

### COMIENZOS / STARTERS

#### CALAMARI 17.95\*

Crispy fried calamari with chipotle aioli sauce.

#### QUESO FUNDIDO 16.95 ✓

Cheese fondue, housemade chorizo or pickled jalapeños

#### NACHOS ✓

Beans, sour cream, cheese, pico de gallo, guacamole 13.95/half 16.95/full  
chicken, beef or pork +3 steak +4.5

#### GUACAMOLE ✓

Appetizer 16.95 side portion 7.95

#### CEASAR SALAD 11.95 ✓

Romaine lettuce tossed in our Caesar dressing & croutons  
chicken +10 steak +12 shrimp +12

#### CHEF'S SALAD 10.95 ✓

Mixed greens, tomato, avocado, onion, bell pepper, cucumber, cheese  
chicken +10 steak +12 shrimp +12

#### SHRIMP COCKTAIL 17.95

"Veracruz-style" sauce, onion, tomato, cilantro & avocado

#### CEVICHE 17.95\* 🌶️

Mahi mahi, marinated in lime juice, jalapeños, cilantro, onion & tomato

#### QUESADILLA 16.50 ✓

Flour tortilla stuffed with cheese, chicken, pork, beef or veggies +3  
Mole / Enjoco / Steak +4.5 \*



#### CAZUELA DE MARISCOS 🌶️ 26.95

Seafood soup, chile ancho-tomato broth, chock-full of fish, shrimp, calamari, scallops, cilantro & onions with cup of rice on the side

#### CALDO DE POLLO

Mexican Chicken soup  
breast of chicken, rice, onions, tomatoes, cilantro, avocado  
Small 12.95 / Large 18.95

#### TORTILLA SOUP 🌶️

Shredded chicken simmered in a broth of spices, tomatoes, corn, and chiles. Topped with tortilla strips, sour cream, cheese, onion, cilantro & guajillo chile  
Small 13.95 / Large 19.95

### FAVORITES / FAVORITOS

#### TACOS YAQUI 24.95 \*

Flour tortillas covered with melted cheese & carne asada, grilled green onions & jalapeños

#### TACOS DE LA CALLE 20.95 ✓

Choice: chicken, beef, pork, carnitas, chorizo or veggies (carne asada \* +2)

#### ENCHILADAS ENJOCADO 21.95 ✓

Two enchiladas stuffed with cheese, chicken or veggies, enjocado sauce top

#### ENCHILADAS MARINAS 21.95 ✓

Two shrimp enchiladas topped with melted cheese and a creamy seafood sauce

#### ENCHILADAS VERANO 21.95 ✓

Cheese, chicken, pork, beef or veggies melted cheese, topped w lettuce, cotija cheese, sour cream, hint of oregano, red or green sauce

#### ENCHILADAS MERCADO 20.95 ✓

Choice of cheese, chicken, pork, beef or veggies, melted cheese, red or green sauce

#### BAJA FISH TACOS \* 22.95

Beer battered "Baja-style", or sautéed, cabbage relish & aioli on top

#### SHRIMP TACOS 22.95 ✓

Sautéed shrimp, lettuce, cheese and red sauce on top

#### ENCHILADAS MOLE 21.95 🌶️ ✓

Chicken or veggies, topped with mole poblano garnished with sesame seeds & onions

#### ENCHILADAS SUIZAS 21.95 ✓

Filled with cheese, chicken, beef or pork, topped with green sauce, sour cream, & cheese.

#### ENCHILADAS RANCHERAS 21.95 ✓

Cheese, chicken, beef, pork or veggies, melted cheese, topped with g-onions, cotija cheese, hint of oregano, red sauce

#### CHILE RELLENO 19.95 🌶️ ✓

Roasted chile poblano stuffed with veggies, cheese, tomato sauce, served with rice

### FROM THE FRIER

#### CHIVICHANGA 21.95 ✓

Fried flour tortilla, stuffed with, chicken, beef, pork or veggies, rice & cheese. Sour cream & guacamole topping

#### TAQUITOS 21.95 OR FLAUTAS 21.95

Three fried corn tortillas, or 2 fried flour tortillas chicken, beef or pork, sour cream & guaca topping

### EGG DISHES

SERVED 11:00AM - 3:00PM

#### HUEVOS CHORIZO 18.95 \*

Three scrambled eggs, tomato, onions & housemade Mexican chorizo

#### HUEVOS RANCHEROS 17.95 \* ✓

Three eggs over easy atop corn tortilla, cotija cheese, oregano, green onion, red or green sauce

#### HUEVOS DIVORCIADOS 17.95 \* ✓

Three eggs over easy, cheese top, 1/2 red sauce 1/2 green sauce

#### CHILAQUILES 12.95 ✓

Fried corn tortillas, cheese & sour cream on top, onions & cilantro, red or green sauce with one egg +2, two eggs +3, with chicken +4



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*.

Our rice, beans and some sauces are vegetarian. Most dishes are gluten free or can be gf. All ingredients are not listed. If you have food allergies or special needs, please inform your server.

## ESPECIALIDADES / SPECIALTIES

These dishes are accompanied by rice & choice of beans, (fried pinto, whole pinto or black) ✓

### -FAJITAS-

**BEEF/RES 27.95 \***

**CHICKEN/POLLO 26.95**

**SHRIMP/CAMARONES 31.95**

**VEGGIES 25.96 ✓**

Sizzling hot to your table with a hint of tequila with our special herbs.  
Grilled to perfection with sautéed vegetables, garlic, cilantro, sour cream & guacamole garnish

**SABANA DE POLLO 26.95**

**SUB ARRACHERA STEAK ADD 2 \***

Mexico City-style, thin breast of chicken, black beans, housemade chorizo, sour cream, salsa, topped with melted cheese & fried potatoes

**HUITZILOPOXTLI 27.95**

Carne asada, mole enchilada, roasted chile relleno stuffed with cheese

**MILANESA 26.95**

Grilled breaded chicken, thinly sliced, & topped with fried potatoes.  
Sub Arrachera Steak + \$2.00 \*

**ENJOCOCADO 25.95**

Chicken breast drenched in a sour cream based sauce with guajillo chile, almond garnish

**PESCADO VERACRUZ 26.95\***

Grilled mahi topped with bellpeppers, jalapeños, onions tomatoes, capers, olives

**COCHINITA PIBIL 26.50**

Yucatán dish, pork marinated in achiote sauce, side of rice, tortillas

**MOLE POBLANO 25.95**

Dried chiles, nuts, spices, seeds & chocolate sauce over chicken breast

**CARNE ASADA 27.95 \***

Grilled arrachera (beef), topped with grilled peppers & onions

**CHILE COLORADO 24.95**

Cubes of Beef, sautéed in a Guajillo chile sauce.  
Melted cheese topping +1.00

**CARNITAS 24.95**

Tidbits of pork, slowly simmered in their own juices with our "secret" seasonings.

**CHILE VERDE 24.95**

Cubes of lean pork, sautéed in a green tomatillo sauce.  
Melted cheese topping +1.00

## PLATOS DE CAMARONES / SHRIMP DISHES

shrimp dishes are served with sautéed cabbage, rice, fried pinto (topped with melted cheese), whole pinto or whole black beans and one of our famous sauces **30.95**

**ALEX 3**

Chile meco-chilpotle sauce, hint of sour cream, onion, garlic

**MOJO DE AJO**

Wine, tomato, onion, lots of garlic

**AJILLO 1**

Guajillo chile sauce, garlic, olive oil with wine

**XOCHITL 31.95**

Best dish on the menu by Diablo Magazine.  
Garlic, green onion, & cuitlacoche (corn truffle) sauce

**CHARLEE 3**

Jalapeños, capers, onions, bell peppers

**DIABLA 3**

Spicy chile de árbol mixed with onion, garlic

**TAMARINDO CHILPOTLE 1**

Tamarindo pod, chile chilpotle sauce, olive oil & a hint of sour cream

## BURRITOS / (DONKEYS?)

Burritos are accompanied by rice & choice of beans, (fried pinto, whole pinto or black) on the side ✓

**CHILE VERDE OR COLORADO 19.95**

Cubes of pork or beef (see description above)

**FISH OR SHRIMP 21.95 \***

Tender cubes of fish or shrimp sautéed with garlic, herbs and wine.  
Topped with green, red or creamy sauce

**ENJOCOCADO 21.95 ✓**

Chicken smothered in Enjococado sauce.  
(see description above)

**BURRITO IN A BOWL 20.95 ✓**

Chicken, beef, pork or sautéed veggies, rice, beans, cabbage, cheese, red or green sauce with carne asada **22.95**

**SOUR CREAM & BEANS 17.95 ✓**

Beans, cheese, & sour cream  
Topped with red or green sauce

**CHICKEN 19.95**

Breast of chicken cooked with spices.  
Topped with melted cheese & red or green sauce

**STEAK 21.95 \***

Chunks of grilled steak, onions & bell peppers, topped with melted cheese, red or green sauce.

**MOLE POBLANO 21.95 ✓**

Chicken, smothered in Mole sauce  
(see description above)

**CARNITAS 20.95**

Tender tidbits of pork, slowly simmered in their own juices. Topped with red or green sauce.  
Garnished with fresh onions

**VEGGIE 19.95 ✓**

Sautéed veggies, garlic & cilantro inside.  
Topped with red or green sauce

✓ Denotes vegetarian/or can be made vegetarian

Automatic Gratuity added on parties of 6 or more Prices may change without notice.