IBIENVENIDOS!



ANTONTOS

(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 QUESAPILLA \$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 & SALAPS)

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, 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

COMPLIMENTRARY BASKET OF CHIPS & SALSA

\$4.99 Additional Charge for More Chips & Salsa

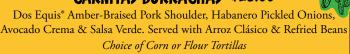
VEGETARIAN FRIENDLY

PLATOS FUERTES

(MAIN COURSES)

All Entrées Garnished with Onions & Cilantro

CARNITAS BORRACHAS \$25.99



TORTA AHOGAPA \$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

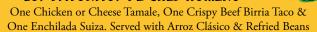
CAMARONES ALA DIABLA \$27.99

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 (



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

ENCHLADAS

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



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



CRISPY BEEF BIRRIA

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



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



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

Service Service William Service

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

\$19.99 | \$**2**9.99

COMBINATION (Choice of Any Two)

\$28.99 | \$38.99



REGIONS IN MEXICO!

DULCES (DESSERTS)

(NESSEKIS)

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

* BRUNCH MENU *

MACHO QUATRO \$18.99

Two Eggs Any Style, Bacon, Breakfast Potatoes & Two Silver Dollar Pancakes

AVOCADO TOAST \$18.99

Multigrain Toast, Crispy Blended Cheese, Avocado Mash, Sautéed Mushrooms, Serrano Salsa, Poblano Pepper & Onions, Topped with One Over Medium Egg Served with Sliced Pineapple & Watermelon

STEAK MACHACA & EGGS \$25.99

Cooked to Order Ribeye Strips, Poblano Peppers, Onions & Scrambled Eggs Served with Arroz Clasico, Refried Beans & Choice of Tortillas

SCRAMBLED FAJITA SKILLET \$18.99

Two Scrambled Eggs, Carne Asada, Poblano Peppers & Onions, Breakfast Potatoes & Grilled Panela Cheese. Served with Spicy Chorizo Sausage Gravy

CALIFORNIA OMELET \$18.99

Carne Asada, Breakfast Potato, House Cheese Blend, Pico de Gallo & Sliced Avocado. Served with Breakfast Potatoes, Poblano Rajas & Sautéed Onions

HUEVOS RANCHEROS \$17.99

Two Eggs Any Style, Corn Tortillas, Arroz Clasico, Refried Beans, House Cheese Blend & Ranchero Serrano Salsa

BIRRIA-QUILES \$19.99

Two Eggs Any Style Over Tortilla Chips in Guajillo Adobo Sauce & Shredded Beef Birria, Topped with House Cheese Blend, Crema Mexicana, Cilantro & Onion

BREAKFAST BURRITO \$16.99

Three Scrambled Eggs, Breakfast Potatoes & House Cheese Blend with Choice of Carne Asada, Chorizo or Bacon

FRESAS CON CREMA PANCAKES \$15.99

Four House-Made Pancakes Topped with Strawberries, Crema Dulce & Whipped Cream

HOUSE-MAPE BISCUITS & CHORIZO GRAVY \$17.99

Two Jalapeño Biscuits, Two Eggs Any Style & Chorizo Gravy

POZOLE PE CASA \$10.99

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



* LUNCH OFFERINGS *

QUESO FUNDIDO \$15.99

Serrano Salsa, House Cheese Blend, Wild Mushrooms, Poblano Rajas & Grilled Onions

Served with Chicharrones & Tortillas

GUACAMOLE PE CAZUELA \$15.99

Hand-Cut Avocado, Serrano Peppers, Cilantro, Onions, Fresh Lime, Salt, Pepita Seeds & Elote Corn Garnished with Mexican Radishes

BEEF BIRRIA \$24.99

Slow-Braised Beef Shoulder Cooked in Banana Leaves & Guajillo Adobo Served with Arroz Clasico & Refried Beans

Choice of Corn or Flour Tortillas

ENCHILADAS SUIZAS \$21.99

Achiote Lime Marinated Chicken & House Cheese Blend in Creamy Tomatillo Sauce

Served with Arroz Clasico & Black Beans

ENCHILADAS DE MENONITA \$20.99

House Cheese Blend & Guajillo Enchilada Sauce

Served with Arroz Clasico & Black Beans

LOS TACOS Y BURRITOS

All Burritos Drizzled with Crema Mexicana

AMERICANO STYLE \$1

Pico de Gallo, Sour Cream & Cotija Cheese

WET STYLE \$2

Cotija Cheese & Sauce

CHIMICHANGA STYLE \$3

Cheese Blend, Pico de Gallo & Guacamole

MARINATED POLLO \$19.99

Achiote Lime Marinated Chicken, Avocado Crema, Serrano Salsa, Cilantro & Onions

Served with Arroz Clasico & Black Beans

CARNE ASADA \$21.99

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

CRISPY BEEF BIRRIA \$21.99

Braised Shredded Beef, Melted House Cheese Blend, Cilantro, Onions & Consome

Served with Arroz Clasico & Refried Beans

