

D I N N E R

APPETIZERS

Shrimp Ceviche <i>gf</i> 12 Olive Oil Avocado	Sopes 12 Three sopes topped with beans, cilantro, onions, arugula and queso fresco. Chile Rojo Barbacoa Fried Egg
Guacamole <i>gf</i> 10 Olive Oil Cilantro Onion Garlic Lime Raisins	Gorditas 12 Three Gorditas topped with salsa verde, crema, cilantro and queso fresco. Filled with: Pork Chicken Shredded Beef
*Shrimp Ceviche Guacamole <i>gf</i> 12	
Fiesta Queso 10 Cheese dip with pico Add chorizo 1.00 Add jalapeños 1.00	
Ahi Tuna 15 Served seared Citrus sauce Cucumber Red Onion Cilantro Cherry Tomato Black Sesame Seed	Tres Compadres <i>gf</i> 12 Three corn quesadillas topped with cheese, salsa verde, cilantro, onions, and queso fresco. Served with crema. Filled with: Shrimp Shredded Beef Al Pastor
Nachos 15 Chicken Steak Ground Beef Chorizo w/ Shrimp add 2.00	

FAJITAS

All are served with rice, beans, salad, crema and tortillas.
Grilled with peppers, onions and tomato.

SHRIMP	25
CHICKEN	22
FILET MIGNON	25
CHORIZO	20
*COMBO	27

**Combo includes chicken, shrimp, filet mignon and chorizo*

ENCHILADAS

Served with rice, beans and crema

Que Color? **18**

Three corn enchiladas stuffed with your choice of queso, shredded beef, or chicken. Covered with your choice of salsa: red, green or white cheese sauce. Topped with crumbled queso fresco, fresh cilantro and onions.

Enchiladas Bajio **20**

Three corn enchiladas fried in salsa roja. Stuffed with queso fresco and onions. Topped with fresh arugula, chorizo con papas, crumbled queso fresco and pickled jalapeños.

Enchiladas de Camarón *gf* **19**

Three corn enchiladas stuffed with shrimp cooked with pico de gallo. Covered with your choice of salsa: red, green or white cheese sauce. Topped with crumbled queso fresco, fresh cilantro and onions.

Enchiladas de Pescado *gf* **19**

Three corn enchiladas stuffed with cod grilled with pico de gallo. Covered with your choice of salsa: red, green or white cheese sauce. Topped with crumbled queso fresco, fresh cilantro and onions.

Enchiladas Poblanas **20**

Three corn enchiladas stuffed with shredded chicken. Topped with homemade mole poblano sauce, crumbled queso fresco, red onions, and sesame seeds.

QUESADILLAS

All are stuffed with beans, rice, and mozzarella.
Served with salad, crema and two sides

Hawaiian **18**

Pork marinated in a red chili sauce, mixed with chorizo and pineapple.

Chorizo **16**

Delicious mexican sausage

Carne Asada **18**

Diced Steak grilled and seasoned

Al Abañil **18**

Mixture of carne asada, chorizo and ham

Fajita

Grilled with onions, peppers, and tomato. Your choice of meat:

Chicken **17** | Filet Mignon **18**
Shrimp **18**

Tinga de Pollo **16**

All white meat chicken shredded and seasoned.

BURRITOS & CHIMICHANGAS

All are stuffed with beans, rice, and mozzarella. Served with salad, crema and two sides. Topped with your choice of salsa:

Verde (green) | Roja (red) | Mole Poblano | White Cheese
White Cheese w/ Spinach | White Cheese w/ Jalapeños | White Cheese w/ Pico

Hawaiian **19**

Pork marinated in a red chili sauce, mixed with chorizo and pineapple.

Picadillo **17**

Seasoned ground beef with fried potatoes

Fajita

Grilled with onions, peppers, and tomato. Your choice of meat:

Chicken **18** | Filet Mignon **19**
Shrimp **19**

Tinga de Pollo **18**

All white meat, shredded and seasoned

Barbacoa **19**

Shredded and seasoned beef

Mignon **19**

Seasoned and grilled filet mignon with onions and jalapeños

Carne Asada **19**

Diced steak, grilled and seasoned

Al Albañil **19**

Mixture of carne asada, chorizo and ham

Carnitas **19**

Pulled Pork

Chile Rojo **18**

Fried pieces of pork stewed in a delicious red sauce made with guajillo and pasilla peppers.

Chorizo con Papas **18**

Mexican sausage with fried potatoes

TACO PLATTERS

Los Amigos *gf* **16**

Two flour soft shell tacos with your choice of shredded beef, ground beef, or tinga de pollo. Topped with arugula, pico de gallo and crumbled queso fresco. Served with rice, beans and crema.

Fish Tacos *gf* **18**

Two flour soft tacos stuffed with cod, cooked your way: grilled or battered. Topped with avocado, arugula, mango salsa and crumbled queso fresco. Served with rice, beans and spicy mayo.

Tacos D’ Camarón *gf* **18**

Two flour soft shell tacos stuffed with shrimp, grilled with pico de gallo. Topped with avocado, arugula, mango salsa and crumbled queso fresco.
Served with rice, beans, and spicy mayo.

Tacos Dorados **16**

Three hard shell tacos stuffed with your choice of tinga de pollo, shredded beef or ground beef. Topped with arugula, pico de gallo and crumbled queso fresco.
Served with rice, beans, and crema.

LOS PINCHES TACOS MEXICANOS

All dishes come with 3 tacos on corn tortillas and are topped with cilantro and onions. Served with rice, beans, mango salsa and zucchini salsa

Tacos Al Pastor ea 5 | meal 19 Marinated Pork with pineapple chunks and chorizo

Tacos D’ Pollo gf ea 5 | meal 19 Strips of grilled chicken with pico de gallo or tinga style

Tacos Mignon gf ea 6 | meal 20 Grilled filet mignon with sliced onion and jalapeños

Tacos D’ Asada gf ea 5 | meal 19

Tacos D’ Chorizo ea 5 | meal 19

Tacos D’ Carnitas ea 5 | meal 19

Tacos D’ Barbacoa ea 5 | meal 19

Tacos Al Albañil ea 6 | meal 20 Mixture of carne asada, ham and chorizo

GRILLED PLATTERS (PARRILLADAS)

All parrilladas are served with rice, beans, salad, crema and choice of tortillas.

Carne Asada gf 26 add shrimp 5 Grilled filet mignon with onions, peppers, cactus. Cooked medium.

Carne a la Tampiquena gf 26 Grilled filet mignon topped with an enchilada stuffed with queso fresco and topped with cilantro, onions, and red salsa.

Mixote 19 add shrimp 5 A foil wrap stuffed with sliced onion, cactus, jalapeños, mozzarella, cheese and chorizo.

Molcajete 27 A Molcajete is a stone bowl that is regularly used to make salsa. Here, we heat it up and fill it with grilled filet mignon, chicken, shrimp, nopalitos, onions and chorizo. Topped with queso fresco, pork rinds, jalapeño, wedge of lime, salsa de jitomate and a cheese quesadilla.

MEXICAN STEWS

All are served with tortillas, rice and beans.

Bistek ala Mexicana gf 20

Slices of filet mignon cooked with pico de gallo, slices of jalapeño and potatoes.

Chile Rojo 18

Fried pieces of pork stewed in a delicious red sauce made with guajillo and pasilla peppers.

Chile Verde gf

Choice of meat in a stew of tomatillo green salsa with slices of onion.
Chicken 18 | Filet Mignon 20 | Shrimp 20

ANTOJITOS FAVORITES

Tamales 17

Two tamales; one pork and one chicken. Topped with your choice of green tomatillo salsa or red guajillo salsa and crumbled queso fresco.
Served with rice, beans and crema.

Mole Poblano

Your choice of meat covered with a thick homemade mole sauce made with a variety of spices and rich ingredients. Served with rice and tortillas.
Topped with sesame seeds.
Chicken thighs 22 | Filet Mignon 25

Clásico Chile Relleno 20

A roasted poblano pepper stuffed with queso fresco.
Topped with a rich tomato sauce with potatoes and slices of onions.
Served with rice, beans, crema and tortillas.
Add Shrimp 4

Cremoso Chile Relleno 20

A roasted poblano pepper stuffed with ground beef and potatoes.
Topped with a creamy white sauce and sprinkles of cilantro.
Served with rice, beans, crema and tortillas.
With Cod 22

Flautas 18

Four rolled corn tortillas stuffed with shredded chicken or beef, then deep fried.
Topped with arugula, pico de gallo, and crumbled queso fresco.
Served with rice, beans, guacamole and crema.

FISH & SHRIMP (PESCADO Y CAMARONES)

Camarones al Mojo de Ajo 24

Peeled shrimp cooked in a delicious buttery garlic sauce with white wine and slices of orange and onion. Served with rice and salad.

Camarones ala Mexicana gf 24

Peeled shrimp cooked with pico de gallo and sliced jalapeños.
Served with rice and salad.

Pescada ala Mexicana gf 24

Two cod filets cooked with pico de gallo and sliced jalapeños.
Served with rice and salad.

Camarones ala Diabla 24

Peeled shrimp cooked in our homemade buffalo sauce with dried chili peppers.
Served with rice and salad.

ANTOJOS DE LA CALLE

Gorditas 6

Similar to pita bread but made out of corn.
Cooked with mozzarella cheese with your choice of filling:
Fried Pork in Red Salsa | Pork Skin in Salsa | Nopalitos in Salsa (cactus in salsa)|
Tinga de Pollo | Queso Fresco with Beans | Guacamole

Torta 12

Sub sandwich on a warm bun layered with mozzarella cheese, pico de gallo, avocado, spicy mayo, arugula and your choice of meat:
Carne Asada | Chorizo | Grilled Chicken | Al Pastor |
Cubana (ham, chorizo, carne asada)

Sopes 6

Deep fried thick tortilla topped with beans, arugula, cilantro, onions, queso fresco, and your choice of meat:
Carne Asada | Tinga de Pollo | Shredded Beef |
Pork Skin in Salsa | Fried Pork in Salsa | Chorizo

Burrito 14

Stuffed w/ beans | rice | lettuce | pico | crema | cheese
Meat choices: carne asada | al pastor | tinga | barbacoa | chorizo

Tostada 6

Carne asada | tinga de pollo | barbacoa | ceviche

SIDES

Rice 2	Papas con Chorizo 2
Beans (gf) 2	Fried Potatoes (gf) 2
Black Beans (gf) 2	Gluten-Free Chips 3
Pico de Gallo (gf) 1	Deep Fried Jalapeños (gf) .50
Crema .75	Roasted Jalapeño (gf) 1.5
Mango Salsa (gf) 1	Chopped Jalapeños 1
Tomatillo Zucchini Salsa 1	Pickled Jalapeños 1
Guacamole mp	Spicy Mayo 1
Grilled Cactus (gf) 2	Mole Sauce 3
Queso Fresco (gf) 1	White Cheese Sauce (gf) 2
Pickled Veggies 2	Charred Onions 1
Nopales w/ Queso (gf) 3	Avocado Slices 2.75
Fried Potatoes w/ Pico (gf) 3	Tortillas 1
	French Fries 2.75

Vegetarian Menu Available – Ask Server for Details

* Rice is not 100% vegetarian

Mp – Market Price
Gf – Made with no gluten containing ingredients. Please be aware that cross-contamination may occur and we are not currently certified.

Please note: 3% Charge will be applied to credit card transactions

18% gratuity applied to groups of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.