

¡BIENVENIDOS!



ANTOJITOS (STARTERS)



QUESO FUNDIDO \$16.99

Tres Reyes Salsa, House Cheese Blend, Chorizo, Wild Mushrooms, Pico De Gallo, Poblano Rajas, Grilled Onions. Served with Chicharrónes & Tortillas

CARNE ASADA SOPES \$15.99

Crispy Golden Masa, Guacamole, Cotija Cheese, Pico De Gallo, Crema Mexicana & Tres Reyes Salsa

GRILLED QUESADILLA \$13.99

House Cheese Blend in Flour Tortilla. Served with Pico De Gallo, Habanero Pickled Onions, Guacamole & Sour Cream

Add Chicken or Carne Asada \$5

CARNE ASADA FRIES \$16.99

Golden Brown Fries Topped with Carne Asada, Melted House Cheese Blend, Avocado Crema, Pico De Gallo & Sour Cream

SHRIMP CEVICHE TOSTADITAS \$17.99

Shrimp Cooked with Lime Juice, Tomato, Onion, Cilantro, Cucumber, Fresh Avocado & Serrano Pepper. Served with Fried Corn Tortillas

GUACAMOLE CAZUELA \$16.99

Hand-Cut Avocado, Serrano Peppers, Onion, Cilantro, Roasted Corn, Fresh Lime Juice & Pepita Seeds



SOPAS Y ENSALADAS (SOUPS & SALADS)

POZOLE DE CASA \$7.99 CUP | \$12.99 BOWL

Slow-Braised Pork Shoulder, White Hominy, Guajillo Broth & Traditional Garnishes

ENSALADA ORGÁNICA \$15.99

Mixed Greens, Pomegranates, Oranges, Queso de Cabra, Pepita Seeds & Pecans Tossed in a Honey Citrus Vinaigrette

Add Chicken \$5 or Shrimp \$6



ENSALADA DE CAMARONES CON ELOTE \$16.99

Achiote Marinaded Grilled Shrimp, Mixed Greens, Cucumber, Jicama, Carrots, Chayote, Watermelon Radish, Pepita Seeds, Cotija Cheese & Pico de Gallo

GRILLED CAESAR SALAD \$15.99

Charred Romaine Lettuce, Corn, Pico de Gallo, Pepita Seeds, Cotija Cheese, Tortilla Croutons & House-Made Elote Caesar Dressing

COMPLIMENTARY BASKET OF CHIPS & SALSA

\$4.99 Additional Charge for More Chips & Salsa

 VEGETARIAN FRIENDLY

PLATOS FUERTES (MAIN COURSES)

All Entrées Garnished with Onions & Cilantro

CARNITAS BORRACHAS \$25.99

Dos Equis® Amber-Braised Pork Shoulder, Habanero Pickled Onions, Avocado Crema & Salsa Verde. Served with Arroz Clásico & Refried Beans
Choice of Corn or Flour Tortillas



TORTA AHOGADA \$22.99

Pork Carnitas, Refried Beans, House Cheese Blend, Spicy Ahogada Salsa & Habanero Pickled Onions. Served on a Torta Roll with French Fries

CARNE ALA TALLA \$37.99

12oz Hand-cut Char-grilled Ribeye, Poblano Rajas, Grilled Onions, Habanero Lime Pickled Cabbage & Guacamole.
Served with Arroz Clásico & Refried Beans

CAMARONES ALA DIABLA \$27.99

Sautéed Shrimp with Butter, Garlic, Guajillo, Arbol & Ancho Chile Peppers. Served with Arroz Clásico & Refried Beans
Choice of Corn or Flour Tortillas

BEEF BIRRIA \$24.99

Slow Braised Beef Shoulder in Banana Leaves, Guajillo Adobo & Limes. Served with Arroz Clásico & Refried Beans
Choice of Corn or Flour Tortillas

LOS FAVORITOS DE CHEF HOMERO \$25.99

One Chicken or Cheese Tamale, One Crispy Beef Birria Taco & One Enchilada Suiza. Served with Arroz Clásico & Refried Beans



PORK BELLY CHICHARRON \$25.99

Crispy Pork Belly Served over Tres Reyes Salsa, Elote Purée, House-Made Guacamole, Habanero Pickled Onions & Choice of Corn or Flour Tortillas.
Served with Seasonal Fruit Salad

ENCHILADAS

*Hand-Rolled to Order in Locally Sourced Corn Tortillas
All Enchiladas Drizzled with Crema Mexicana Topped with
Crispy Vegetables & Cotija Cheese*

ENCHILADAS SUIZAS \$21.99

Achiote Lime Marinated Chicken & House Cheese Blend in Creamy Tomatillo Sauce. Served with Arroz Clásico & Black Beans



ENCHILADAS DE CAMARONES \$23.99

Sautéed Shrimp & House Cheese Blend in Tomatillo Sauce.
Served with Arroz Clásico & Black Beans

ENCHILADAS DE QUESO \$20.99

Mixed Traditional Cheeses in House Blended Guajillo Sauce.
Served with Arroz Clásico & Black Beans

ENCHILADAS DE ALAMBRES \$23.99

Red Chile-Braised Shredded Beef Birria & Mixed Traditional Cheeses in House-Blended Chile Sauce. Served with Arroz Clásico & Refried Beans

LOS TACOS Y BURRITOS

All Burritos Drizzled with Crema Mexicana. Beans Served Inside
Americano Style \$1 (Topped with Pico de Gallo, Cotija Cheese & Sour Cream)

Wet Style \$2 (Topped with Green or Red Sauce, Cotija Cheese & Sour Cream)

Chimichanga Style \$3 (Deep Fried & Served with Pico de Gallo, Guacamole & Sour Cream)

MARINATED POLLO \$19.99

Achiote Lime Marinated Chicken, Avocado Crema, Serrano Salsa, Onions & Cilantro. Served with Arroz Clásico & Black Beans

BAJA STYLE FISH TACO \$21.99

Beer Battered Fried Cod, Habanero Lime Pickled Cabbage, Pineapple Chayote Salsa, Herbed Mayo, Onions & Cilantro. Served with Arroz Clásico & Black Beans

SURF & TURF CHIMICHANGA \$23.99

Garlic Lime Marinated Carne Asada, Achiote Shrimp, Avocado Crema, Tres Reyes Salsa, Arroz Clásico & Refried Beans

Signature Dish

CRISPY BEEF BIRRIA \$22.99

Braised Shredded Beef, Melted House Cheese Blend, Cilantro, Habanero Pickled Onions & Consomé. Served with Arroz Clásico & Refried Beans

CARNITAS \$20.99

Carnitas Borrachas, Avocado Crema, Salsa Verde, Onions & Cilantro. Served with Arroz Clásico & Refried Beans

TACOS DE CAMARONES \$23.99

Garlic Shrimp, Crispy Corn Tortillas, Melted House Cheese Blend, Pico de Gallo, Poblano Peppers & Onions, Tres Reyes Salsa. Served with Arroz Clásico & Black Beans

MUSHROOM TACOS \$19.99

Sautéed Mushrooms, Roasted Poblano Peppers & Onions, Fresh Avocado & Pico de Gallo. Served with Arroz Clásico & Black Beans



CARNE ASADA

\$22.99

Garlic Lime Marinated Steak, Avocado Crema, Serrano Salsa, Onions & Cilantro. Served with Arroz Clásico & Refried Beans



SIZZLING FAJITAS

Grilled Peppers, Onions, Corn on the Cob, Pico de Gallo, Guacamole & Sour Cream. Served with Arroz Clásico & Refried Beans, Choice of Corn or Flour Tortillas



SINGLE | TO SHARE

GRILLED ACHIOTE LIME POLLO

\$23.99 | \$33.99

GRILLED HOUSE-MARINATED CARNE ASADA

\$26.99 | \$36.99

MEXICAN SHRIMP AL MOJO DE AJO

\$27.99 | \$37.99

GRILLED VEGETABLES (Mushroom, Chayote, Poblanos, Onions & Zucchini)

\$19.99 | \$29.99

COMBINATION (Choice of Any Two)

\$28.99 | \$38.99

DULCES (DESSERTS)

CHOCOFLAN \$9.99

Rich Custard Cooked with Caramelized Sugar. Served with Whipped Cream

FUNNER CHURROS \$9.99



Fried Churros Served with Vanilla Ice Cream, Caramel, Chocolate Sauce & Whipped Cream

CLASSIC FRIED ICE CREAM \$10.99

Hand-Scooped Vanilla Ice Cream Rolled in Seasoned Corn Flakes & Flash Fried, Garnished with Caramel Sauce, Cinnamon & Sugar. Served in a Buñuelo Bowl



OUR MENU CONTAINS FLAVORS FROM THESE REGIONS IN MEXICO!