

MARGARITAS



Presidential Margarita		Large \$18	Extra large \$34
House Margarita	Small \$10	Large \$15	Extra Large \$28
Strawberry	Small \$11	Large \$16	Extra Large \$29
Blue Margarita	Small \$11	Large \$16	Extra Large \$29
Mango	Small \$12	Large \$17	Extra Large \$30
Blueberry Margarita		\$17	
Spicy Infused Margarita		\$17	
Craft Skinny Margarita		\$17	
Corona Rita		\$17	
Cadillac Margarita		\$20	
Grand Margarita		\$18	
Craft Mezcal Margarita		\$18	
Patio Pounder		\$15	
Sweet Hibiscus Cooler		\$15	
Mexican Mule		\$14	
Chelada		\$10	

Mexican Sodas \$5.50

Mexican Coke | Jarritos Grapefruit |
Jarritos Lime | Jarritos Tamarind |
Jarritos Fruit Punch |
Jarritos Pineapple | Jarritos
Mandarin

Beverages \$4.00

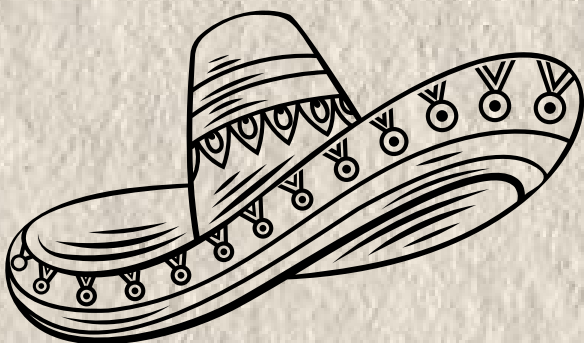
Coca Cola | Diet Coca Cola | Sprite |
Root Beer | | Orange Fanta |
Sweet & Unsweetened tea |

Juices:

Orange Juice | Apple Juice |
Pineapple Juice | Milk

Aguas Frescas \$5.50

Horchata | Sweet Rice
Tamarindo | Tamarind
Jamaica | Hibiscus





APPETIZERS

Queso Fundido Dip |

Blend of three Mexican cheeses served on a hot skillet with tortilla chips.

\$10

Choriqueso Dip |

Queso dip topped with (Mexican Chorizo) served on a hot skillet with tortillas chips.

\$12

House Guacamole |

REGULAR
LARGE

\$9

\$14

Made fresh everyday avocado onions, tomatoes, cilantro with tortillas chips.

Loaded Nachos |

Grilled Steak

\$19

Grilled Chicken

\$18

Ground Beef

\$17

Shredded Chicken

\$17

Plain Nachos

\$15

Tortilla chips topped with cheese, refried beans, pico de gallo, guacamole, chipotle sour cream and queso fresco.

Chile con Carne |

\$13

Chile con Queso with seasoned ground beef and charro beans, topped with pico de gallo and sour cream. Served with tortilla chips.

Birria Loaded Fries |

\$19

Basket of fries loaded with our slow braised birria topped with cheese, red onions, cilantro, avocado slices and side of birria broth.

Camarones Tijuana |

\$21

7 Sauteed Shrimp in olive oil, Fresh garlic and parsley, served with garlic bread side.

Flautas El Centro | 4 PCS

\$17

Four Chicken or Beef rolled taquitos served on a bed of lettuce with chipotle crema, queso fresco and a side of guacamole.

Mexican Crazy Corn |

\$6

Two pieces of corn with mayo, cotija Cheese, Tajin & Cilantro.

Chicken Wings |

\$16

Fried Wing with your choice of buffalo or BBQ Sauce. Ranch or Blue cheese dressing.

Plantains |

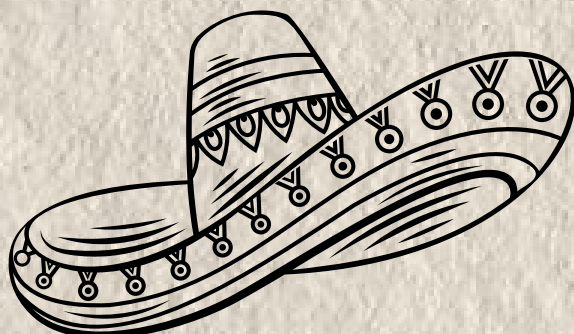
\$12

Fried Plantains served with side of sour cream.

Bottomless Chips & Salsa |

Homemade Mild Red Sauce.

Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of food bone illnesses. Please beware of small chicken bones*.



SALADS



SOUPS

Mexican Cesar Salad |

Steak	\$18
Chicken	\$17
Plain Cesar Salad	\$15

Fresh cut romaine lettuce, cotija and parmesan cheese, roasted corn, avocado slices mixed with crispy tortilla chips and topped with our homemade Cesar dressing.

Taco Salad |

Steak	\$18
Chicken	\$17
Plain	\$15

Flour tortilla bowl with beans, Choice of your meat, fresh romaine lettuce, queso fresco, pico de gallo, sour cream & Chipotle Ranch dressing.

Grilled House Salad |

Steak	\$19
Chicken	\$17

Grilled Salad served on a bed of romaine lettuce, roasted corn, black beans, rice, crunchy tortilla strips, queso fresco, avocado slices, pico de gallo & chipotle Ranch dressing.

Don Luis Burrito Salad |

Steak	\$19
Chicken	\$17

Burrito Salad bowl with fajita meat, fajita vegetables, romaine lettuce, pico de gallo, sour cream, queso fresco, avocado slices and Chipotle ranch dressing.

7 Mares | \$26

A seafood soup filled with a variation seafood, like clams, mussels, crab, shrimp, squid, scallops, and firm chunks of fish, swimming in a savory broth of heavenly deliciousness!

Sopa de Res / Beef Soup | \$18

Beef soup made with fresh vegetables and a delicious homemade beef broth. So comforting, hearty, and healthy.

Sopa de Pollo/Chicken Soup | \$16

Chicken soup with lots of flavor. Bone-in chicken, fresh vegetables, Potatoes, Carrots, Zucchini, Squash, Corn.

Seafood Soup* | \$26

Cream base seafood soup made with Shrimp, Mussels, Fish & Mix Seafood, served with a side of rice and tortillas.

Sopa de Menudo | \$19

Traditional menudo is a Mexican soup made primarily with beef tripe (cow belly), hominy (dried corn), and a flavorful broth seasoned with dry chilies sauce and spices.

Pozole | \$19

Authentic Mexican Pozole, Made from pork hominy corn, dry chilies sauce and spices served with cabbage, onions, radish, & cilantro with side of Mexican tostada.

Tortilla Soup | \$15

Tortilla soup made of with Chicken broth shredded chicken, queso, tortilla chips, spices, topped with sour cream, avocado and cilantro.

A 18% service charge will be added to parties of 6 or more.

Separate checks are no available; multiple cards are accepted

ENTREES



Flank Steak | \$25 (Carne Asada)

Grilled flank steak seasoned to perfection and served with rice, refried beans, plantains, avocado & a side corn tortilla.

New York Steak* | \$28

8oz NY Steak strip, served with French Fries, Steam Broccoli & Carrots.

Camarones Mixtos* | \$28

9 jumble shrimps sauteed with, onions, tomatoes, french fries, cilantro, jalapeños, served with rice and a medium spicy aji salsa side.

Lomo Saltado or Chicken | \$25

Flank steak or Chicken strips sauteed with, onions, tomatoes, french fries, cilantro, jalapeños, served with rice and a medium spicy aji salsa side.

Pechuga de Pollo | \$22

Grilled Chicken breast, served with black beans, rice, avocado slices & Salad.

Enchiladas a la Mexicana | \$18

Three chicken enchiladas topped with 3 different sauces, cheese sauce, red sauce and green sauce, served with mexican rice and refried beans topped with chipotle cream sauce and queso fresco.

Bistec Montado* | \$26

Flank steak served with rice, fried plantains and topped with 2 eggs your choice of temperature, house green salad.

Mexican Mole | \$23

This authentic mole sauce is made with hot chiles, rich chocolate, spices, topped with sesame seed and served with rice, charro beans and corn tortillas.

Chicken & Rice | \$22

Tender grilled chicken breast topped with cheese sauce, served with refried beans, rice, fried plantains and avocado.

Plato Azteca | \$28

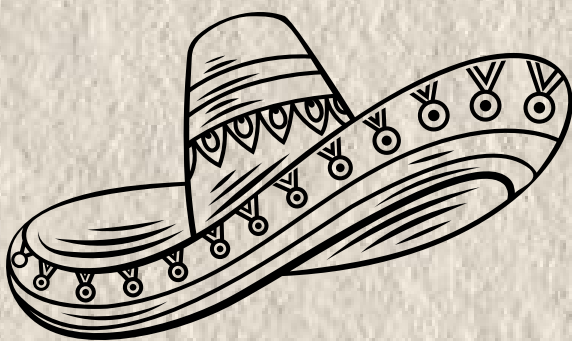
Grilled Steak, Chicken and Shrimp with (Mexican chorizo) topped with Cheese Sauce, served with mexican rice and refried beans.

Chiles Rellenos | \$22

Two Chile Poblano peppers stuffed with cheese or a mixture of ground beef, served with beans, mexican rice and mix of shaved lettuce and pico de Gallo .

Shredded Beef Stew | \$26

Shredded Beef cooked in a rich tomato based sauce with onions, mixed of bell peppers and spices, served with rice, black beans, fried plantains and avocado slices.



FAJITAS

All Fajitas are served with a side of
Rice & Beans, shaved lettuce, sour
cream, pico de gallo, cheese & Flour
Tortilla

Seafood Fajita* |

Combination of fish filet, shrimp, scallops, topped with (Mexican Chorizo) and mix with grilled fajitas veggies.

Fajita Sinaloa* |

Grilled Shrimp with (Mexican Chorizo) and grilled mixed fajitas veggies.

Fajita Maya* |

Mix of Steak, Chicken and Shrimp with (Mexican Chorizo) and grilled mixed fajitas veggies.

Fajita Azteca |

Steak

Chicken

Choice of Flank Steak or Chicken with (Mexican Chorizo) and grilled mixed fajitas veggies.

Veggie Fajita |

Mix of Grilled Veggies, squash, zucchini, peppers and onions, served in a hot skillet.

Molcajete Imperial (For two)* |

Double portion of Steak, Chicken, Shrimp and (Mexican Chorizo) along with Queso fresco, Grilled onions Grilled jalapenos.

\$38

\$32

\$35

\$26

\$25

\$22

\$48

BURGERS & SANDWICHES

Mexican Style Burger |

\$22

8oz of ground beef patty with grilled pineapple slice, Mexican sausage, fresh avocado yellow american cheese, onions, tomatoes, yellow mustard and served with French fries.

American Burger |

\$16

8oz of ground beef patty with cheese, bacon, lettuce, tomatoes, and pickles served with French fries.

Chicken Sandwich |

\$16

Grill chicken breast in a french bread with Monterey jack cheese, sauteed onions, green peppers, mayonnaise, served with French fries.

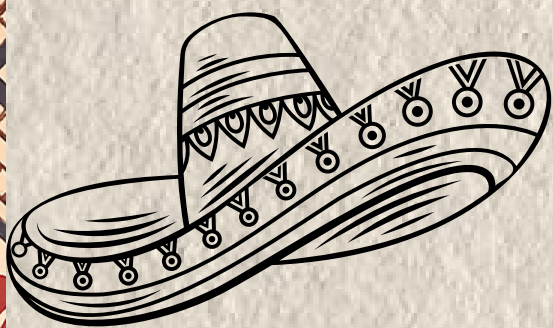
Chicken Wrap |

\$15

Flour tortilla stuffed with romaine lettuce, tomatoes, avocado, onions, Chipotle ranch served with French fries.

Extra Sides:

Beans (Refried, Charro, Black)	\$3.50	Sour Cream	\$1.50
Platanos	\$5.50	Veggie Fajitas	\$5.50
Guacamole	\$6.00	Cheese	\$2.50
Pico de Gallo	\$2.00	Small Sauce	\$2.00
Jalapenos	\$1.50	Habanero Sauce	\$2.00
French Fries	\$5.50	Flour or Corn Tortilla	\$2.00
Chorizo	\$4.00	Fajita Serap	\$6.00
Rice	\$3.50	Bag of Chips	\$3.50



SEAFOOD



Mar y Tierra * | \$35

8oz of Flank Steak, 5 jumbo Shrimp served with rice, beans, plantains, avocado slices & corn tortillas.

Grilled Salmon * | \$25

8oz of Pacific Salmon, served with rice, Sautaid Veggies and topped with pickle onion salad.

Seafood Cancun* | \$22

Grilled Fish, Scallops and Shrimps, topped with Cancun sauce, served with mexican rice and salad.

Pescado a la Veracruz* | \$22

Grilled Fish fillet topped with Mediterranean tomatoes, onions, capers, olives, base sauce, and served with rice.

Camarones a la Diabla* | \$25

Jumbo Shrimp, sauteed in a spicy red chilli sauce, served with rice and salad.

Shrimp soup cream base* | \$25

Cream base Shrimp soup, with hard boiled egg and mixed vegetables and rice topped with parsley.

Shrimp Ceviche * | \$22

Shrimp ceviche, cooked in lime juice mixed with cilantro, jalapeno, celery, spicy sauce topped with shaved red onions & cilantro and served with boiled corn and sweet potato.

Seafood Enchilada* | \$25

Two scallops and shrimp enchilada topped with seafood sauce, served with mexican rice, black beans, a side of guacamole, pico de gallo & sour cream.

Coctel de Camarones* | \$22

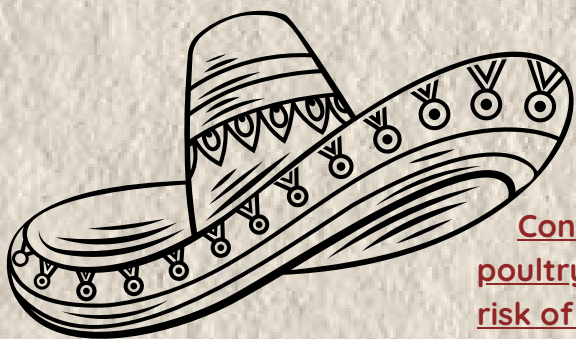
Authentic Mexican Shrimp cocktail, cooked in lime juice mixed with tomato, onions, cucumber, spicy mexican sauce & ketchup, topped with fresh avocado, served with crackers.

Agua Chile* | \$26

Jumbo Shrimp, Marinated in lime juice, mixed with red raw onions, cucumber, avocado slices, spicy red hot Chile sauce, served with chips.

Fried Fish Platter* | \$20

Fried fish fillet, served with mexican rice, French fries, avocado slices and house green salad.



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TACOS A LA CARTE



BEEF TONGUE/ LENGUA	\$4.00	CARNITAS/ PORK	\$3.50
ASADA/ STEAK	\$4.00	GRILLED CHICKEN	\$3.50
SHREDDED BEEF/ BARBACOA	\$4.00	SHREDDED CHICKEN/ TINGA	\$3.50
STEAK & SAUSAGE/ CAMPECHANO	\$4.00	AL PASTOR/ PORK	\$3.50
CURRY CAULIFLOWER	\$4.00	BEANS & CORN	\$4.00
FAJITA VEGGIES	\$4.00	CHORIZO	\$3.50

COMBO TACOS

All Dishes are served with a side of rice and beans

Birria Tacos | \$22

Three corn tortilla dipped in birria broth grilled and stuffed with our own Mexican cheese blend, topped with onions, cilantro, birria broth.

Super Tacos Perrones | \$22

Four queso-tacos with shredded cheese, your choice of meat (Grilled Chicken or Steak) side of beans, mexican rice, topped with onions, cilantro, mixed slaw, guacamole and aioli dressing.

Tacos la Costa* | \$22

Three sauteed shrimp tacos in a flour tortilla with our chili-lime sauce served with cabbage, pico de gallo, and our cilantro lime aioli.

Grilled Tacos | \$21

Three fresh flour tortillas filled with grilled Chicken or Steak and fajita veggies. Served with Mexican rice, refried beans, lettuce, guacamole, pico de gallo, sour cream, and shredded cheese.

Tacos Veracruz* | \$22

Three beer battered cod fish tacos with aioli dressing cabbage slaw, avocado slices, pineapple and cilantro.

Tacos Acapulco* | \$22

Three Braised Mahi-Mahi tacos, in a flour tortilla with cilantro and avocado slices topped with Cilantro lime aioli.

Tacos Oaxaca | \$22

Three soft rolled tacos, flour or corn tortillas filled with sauteed strips of steak or chicken, green peppers, red onions, tomatoes, and cilantro; topped with avocado. Served with Mexican rice and refried beans.

Tacos al Tejano | \$18

Three crispy or soft shell tortillas with ground beef or shredded chicken topped with shaved lettuce, pico de gallo, shredded cheese, sour cream, served with charro beans and mexican rice.

Family Tablazo | 10pc \$33 20pc \$65

Served with corn tortilla side of Rice & Beans topped with onions & Cilantro. Choice of Meat:

Al Pastor, Grilled Chicken, Carnitas & Steak



BURRITOS/QUESADILLAS

Burrito Mexicano |

Shrimp	\$25
Steak	\$21
Chicken	\$19

12" Flour tortilla, stuffed with rice, beans, shredded cheese, lettuce, guacamole, pico de gallo, Topped off with three sauces: queso sauce, red or green sauce.

Gringo Burrito |

Steak	\$21
Chicken	\$19

California style burrito stuffed with your choice of Chicken or Steak, rice, beans, lettuce, pico de gallo, guacamole, sour cream and french fries. Topped off with cheese sauce.

Burrito Bowl |

Shrimp	\$21
Steak	\$19
Chicken	\$18

Mexican rice, black beans, shaved lettuce, pico de gallo, guacamole, sour cream, shredded mix cheese, tortilla chips.

Seafood Burrito* | \$26

Scallops and shrimp burrito with black beans, mexican rice, lettuce, pico de gallo, guacamole. topped with Cancun sauce.

Veggie Burrito* | \$17

12" flour tortilla stuffed with black beans, rice, cheese, lettuce, guacamole and pico de gallo. Topped with your choice of red or green sauce.

Quesadilla |

Shrimp	\$21
Steak	\$19
Chicken	\$18
Veggie	\$17
Cheese Quesadilla	\$15

12" Flour tortilla stuffed with our blend of Mexican Cheese and your choice of protein. Come with a side of pico de gallo, guacamole and sour cream.

Quesabirria | \$21

12" Flour tortilla stuffed with our homemade Birria, Mexican Cheese, Birria broth, served with radish, raw onions and Cilantro.

Quesafajita |

Steak	\$21
Chicken	\$19

Quesadilla Style fajita
12" Flour tortilla, stuffed with Chicken or Beef and Fajita Veggies, served with a side of guacamole, Sour Cream and Pico de Gallo.

Chimichanga Platter |

Shrimp	\$21
Steak	\$19
Chicken	\$18

A lightly fried 12" flour tortilla filled with shredded cheese, served with refried beans, mexican rice, lettuce, pico de gallo, guacamole & sour cream.