

MAIN

FAJITA MIX

Grilled steak, chicken, & shrimp served in a sizzling skillet topped with fresh onions & bell peppers.

ENCHILADAS

Cuatro (4) enchiladas with your choice of freshly grilled meat wrapped in warm corn tortilla.

BURRITO

Your choice of freshly grilled meat in a warm flour tortilla topped with yellow rice, refried beans, pico de gallo, sour cream, & cheese.

CHIMICHANGAS

Your choice of freshly grilled meat in a warm flour tortilla with yellow rice, refried beans, & fresh queso.

EMPANADAS

Cuatro (4) empanadas made with ground chuck tender beef cooked with green peppers, onions, spices & tomato.

CARNE ASADA

Mexican style grilled steak tenderized & seasoned in lime juice, vegetable oil, sugar, cumin, chili powder, oregano & garlic topped with grilled onions.

BISTEC RANCHERO

Traditional Mexican thinly sliced ranch steak mixed in ranchero sauce topped with fresh grilled veggies, onions, peppers, & jalapenos.

POLLO EMPANIZADO

Pounded crispy pan-fried seasoned chicken breast sautéed in cumin, chili powder, & oregano, finished with chopped cilantro & a spritz of lemon.

POLLO A LA PLANCHA

Seasoned tenderized grilled chicken marinated in a flavorful blend of fruit juices & chili powders topped with grilled onions, bell peppers, & zucchini.

\$23

FLAUTAS DE POLLO

Cinco (5) crispy rolled tacos filled with chicken, topped with lettuce, pico de gallo, sour cream & cheese.

\$10

\$14

TORTA

Fresh baked bread slathered with mayo, beans, lettuce, cheese, sour cream, & pico de gallo.

\$8.5

\$10.5

TACO SALAD

Your choice of freshly grilled meat in a warm flour tortilla with beans, avocado, lettuce, cheese, sour cream, & pico de gallo.

\$9

\$14

CHILE RELLENOS

Tres (3) poblano peppers lightly battered & fried sautéed in our special homemade sauce & cheese.

\$14

\$12

PICADILLO

A blend of seasoned Spanish ground beef simmered in tomato sauce topped with grilled onions, peppers & freshly harvested potatoes.

\$14

\$16

COSTILLAS DE RES

Traditional Mexican cut tender braised beef short ribs cooked slowly in a rich chipotle spiked sauce & spices.

\$15

\$14

COSTILLAS DE PUERCO

Roasted pork spare ribs tenderized & seasoned in homemade chili lime seasoning & a blend of spices.

\$14

\$14

\$14

CHULETAS DE PUERCO

Mexican style pork chops tenderized & seasoned in cumin, chili powder, & a blend of spices topped with grilled onions.

\$15

TACOS

CORN TACOS (MAIZ)

Your choice of freshly grilled meat topped with lettuce, tomato, cheese, sour cream & onions served in a soft corn tortilla.

\$2.5

FLOUR TACOS (HARINA)

Your choice of freshly grilled meat topped with lettuce, tomato, cheese, sour cream & onions served in a soft flour tortilla.

\$3

CHOICE OF MEAT

Beef - Asada
Fried Pork - Carnitas
Barbecue - Barbacoa
Chicken - Pollo
Pork - Chicharron
Tripe - Tripa
Mexican Sausage - Chorizo
Rib - Costilla
Ground Beef - Picadillo
Shepard Style - Al Pastor

TAMALES

MEXICAN TAMALES

Seis (6) Mexican tamales made with rich corn dough steam & stuffed with slow roasted & pull barbacoa served with a zesty mole poblano sauce.

\$9

GUATEMALAN TAMALE

Filled milled corn masa steamed in a banana leaf sautéed in our special homemade Guatemalan sauce filled with achiote seasoned chicken or pork.

\$5

TOSTADAS

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Your choice of freshly grilled meat in a crispy corn tortilla layered with refried beans topped with your choice of filling.

\$3

HUARACHES

Fried cornmeal patty layered with refried beans & your choice of freshly grilled meat topped with lettuce, pico de gallo, sour cream, & cheese.

\$8

SOPES

Single fried cornmeal patty layered with refried beans & your choice of freshly grilled meat topped with lettuce, tomato, pico de gallo, sour cream & cheese.

\$3

QUESADILLAS

MINI QUESADILLAS

Tres (3) mini flour tortillas grilled with queso served with a side of salsa, lettuce, pico de gallo, sour cream & cheese.

\$13

GRANDE QUESADILLA

Queso grilled in a large flour tortilla served with a side of salsa, lettuce, pico de gallo, sour cream & cheese.

\$8

THREE MEAT QUESADILLA

Queso grilled in a flour tortilla with your choice of tres (3) freshly grilled meats.

\$10

SEAFOOD

PESCADO FRITO

Fresh traditional Mexican pan fried whole red tilapia seasoned in chili powder, garlic, & a spritz of lime.

\$15

CAMARONES A LA PLANCHA

Mesquite tender grilled shrimp sizzled in olive oil & a blend of spices topped in our special homemade sauce.

\$15

CAMARONES A LA DIABLA

Fresh grilled shrimp sautéed in our special spicy homemade red fiery chili pepper sauce topped with grilled onions.

\$15

COCTEL DE CAMARONES

Traditional Mexican shrimp cocktail sautéed in a lightly spicy tomato sauce topped with fresh limes, pico de gallo, avocado, red onion & cilantro.

\$15

SOUPS

CALDO DE MARISCOS

Traditional Mexican spicy seafood stew mixed with fresh fish, octopus, oyster, crab, shrimp, & vegetables.

\$15

CALDO DE RES

Slow simmered beef stew topped with fresh vegetables, jalapeno, onions, cilantro & bone marrow.

\$14

CALDO DE POLLO

Mexican style chicken soup loaded with fresh vegetables, onion, cilantro, chili pepper, & jalapeno.

\$14

MENUDO

Freshly made spicy tripe stew topped with tender chewy pieces of long simmered tripe, veal bones, vegetables & infused with dried red chiles.

\$14

APPETIZERS

CHIPS & GUACAMOLE

Creamy fresh smashed hass avocados with tomato, onion, cilantro, jalapeno, lime & salt served with warm chips.

\$4

CHIPS & TOMATILLO RED CHILI SALSA

Charcoal grilled tomato, onion & jalapeno blended in a refreshing & sinful salsa served with warm chips.

\$4

CHIPS & QUESO

Three cheese blend topped with roasted tomato & jalapenos served with warm chips.

\$4

ULTIMATE NACHOS

Your choice of freshly grilled meat with corn tortilla chips topped with queso dip, refried beans, lettuce, sour cream, pico de gallo, & guacamole.

\$13

DESSERTS

PLATANOS FRITOS

Fried sweet plantains topped with a crema drizzled & queso fresco.

\$4

FLAN

Caramel infused custard flavored with traditional Mexican milk.

\$5

TRES LECHEs

Vanilla sponge cake, soaked in tres leches sauce topped with homemade whipped cream, garnished with fresh strawberries.

\$5