

¡BIENVENIDOS!

ANTOJITOS (STARTERS)



QUESO FUNDIDO \$16.99

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

CARNE ASADA SOPES \$15.99

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

GRILLED QUESADILLA \$13.99

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

Add Chicken \$4.99 Add Carne Asada \$5.99

CARNE ASADA FRIES \$16.99

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

COCTEL DE CAMARONES BAJA \$16.99

Shrimp Broth, Salsa Mexicana, Avocado, Cucumbers, Serrano Peppers, Fresh Lime, Radishes, Tostadas & Crackers

GUACAMOLE DE CAZUELA \$16.99

Hand-Cut Avocado, Serrano Peppers, Onions, Cilantro, Roasted Corn, Fresh Lime & 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, Pomegranate, Orange, Queso de Cabra, Honey Citrus Vinaigrette, Pepita Seeds & Pecans

Add Chicken \$5 or Shrimp \$6



ENSALADA DE CAMARONES CON ELOTE \$16.99

Achiote Marinated Grilled Shrimp, Mixed Greens, Cucumber, Jicama, Corn, Pepita Seeds, Cotija Cheese, Pico De Gallo & Radish Tossed in Elote Dressing

PLATOS FUERTES (MAIN COURSES)

All Entrées are Garnished with Onions & Cilantro

CARNITAS BORRACHAS \$25.99

Dos Equis® Ambar-Braised Pork Shoulder, Habanero Pickled Onions, Avocado Crema & Salsa Verde. Served with Arroz Clasico & Refried Beans

Choice of Corn or Flour Tortillas



CARNE ALA TALLA \$37.99

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

CAMARONES ALA DIABLA \$27.99

Sauteed Shrimp with Butter, Garlic, Guajillo, Arbol & Ancho Peppers. Served with Arroz Clasico & 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 Clasico & 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 Clasico & Refried Beans



ENCHILADAS

All Enchiladas Drizzled with Crema Mexicana & Topped with Cotija Cheese

Substitute any Enchilada Plate with House-Made Mole Sauce for \$1

ENCHILADAS SUIZAS \$21.99

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



ENCHILADAS DE CAMARONES \$24.99

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

ENCHILADAS DE QUESO \$20.99

Mixed Traditional Cheeses in a House-Blended Guajillo Sauce. Served with Arroz Clasico & Black Beans

ENCHILADAS ALAMBRES \$23.99

Red Chile-Braised Shredded Beef Birria & Mixed Traditional Cheeses in House-Blended Chile Sauce.

Served with Arroz Clasico & Refried Beans

VEGETARIAN FRIENDLY

COMPLIMENTARY BASKET OF CHIPS & SALSA.
\$4.99 ADDITIONAL CHARGE FOR MORE CHIPS & SALSA.



ritas
Cantina

LOS TACOS Y BURRITOS

All Burritos Drizzled with Crema Mexicana. Beans Served Inside.
Americano Style \$1 (Pico de Gallo, Sour Cream & Cotija Cheese) **Wet Style \$2** (Cheese & Sauce)
Chimichanga Style \$3 (Cheese, Pico de Gallo & Guacamole)

MARINATED POLLO \$19.99

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



CRISPY BEEF BIRRIA \$22.99

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



CARNE ASADA \$22.99

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



CARNITAS \$21.99

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

CAMARON GOBERNADOR \$23.99

Sautéed Shrimp, Habanero Lime Pickled Cabbage, Poblano Rajas, Grilled Panela Cheese & Herbed Mayo on Flour Tortillas. Served with Arroz Clasico & Black 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



OUR MENU CONTAINS FLAVORS FROM THESE REGIONS IN MEXICO!

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