



APPETIZERS

TABLESIDE GUACAMOLE 10
Ripe avocados seasoned to your specifications.

QUESADILLA 10
Slow-roasted, pulled chicken with jack cheese and chipotle crema.

FLAUTAS - CHICKEN OR CHEESE 10/9
Crispy chicken or cheese flautas with lettuce and habanero salsa and queso blanco for dipping.

QUESO DIP 5/7
Tortilla chips with creamy white queso in a cup or a bowl.

QUESO FUNDIDO 9
A casserole of melted Mexican chihuahua cheese and chorizo. Served with warm tortillas.

SOPEs 10
Housemade masa formed into crispy-on-the-outside, soft-on-the-inside sopas. Beans and pulled chicken or beef barbacoa with roasted tomatillo salsa, lettuce, red onions, and a sprinkle of queso fresco.

SU CASA BOTANA 14
De todo un poco! A little bit of everything. Nachos, quesadillas, and flautas.

NACHOS SU CASA 11
A mountain of tortilla chips smothered with refried beans, melted jack cheese, fresh pico de gallo, avocado crema, and your choice of pulled chicken or beef barbacoa.

SU CASA ENSALADA 12
Fresh greens with crisp vegetables and avocado slices.

FAJITAS

All fajitas are served on a sizzling bed of poblano and red peppers with onions, rice, beans, and elotes. Choice of warm flour or corn tortillas.

CHICKEN 17
Marinated grilled chicken breast sliced.

SHRIMP 19
Two spicy adobo shrimp skewers.

STEAK 19
Marinated grilled skirt steak sliced.

PORTOBELLO[†] 17
Chipotle marinated portobello caps.

CHICKEN & STEAK 18

TACOS

Three tacos served with rice and your choice of black or refried beans.

CHICKEN FAJITA 14
Marinated grilled chicken breast sliced with poblano and red peppers, onions, and fajita sauce.

BEEF 12
Roasted, seasoned beef shredded with red cabbage, avocado crema, and queso fresco.

CHICKEN 12
Slow-roasted, pulled chicken with sweet habanero salsa, cilantro, and cotija cheese.

CARNITAS[†] 13
Slow braised pork shoulder with roasted tomatillo salsa and onions.

PORTOBELLO[†] 13
Chipotle marinated portobello caps with lettuce, red onions, and cotija.

STEAK CHIMICHURRI 15
Marinated grilled outer skirt steak seasoned with cilantro chimichuri, pickled red onions, and cotija cheese.

FISH 14
Snapper fillet marinated in garlic and lime with red cabbage and chipotle crema.

ENCHILADAS

Three enchiladas with rice and your choice of black or refried beans.

CHEESE 13
Enchiladas rojas filled with a blend of Mexican cheeses and onions.

SHRIMP 15
Spicy adobo shrimp with poblanos, spinach, and onions in a garlic cotija sauce, smothered in a tomatillo sour cream.

CHICKEN 14
Enchiladas verdes stuffed with roasted and seasoned pulled chicken.

VEGGIE 14
Poblanos, spinach, and onions sauteed in a garlic cotija sauce covered in a smooth tomatillo cream.

BEEF 14
Enchiladas rancheros with roasted, shredded beef.

CREATE YOUR OWN COMBO PLATE

Mix and match your favorite Tacos and Enchiladas. Served with rice and your choice of black or refried beans.

PICK 2 12 **PICK 3** 15

BURRITOS GRANDES

Served with rice and your choice of black or refried beans.

FAJITA 15
Marinated grilled chicken breast or skirt steak with poblano and red peppers, onions, and fajita sauce.

RANCHERO 14
Slow-roasted, pulled chicken or shredded beef covered in ranchero sauce and melted chihuahua cheese.

SPECIALTIES

CHICKEN POBLANO 15
Marinated grilled chicken breast covered in a cheesy poblano and tomato cream sauce. With black beans and rice.

CARNITAS PLATE[†] 16
Traditional molcajete with slow braised pork shoulder, warm tortillas, rice, and black beans.

RIBEYE STEAK* 21
Grilled 10oz. ribeye with smoky chipotle butter served with elotes and black beans.

SNAPPER FILLET 18
Achiote and lime marinated snapper fillet served with elotes and rice.

[†] While supplies last

Before placing your order, please inform your server if a person in your party has a food allergy.

* May be cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TEQUILA HISTORY

According to the history, in ancient times, tequila was found when, in an agave plantation, a lightning bolt struck with such a great power that it slashed the plant's heart and its heat made it burn for a few seconds. Astonished, the Indians looked and saw that in its inner parts a delicious smell arose. They drank in awe and reverence for it was seen as a gift of the gods, like the lightning was transformed into a liquid.

Tequila is manufactured primarily from the blue agave plant which takes **8 to 12** years to mature.

"Reposado" means that the tequila has rested in oak barrels for **2 to 11 months**.

"Añejo" means that the tequila has been aged for **12 months to 2 years** in oak barrels.



All of our margaritas are made with the touch and experience of:
Humberto since 1979 • Miguel since 1986 • Victor since 1991

SALUD!

As Humberto says, "Don't drink lemonades, drink the real margarita."

SPECIALTIES

LA FLACA MARGARITA (Skinny Margarita) **14**
Cazadores Reposado Tequila (100% Blue Agave Reposado y Destilado), Orange Liqueur and a blend of lemon-lime juice.

MARGARITAS DE SABOR **12**
Strawberry, Mango, Jalapeño, cucumber

MELTDOWN MARGARITA
Drape a shot of your favorite floater on top of any of our margaritas Grand Marnier, Midori, Cointreau, Blue Curacao, chambord liqueur
ADD \$3 TO ANY MARGARITA

CERVEZAS

MEXICANOS 5.5

- BOHEMIA
- CARTA BLANCA
- CORONA EXTRA
- CORONA LIGHT
- DOS EQUIS AMBAR
- DOS EQUIS LAGER
- NEGRA MODELO
- MODELO ESPECIAL
- PACIFICO
- TECATE

DOMESTICOS 5

- BUDWEISER
- BUD LIGHT
- MILLER LITE
- O'DOUL'S
non-alcoholic
- LOCAL CRAFTS ON TAP
Ask about our current Draught selections as they are always rotating

VINOS

BLANCO	GLASS	BOTTLE
Pinot Grigio, Mezzacorona, Italy	8	24
Sauvignon Blanc, Falling Star, Chile	7	21
Chardonnay, Gato Negro, Chile	7	21
ROJO		
Merlot, Torres Sangre de Toro, Spain	8	24
Tempranillo, Antano	7	21
Cabernet Sauvignon, Astica, Argentina	7	21

MARGARITAS

All of our margaritas are made with...
Qui ipeindic te volut volorumet impos rest, to que venis nullese quibus volorero est, odionse ctiust, quiae nobistiae por rerio volorumtus am repeliqui re plam ipient lab ipsaperatia voloritatur sequi odi ommoluptat fugia nonsequam quos moloescimet re se nullatis dolore sim

TEQUILA	SHOT	IN YOUR MARG.
CABO WABO BLANCO	12	16
CABO WABO ANEJO	15	19
CABO WABO REPOSADO	15	19
CASA NOBLE BLANCO	10	14
CASA NOBLE ANEJO	15	19
CASA NOBLE REPOSADO	12	16
CAZADORES	10	14
CORAZON SILVER	9	13
CORAZON ANEJO	11	15
CORAZON REPOSADO	10	14
CORRALEJO SILVER	9	13
CORRALEJO ANEJO	11	15
CORRALEJO REPOSADO	10	14
CUERVO GOLD	7	11
CUERVO 1800	9	13
CUERVO TRADICIONAL	8	12
DON JULIO BLANCO	12	16
DON JULIO ANEJO	14	18
DON JULIO REPOSADO	14	18
DON JULIO 1942	25	
EL TESORO PLATINUM	11	15
EL TESORO ANEJO	14	18
EL TESORO REPOSADO	12	16
GRAN CENTENARIO	10	14
HERRADURA REPOSADO	10	14
HORNITOS REPOSADO	8	12
MILAGRO SILVER	8	12
MILAGRO ANEJO	10	14
MILAGRO REPOSADO	9	13
PATRON SILVER	12	16
PATRON ANEJO	14	18
PATRON REPOSADO	13	17
PATRON XO	9	
PATRON PLATINUM	25	
SAUZA SILVER	6	10
SAUZA CONMEMORATIVO	8	12
TRES GENERACIONES SILVER	11	15
TRES GENERACIONES ANEJO	12	16
TRES GENERACIONES REPOSADO	10	14

SANGRIA

By the glass **7** -or- Pitcher **20**

RUBY RED
Cabernet, Bacardi Limón, cranberry and orange juices. Sip. Smack lips.

MANGO BLUSH
White Zinfandel, Absolut Apeach Vodka, orange juice, and mango. Embarrassingly good.