

## APPETIZERS

**Camarones al Tequila \$12**  
Shrimp with salted seasoning, garlic, butter, glazed with Tequila

**Esquites \$9**  
Steamed corn with chipotle mayonesa, cotija cheese & lime

**Guacamole con Totopos y Queso Fresco \$10**  
Haas avocado and traditional Mexican cheese served with tortilla chips

**Frijoles Refritos con Totopos y Queso Fresco \$8**  
Refried beans with guajillo chilies and traditional Mexican cheese served with tortilla chips

**Queso con Totopos \$10**

**Pico de Gallo con Totopos \$6**

## GUISADOS

**Chile Relleno \$20**  
Poblano pepper stuffed with cheese, egg battered and fried, served with tomato broth, rice, beans & tortillas

**Alambre \$25**  
Steak, ham, chorizo, nopales, onions, bell peppers and quesillo. Served with salsa roja, rice, beans & tortillas.

**Chicharron en Salsa Verde \$18**  
Fried pork belly served with tomatillo sauce, rice, beans & tortillas

**Bistec a la Mexicana con Papas \$15**  
Beef steak on tomato stew with potatoes. Served with Rice, Beans & tortillas

## SIDES \$5

Arroz Rojo - traditional Mexican rice with tomato sauce, peas and carrots

Arroz Blanco - fragrant cilantro lime rice

Frijoles Pintos - pinto beans cooked in traditional Mexican way

Nopales Encebollados - cactus cooked with chilies, onion, oregano and cilantro

Calabasitas en Salsa Tomate - sautéed Mexican zucchini with tomatoes, jalapeños and onions

## TACO PLATES

**Two Tacos Rice & Beans \$11**

**Three Tacos Rice & Beans \$15**

**Quesabirria \$15**

Three tacos, each tortilla dipped in beef consomé, with Oaxacan cheese, shredded birria and topped with cilantro and onion.  
Comes with consomé

## Select a Protein

**TACOS \$4 Each**

Fresh corn tortilla with cilantro, onion & lime

**QUESADILLAS \$12**

Corn Tortillas or Flour Tortilla with Oaxacan cheese

**BURRITO or BOWL \$12**

With cilantro lime rice & black beans. Add pico, crema, lettuce and cheese. Guac will be extra!

## Proteins

**Al Pastor - Roasted Pork & Pineapple**

**Birria - Barbecued Pulled Beef**

**Buche - Pork Stomach**

**Camarones - Blackened Shrimp**

**Carnitas - Braised Pork**

**Carne Asada**

**Chorizo - Sausage**

**Lengua - Beef Tongue**

**Tinga de Pollo - Pulled chicken with onions & tomato**

**Calabasitas - Mexican Zucchini, tomatoes, jalapeños and onion (vegan)**

**Hongo Setar - Oyster Mushrooms (vegan)**

**Nopales - Cactus, chilies, onions (vegan)**