

AUTHENTIC MEXICAN FOOD

BOTANAS APPETIZERS



ANTOJITOS

CHORIZO QUESO FUNDIDO \$15.50

Mexican sausage with fondue style cheese

TOSTADITAS \$14.99

Three mini tostaditas with tinga, birria or cochinita pibil, beans, cheese and onion

QUESADILLAS \$10.99

Three flour tortillas with melted cheese served with a salad, sour cream and pico de gallo
+5 add on for asada or shrimp options

CEVICHE & CHIPS* \$16.99

Raw shrimp marinated in fresh lime juice and serrano sauce served with tortilla chips

CAESAR SALAD \$12.99

Romaine lettuce mix, cherry tomatoes, shredded parmesan cheese and caesar dressing
+\$5 add on for chicken

GUACAMOLE & CHIPS \$11.99

ELOTES \$5.99

Corn on the cob or esquites topped with mayo, cheese and chile powder

TOSTADA MIXTA \$9.99

Seafood mix



TACOS A LA CARTE \$4.99

Homemade corn tortilla tacos topped with your choice of meat, onion, lime and cilantro



Make it a dinner

Three homemade corn tortilla tacos topped with your choice of meat, onion, lime and cilantro, served with Mexican rice and beans. **\$19.99**

TORTA A LA CARTE \$10.50

Mexican sandwich with your choice of meat, beans, chipotle mayo, lettuce, tomato, avocado and cheese
+\$2.50 add on for Milanese de pollo o res

Make it a dinner - Adds rice and beans +\$5

BURRITO A LA CARTE \$11.99

Flour tortilla stuffed with your choice of meat, beans, lettuce, tomato, sour cream and cheese

Make it a dinner - Adds rice and beans +\$5

QUESADILLA DE MASA \$12.99

Corn dough quesadilla stuffed with your choice of meat or vegetarian options

Make it a dinner - Adds rice and beans +\$5

HOUSE SPECIALTIES

MOLE MEAT OPTIONS: CHICKEN, PORK CHOP, SHRIMP OR STEAK

MOLE ROJO \$23.99

Your choice of meat covered in a sweet authentic family recipe of chiles and mole sauce served with Mexican rice

MOLE PIPIAN \$23.99

Your choice of meat covered in a pumpkin seed with guajillo pepper mole sauce served with Mexican rice

MOLE VERDE \$23.99

Your choice of meat covered in a green pumpkin seed and tomatillo mole sauce served with Mexican rice

COCHINITA PIBIL \$19.99

Pork marinated in achiote sauce, orange juice, and spices topped with chile manzano and red onion. Served with Mexican rice and black beans and queso fresco

CAZUELITA DE CARNES \$37.99

Grilled Chicken, steak, shrimp and Mexican sausage cooked with spicy charro beans and cheese (serves 2 people)

BIRRIA \$21.99

Shredded beef birria served with rice and beans

QUESABIRRIA \$20.99

Three corn tortilla beef birria quesadillas with melted cheese. Served with Mexican rice and beans with consomé on the side



MEAT OPTIONS:

Carne asada, pastor, chorizo, shrimp, chicken tinga, pibil, and birria

Vegetarian options include a mushroom, green pepper and onion mix

PLATILLOS ENTREES

ALL ENTREES SERVED WITH RICE, BEANS, SALAD, PICO DE GALLO AND GUACAMOLE

ARRACHERA | SKIRT STEAK* \$24.99

Grilled seasoned steak

MILANESA CHICKEN OR STEAK \$20.99

Fried breaded chicken breast or beef served with French fries

FAJITAS

Your choice of stripped grilled meat cooked with bell peppers and onions.



Chicken Fajitas \$20.99

Shrimp or Steak Fajitas \$24.99

Fajita Mix \$26.99

TAMPIQUENA | SKIRT STEAK* \$28.99

Grilled seasoned steak topped with a mole enchilada

PLATILLOS ENTREES

ALL ENTREES SERVED WITH RICE, BEANS, SALAD,
PICO DE GALLO AND GUACAMOLE

ENCHILADAS \$18.99

Three rolled corn tortillas stuffed with cheese. Topped with sour cream, melted cheese and your choice of salsa: Mole, verde tomatillo sauce or rojo guajillo sauce.

+\$5 add on for Tinga

CHILES RELLENOS \$17.99

Poblano pepper filled with melted cheese topped with ranchero sauce and served with sour cream.

+\$5 add on of tinga, pibil, birria

PECHUGA A LA PARILLA \$20.99

Grilled chicken breast cooked with cactus.

CALDOS SOUPS

CALDO DE CAMARON* \$23.99

Shrimp soup with vegetables

CALDO DE PESCADO* \$23.99

Catfish soup with vegetables

CALDO DE POLLO \$21.99

Chicken soup with vegetables.

MARISCOS SEAFOOD

CHOICE OF SAUCE: DIABLA, AJILLO, MOJO DE AJO,
EMPANIZADOS, PLANCHA, MANTEQUILLA & NAYARIT

LANGOSTINOS* \$23.99

Prawn shrimp cooked in your favorite choice of sauce served with french fries, rice, salad, pico de Gallo and guacamole

CAMARONES CUCARACHAS* \$28.99

Shelled shrimp cooked in hot huichol sauce

AGUACHILES* \$20.99

Raw shrimp marinated in fresh lime juice with avocado and cucumbers. Served in your choice of spicy red or green sauce | Verdes o Rojos

CAMARONES* \$23.99

Shrimp cooked in your favorite choice of sauce served with french fries, rice, salad, pico de Gallo and guacamole

CAMARONES CORAS* \$28.99

Shelled shrimp cooked in garlic hot huichol sauce

COCTEL DE CAMARONES* \$18.99

Shrimp cocktail served with Clamato sauce



KIDS MENU

TWO QUESADILLAS \$9.99

Served with fries

GRILLED CHEESE \$9.99

Served with fries

CHEESEBURGER \$13.99

Served with fries

CHICKEN NUGGETS \$9.99

Served with fries



DESSERT

TAMAL DE CHOCOLATE \$9.99

Warm double chocolate tamal topped with vanilla or pistachio ice cream



CHOCO-FLAN \$9.99

Chocolate cake and flan drizzled with chocolate sauce

NIEVE DE PISTACHIO \$8.99

Pistachio ice cream served with bittersweet hot fudge or caramel sauce

CHURROS RELLENOS \$9.99

Crispy stuffed laced donuts, dredged with cinnamon sugar, served with chocolate sauce

PASTELITO DE CHOCOLATE \$8.99

Chocolate cake with vanilla or pistachio ice cream

SIDES

ARROZ | RICE \$4.50

FRIJOLES | BEANS \$4.50

PAPAS FRITAS \$5.50

CHIPS \$3.50

HANDMADE TORTILLAS \$4.50

GUACAMOLE \$8.99

SIDE OF MOLE \$6.99

CHIPS & SALSA \$5.50

NOTE:

20% GRATUITY WILL BE ADDED FOR PARTIES OF 4+
UP CHARGE FOR 2ND SIDE OF CHIPS AND SALSA

MAXIMUM 2 CREDIT CARDS PER TABLE
2 HOUR SEATING LIMIT | RESERVATIONS HELD 15 MINUTES

*Served raw or undercooked ingredients.

*Please be aware that our kitchen is not nut free or gluten free.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.