

Agua Fresca's

Tamarindo... small 2.75 Large \$3.99

Jamaica ... small 2.75 Large \$3.99

Horchata.....\$2.99 large \$3.99

Non-Alcoholic Drinks

Mexican Bottled Sodas \$2.99

Mex Coke, Pepsi, Sprite, Fanta, Squirt, Sidral.

Fountain Drinks \$2.49

Coke, sprite, ginger ale, iced tea, seltzer.

Jarritos \$2.99 Pineapple, lime, Mandarin, mango

Non-Alcoholic Sangria & Margaritas

Full Pitcher \$14.99

Half Pitcher \$9.99 *Glass* 5.99

Antojitos/ Appetizers

Guacamole de La Casa \$9.49

Fresh Guacamole served with Chips.

Corn Ezquite \$4.49

Fresh Corn in a cup, Chipotle Mayo, Cotija cheese, Chili Piquin Powder, lime.

Chicken Tamal Verde \$3.95

Chicken Tamele in Green Sauce steamed in Banana leaves.

Chicken Tamal Rojo \$3.95

Chicken Tamale in Red Sauce steamed in Corn Husk.

Tamal de Elote \$3.95

Fresh Sweet Corn Tamale with Crema, Salsa Verde.

Los Tres Tamales \$10.99

A Sampling of all Three Tamales.

Botana Grande \$13.99

Sampler Platter with Chicken Taquitos, Nachos, Steak and Chicken Quesados, with Pico de gallo, guacamole & sour cream.

Nachos Supremos \$9.99

Tortilla Chips individually topped with beans, cheese & Jalapenos, served with guacamole, pico de gallo & sour cream.

With Grilled Chicken, Steak, Pork Pastor or Chorizo add \$1

Nachos Machos \$12.99

Bowl of tortilla chips, beans, cheese, with Jalapenos, pico de gallo, sour cream & guacamole.

With Chili, Grilled Chicken, Pork Al Pastor \$1, Steak, \$2

Choriqueso \$10.99

Chorizo, mushrooms, peppers and onions, topped with melted cheese, served with warm flour tortillas.

Ceviche de Camaron \$11.99

Marinated shrimp in citrus juices, tossed with red onion, fresh jalapenos, tomato, cilantro and avocado.

Quesadilla \$10.99

Flour tortilla stuffed with cheese, served with pico de gallo, sour cream and guacamole.

Grilled Chicken, Pork Al Pastor or Steak \$1

Any substitution subject to price change, Prices are subject to change etc.

SOPAS

Sopa de Tortilla **Cup** \$4.99 **Bowl** \$7.49

Tortillas, Tomato-chipotle broth, Queso Blanco, avocado, sour cream.

Sopa de Frijoles Charros **Cup** \$4.99 **Bowl** \$7.49

Pinto Beans, Bacon, Mexican spices, cilantro, onions.

Chicken Soup **Cup** \$4.99 **Bowl** \$7.49

Chicken broth, fresh vegetable, chicken, avocado, Queso

Blanco, cilantro, onions and tortilla strips

Chili Soup **Cup** \$4.99 **Bowl** \$7.49

Homemade, with melted cheese and jalapenos.

Ensaladas/ Salads

Fajita Salad

Fresh lettuce, pico de gallo, jalapenos, shredded cheese, guacamole, and sour cream, with house dressing, topped with sautéed bell peppers and onions and choice of meat.

Grilled Chicken- \$14.99 Grilled Sirloin Steak- \$15.99 Shrimp- \$16.99

Taco Salad

Crispy tortilla bowl with lettuce, sour cream, pico de gallo, guacamole, jalapenos, and shredded cheese tossed with house dressing and choice of meat.

Grilled Chicken- \$14.99 Grilled Sirloin Steak- \$15.99 Shrimp- \$16.99

Arugula & Avocado \$10.99

Arugula, Avocado, fresh Corn, Pico de Gallo, Roasted Red & Poblano Peppers, Queso Anejo and Citrus Vinaigrette

Grilled Chicken- \$14.99 Grilled Sirloin Steak- \$15.99 Shrimp- \$16.99

Any substitution subject to price change, Prices are subject to change etc.

Vegetarianos / Vegetarian Add Guacamole \$1.5

Molcajete Vegetariano \$16.99

Marinated grilled mixed vegetables, served on a hot Lava rock bowl with Your choice of sauce, topped with Oaxaca Cheese, served with a side of warm flour tortillas, rice, black beans, pico de gallo and sour cream.

Quesadilla de Huitlacoche \$14.99

Flour Tortilla, Oaxaca Cheese, onions, Poblano pepper, fresh Corn & Huitlacoche, ("Mexican Wild Corn Truffle") served with Pico gallo, sour cream, rice & black beans

Quesadilla de Espinacas \$14.99

Spinach tortilla with cheese, sautéed spinach, mushrooms, tomato, & onion, rice, black beans, pico de gallo, and sour cream.

Enchiladas San Diego (3) \$14.99

Cheese Enchiladas with your choice of sauce, with rice, black beans, pico de gallo and sour cream.

Wet Burrito Loco \$14.99

Sautéed Carrots, zucchini, Broccoli, peppers & onions, cheese, choice of sauce, with rice, black beans, pico de gallo & sour cream.

Vegetarian Fajitas \$16.99

Sautéed bell peppers, onions and fresh mixed vegetables served on a sizzling skillet with Your choice of sauce, served with a side of warm flour tortillas, rice, black beans, pico de gallo, and sour cream.

Tradicional/ Traditional Dishes Add Guacamole \$1.5

Enchiladas (3) \$14.99

Rolled corn tortillas stuffed with cheese or Grilled Chicken, topped with choice of sauce & melted cheese, with rice, beans, pico de gallo and sour cream.

With Steak, Pork Pastor or Chorizo add \$1

Wet Burrito \$14.99

Our large sized Wet Style Burrito stuffed with choice of grilled Chicken or Ground Beef, topped with melted cheese and choice of sauce, with rice, beans, pico de gallo & sour cream.

With Steak, Pork Pastor or Chorizo add \$1

Chimichanga \$14.99

Large fried Burrito stuffed with choice of grilled Chicken or Ground Beef, served on a mirror of sauce and melted cheese, with rice, beans, pico de gallo and sour cream.

With Steak, Pork Pastor or Chorizo add \$1

Street Taco Platter Grande (3) \$14.99

Three Large Double Corn Tortilla Tacos, cilantro, onions, salsa and Limes, with choice of Grille Chicken or Ground Beef, served with rice and beans. **with Steak, Pastor, Chorizo, Tripa, Carnitas or Lengua \$1**

Flautas \$14.99

Crispy Corn Tortillas, shredded Chicken, with salsa, lettuce, Queso fresco, avocado & sour cream, served with rice and beans.

Quesadilla Grande \$14.99

Large flour tortilla stuffed choice of Cheese or Grilled Chicken served with rice, beans pico de gallo, and sour cream.

With Steak, Chorizo or Pork al Pastor \$1

Huarache \$14.99

Large homemade oval corn tortilla, layered with refried beans, Grilled chicken, Oaxaca Cheese, lettuce, salsa, avocado, Queso Fresco & sour cream. **With Steak, chorizo or Pork al Pastor \$1**

Chile Relleno \$14.99

Roasted Poblano pepper stuffed with cheese, coated in a light egg batter, with mild Ranchera sauce & melted cheese, served with rice, beans, sour cream and pico de gallo.

With Shredded Chicken or Ground Beef \$1

Any substitution subject to price change, Prices are subject to change etc.

Combos

All served with rice and beans, pico de gallo & sour cream. Juanita is served with rice, beans, cilantro, onions, salsa & Limes.

Maria-Steak Burrito, Chicken Chimichanga, Cheese Enchilada\$15.99

Frida-Chile Relleno, Chicken Enchilada, Beef Hard Shell Taco Texano.\$15.99

Adelita- Three Enchiladas one Cheese, one Chicken and one Steak\$15.99

Rosita- Chicken Flauta, Steak Burrito, Cheese Enchilada\$15.99

Lupita-Chicken Flauta, Chicken Tamale, Beef Hard Shell Taco Texano\$15.99

Juanita... Combination of Three Street Tacos Grandes, Chicken, Steak and Pork Al Pastor\$15.99

SALSAS

SALSA

RANCHERA

Mild tomato

SALSA VERDE

Green tomatillo

(medium)

SALSA ARBOL

Spicy dried arbol
pepper sauce. (Hot)

MOLE

Rich thick sweet dried
Pepper sauce. (Medium)

Especialidades / House Specials

Fajitas

Sautéed bell peppers and onions served on a sizzling skillet with your choice of meat, finished with your choice of sauce, a side of warm flour tortillas, rice, beans, pico de gallo and sour cream. **Add Guacamole \$1.5**

Chicken \$17.99

Sirloin Steak \$18.99

Combo \$19.99

(Steak & Chicken)

Shrimp \$19.99

Trio \$20.99

(Steak, Chicken, Shrimp)

Molcajete de Cantina

Hot Lava Rock filled with Chorizo, Chicken, Steak and Shrimp, sautéed Peppers, Onions and Cactus leaf, topped with salsa Roja and Melted Oaxaca cheese, served with Flour tortillas, Rice, Beans, Pico de Gallo and Sour Cream.

\$24.99

Carnitas Michoacán\$17.99

Original Michoacán style Carnitas with Slow Roasted pork and Pork Skin, served with salsa, Rice, Black beans and Corn Tortillas.

Tampiquena\$21.99

Monterrey Style Arrachera Skirt Steak Carne Asada, with duo of Verde and Mole Cheese Enchiladas, with rice, beans, pico de gallo and guacamole.

Churrasco Chimicharro\$21.99

Marinated grilled Skirt Steak, served with spicy Chimichurri, fried plantains, rice and black beans.

NY Steak Carne Asada.....\$18.99

Classic Garlic-Lime NY Steak Carne Asada, served with Caramelized Onions, Charred Serranos, Charro Beans, Corn Tortillas, salsa.

NY Steak Carne Asada con Rancheros.....\$21.99

Classic Garlic-Lime NY Steak Carne Asada, served with Caramelized Onions, Charred Serranos, Charro Beans, Topped with Two Huevos Rancheros, salsa verde, salsa Roja, cotija Cheese.

Pollo Mexicana\$17.99

Sautéed Chicken, in spicy Tomato sauce with fresh jalapenos & onions, served with rice, beans and corn tortillas

Enchilada Mole Poblano.....\$16.99

Rolled Corn Tortillas with Pulled Chicken, Mexican Cheese, Covered in Homemade Mole Poblano Sauce and Toasted Sesame Seeds, served with Rice, Beans, Pico de Gallo and Sour Cream.

Arroz con Pollo.....\$15.95

Mexican yellow Saffron Rice, Sautéed Boneless Chicken legs & Thighs, Roasted Poblano & Red Peppers, Vegetables, Plantains.

Seafood

Fish Tacos\$16.99

Three Baja style with flour tortillas, chipotle-lime sauce, cabbage, pico de gallo, served with rice, beans and guacamole.

Choice of Grilled or Beer Battered Tilapia

Burrito Del Mar\$17.99

Large Wet Style Burrito with Shrimp, Scallops, Tilapia, Calamari, peppers & onions, topped melted cheese and Choice of sauce, with rice, black beans, pico de gallo, sour cream and guacamole.

Huachinango Frito\$19.99 or Market Price

Whole Red Snapper Fish, deep-fried, with choice of sauce, rice, black beans, and Plantains.

Al Mojo de Ajo- Garlic-lime mojo sauce.

A la Diabla- Spicy Arbol Diabla sauce.

Caldo de Mariscos\$17.99

Large Bowl of seafood soup with Snow Crab legs, Shrimp, Calamari, Mussels, Clams, fish and vegetables, cilantro, onions and corn tortillas.

Camarones al Mojo de Ajo \$19.99

Fresh Jumbo Shrimp in a Garlic-lime sauce served with Rice and refried Beans.

Camarones ala Diabla\$19.99

Fresh Jumbo Shrimp in a spicy arbol pepper-garlic sauce, served with Rice & beans.

Ninos / Kids Menu \$7.99

**Most Kids plates comes with rice and beans,
choice of Grilled Chicken, Ground Beef or Grilled Steak**

Kids Burrito ^{SEP} *Kids Enchilada* ^{SEP} *Kids Nacho* ^{SEP} *Kids Taco* ^{SEP} *Kids Quesadilla*
Chicken Fingers and Fries

!!!!KIDS 12 AND UNDER PLEASE!!!

Sides

Guacamole -Poquito-2oz \$1.5

Small chips \$1.99

Large chips \$4.5

Guacamole & chips

4 oz. \$4.49

8 oz. \$9.49

16 oz. \$14.99

32 oz. \$19.99

Salsa & chips 4 oz. \$2.99

8 oz. \$5.99

16 oz. \$8.99

32 oz. \$14.99)

Cebollitas con Nopales / Onions & Cactus \$ 3.99

Chiles Toreados/ Charred Serrano Peppers \$2.99

Rice \$2.99

Beans \$2.99

Rice and Beans \$5.5

Charro Beans (contains Pork) \$3.99

Plantains \$4.99

Fries \$4.99

Yuca Fries \$5.5

Mixed Veggies \$4.99

Side Pico de Gallo 4oz \$1.99

Side Shredded Cheese \$ 2.50

Side Sour Cream 4oz \$1.99

Flour or Corn Tortillas \$ 1.99

Side Jalapenos Pickled or Fresh \$1.99

Almuerzos/ Brunch

Chilaquiles \$9.99

Crispy Tortillas simmered in your choice of green or red chili sauce, with Crema, Queso Fresco, pico de gallo, red onion & avocado, served with beans.

Choice of Fried Eggs \$2, Grilled Chicken \$2, Steak add \$3

Huevos Rancheros \$9.99

Eggs over easy over corn Tortillas topped with salsa Roja, salsa verde and Queso Fresco, served with Charro beans & Salsa.

Huevo Con Chorizo \$10.99

Scrambled Eggs with chorizo, tomato and onions, served with Charro Beans and Corn Tortillas.

Huevos ala Mexicana \$10.99

Scrambled Eggs with Fresh Jalapenos, onions and Tomatoes, served with Charro Beans and Corn Tortillas.

Breakfast Burrito \$9.99

Scrambled eggs, Chorizo, Potatoes, Peppers & onions, Pico de Gallo, beans, Cheese, salsa verde.

Steak and Eggs \$15.99

Combination of grilled Skirt Steak and Huevos Rancheros, served with Charro beans.

Mollete \$8.99

Toasted Mexican open-faced sandwich, smothered with beans and melted cheese, served with salsa Mexicana.

Pork al Pastor, Chorizo or Chicken \$1, Steak \$2

Add French Fries \$2, Plantains \$2.95, Yuca Fries \$2.95

Huevo Con Chorizo Torta \$9.99

Fresh Local Mexican Torta bread, bean spread, sautéed homemade chorizo with, onion, tomato and scrambled eggs.

Add French Fries \$2, Plantains \$2.95, Yuca Fries \$2.95

Pan Dulce \$8.99

Corn Flakes Coated Mexican Style French Toast Topped with Fresh Strawberries with Maple Syrup.