

Drink List

SPARKLING WINES



Rosé NV, Mionetto, (187ml)
IT **12**

WHITE WINES

Albariño 2018, Burgans
Rias Baixas, SP **11 38**

Chardonnay 2018, Catena
Mendoza, ARG **10 35**

RED WINES

Cabernet Sauvignon "Antiguas
Reserva 2017, Cousiño-Macul
Maipo, CH **11 35**

Pinot Noir 2018, Domaine Brunet,
FR **12 38**

RED SANGRIA

Glass- **10.50** 1/2 Carafa- **16.60** Full- **31**

WHITE SANGRIA

Glass- **12** 1/2 Carafa- **18** Full- **35**

MEZCAL COCKTAILS

Mezcalita **14**

El Oxaqueno **15**

MARGARITAS

Perfecta **13**

Cucumber **13.75**

Pineapple jalapeño **14**

The Grand **13**

Ghost Mango **14**

FROZEN MARGARITAS

Strawberry **13**

Mango **13**

Pina colada **13**

Food Menu

APPETIZERS & SALADS

CARAMELOS **13**
*Grilled steak tenderloin and cheese served
in a flour tortilla*

CHICKEN FLAUTAS **8.75**
Gluten Free

CHICKEN QUESADILLA **13.00**
chicken and cheese grilled in a flour tortilla

CHIPS /SALSA/ GUCAMOLE **13.75**
*Gluten Free
Homemade Corn tortilla chips, Salsa
Casera and fresh Guacamole*

ENSALADA DE ELOTE **9.75**
Gluten Free

FISH CEVICHE *Gluten Free*
*Fresh Tilapia with lime juice, tomatoes,
onions, cilantro and finished with a slice
of avocado*

LARGE 21.50
SMALL 12

PORK TAMALES *Gluten Free* **8.75**
*Steamed pork Tamale served in a
banana leaf*

TACOS

*Served with Mexican rice and beans
(Add cheese, \$2.50)*

FISH **22**
*2 large fish tacos beer batter fried and
topped with pico de Gallo, red cabbage
and chipotle mayo*

PASTOR *Best Seller* **17**
*3 marinated pork pastor with small pieces
of pineapple, garnished with fresh cilantro
and onions.*

STEAK *Gluten Free* **23**
*3 sirloin steak tacos on corn tortillas with
pico de Gallo and cilantro.*

TUNA *Customer Favorite/Gluten Free* **25**
*3 large fresh ahi tuna tacos on corn tortillas,
with queso fresco, pico de gallo, cilantro
and cubed avocados.*

FAJITAS

*Served with 3 flour tortillas, pico de Gallo,
Mexican rice and beans*

Chicken Breast *Best Seller* **23**
Sautéed Shrimp **25**
Steak **28**
Vegetarian **20**
Grilled seasonal vegetables

ENCHILADAS

ENCHILADA VERDE *Gluten Free* **18**
*Corn tortillas filled with chicken and topped
with melted cheese and a green tomatillo
sauce. Served with rice and beans.*

ENCHILADA MOLE **18**
*Corn tortillas filled with chicken and
topped with melted cheese topped with our
homemade Mole poblano sauce. Served with
rice and beans*

ENCHILADA VEGITARIAN VERDE **18**
*Gluten Free
Corn Tortillas filled with beans and cheese
topped with a green tomatillo sauce and
melted cheese. Served with rice*

ENCHILADA VEGITARIAN MOLE **17**
*Corn tortillas filled with beans and cheese
finished with our homemade mole poblano
sauce and melted cheese. Served with rice*

SPECIALS

COCHINITA PIBIL *Gluten Free* **18**
*Pulled roasted pork marinated in a rich and
flavorful achote and orange Chile sauce.
Served with corn tortillas, Mexican rice and
beans.*

CARNE ASADA *Gluten Free/Best Seller* **30**
*Sirloin steak cooked to perfection with
caramelized onions and tomatoes. Garnished
with plantains and a chicken enchilada.
Served with Mexican rice and beans*

TILAPIA AJO *Gluten Free* **22**
*Fresh Tilapia sautéed in garlic and herbs.
Served with Mexican rice and beans.*

CAMARONES DIABLA **25**
*Best Seller and Neighborhood Favorite
Sautéed shrimp in a homemade spicy
chipotle sauce. Served with Rice and beans*

SIDES AND EXTRAS

CHEESE **2.50**

CHICKEN **8.75**

SHRIMP **11**

AVOCADO SLICES **3.25**

FRIED PLANTAINS **6**

RICE AND BEANS **6.50**

SALSA CASERA **5**

SALSA HABENERO **3.95**