



APPETIZERS

Pescadillas (GF)

3 corn tortilla stuffed with mahi-mahi, tomato, onion, cilantro lime cabbage, and sour cream.
-\$12.99

Salbutes

3 Handmade corn tortillas topped with shredded pork marinated in anatto. With pickled red onion, salsa verde, and cilantro.
-\$12.99

Vegetarian Empanadas

3 Handmade corn empanadas stuffed with shredded cheese, corn, poblano peppers, onion, pico de gallo, and lime cabbage.
-\$12.99

Pork Empanada

3 Handmade corn empanadas with shredded pork, corn, onion mixed cheese, chimichurri aioli, and pico de gallo.
-\$12.99

Tamales (GF)

2 Tamales stuffed with shredded pork. Topped with pickled red onion and red salsa.
-\$12.99

Nachos Mexicanos (GF)

Fresh corn chips, tomato, onion, jalapeno, refried beans, with pepperjack cheese sauce.
Plain - \$12.99 • Chicken - \$14.99
Shrimp - \$15.99 • Steak - \$16.99

Guacamole Live (GF)

Made tableside by our talented staff. Avocado, tomato, onions, cilantro, jalapeno, with lime juice and served with fresh corn tortilla chips.
-\$12.99

Tostadas (GF)

2 Tostadas topped with chilled shrimp, mahi-mahi, pico-de-gallo, chipotle lime aioli, avocado, and cilantro.
-\$12.99

SALADS

Add Chicken + \$2 | Steak + \$4 | Shrimp +\$3

Beet Salad

Choice of grilled chicken or shrimp. Mixed greens, beet, orange, feta cheese, pecans, and apple. Dressed in an orange vinaigrette.
-\$12.99

Mexican Salad

Choice of grilled chicken or shrimp. Mixed greens, grilled corn, diced avocado, onion, jalapeno, artichoke, cotija cheese. Topped with tortilla strips. Dressed in a cilantro ranch dressing.
-\$12.99

Burro Salad

Choice of grilled chicken or shrimp. Mixed greens, egg, bacon, green onion, cheddar cheese, tomato, heart of palms, avocado, and black beans. Topped with corn tortilla and dressed in a chipotle ranch dressing.
-\$12.99

Taco Salad

Choice of chicken tinga or shredded beef. Mixed greens, black olives, jalapeno, tomato, red onion, avocado, cheddar cheese. Topped with sour cream and tortilla chips. Dressed in a cilantro vinaigrette.
-\$12.99

TACOS Lunch 2 Piece \$12.99 | Dinner 3 Piece \$14.99

Pork Pastor

Marinated pork served on soft flour tortilla, mixed cheese, and pineapple salsa.

Pescado

Grilled fish on a soft corn tortilla with cilantro lime coleslaw, pico de gallo, and chipotle sauce.

Camaron

Shrimp deep fried in a beer batter in a soft corn tortilla, with a coleslaw and baja sauce.

Vegetariano

Deep fried avocado tempura, coleslaw, baja sauce, pico de gallo, side rice, and refried beans.

Asada

Grilled flank steak on soft corn tortilla, pico de gallo, cheddar cheese, and salsa verde. Served with Mexican rice and charro beans.

ENCHILADAS Lunch 2 Piece \$13.99 | Dinner 3 Piece \$15.99

Chicken (GF)

Shredded chicken tinga, mixed cheese and topped with creamy guajillo sauce. Served with Mexican rice, charro beans topped with cotija cheese and sour cream.

Shrimp (GF)

Stir-fried shrimp with onion, tomato, garlic, cilantro, served over a creamy cheese tomatillo sauce. With Mexican rice, charro beans, cotija cheese and pickled red onion.

Pork (GF)

Shredded slow roasted pork with mixed cheese. Served with green tomatillo sauce, Mexican rice, charro beans. Topped with cotija cheese and sour cream.

Vegetarian Enchilada (GF)

Potatoes with mixed cheese, guajillo sauce and jalapeno. Served with shredded lettuce and topped with sour cream.

BURRITOS

Beef

Beef flank steak, with mixed cheese, Mexican rice, refried beans, sour cream, lime cabbage, and guajillo sauce tucked into a flour tortilla.
-\$15.99

Pork

Roasted pork, Mexican rice, refried beans, green tomatillo sauce, and a xnipec sauce tucked into a flour tortilla.
-\$14.99

Chicken

Chicken tinga, Mexican rice, refried beans, with creamy guajillo sauce and pico de gallo on top.
-\$14.99

LUNCH SANDWICHES

Pork Cochinita

Cochinita style shredded pork, avocado sauce, and a xnipec salsa on a house bun.
-\$13.99

Beef Burrota

Shredded beef, molasses sauce, coleslaw pineapple on a house bun.
-\$13.99

Vegetarian

Poblano pepper, mixed cheese, refried beans, and a guajillo sauce on a house bun.
-\$13.99

Chicken Pollita

Grilled chicken, mixed cheese, onion, bell pepper, bacon, and a chimichurri sauce on a house bun.
-\$13.99

DINNER SPECIALS

Pastor Halibut (GF)

Halibut fish marinated in an annatto sauce and pan-fried. Served with pineapple salsa, grilled vegetables, garlic mash potato puree. Then topped with radish and cilantro.
-\$24.99

Pescado ala Talla (GF)

Walleye fish, garlic lime butter sauce, guajillo, baked baby red potato, fresh vegetables, and cilantro lime slaw. With some sliced lemon.
-\$24.99

Camaron Tequila (GF)

Shrimp and scallops in a creamy tequila sauce seasoned with onion, parsley, and red pepper flakes. Served with baby red potatoes and butter asparagus.
-\$22.99

Mexican Alambre

Your choice of beef, chicken, shrimp, or portebella. With mixed peppers, onion, bacon, mixed cheese, and flour tortillas. Served with Mexican rice and charro beans.

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Veggie - \$17.99 Chicken - \$17.99
Beef - \$19.99 Shrimp - \$18.99

Beef Brisket (GF)

Our especial 10oz cut of beef brisket slow-roasted for 24 hours with a smoked special dry rub marinade. Served with chimichurri sauce. Accompanied with butter corn on cob and garlic mash potato.
-\$20.99

Lamb Chops (GF)

Grilled barbacoa-style lamb chops marinated in guajillo pepper. Served with garlic butter sauce, butter vegetables, mashed potato, corn and onion stir fry.
-\$23.99

Chicken Poblano

Chicken breast stuffed with poblano pepper and fresh mozzarella cheese then oven-roasted. Served with Mexican rice, vegetables, and creamy cilantro anaheim sauce. With crispy potato.
-\$18.99

Chicken Pibil (GF)

A half roasted chicken marinated in annatto and orange sauce with grilled vegetables. Served with Mexican rice and topped with red pickled onions.
-\$20.99

Pollo Fundido

Flour tortilla, grilled fajita chicken, cheddar cheese, refried beans and covered with pepperjack cheese sauce. Topped with corn salsa.
-\$18.99

Mezcal Rib Eye (GF)

For the King. 10oz ribeye cooked on a rock salt platter and finished with a flamed Mezcal at your table. Served with butter vegetables, baby red potatoes, and rosemary.
-\$28.99

El Texano

Slow roasted pork in tomatillo, poblano, and anaheim sauce topped with mixed cheese. Served with Mexican rice and charro beans and flour tortilla.
-\$18.99

Chile Relleno

Poblano pepper stuffed with cheese, deep fried in egg butter. Served with Mexican rice and refried beans.
-\$18.99



Pictured: Lamb Chops

DESSERTS

Flan

Custard dessert with a layer of clear caramel sauce.
\$6.99

Buñuelo

Puff pastry stuffed with vanilla cream, honey and red fruit sauce.
\$6.99

Tres Leches

Three-milk cake layered with buttercream.
\$6.99

CHILDRENS MENU

\$9.99 - Comes with Drink and Fries

I Don't Know

Mac-n-cheese with a side of Mandarin orange slices.

I Want to Go Home

Chicken tenders.

I'm Tired

Corn Dog.

I Don't Want That

Quarter-pound hamburger on a brioche bun.

I'm Not Hungry

Mozzerella cheese quesadilla with flour tortillas.

Add Chicken + \$2 or Beef + \$3