

BOTANAS

Appetizers

Guacamole

Fresh avocados, lime, tomato, onion, cilantro \$8.50

Queso Fundido

Melted chihuahua cheese, chorizo, pico de gallo. Served with flour tortillas \$9

Elotes Preparados

Corn sautéed in lime, mayo and butter \$4

Loaded Fries

Beans, pico de gallo, jalapeño, cheese, sour cream \$7

Nachos

Beef, beans, pico de gallo, jalapeño, cheese, sour cream \$8

El Trio

Our 2 homemade salsas and guacamole, served with chips \$4

SOPAS

Chefs signature Soups

Sopa de Tortilla

Chicken, fried tortilla, cheese, cilantro, avocado and sour cream \$6

Sope de Elote Poblano

Creamy corn soup, poblano peppers, sour cream \$6

ENSALADAS

Keep it fresh and healthy with our Salads

Taco Salad

Lettuce, cheese, tomato, onion, black beans, avocado, and your choice on meat served on a tortilla shell

Chicken \$10

Ground beef \$10

Steak \$12

DESAYUNOS

All day breakfast

Chilaquiles

Deep fried tortillas simmered in green or red sauce. Topped with cheese, sour cream, onion, and an egg \$9

extra eggs \$1ea

add skirt steak \$4

add chicken \$2

Breakfast Burrito

Scrambled eggs, chorizo and pico de gallo on a flour tortilla, served with a side of fries \$6

*Whenever possible we use local, organic & sustainable ingredients; for this reason some menu items are subject to limited availability

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

PLATOS

Dinners

Flautas

3 deep fried rolled tortillas, lettuce, queso fresco, sour cream. Served with rice and beans \$11

Potato | Cheese | Chicken

Fajitas

served with salad, rice, beans, sour cream and tortillas

Grilled chicken \$15

Steak | Shrimp \$17

Combo \$18

Chiles Rellenos

2 poblano peppers stuffed with cheese covered in roasted tomato sauce and sour cream. Served with rice, beans and tortillas \$14

ENCHILADAS

Order of 3. Served with rice and beans

Enchiladas

Chicken, beef or cheese enchiladas covered in green or red sauce, onion, cheese and sour cream \$12.75

Enchiladas Catrina

Chicken, beef and cheese enchiladas covered in green and red sauce, onion, cheese and sour cream \$12.75

Enchiladas Suizas

Chicken enchiladas covered in green sauce, topped with melted cheese and sour cream \$13.75

Enchiladas de Mole

Chicken enchiladas covered in mole sauce, topped with onion, cheese, and sesame seeds \$14 *Perfect pairing with a Chocolate Stout from local MyGrain Brewery*

TACOS

Tacos a la carte

Arrachera

Skirt Steak, grilled onions \$3.75

Carne Asada

Steak, onion, cilantro \$3.50

Pastor

Marinated pork, onion, cilantro, pineapple \$2.50

Carnitas

slow-cooked pork, cilantro, onion \$2.50

Chorizo

Mexican pork sausage, onion, cilantro \$2.50

Picadillo

Shredded beef, lettuce, tomato, cheese \$2.50

Pollo

Marinated shredded chicken, pico de Gallo \$2.50

Veggie

Grilled peppers & onions, avocado \$3

Pescado

Beer battered tilapia, pickled red onion & cabbage, chipotle aioli \$3.75

Camaron

Beer battered shrimp, pickled red onion & cabbage, mango salsa \$3.75

Changes to the toppings may result in additional charges



MAKE IT A DINNER

Pick 3 tacos and add rice and beans for an extra \$1.50

BURRITOS

Made with Lettuce, beans, tomato, cheese and sour cream.

Carne Asada

Steak \$11.50

Pastor

Marinated pork \$9

Carnitas

slow-cooked pork \$9

Chorizo

Mexican pork sausage \$9

Picadillo

Shredded beef \$9

Pollo

Marinated shredded chicken \$9

Veggie

Grilled peppers & onions, avocado \$9

Chicken Fajita

Grilled chicken, grilled peppers & onion \$10.50

Steak Fajita

Skirt Steak, grilled peppers & onion \$12.50

MAKE IT A DINNER

Add rice and beans for \$1.50

MAKE IT A BOWL

Dump the tortilla, add rice, and throw it all in a bowl at no extra cost.

QUESADILLAS

Giant Flour tortilla filled with cheese

Served with a side of pico de gallo and sour cream

Queso

Cheese \$7

Pollo

Marinated shredded chicken \$8.50

Pastor

slow-cooked pork \$8.50

Carne Asada

Steak \$11

Chicken Fajita

Grilled chicken, grilled peppers & onion \$9.50

Steak Fajita

Skirt Steak, grilled peppers & onion \$12

TORTAS

Mexican version of a burger. Just bigger and tastier!

Made with beans, lettuce, tomato, cheese and sour cream. Served with a side of fries

Carne Asada

Steak \$11

Pastor

Marinated pork \$8

Carnitas

slow-cooked pork \$8

Chorizo

Mexican pork sausage \$8

Milanesa de Res

Breaded steak \$12

Milanesa de Pollo

Breaded chicken \$9

ESPECIALIDADES

House Specialties

Carne Catrinas

Skirt steak, one stuffed pepper topped with roasted tomato sauce, salad, rice, charro beans, roasted jalapeño and a side of tortillas \$19

Cochinita Pibil

Pulled pork marinated in achiote, citrus juices and Mexican spices. Served on a banana leaf, with a side of rice, beans, habanero and red onion \$15

PA LADO

Sometimes you just need a little extra on the side

Arroz

Rice \$2.50

Frijoles

Refried beans, queso fresco \$2.50

Frijoles Negros

Black beans \$2.50

Frijoles Charros

Beans, sausage, bacon, cilantro \$3.50

Chiles Toreados

Roasted jalapeños \$2

Guacamole

Individual guacamole \$2.50

Papas

Fries \$3.25

Carne Asada

Skirt steak, salad, rice, charro beans roasted jalapeño \$17

Mar y Tierra

Skirt steak & grilled shrimp, served with a side of salad, rice, charro beans, and roasted jalapeño \$20

Tampiqueña

Skirt steak, two cheese enchiladas in red sauce salad, charro beans roasted jalapeño \$18

KIDS "MARGARITA"

Same flavors as the real margaritas with a kid friendly recipe. Served in a sippy cup with a bendy straw \$4

KIDS

Served with rice & beans or fries and a drink.

Taco

Chicken, Steak, or Beef. Served plain \$5

Flauta

Chicken, Beef or Potato. Served with lettuce, queso fresco and sour cream \$5

Quesadilla

Chicken or cheese \$5

Sub your drink for a Kids "margarita" for \$2.50