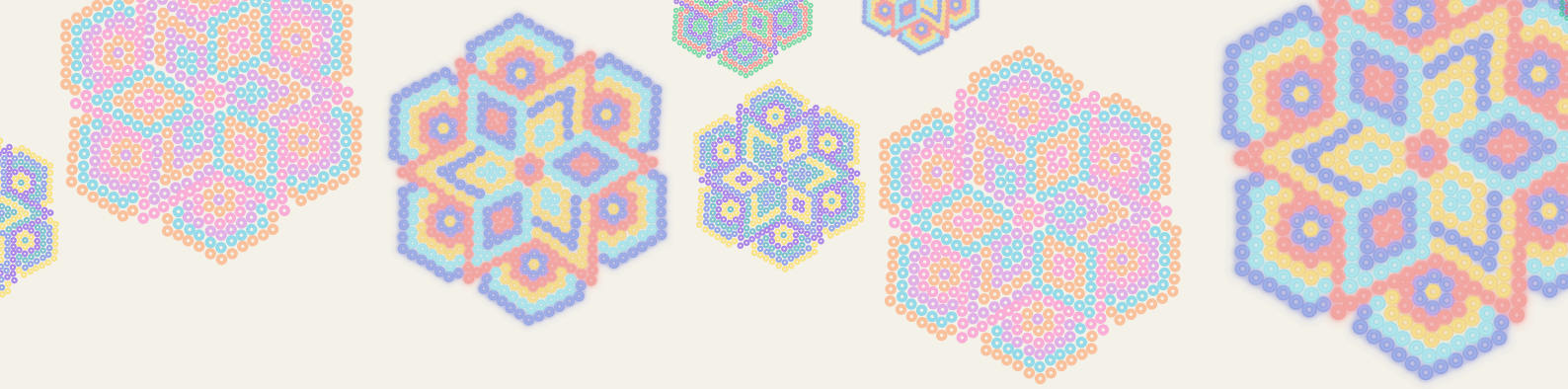
Aperol Spritz	\$155.00
Bloody Cesar	\$95.00
Bloody Mary	\$95.00
Cantarito big	\$185.00
Cantarito diablo	\$197.00
Cantarito small	\$145.00
Carajillo	\$185.00
Clericot glass	\$165.00
Daiquiri	\$115.00
<i>(Strawberry/Lemon/Mango)</i>	
Gin Tonic	\$135.00
<i>(Cucumber/red fruits/citrus)</i>	
Manhattan	\$145.00
Classic Margarita	\$145.00
Margarita Cadillac	\$208.00
<i>(1800 añejo / grand marine)</i>	
Flavored Margarita	\$145.00
<i>(Strawberry/Jalapeno/Mango)</i>	
Classic Martini (Gin o Vodka)	\$135.00
<i>(Cosmo/Expresso/Apple/Marzipan)</i>	
Flavored Mezcalita	\$155.00
<i>(Frutosrojos/Jamaica/Maracuyá/Tamarindo)</i>	
Mimosa	\$128.00
Clasic Mojito	\$115.00
Flavored Mojito	\$115.00
<i>(Strawberry/Red Fruits/Mango/Passion Fruit)</i>	
Negroni	\$165.00
Piña Colada	\$125.00
Rey Alfonso	\$95.00
White Russan	\$105.00

CLASSIC COCKTAILS

Black Russian	\$105.00
Sangria jug	\$485.00
Clericot jug	\$499.00
Sangria glass	\$155.00
Tequila Sunrise	\$95.00
Tom Collins	\$118.00
Old Fashion	\$145.00

HOUSE MÍXOLOGY

Citrus Fresh	\$147.00
<i>(Refreshing passion fruit, rum-based with coconut notes).</i>	
Drink Mazapán	\$165.00
<i>(Sweet meeting of fine Irish whiskey, Irish cream and hazelnut liqueur with a powdery finish)</i>	
Hibiscus Fresh	\$149.00
<i>(Jamaican fusion with red fruits based on vodka with a mint finish)</i>	
Sonorita's Drink	\$155.00
<i>(Bubbly drink based on red fruits with a touch of Campari in the mouth)</i>	
Sonorita's Passion Fruit	\$145.00
<i>Passion fruit infusion with a mix of berries based on white rum with citrus notes)</i>	
Sweet Caffeto	\$149.00
<i>(Creamy combination of baileys with coffee liqueur kisses)</i>	
Fruit Forest	\$165.00
<i>Refreshing rosé claret with a touch of hibiscus and cranberry infusion, topped with red berries.</i>	
Passion Spritz	\$165.00
<i>Classic Aperol-based aperitif with a bubbly touch of sparkling wine, infused with passion fruit. Perfect as an appetizer.</i>	



FOR EVERYONE

Bottled water (600 ml)	\$30.00
Mineral water toпочico (355 ml)	\$48.00
Flavored water (540 ml) CH <i>(horchata, hibiscus, tamarindo)</i>	\$45.00
Flavored water (720 ml) GD	\$70.00
Lemonade (540 ml) CH	\$48.00
Orangeade (540 ml) CH	\$48.00
Lemonade (720 ml) GD	\$70.00
Orangeade (720 ml) GD	\$70.00
Soda (355 ml) <i>Coca cola, manzanita, sprite, coca light, coca zero, fanta, fresca</i>	\$45.00
Topochico (750 ml)	\$119.00

MOCKTAILS

Shirley Temple (355 ml)	\$55.00
Hibiscus Fresh Virgen (355 ml)	\$80.00
Limonada de sabor (540 ml) CH <i>(Strawberry/Mango/Passion fruit/red fruits)</i>	\$55.00
Flavor lemonade (720 ml) GD <i>(Strawberry/Mango/Passion fruit/red fruits)</i>	\$80.00
Pinnate (550 ml)	\$85.00
White Russian (355 ml)	\$60.00
Smoothie (550 ml) <i>(Strawberry/Mango/Passion fruit/red fruits)</i>	\$85.00

COFFEE

Americano (250 ml)	\$50.00
Capuccino (250 ml)	\$75.00
Expreso (59.15 ml)	\$50.00
Expreso Doble (59.15 ml)	\$90.00
Latte (250 ml)	\$75.00

BEER

Amstel Ultra (355 ml)	\$80.00
Bohemia Cristal (355 ml)	\$55.00
Bohemia Pilsner (355 ml)	\$55.00
Bohemia Vienna (355 ml)	\$55.00
Bohemia Weizen (355 ml)	\$55.00
Heineken (355 ml)	\$80.00
Heineken Cero (250 ml)	\$70.00
Indio (355 ml)	\$55.00
Tecate (325 ml)	\$55.00
Tecate Light (325 ml)	\$55.00
XX Ámbar (355 ml)	\$55.00
XX Lager (355 ml)	\$55.00
Tarro Chelado (250 ml aprox)	\$15.00
Tarro Cubano (250 ml aprox)	\$15.00
Tarro Cielo Rojo (250 ml aprox)	\$45.00

LIQUORS

Aperol (59.15 ml)	\$105.00
Amareto Disaronno (59.15 ml)	\$160.00
Bayleis (59.15 ml)	\$128.00
Campari (59.15 ml)	\$130.00
Chinchón Dulce (59.15 ml)	\$82.00
Chinchón Seco (59.15 ml)	\$82.00
Frangelico (59.15 ml)	\$143.00
Grand Marnier (59.15 ml)	\$200.00
Jägermeister (59.15 ml)	\$138.00
Kahlua (59.15 ml)	\$75.00
Licor 43 (59.15 ml)	\$146.00
Vaccari Blanco (59.15 ml)	\$114.00
Vaccari Nero (59.15 ml)	\$105.00
Fernet	\$136.00
Chambord	\$153.00

TEQUILA

7 Leguas Blanco	(59.15 ml)	\$183.00
1800 Añejo	(59.15 ml)	\$201.00
1800 Cristalino	(59.15 ml)	\$207.00
1800 Reposado	(59.15 ml)	\$163.00
1800 Blanco	(59.15 ml)	\$149.00
Centenario Plata	(59.15 ml)	\$90.00
Centenario Reposado	(59.15 ml)	\$99.00
Don Julio 70	(59.15 ml)	\$248.00
Don Julio Blanco	(59.15 ml)	\$195.00
Don Julio Reposado	(59.15 ml)	\$229.00
Herradura Añejo	(59.15 ml)	\$233.00
Herradura Plata	(59.15 ml)	\$143.00
Herradura Reposado	(59.15 ml)	\$161.00
José Cuervo Tradicional Reposado	(59.15 ml)	\$107.00
José Cuervo Tradicional Plata	(59.15 ml)	\$104.00
Maestro Dobel Diamante	(59.15 ml)	\$195.00
Patrón Añejo	(59.15 ml)	\$223.00
Patrón Reposado	(59.15 ml)	\$192.00
Patrón Silver	(59.15 ml)	\$195.00

MEZCAL

400 Conejos Joven	(59.15 ml)	\$142.00
400 Conejos Espadín-Tobalá	(59.15 ml)	\$180.00
400 Conejos Reposado	(59.15 ml)	\$182.00
Montelobos espadin	(59.15 ml)	\$198.00
Unión	(59.15 ml)	\$199.00

BRANDY

Torres 5	(59.15 ml)	\$96.00
Torres 10	(59.15 ml)	\$117.00
	(59.15 ml)	

VODKA

Absolut Azul	(59.15 ml)	\$91.00
Grey Goose	(59.15 ml)	\$243.00
Ketel One	(59.15 ml)	\$136.00
Smirnoff	(59.15 ml)	\$71.00
Stolichnaya	(59.15 ml)	\$96.00
Tito's	(59.15 ml)	\$167.00

COGNAC

Martell VSOP	(59.15 ml)	\$293.00
Hennessy VSOP	(59.15 ml)	\$360.00

GINEBRA

Beefeater	(59.15 ml)	\$114.00
Bombay Sapphire	(59.15 ml)	\$168.00
Hendricks	(59.15 ml)	\$237.00
Tanqueray	(59.15 ml)	\$179.00

RON

Bacardí Añejo	(59.15 ml)	\$91.00
Bacardí Blanco	(59.15 ml)	\$86.00
Bacardí Solera	(59.15 ml)	\$112.00
Captain Morgan	(59.15 ml)	\$75.00
Havana Club 7	(59.15 ml)	\$137.00
Kraken Black Spiced	(59.15 ml)	\$100.00
Malibú	(59.15 ml)	\$85.00
Zacapa 23	(59.15 ml)	\$248.00
Matusalem clásico	(59.15 ml)	\$102.00
Matusalem premium	(59.15 ml)	\$122.00

WHISKEY

Buchanan's 12	(59.15 ml)	\$280.00
Chivas Regal 12	(59.15 ml)	\$253.00
Glenfiddich 12	(59.15 ml)	\$292.00
J&B	(59.15 ml)	\$107.00
Jack Daniels	(59.15 ml)	\$151.00
Jameson	(59.15 ml)	\$130.00
Jim Beam	(59.15 ml)	\$110.00
JW Black Label	(59.15 ml)	\$268.00
JW Gold Label	(59.15 ml)	\$378.00
JW Red Label	(59.15 ml)	\$132.00
The Glenlivet 12	(59.15 ml)	\$317.00

"Liqueurs and distillates are served in 2 ounces, includes 1 mixer only"



WHITE WINE

	<i>Bottle (750 ml)</i>	<i>Per Cup (6 onzs)</i>
Casa Madero 2V - Valle De Parras, Coahuila México	\$1,100.00	
Vin Quinn Special Collection (Chardonnay) - Valle Central, Chile.	\$555.00	\$138.00
Vin Quinn (Sauvignon Blanc) - Valle Central, Chile.	\$550.00	\$135.00

ROSE WINE

	<i>Bottle (750 ml)</i>
Casa Madero V Rose (Shiraz) - Valle De Parras, Coahuila México	\$1,095.00

RED WINE

	<i>Bottle (750 ml)</i>	<i>Per Cup (6 onzs)</i>
Vega de Castilla (Tempranillo) - Ribera Del Duero, España	\$1,200.00	
Tablas Taller Agrícola (Tempranillo, Grenache y Petitero Sirah) - Valle De Guadalupe, México	\$1,200.00	
Santo Tomás (Cabernet Sauvignon) - Valle De Santo Tomás B.C, México	\$890.00	
Bread & Butter (Cabernet Sauvignon) Napa, California	\$1,095.00	
Longitud (Cabernet Sauvignon) -Valle Central, Chile	\$750.00	\$180.00
Casa Madero 3 V (Cabernet Sauvignon, Merlot y Tempranillo) - Valle De Parras, México	\$1,355.00	
Vinn Quinn Special collection (Merlot) - Valle central Chile	\$595.00	\$148.00
Misiones de California (Carbernet Franc, Nebiolo y Syrah) - Valle de Guadalupe, B. C, México	\$625.00	\$150.00
Amaru (Malbec) - Valle Calchaquíes, Argentina	\$850.00	

