



APPETIZERS

CHIPS AND SALSA 5

Fresh corn tortilla chips and salsa roja

GUACAMOLE 12

Avocado, tomato, cilantro, jalapeno, onion and lime. Served with fresh corn tortillas chips

TOSTADAS 13

Three crispy corn tortillas topped with shredded chicken, beans, lettuce, crema, cheese, avocado, salsa roja and salsa verde

PANUCHOS 13

Three crispy corn tortillas topped with slow-cooked Yucatán style pulled pork, beans, avocado and pickled red onion with habanero

FLAUTAS 14

Three corn taquitos filled with your choice of chicken, beef, pork, or all three (combo)

CHICKEN FINGERS 12

with French Fries

CHIMICHANGAS 14

Three flour taquitos filled with your choice of chicken, beef, pork or all three (combo)

QUESADILLA 12

Grilled flour tortillas with melted cheese served with guacamole and sour cream

NACHOS 14

Fresh corn tortilla chips topped with beans, cheese, pico de gallo, jalapenos and crema

QUESO FUNDIDO 10

Three cheese Mexican style fondue served with flour tortillas

ADD TO ANY QUESADILLA, NACHOS OR QUESO FUNDIDO:
SHRIMP 9 STEAK 10 CHICKEN 6
GROUND BEEF 6 CHORIZO 5 VEGETABLES 5

SOUP

SOPA AZTECA 11

Roasted onion, tomato, and dried pepper broth with chicken, cheese and avocado topped with fried corn tortilla strips and crema

SOPA DE POLLO 11

Chicken consomme with vegetables and shredded chicken

SALAD

FRESH SALAD 13

Baby greens, avocado, cucumber, tomato, carrots and red onion tossed in our homemade cilantro-lime dressing

CAESAR SALAD 14

Romaine lettuce, croutons, and parmesan cheese with Caesar dressing

ADD TO ANY SALAD:
SALMON 13 SHRIMP 9 STEAK 10 CHICKEN 6 CHORIZO 5

TACOS

DUROS 17 GLUTEN

Seasoned ground beef, lettuce, tomato, cheese and crema on crispy hard-shell tacos

POLLO 19

Grilled chicken, pickled red cabbage, pico de gallo, cotija cheese and chipotle mayonnaise on corn tortillas

VEGETALES 18

Sautéed portobello mushrooms, zucchini, carrots, cilantro and onion on corn tortillas

AL PASTOR 18

Pork marinated with annatto and guajillo pepper adobo topped with cilantro, onion, grilled pineapple and mango-habanero salsa on corn tortillas

CARNE ASADA 28

Grilled steak, cilantro, and onion on corn tortillas

CARNITAS 18 GLUTEN

Our delicious, juicy pork carnitas with cilantro, onion and salsa verde on corn tortillas

COCHINITA PIBIL 18

Slow-cooked Yucatán style pulled pork tacos topped with pickled red onion and habanero on corn tortillas

CHORIZO 18

Spicy Mexican sausage topped with cilantro, onion and salsa verde on corn tortillas

BAJA CALIFORNIA 23 GLUTEN

Fried Beer-battered or grilled with pickled red cabbage, pico de gallo, and chipotle mayonnaise on corn tortillas
Choice of shrimp, fish or cauliflower (fried only)

TACOS AL CARBON 28

Four Flour Tortillas with grilled steak with melted cheese and pico de gallo.

SIDES

Rice 3	Sauteed Vegetables 5
Beans 3	Sour Cream 1
Guacamole 4	Shredded Cheese 1
Pico de Gallo 3	Salsa Verde 2
French Fries 5	Salsa Roja 2
Corn Tortillas 2	Salsa de Mesa 3
Flour Tortillas 2	Cilantro 1
Pickled Jalapenos 1.	Tomato 1
Homemade Habanero Salsa 2	Onion 1
Homemade Mango-Habanero Salsa 2	Limes 1
Chips 3	

KIDS

CHICKEN FINGERS 10 With French Fries	QUESADILLA 8 Add: CHICKEN 3
TACOS DUROS 9 Two seasoned ground beef hard shell tacos and shredded cheese	BURRITO 10 Chicken, rice, beans and cheese

DESSERTS

CHURROS 10 Fried dough, covered in cinnamon sugar	HELADO FRITO 13 Tableside fried ice cream (Dine in only)
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SIGNATURE DISHES

MOLE POBLANO 24 GLUTEN

Our rich, savory, and spicy chicken in a vibrant sauce of chiles, chocolate, spices, nuts and seeds. Full of intricate flavors. Served with rice, beans and corn tortillas

CARNITAS 23

Tender and juicy pork served with rice, beans, corn tortillas and salsa verde

ENCHILADAS 16

Corn tortillas folded with chicken smothered in your choice of salsa roja, salsa verde, mole, or all three (combo)

BURRITO 18 GLUTEN

Filled with rice, beans, guacamole, salsa, sour cream and lettuce.

Choice of: Chicken, cochinita pibil, beef tinga, ground beef or vegetables

STEAK 20 SHRIMP 20

COCHINITA PIBIL 20

Slow-cooked Yucatán style pulled pork braised with a uniquely sweet and earthy aroma of oranges, achiote, garlic and spices. Topped with pickled red onion and habanero. Served with rice, beans and corn tortillas

TAMALES 20

Three corn masa stuffed corn husks filled with your choice of: chicken with salsa roja or mole, or pork with salsa verde

CHILE EN NOGADA 28

Roasted poblano chiles stuffed with a savory-sweet filling of ground meat, fruit and nuts. Topped with a creamy walnut sauce

PAELLA 28

Chicken, chorizo, shrimp, scallops, mussels, calamari, and filet of sole with saffron rice, peppers, onion, and spices

MEAT AND CHICKEN

*RIB EYE 12oz 36 16oz 40

Charbroiled hand cut Angus Rib-eye steak

PECHUGA A LA DIABLA 20

Chicken smothered in a spicy chipotle mayonnaise sauce

POLLO A LA POBLANA 28

Baked chicken breast stuffed with poblano peppers, corn, epazote, mushrooms and cheese. Topped with a creamy poblano pepper sauce

SEAFOOD

SALMON EN SALSA DE MANGO 26

Salmon sautéed with peppers and onion in a sweet mango salsa

TEQUILA LIMON CAMARONES 26

Shrimp sautéed with tequila, cilantro, peppers, and fresh lime juice

CAMARONES EN SALSA DE AJO 26

Shrimp sautéed in red garlic sauce

SERVED WITH CHOICE OF TWO SIDES:
RICE, BEANS, SALAD, SAUTEED VEGETABLES,
FRENCH FRIES OR ROASTED POTATOES

FAJITAS

Choice of protein in a Sizzling Skillet of peppers and onions.

Served with pico de gallo, guacamole, rice, beans and flour tortillas

PORTABELLO 22 CHICKEN 22 STEAK 29 SHRIMP 25 COMBO 28 (CHOICE OF TWO)

DRINKS

HOUSE MARGARITA 12

Sauza Gold Tequila, Triple Sec, Sour Mix

SKINNY MARGARITA 14

Sauza Gold Tequila, Triple Sec, Lime Juice, Simple Syrup

FLAVORED MARGARITA 14

Watermelon / Pomegranate / Peach

FRUIT MARGARITA 15

Strawberry / Raspberry / Mango

COCONUT MARGARITA 16

1800 Coconut Tequila, Triple Sec, Lime Juice, Simple Syrup

JALAPENO MARGARITA 17

Tanteo Jalapeno Tequila, Muddled Jalapenos, Triple Sec, Lime Juice, Simple Syrup

EL CENTENARIO "CADILLAC" 18

Patron Tequila, Triple Sec, Lime Juice, Simple Syrup, Grand Marnier floater

MOJITO 12

Bacardi Rum, Muddled Mint, Lime Juice, Simple Syrup, Soda Water

PINA COLADA 12

Bacardi Rum, Coconut Cream, Pineapple Juice

FROZEN DAIQUIRI 12

Strawberry / Raspberry / Mango

SANGRIA 12

Choice of Red or White Wine with Triple Sec, Brandy, OJ, Simple Syrup, and fresh cut fruit

RED

Cabernet 10	Rioja 12
Merlot 10	Mark West Pinot Noir 12
Pinot Noir 10	

WHITE

House Chardonnay 9
Kendall Jackson Chardonnay 10
Pinot Grigio 10
Sauvignon Blanc 10

BEER

Domestic	Imported	Draft
5	6	7

SODA

Mexican Sodas	Fountain Sodas	Water Bottle
3.50	3	3

Please Drink Responsibly. 3 Alcoholic Drink Maximum Per Guest. We reserve the right to refuse alcohol.