



Aperitivos, SOPAS y ENSALADAS

TOP SHELF GUACAMOLE • ▲ ■
Made fresh at your table, serves two to four 8.95

CHILI CON QUESO ▲
Bowl 7.85 Cup 6.45

QUESO LAREDO ▲
Queso with taco meat and pico de gallo 9.25

SOPA Y TACO AL CARBON
Beef or chicken taco al carbon and cup of sopa de tortilla 8.25

SOPA DE TORTILLA ▲
Bowl 6.25

ENSALADA DE CILANTRO Y POLLO ▲
Fajita chicken with black beans, red pepper, monterey jack cheese and avocado with cilantro-lime dressing 11.75

ENSALADA DE MANGO Y POLLO ▲
Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette 12.25

ENSALADA DE CAMARON CON MIEL ▲
Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with tropical honey vinaigrette 13.25

NEW SOPA DE POZOLE
Chicken and hominy in a poblano broth 9.45

Tapas MEXICANAS

QUESADILLAS AL CARBON
Chicken fajita or beef fajita 9.75

NACHOS AL CARBON
Chicken fajita or beef fajita 10.75

CEVICHE* ▲
Shrimp, scallops and fish marinated in lime juice 8.75

AHI TUNA TACOS* • ▲
Mini-crispy tacos with sushi cut ahi tuna, chipotle aioli, jicama slaw and guacamole 8.65

CANTINA ROLL*
Roll of tuna, jalapeño, avocado and cream cheese fried and topped with a chipotle aioli 9.65

NACHOS AL CRAB
Lump crab meat and avocado on wonton chips, drizzled with chipotle aioli 7.65

FLAUTAS DE POLLO
Chicken, monterey jack cheese and peppers 7.65

ENCHILADA DE POLLO
Pulled chicken in enchilada with sour cream poblano sauce 4.45

ENCHILADA DE CARNE
Machaca in an enchilada topped with chile con carne and roasted poblano peppers 3.95

ENCHILADA VERACRUZ •
Chicken, spinach and monterey jack cheese in enchilada topped with tomatillo sauce, marinated vegetables and queso fresco 4.95

ENCHILADA DE QUESO
Monterey jack and onion enchilada topped with chile con carne 3.95

ENCHILADA DE ESPINACA ■
Sautéed spinach, monterey jack cheese and mushroom enchilada topped with sour cream poblano sauce 4.45

ENCHILADA DE AVOCADO ▲ ■
Avocado and artichoke enchilada topped with tomatillo sauce on bed of spinach 4.95

ENCHILADA DE MOLE •
Chicken enchilada with sweet, spicy mole pepper sauce 5.45

ENCHILADA DE CAMARONES
Shrimp, monterey jack cheese and roasted peppers in enchilada on vegetables topped with sour cream poblano sauce 5.95

TAQUERIA

two tacos in each order

BEEF FAJITA
With queso fresco, avocado and sour cream drizzle 6.65

BRISKET ▲
With marinated onions, queso fresco, and cilantro 6.65

PASTOR • ▲
Spicy pork with pineapple, tomatoes, pico de gallo and cilantro 6.15

CARNITAS
Slow-roasted pork with chipotle wine sauce 6.65

CHICKEN FAJITA ▲
With avocado, pico de gallo, queso fresco and poblano drizzle 5.65

POLLO CASCABEL ▲
Spicy chicken with marinated onions and queso fresco 6.15

PESCADO • ▲
Mahi Mahi with marinated vegetables, queso fresco and chipotle aioli 6.65

CHORIZO CON QUESO ▲
Spicy sausage with monterey jack cheese 5.65

ESPECIALIDADES

full entrees accompanied by sides

FAJITAS
Chicken 14.25 Beef 16.25 Combination 15.25

TACOS AL CARBON
Two chicken or beef tacos and queso 12.75

ASADA Y ENCHILADA*
Grilled steak with marinated onions and chimichurri sauce.
Served with an enchilada de queso 12.65

PESCADO DEL DIA •
Featuring a special fresh fish each day, ask your server for today's selection 13.75

CHILE RELLENO •
Picadillo filling with beef, almonds and raisins 13.45
Oaxaca cheese relleno with ranchera sauce 12.45

POLLO CHIPOTLE
Grilled chicken breast topped with chipotle-wine sauce and melted monterey jack cheese 11.75

CHIMICHANGA DE POLLO POBLANO
Stuffed with chicken, poblano pepper, cheese and topped with ranchera sauce 11.45

CARNITAS
Braised pork shanks topped with chipotle-wine sauce 14.75

SIDES

BLACK BEANS 1.95
REFRIED BEANS 1.95
BORRACHO BEANS 1.95
RICE 1.95

SEASONAL VEGETABLES 2.45
CONFIT POTATOES 3.45
NOPALITOS sautéed cactus 3.45
JICAMA MANGO SLAW 1.95

• SIGNATURE dish ■ VEGETARIAN dish ▲ GLUTEN-FREE dish

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.
Please direct any food allergy concerns to the manager prior to placing your order.



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TOP SHELF GUACAMOLE • ▲ ■

Made fresh at your table, serves two to four 8.95

CHILI CON QUESO ▲

Bowl 7.85 Cup 6.45

QUESO LAREDO ▲

Queso with taco meat and pico de gallo 9.25

SOPA DE TORTILLA ▲

Bowl 6.25

ENSALADA DE CILANTRO Y POLLO ▲

Fajita chicken with black beans, red pepper, monterey jack cheese and avocado with cilantro-lime dressing 11.75

ENSALADA DE MANGO Y POLLO ▲

Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette 12.25

ENSALADA DE CAMARON CON MIEL ▲

Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with tropical honey vinaigrette 13.25

ESPECIALIDADES

full entrees accompanied by sides

CHILE RELLENO

Picadillo filling with beef, almonds and raisins 13.75
Oaxaca cheese relleno with ranchera sauce 12.45

CAMARONES ESCONDIDOS •

Grilled chicken breast stuffed with shrimp, topped with sautéed spinach and chipotle-wine sauce 18.95

PESCADO DEL DIA •

Featuring a special fresh fish each evening, ask your server for today's selection 21.25

FAJITAS

Chicken ▲ 15.85 Beef 17.45 Combination 16.85

FIESTA DE LA PARRILLA

Shrimp, quail, carnitas, beef and chicken fajitas 21.45

CARNE ASADA*

Grilled steak with marinated onions and chimichurri sauce 18.25

CASCABEL RIBEYE*

16 oz. Certified Angus Beef™ cowboy cut bone-in ribeye aged 21 days then basted with Cascabel marinade 24.95

CARNITAS •

Braised pork shanks topped with chipotle-wine sauce 19.45

TAMPICO

Grilled chicken breast topped with sautéed artichoke hearts, mushrooms, spinach, red bell peppers with sour cream-poblano sauce and monterey jack cheese 16.25

TACOS AL CARBON

Three chicken or beef tacos and queso 16.95

CAMARON POBLANO ASADA* •

Grilled steak around poblano pepper with shrimp, mushrooms, onions and monterey jack cheese, on chimichurri sauce 20.75

Tapas MEXICANAS

QUESADILLAS AL CARBON

Chicken fajita or beef fajita 9.75

NACHOS AL CARBON

Chicken fajita or beef fajita 10.75

CEVICHE* ▲

Shrimp, scallops and fish marinated in lime juice 8.75

AHI TUNA TACOS* • ▲

Mini-crispy tacos with sushi cut ahi tuna, chipotle aioli, jicama slaw and guacamole 8.65

CANTINA ROLL*

Roll of tuna, jalapeño, avocado and cream cheese fried and topped with a chipotle aioli 9.65

NACHOS AL CRAB

Lump crab meat and avocado on wonton chips, drizzled with chipotle aioli 7.65

FLAUTAS DE POLLO

Chicken, monterey jack cheese and peppers 7.65

ENCHILADAS DE POLLO

Pulled chicken in enchiladas with sour cream poblano sauce 8.65

ENCHILADAS DE CARNE

Machaca in enchiladas topped with chile con carne and roasted poblano peppers 8.45

ENCHILADAS VERACRUZ •

Chicken, spinach and monterey jack cheese in enchiladas topped with tomatillo sauce, marinated vegetables and queso fresco 9.85

ENCHILADAS DE QUESO

Monterey jack and onion enchiladas topped with chile con carne 7.65

ENCHILADAS DE ESPINACA ■

Sautéed spinach, monterey jack cheese and mushroom enchiladas topped with sour cream poblano sauce 8.65

ENCHILADAS DE AVOCADO ▲ ■

Avocado and artichoke enchiladas topped with tomatillo sauce on bed of spinach 9.85

ENCHILADAS DE MOLE •

Chicken enchiladas with sweet, spicy mole pepper sauce 10.85

ENCHILADAS DE CAMARONES

Shrimp, monterey jack cheese and roasted peppers in enchiladas on vegetables topped with sour cream poblano sauce 11.85

TAQUERIA

two tacos in each order

BEEF FAJITA

With queso fresco, avocado and sour cream drizzle 6.65

BRISKET ▲

With marinated onions, queso fresco, and cilantro 6.65

PASTOR • ▲

Spicy pork with pineapple, tomatoes, pico de gallo and cilantro 6.15

CARNITAS

Slow-roasted pork with chipotle wine sauce 6.65

CHICKEN FAJITA ▲

With avocado, pico de gallo, queso fresco and poblano drizzle 5.65

POLLO CASCABEL ▲

Spicy chicken with marinated onions and queso fresco 6.15

PESCADO • ▲

Mahi Mahi with marinated vegetables, queso fresco and chipotle aioli 6.65

CHORIZO CON QUESO ▲

Spicy sausage with monterey jack cheese 5.65

SIDES

BLACK BEANS 1.95
REFRIED BEANS 1.95
BORRACHO BEANS 1.95
RICE 1.95

SEASONAL VEGETABLES 2.45
CONFIT POTATOES 3.45
NOPALITOS sautéed cactus 3.45
JICAMA MANGO SLAW 1.95

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Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with a honey vinaigrette 12.25

ENSALADA DE CAMARON CON MIEL ▲
Grilled shrimp, jicama, mangos, roasted walnuts and goat cheese crumbles with tropical honey vinaigrette 13.25

Brunch y ESPECIALIDADES

Include a COMPLIMENTARY Mimosa or Bloody Maria. Full entrees accompanied by sides.

CRAB CAKES BENEDICT
Poached eggs on crab cakes topped with chipotle-wine hollandaise sauce 11.95

HUEVOS RANCHEROS
Traditional egg dish topped with ranchera sauce 8.95

MIGAS CON HUEVOS
Scrambled eggs with jalapeños, bacon & sautéed tortillas 9.95

CHICKEN FAJITA OMELET
Fajita chicken, peppers, onions & cheese with poblano sauce 10.95

SPINACH & ARTICHOKE OMELET
Artichoke hearts, spinach, peppers, mushrooms & cheese with poblano sauce 9.95

ASADA Y HUEVOS*
Grilled steak with sautéed poblano peppers, onions and chimichurri sauce. Served with two eggs 11.95

FAJITAS
Chicken ▲ 14.25 Beef 16.25 Combination 15.25

ASADA Y ENCHILADA*
Grilled steak with marinated onions and chimichurri sauce. Served with an enchilada de queso 12.65

PESCADO DEL DIA •
Featuring a special fresh fish each day, ask your server 13.75

POLLO CHIPOTLE
Grilled chicken breast topped with chipotle-wine sauce and melted monterey jack cheese 11.75

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Stuffed with chicken, poblano pepper, cheese and topped with ranchera sauce 11.45

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ENCHILADA DE ESPINACA ■
Sautéed spinach, monterey jack cheese and mushroom enchilada topped with sour cream poblano sauce 4.45

ENCHILADA DE AVOCADO ▲ ■
Avocado & artichoke enchilada with tomatillo sauce on spinach 4.95

TAQUERIA

two tacos in each order

BEEF FAJITA
With queso fresco, avocado and sour cream drizzle 6.65

BRISKET ▲
With marinated onions, queso fresco, and cilantro 6.65

PASTOR • ▲
Spicy pork with pineapple, tomatoes, pico de gallo and cilantro 6.15

CARNITAS
Slow-roasted pork with chipotle wine sauce 6.65

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Spicy chicken with marinated onions and queso fresco 6.15

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