

BREAKFAST



CHILAQUILES

- Chilaquiles

10.99

Crispy tortilla chips simmered in green or red salsa, topped with fresh cream, cheese, onion, and cilantro.
- Special Chilaquiles

13.99

Choose your meat between Beef fajita, chamorro adobado, carnitas, chicken tinga or birria.
- Chilaquiles Lengua de Res

18.99

Crispy tortilla chips simmered in green or red salsa, topped with fresh cream, cheese, onion, and cilantro with beef tongue.
- Add melted cheese

1.99

SPECIAL EGGS



- Divorciados

7.99

Fried tortilla with beans, fried egg, half tomatillo sauce and half guajillo sauce cream, served with beans and chilaquiles.
- Rancheros

7.99

Fried tortilla with beans, fried egg and guajillo sauce, served with beans and chilaquiles.
- Omelet Ranchero

9.50

Egg omelet stuffed with bacon, onion, cheese and beef fajita, served with beans and chilaquiles.
- Omelet Spinach

7.99

Egg white omelet filled with spinach, tomato, onion and cheese, served with salad.



- Breakfast Taco (2)

9.99

Flour tortilla, eggs, bacon, chorizo and cheese.
- Breakfast Burrito

9.99

Flour tortilla 12", eggs, bacon, chorizo and cheese.

LUNCH/DINNER

TACOS

Served on your choice corn or flour tortilla. Topped with onion and cilantro.

Taco de Carne Asada	5.25
Beef fajita.	
Taco de Lengua de Res	5.99
Slow-steamed beef tongue Mexico City Style.	
Taco de Pastor	4.99
Spit-grilled pork marinated in a flavorful adobo sauce.	
Taco de Carnitas	4.99
Slow-cooked pork, tender and crispy.	
Taco de Chicken Tinga	4.99
Shredded chicken with chipotle sauce.	
Taco de Costilla	4.99
Pork short rib with tomatillo sauce.	
Taco de Barbacoa	5.99
Slow-cooked beef.	
Taco de Birria	4.99
Slow-braised beef in rich, spiced chili broth.	



Taco de Chamorro Adobado	4.99
Slow-cooked pork shank, typically marinated in our homemade adobo.	
Add Avocado	1.99
Add Melted Cheese	1.99

SPECIALTIES



Short Rib Taco	10.99
Blue & yellow corn tortilla mix, smoked 6 hours short rib, green mole sauce, cotija cheese.	

Big Quesabirria	16.99
Large tortilla filled with melted cheese and tender birria beef.	



Huarache	15.99
Thick blue corn base with beans, red & green salsa, grilled steak, al pastor, cream, cheese, cilantro sprouts & radish.	



Shrimp Taco	9.99
Shrimp black tempura, mixed cabbage, mango fresh, chipotle and avocado sauce.	



Pirata	13.99
Tortilla flour 9", melted cheese, beef fajita, onion, cilantro and guacamole.	



Gringa	13.99
Tortilla flour 9", melted cheese, pastor, onion, cilantro and guacamole.	

ENCHILADAS



Mole Poblano13.99

Two chicken enchiladas with melted Monterey Jack, topped with our house mole poblano. Finished with sesame seeds, onion & cilantro.



Guadalajara13.99

Two cheese enchiladas topped with shredded chicken and your choice of red or green salsa. Finished with cream, cheese, onion & cilantro.



Suizas13.99

Two cheese enchiladas topped with shredded chicken and creamy green tomatillo sauce. Finished with cream, cheese, onion & cilantro.

BOWLS

Served: Rice, beans or salad, cilantro, red onion, avocado and corn tortilla.

Choose your Meat13.99

Beef fajita, chamorro adobado, pastor, chicken tinga, carnitas or birria.

Lengua de Res16.99

Beef tongue.



BURRITOS

Burrito special 12" tortilla flour with cheese crust, beans, rice, cilantro and red onion inside.

Choose your Meat13.99

Beef fajita, chamorro adobado, pastor, chicken tinga, carnitas or birria.

SALADS

Honey Mustard Salad10.99

Spinach, apple, cranberries, goat cheese, caramelized walnut and honey mustard dressing.

Mandarin Salad10.99

Mixed greens, tomatoes, mandarin orange, mango, avocado, onions and cranberries with balsamic dressing.

Add Grilled Chicken3.99

Add Grilled Beef4.99

KIDS

Quesadilla Kids5.99

Burrito Kids6.99

Beef fajita and cheese.



VEGAN MENU



Mole Verde Enchiladas 13.99

Mole Sauce Green Enchiladas with green beans sautéed garlic, mushrooms, pumpkin seeds and vegan sour cream.



Vegan Burrito 14.99

Tortilla flour 12", rice, black beans, pumpkin seeds, guacamole, chorizo soja.



Vegan Huarache 16.99

Thick blue corn base with black beans, chorizo textured soja, red sauce, green sauce and vegan sour cream.

TACOS



Cauliflower Taco (2) 12.99

Cauliflower roasted, tortilla corn, vegan mayo with Mexican chile toreados, corn crumble.

Vegan Pastor Taco 4.99

Chorizo textured soja in our homemade pastor adobo, on your choice corn or flour tortilla. Topped with onion, cilantro.

Beyond Pastor Taco 6.99

Plant-based meat in our homemade adobo.

Beyond Steak Taco 6.99

Plant-based steak.



Squash Taco 4.99

Squash in green mole sauce, on your choice corn or flour tortilla. Topped with onion, cilantro.



Mushrooms Taco 4.99

Mushrooms in our homemade pastor adobo, on your choice corn or flour tortilla. Topped with onion, cilantro.

BOWLS

Served: Rice, black beans or salad, cilantro, red onion, avocado and corn tortilla.

Cauliflower Bowl 13.99

Roasted cauliflower, smothered in vegan mayonnaise with Mexican chili and roasted onion.

Mushrooms Bowl 13.99

Mushrooms in our homemade pastor adobo.

Beyond Steak Bowl 17.99

Plant-based steak.

Beyond Pastor Bowl 17.99

Plant-based meat in our homemade adobe.

Beyond Mole Sauce 17.99

Plant-based meat in our homemade mole sauce.



Squash Bowl 13.99

Squash in green mole sauce.



Vegan Pastor Bowl 13.99

Chorizo textured soja in our homemade pastor adobo.

DESSERTS



Guava Cheesecake 8.59

Creamy cheesecake layered in a jar with a crunchy crust, topped with smooth guava glaze, fresh berries, and caramelized pine nuts.



Jericalla 6.99

Traditional Mexican custard, creamy and lightly baked with a caramelized top. A smooth blend of milk, eggs, vanilla, and cinnamon.

BEVERAGES

Mexican sodas

Mexican Coke	4.59
Topochico	4.59
Sprite	4.59
Diet Coke	4.59
Sidral Mundet	4.59
Fanta	4.59

Water	2.50
Jarritos	4.59
Glass Ice	1.50



Horchata

Refreshing Mexican rice drink with cinnamon and vanilla.

Large 32 Oz.	6.50
Medium 16 Oz.	4.99



Water flavors

Made with fresh fruit/Ask taste

Large 32 Oz.	6.50
Medium 16 Oz.	4.99

