



ANTOJITOS / APPETIZER

Empanadas de Carne y Queso <i>(3 single beef and cheese empanadas with cream on the side.....</i>	\$10
Platanitos <i>(fried plantains).....</i>	\$5
Taquitos plate <i>(hard taquitos with guacamole and sour cream)..</i>	\$7
Guacamole with chips	\$6
Papas fritas <i>(French fries)</i>	\$3
Camarones Empanizados <i>(8 singles jumbo breaded shrimps with tartar sauce on the side)</i>	\$12
Alitas de Pollo <i>(buffalo chicken wings).....</i>	\$13
Onion rings	\$8

DESAYUNOS / BREAKFAST

Los huevos son Servidos con arroz y frijoles y 3 tortillas hechas a mano
(all eggs Served w/rice and beans and 3 hand made tortillas)

Servidos de 8:00am a 11:00am

(\$2dolares extra despues de las 11:00am)

(\$2 additional dollars after 11:00am)

Huevos con platano, frijoles y crema...\$ 10

(Sunny side up egg w/fried plantains beans and cream)

Platano con frijol y crema.....\$8 (NO incluye arroz, y tortillas)

(Plantains w/beans and cream

Pancakes (3).....\$6 (NO incluye arroz, frijoles y tortillas)

Huevos solos.....\$8

(Plain Eggs)

Huevos en salsa verde o roja...\$10

(Scrambled eggs on red or green sauce)

Huevos con Jamon.....\$10

(Scrambled eggs w/ham)

Huevos con chorizo.....\$11

(Scrambled eggs w/mexican red sausage)

Huevos con tocino.....\$10

(Scrambled eggs w/bacon)

Huevos rancheros...\$11 agregue carne o pollo..\$14

(Sunny side up eggs w/ranchera sauce add chicken or meat)

Huevos a la mexicana.....\$11

(Scrambled eggs w/tomato, onions and jalapeño)

Chilaquiles con huevos verde o rojos..\$13

agregue carne o pollo.....\$16

(tortilla chips dipped on red or green sauce wi/two

Sunny side up eggs on top add chicken or meat \$14

Huevos con nopales.....\$11

(Scrambled eggs w/cactus)

Omelette Mexicano.....\$13

(Mexican omelette, onions, tomato,pepper,ham cheese)

Huevos con carne (bistec).....\$14

(Sunny side up eggs w/steak)

Huevos con pancakes y tocino \$10 (NO incluye arroz, frijoles y tortillas)

(2 Sunny side up eggs w/ two pancakes and bacon)

ENSALADAS/SALADS

Cesar Salad con Pollo\$12

(caesar salad w/chicken)

Ensalada Mixta.....\$8 agregue carne o pollo... \$12

Mixed salad lettuce, tomato, cucumbers, cactus,cilantro

and balsamic vinagrete dressing\$8

add meat or chicken \$12)

Ensalada de la Casa.....\$12

House salad (lettuce, tomato, cucumber, rice, chicken and ranch dressing.)

TORTAS / SANDWICHES

Todas las tortas incluyen lechuga, tomate, aguacate y frijoles
(all tortas include lettuce, tomato, avocado and beans)

- Torta Cubana.....\$13**
(Cuban Sandwich. breaded beef or chicken, ham, sausage, oaxaca cheese)
- Torta de Jamon.....\$8**
(Ham sandwich)
- Torta de pechuga de pollo.....\$10**
(Chicken breast sandwich)
- Torta de milanesa de pollo.....\$11**
(Breaded chicken sandwich)
- Torta de milanesa de res.....\$11**
(Breaded beef sandwich)
- Torta de asada.....\$11**
(asada sandwich)
- Torta de carne al pastor.....\$10**
(Marinated pork sandwich)

COMBO CHEESE BURGER

(incluye. papas fritas - include. french fries)

- Hamburguesa pollo con queso.....\$8**
- Cheese burger.....\$8**
- Doble cheese burger.....\$9**
- Triple cheese burger.....\$12**

PUPUSAS

- Pupusa Revuelta.....\$4**
- Pupusa Queso con loroco.....\$4**
- Pupusa Queso.....\$4**
- Pupusa Queso con frijol.....\$4**
- Pupusa Queso con chicharron ..\$4**
- Pupusa Queso con calabaza\$4**

TACOS

CON TORTILLAS HECHAS A MANO

(Hand made tortillas tacos)

- Asada (beef steak).....\$2**
- Pastor (pork).....\$2**
- Pollo (chicken).....\$2**
- Chorizo.....\$2**
(Mexican sausage)
- Buche (beef).....\$2**

BURRITOS

- Asada.....\$9Wet.....\$12**
- Pastor(pork).....\$9Wet.....\$12**
- Chorizo(sausage).....\$9Wet.....\$12**
- Pollo(Chicken).....\$9Wet.....\$12**
- Camaron (grilled shrimp)..\$12Wet.....\$14**
- Chile relleno.....\$10Wet.....\$12**
- Burrito Panzon(fatty burrito).\$12 ..Wet.\$14**
(rice and beans, cilantro, onions, lettuce, cheese guacamole cream and choice of meat "asada,pastor, pollo,chorizo)

HUARACHES Y SOPES

- Pollo (Chicken).....\$11**
- Asada (beef).....\$12**
- Pastor (Pork).....\$11**
- Chorizo (sausage).....\$12**

NACHOS

- Asada.....\$12**
(beef steak)
- Pollo.....\$10**
(chicken)
- Pastor.....\$10**
(pork)
- Chorizo....\$11**
(sausage)

PLATILLOS COMBINADOS COMBINATION PLATES

(incluyen arroz y frijoles en algunos ensalada) (include rice and beans some of them w/ salad)

Albondigas de res en chipotle	\$12
<i>(meat balls on chipotle sauce)</i>	
Pierna asada o frita de pollo	\$13
<i>(leg and thigh grilled or fried)</i>	
Chuleta adobada <i>(marinated pork chop)</i>	\$14
Pechuga asada <i>(grilled chicken breast)</i>	\$13
Tacos dorados de pollo	\$12
<i>(Chicken hard tacos)</i>	
Pollo en mole rojo	\$16.99
<i>(Chicken in red mole sauce)</i>	
Pollo en mole verde	\$16
<i>(Chicken in green mole sauce)</i>	
Costillas de puerco con nopales en salsa verde	\$15
<i>(Pork ribs w/cactus on green sauce)</i>	
Costillas de puerco con papas en salsa roja	\$14
<i>(Pork ribs w/ potatoes on red sauce)</i>	
Chile relleno de queso	\$12
<i>(chile Stuffed w/cheese inside)</i>	
Fajitas de res	\$14.99
<i>(Beef fajitas)</i>	
Fajitas de pollo	\$13.99
<i>(Chicken fajitas)</i>	
Fajitas de camaron	\$15.99
<i>(Shrimp fajitas)</i>	
Fajitas Mixtas (carne pollo y camaron)	\$18.99
<i>(Mix fajitas, beef chicken and shrimp)</i>	
Milanesa de res <i>(Breaded beef steak)</i>	\$15
Milanesa de pollo <i>(Breaded chicken)</i>	\$14
Carne asada <i>(grilled steak)</i>	\$15.99
Carne asada con camarones a la plancha	\$19.99
<i>(grilled steak w/seasoned grill shrimp on top)</i>	
Carne asada encebollada	\$15.99
<i>(beef steak w / grilled onions on top)</i>	
Bistec picado a la mexicana c/ jalapeño, tomate y cebolla	\$14.99
<i>(mexican style chopped steak w/ jalapeño tomato and onions)</i>	
Bistec ranchero picado con pimiento verde cebolla y tomate	\$13.99
<i>(chopped steak with ranchera sauce bell peper, tomato and onions)</i>	
Alambre con queso (bistec picado con pimiento verde cebolla tocino y queso derretido	\$14.99
<i>(alambre best seller plate w/chopped steak green pepper onions bacon and melted cheese)</i>	
Higado Encebollado	\$13.99
<i>(beef liver w/ grilled onion on top)</i>	

QUESADILLAS GRANDES

SOLA (SINGLE)

COMBINADA (COMBINATION)

arroz y frijol (rice & beans)

Queso <i>(cheese)</i>	\$5	Combo	\$8
Asada <i>(beef)</i>	\$8	Combo	\$11
Pastor <i>(marinated pork)</i>	\$8	Combo	\$10
Chorizo <i>(Mexican sausage)</i>	\$8	Combo	\$11
Pollo <i>(chicken)</i>	\$8	Combo	\$10
Buche <i>(beef)</i>	\$8	Combo	\$10
Camaron <i>(shrimp)</i>	\$9	Combo	\$12

CHEF NUÑEZ PLATTER

INCLUDE:

**CARNE ASADA STEAK,
CHILE RELLENO
2 ENCHILADAS
1 CHEESE RED SAUCE
1 CHICKEN GREEN SAUCE,
RICE, BEANS
GUACAMOLE AND
3 HAND MADE TORTILLAS ...\$ 29**

TLAYUDAS

Tlayuda vegetariana	\$15
Tlayuda con 1 carne	\$15
Tlayuda con 2 carnes	\$20
Super Tlayuda	\$27

ENCHILADAS

Enchiladas de Queso	\$11
<i>(cheese enchiladas red or green sauce)</i>	
Enchiladas de Pollo	\$13
<i>(chicken enchilada red or green sauce)</i>	
Enchiladas de Camaron	\$15
<i>(shrimp enchiladas red or green sauce)</i>	
Enchiladas de Pollo en Mole	\$15
<i>(chicken enchilada in red mole sauce)</i>	
Enchiladas de queso en mole	\$13
<i>(cheese enchilada in red mole sauce)</i>	

MARISCOS / SEA FOOD

*(Servido con arroz y frijoles algunos con ensalada)
(served w/ rice and beans some of them w/ salad)*

- Mojarra frita.....\$16**
(Fried fish tilapia)
- Filete de pescado.....\$13**
(grilled Fish fillet)
- Filete de pescado al mojo de ajo..\$15**
(grilled Fish fillet w/garlic sauce on top)
- Camarones al mojo de ajo.....\$16**
(Shrimp w/garlic sauce on top)
- Camarones a la diablo.....\$15**
(shrimp w/spicy devil sauce on top)
- Camarones rancheros (pimiento verde
cebolla y tomate).....\$16**
(shrimp w/ bell pepper onions tomato on ranchera sauce)
- Coctel de camaron...\$13 y con jaiva \$15**
(Shrimp cocktail)
- Tostada de camaron.....\$5**
(Shrimp tostada)
- Tacos de pescado.....\$13**
*fish tacos, w/green cabbage, tomato, onions, cilantro
cheese and avocado on top)*
- Tacos de camaron.....\$14**
*(shrimp tacos, w/green cabbage, tomato, onions
cilantro cheese and avocado on top)*
- Camarones Empanizados.....\$16.99**
(breaded shrimp)
- Cocktail Camaron, Jaiva y Pulpo..\$16.99**
- Aguachiles.....\$16**

VEGETARIAN

- FRIED AVOCADO TACOS (2) \$14**
*(green cabbage ,tomato,cilantro,onions and Monterrey jack
cheese on top served with rice and beans)*
- HUARACHE VEGETARIANO \$10**
(beans, Romain lettuce, tomato,cotija cheese and avocado)
- POTATO ENCHILADAS \$13**
*(get to choose between green or red sauce with melted
cheese and avocado on top served with rice and beans)*
- EMPANADAS VEGETARIANAS \$13**
*(filled with potato ,squash and cheese romaine lettuce, tomato,
cotija cheese and sour cream on top served with rice and beans)*
- TOSTADAS VEGETARIANAS \$3 dls each**
*(with refried beans, romaine lettuce,tomato,
cotija cheese and avocado)*

CALDOS / HOT SOUP

- 7 Mares.....\$20**
(7 sea soup)
- Caldo de pescado.....\$14.99**
(Fish soup)
- Caldo de camaron.....\$14.99**
(Shrimp soup)
- Caldo de pescado con camaron.\$17.99**
(Fish & shrimp soup)
- Caldo de res.....\$15.99**
(Beef soup)
- Caldo de pollo.....\$13.99**
(Chicken soup)
- Caldo de pollo asado.....\$14.99**
(grilled Chicken w/small soup on side)
- Pozole de pollo.....\$13**
(chicken pozole)
- Pozole de puerco.....\$14**
(pork ribs pozole)
- Pozole mixto pollo y puerco....\$16**
(chicken and pork ribs pozole)
- Menudo.....\$13**
(sab. y dom. - sat. and sun.)
- Menudo con pata.....\$15**
(sab. y dom. - sat. and sun.)

MENU DE NINOS/ KIDS MENU

- Quesadilla de queso con arroz y frijoles.....\$5.99**
(cheese quesadilla w/ rice and beans)
- 2 Taquitos dorados de pollo con arroz y frijoles..\$5.99**
(2 hard chicken tacos w/ rice and beans)
- 2 Enchilada de queso roja con arroz y frijoles.....\$5.99**
(2 cheese enchilada on red sauce w/ rice and beans)
- Chicken nuggets con papas fritas.....\$5.99**
(chicken nuggets w/ french fries)
- Pechuga asada con arroz y frijoles.....\$5.99**
(chicken breast w/ rice and beans)

SIDE ITEMS

Sour Cream	\$ 1.00	Rice and Beans	\$ 3
Queso Fresco	\$ 1.50	Avocado	\$ 2
Chips and salsa	\$ 2	Tortillas	\$ 1.50
Rice	\$ 2	Chiles Asados	\$ 50 ¢ each
Beans	\$ 2	Side Salad	\$ 2

BEBIDAS / DRINKS

BEBIDAS CALIENTES (HOT DRINKS)

Café (Coffee).....	\$2.00
Te (tea).....	\$2.00
Leche con cafe (milk with Coffee)....	\$3.00
Chocolate (hot chocolate)....	\$3.00

JUGOS NATURALES (FRESH SQUEEZED JUICED)

Jugo de naranja (Orange juice)...	\$4.00
-----------------------------------	--------

AGUAS FRESCAS (FRESH WATER)

Horchata (rice water)	\$ 2
Jamaica (hibiscus)	\$ 2
Agua de Temporada (season water) ...	\$ 2

FOUNTAIN SODAS \$1.99

Sprite , Coke, Lemonade
Unsweet tea black
Orange Fanta,Diet Coke,
Raspberry ice tea

SODAS IMPORTADAS

Coca cola 1/2	\$3.50
Fanta 1/2	\$3.50

DRAFT BEER

- Horchata Golden Stout- ----- \$ 9 12. OZ

Aroma: Vanilla bean, cinnamon, bread dough
Flavor: Sweet vanilla bean, cinnamon, unbaked apple pie.
Warming, hop bitterness not present.

ABV: 8.5% IBU: 13.9 SRM: 6-7 Hops: Magnum

- Blood Saison- ----- \$ 8 12. OZ

Aroma: Floral, rich agave, pear, stone fruits, slight clove and earthy notes present.

Flavor: Sweet and dry, hibiscus, pear, dark jams, wine-like.
Hop bitterness not present.

ABV: 7.5% IBU: 19.7 SRM: N/A Hops: Magnum

- Pepino Sour----- \$ 7.50 16 OZ

Aroma: Fresh cucumbers, key lime and citrus, soft bready backbone.
Flavor: Cucumber up front fades to tart lime. Acidity balanced by mild grainy flavors, tart on the finish. Hop bitterness not present.

ABV: 4.3% IBU: 4.0 SRM: 3 Hops: Perle

- Abuelita's Chocolate Stout----- \$ 8.50 16 OZ

Aroma: Chocolate, toasty, cinnamon, molasses, coffee
Flavor: Sweet, slight roast, chocolate, soft grainy, cinnamon on the finish. Mild hop bitterness.

ABV: 6.0% IBU: 19.0 SRM: 37-38 Hops: Magnum

PACIFICO 4.4%	-----	\$7	16 OZ
MODELO 4.4%	-----	\$7	16 OZ
SANTAMONICA WIT 5.5%	-----	\$7	16 OZ
BALLAS POINT IPA 7.0%	-----	\$8.5	16 OZ
MODELO NEGRA 5.4%	-----	\$7	16 OZ
CORONA PREMIER 4.0%	-----	\$7	16 OZ
EL CHINGON IPA 7 4%	-----	\$8.5	16 OZ
805 FIRESTONE W. 4.7 %	-----	\$8.5	16 OZ

BOTTLE BEER

- MODELO 4.4%-----\$6
- PACIFICO 4.4%-----\$6
- NEGRA MODELO 5.4%---\$7
- DOS EQUIS 4.2% -----\$6
- ESTELA ARTOIS 5.2%----\$7
- HEINEKEN 5.0% -----\$6
- HEINEKEN ZERO-----\$6
- CORONA 4.6%-----\$6

BEER FLIGHT

* ENJOY 4 DIFFERENT FLAVORS
 FROM OUR DRAFT SELECTION -----\$13

CUBETA DE CERVEZA (BEER FOR BUCKET) (6) \$30.00

JARRA DE CERVEZA (PITCHER) (60 .OZ) \$30.00.

MICHELADAS

- LA ORIGINAL 16 Oz (transform any of your favorite imported bottle beer to a Michelada with our original brown mix ----- \$9
- LA PICOSITA 16 Oz (this is our house especial mix that include tomato and valentina sauce you can added any of your favorite imported bottle beer----- \$9
- THE PEPINO 16 Oz (our brown michelada mix its just the perfect combination with the pepino sour beeer served with fresh pepino bits)----- \$9
- EL JEFE 32 Oz this is a perfect michelada mix where you can experience the orange and chamoy flavor, this surely. Will transport you to your childhood with the paletero popsicles ----- \$18

MARGARITAS

(made fresh from scratch with our own personalization)

- CLASSIC MARGARITA (with spicy chile de arbol rim) 12 oz---\$8
- CADILLAC MARGARITA (Salt and rim 12 oz----- \$9
- GUAVA MARGARITA (silver agave) 12 oz-----\$9
- PEPINO MARGARITA (if you looking for sometimes refreshing this perfect drink
with some pepino bits) 12 oz-----\$9
- TAMARINDO MARGARITA (gold agave) 12 oz-----\$9
- ADIOS MARGARITA (silver agave) 15 oz-----\$13
- LA CHICA FRESA MARGARITA (gold agave) 12 oz-----\$9
- MANGO MARGARITA (silver agave 12 oz-----\$9
- LA JEFA MARGARITA (This is beautiful foamy red color straight from the hibiscus flower) 12 oz--\$9
- LA CHELA MARGARITA (our classic margarita with a mini beer on top modelo or mini
dos xx)-----\$14
- FIESTA GRANDE MARGARITA (silver agave, lets party enjoy a classic margarita
as a pitcher 60 oz) -----\$35 substitute any fruit flavor + \$5

- PINA COLADA -----\$13
- MIMOSAS-----\$8
- CUBA LIBRE -----\$8
- BLOODY MARY -----\$8

RED WINES

BOTTLE

- CANYON ROAD (cabernet sauvignon)----- \$26
- LLAMA (Malbec) ----- \$25
- LEESE FITCH (Pino noir)----- \$28
- LOUIS M. MARTINI (Cabernet sauvignon)----- \$41

WHITE WINES

- PROVERB (chardonnay)----- \$27
- MOSCATO DON RODOLFO (peach and honeysuckle
with a dash of sweetness)---- \$29
- LA MARCA PROSECO (sparkling wine)----- \$8
- OLD SOUL (chardonnay)----- \$32
- J LOHR (sauvignon blanc)----- \$33
- WY CLIFF BRUT (champagne)----- \$22