

TORTAS

All tortas are made with lettuce, tomato, mayonnaise, beans and our creamy avocado aioli. Served with rice and beans.

Asada Grilled Steak	\$8
Pastor Marinated Pork	\$8
Chorizo Mexican Style Sausage	\$8
Pollo Asado Grilled Chicken	\$8
Pollo Deshebrado Shredded Chicken	\$8
Carnitas Pork	\$8
Milanesa Breaded Steak	\$8
Lengua Beef Tongue	\$9
Cochinita Pibil Slow Roasted Pork	\$10



LOS FAVORITOS

Plater #1 Burrito \$8.5
Our signature burrito toasted on the grill stuffed with lettuce, tomato, rice, beans and your choice of ground beef, shredded chicken or upgrade to steak for an additional \$1.00. Add Cheese \$.50 Add Sour cream \$.50 Add Guacamole \$2.50

Platter #3 Enchiladas \$8.5
Two savory enchiladas with your choice of sauce (red, green or authentic mole) and filled with ground beef, shredded chicken or cheese.

Platter #5 Flautas \$8.5
Three corn tortillas rolled up with shredded chicken, ground beef, and deep-fried until they reach perfection. Served with rice, beans, lettuce and sour cream. Add guacamole for an additional \$2.50

Platter #7 Pollo con Arroz \$8.5
Strips of tender grilled chicken covered in our signature cheese dip and placed on top of a bed of steamy Spanish red rice. Served with corn or flour tortillas. Add guacamole for \$2.5

Platter #9 Tacos \$8.5
Three corn tortilla tacos with your favorite meat, served American style (lettuce & tomato or Mexican style (cilantro and onions) and ready for you to garnish them with additional toppings from our Salsa Bar.

ELOTE

Mexican Street Corn \$3.5
Tender corn kernels topped with mayonnaise, crumbled cotija cheese, chili powder and lime.

Platter #2 Quesadilla \$8.5
Ground beef, shredded chicken or to steak (+\$1) as the stuffing of a large and toasty flour tortilla filled with melted cheese. Served with rice, beans, lettuce and sour cream. Add guacamole for \$2.50

Platter #4 Nachos \$8.5
Crunchy tortilla chips smothered in melted cheese and beans with ground beef or shredded chicken and topped with shredded lettuce, diced tomato, and sour cream. Make them fajita style with chicken or steak \$2.00 Add Guacamole \$2.50 Add Corn \$.50 Add Jalapeños \$.50

Platter #6 Chimichanga \$8.5
Ground beef or shredded chicken inside a large flour tortilla, deep fried until crisp on the outside and covered with our signature queso dip. Served with rice, beans, lettuce, and sour cream.

Platter #8 Tamales \$8.5
Two authentic, homemade tamales filled with seasoned pork or vegetable-chicken, wrapped traditionally in a corn husk. Served with rice, beans, lettuce and sour cream. Smother them in our traditional Mole sauce for an additional \$1

Platter #10 Taco Salad \$8.5
Ground beef or shredded chicken sitting on fresh lettuce along with melted cheese, tomato, and sour cream, all inside a crispy flour shell. Add more of your favorite toppings for additional charge! Add guacamole for \$2.50 / Add corn for \$2.50



TACOS

TRADICIONALES

Mexican Style Cilantro & Onions		American Style Lettuce & Tomato	
Asada Grilled Steak	\$2.4	Camarón Tropical Shrimp	\$3.5
Pastor Marinated Pork	\$2.2	Grilled shrimp, pico de gallo, avocado aioli and pineapple	
Chorizo Mexican Style Sausage	\$2.2	Cochinita Pibil	\$3.5
Picadillo Ground Beef	\$2.2	Braised pork with lime-pickled onions and cilantro	
Pollo Asado Grilled Chicken	\$2.2	Pescado Chipotle	\$3.5
Tinga de Pollo Chicken Tinga	\$2.2	Grilled tilapia and pico de gallo garnished with red cabbage, avocado and chipotle sauce	
Carnitas Pork	\$2.2		
Lengua Beef Tongue	\$2.5		
Tripa Tripe	\$2.5		

Add-ons \$0.5
Shredded cheese / Sour Cream / Jalapeños

OUR CHEF RECOMMENDS



Carne Asada \$12
Tender grilled skirt steak served with rice, beans, tortillas, and fresh garnishes. Add grilled shrimp for \$3.5 Make it tampiqueña for \$2

Chile Relleno \$12
Two roasted poblano peppers stuffed with melted chihuahua cheese, coated in egg batter and topped with an authentic tomato-based sauce. Served with rice, beans, and your choice of tortillas.

Caldo de Res \$10
The Mexican version of beef stew! A hearty and satisfying soup made up of chunks of beef, corn, carrots, potatoes and garbanzo beans. Served with a side of Spanish red rice and your choice of corn or flour tortillas.

Enchiladas Verdes \$10
Three shredded chicken enchiladas covered in melted cheese, our signature green tomatillo sauce and a drizzle of sour cream. Served with red rice.

Camarones a la Diabla \$15
Scrumptious grilled shrimp tossed in our diablo sauce, served with red rice, tortillas and fresh garnish.

Torta Ahogada \$10
Chopped, fried carnitas inside a traditional birote bread with a spread of refried beans and covered in a unique and spicy red sauce.

Chilaquiles Rojos \$7
Lightly fried corn tortillas bathed in our signature red sauce until tender and topped with a fried egg, queso fresco, onions, and a drizzle of sour cream. Add chicken tinga or grilled steak for \$2

Sizzling Fajitas \$11
Available in chicken or steak and accompanied with rice, beans, and tortillas. Substitute shrimp for \$2.00 Make them Supreme! (Add lettuce, tomato, sour cream and Guacamole) for \$4.00

Slow Braised Carnitas \$10
Pork shoulder carefully braised and fried until crisp on the outside yet tender in the center. Served as a dinner platter with rice, beans, and tortillas.

The Mexi Salad \$10
Grilled chicken over fresh spring salad mix topped with black beans, corn, cherry tomatoes and crispy onion strings. Served with our creamy jalapeño ranch dressing on the side. Also available in grilled steak +\$1

SPECIALTIES

BURRITOS

B.Y.O. (Build Your Own) Burrito \$6.5
Literally build your own burrito! Pick your favorite meat and add any of the following ingredients: rice, beans, lettuce, tomato, cilantro, onions, pico de gallo, black beans. Also add an additional charge:

Shredded Cheese \$.50,	Sour Cream \$.50
Guacamole \$1.75	Melted Cheese \$1.00
Grilled Onions \$.50	Jalapeños \$.50
Avocado \$1.75	Corn \$.50

Chipotle Burrito \$8
Grilled chicken or steak tossed in our signature chipotle sauce and wrapped along with black beans, rice, lettuce and sour cream. Served with fries.



DESSERTS

Flan \$4
Mexican style caramel custard

Churros \$3.5
Fried dough sticks tossed in a cinnamon and sugar

Fried Ice Cream \$5.5
Breaded scoop of vanilla ice cream quickly deep-fried and served on a crispy cinnamon shell

TOPPINGS

Side of Guacamole	\$2.5
Side of Cheese Dip	\$2.5
Grilled Onions	\$0.5
Black Beans	\$0.5
Grilled Jalapeños	\$2.5
Jalapeños	\$0.5
Avocado Slices	\$2.5
Pico de Gallo	\$0.5
Spicy Pickled Carrots	\$1
Side of Red Rice	\$2.5
Side of Refried Beans	\$2.5
Side of French Fries	\$3

SHAREABLES

Chips & Salsa \$2.5

Guacamole Dip and chips \$7

Cheese Dip and chips \$5

Ceviche \$8.5
Fresh tilapia cured and marinated in lime juice. Served with pico de gallo, avocado, and crunchy tortilla chips.

VEGETARIAN

Substitute our grilled veggie mix on your favorite dish. Our grilled veggie mix includes: Broccoli, zucchini, squash, carrot, bell pepper, onion, tomato, cauliflower and corn.

QUESADILLAS

Cheesy Quesadilla con Carne \$7
Your favorite meat and melted cheese inside a large flour tortilla. Served with lettuce and sour cream.

DRINKS

Refrescos Pepsi Fountain Drinks	\$2.4
Jarritos Mexican Bottle Soda	\$2.7
Horchata Rice Cinnamon Water	\$2.5
Margaritas Available frozen or on the rocks	\$6
Bottle Beer	\$3.5
Micheladas	\$5

KIDS MEALS

Quesadilla	\$5
Taco	\$5
Chicken Fingers	\$5

Served with Rice & Beans or French Fries

SALSA BAR

EXPERIENCE OUR SALSA BAR
The perfect toppings to your dish when you dine in!

Garnish your order with complimentary access to all of our fresh salsas prepared daily. Take your favorite salsa home! Different sizes available for carry out! Available in 32oz and 16oz containers.

VEGAN

Vegan Chorizo Taco \$3
Delicious vegan chorizo served on a corn tortilla and garnished with your favorite toppings. A perfect match if you are into healthy and happy eating!