# IBIENVENIDOS!

## 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 QUESAPILLA \$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 PE 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

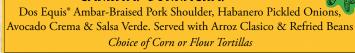


## PLATOS FUERTES

#### (MAIN COURSES)

All Entrées are Garnished with Onions & Cilantro

#### CARNITAS BORRACHAS \$25.99



#### CARNE ALA TALLA \$37.99

120z Hand-Cut Char-Grilled Ribeye, Poblano Rajas, Grilled Onions, Habanero Lime Pickled Cabbage & Guacamole. Served with Arroz Clasico & Refried Beans

#### CAMARONES ALA PIABLA \$27.99

Sauteed Shrimp with Butter, Garlic, Guajillo, Arbol & Ancho Peppers.

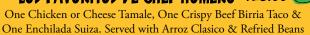
Served with Arroz Clasico & Refried Beans

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\_(



## ENCHILADAS

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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

COMPLIMENTRARY BASKET OF CHIPS & SALSA. \$4.99 APPITIONAL CHARGE FOR MORE CHIPS & SALSA.

## 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



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



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 GOBERNAPOR \$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 Hor

GRILLED ACHIOTE LIME POLLO

\$23.99 | \$33.99

SINGLE | TO SHARE

GRILLED HOUSE-MARINATED CARNE ASADA

\$26.99 | \$36.99

MEXICAN SHRIMP AL MOJO PE AJO

\$27.99 | \$37.99

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

\$19.99 | \$29.99

**COMBINATION** (Choice of Any Two)

\$28.99 | \$38.99



**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



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