

Hand-Crafted & Specialty Drinks

Chihuahua 7.00

House Specialty! Mango puree and El Jimador Blanco tequila. Shaken with pineapple juice and topped off with chamoy and chile con limon.

Guera Musiquera (Woo Girl) 9.00

Nickname our dad gave our cousin Maria because she liked to party back in the day! Crafted with El Jimador Blanco tequila, Smirnoff vodka, Bacardi rum, peach schnapps and triple sec.

– So Good but limit to 2

Passionate JUAN 10.00

Number Juan Blanco tequila, raspberry liqueur and pineapple juice.

Red-Nexican 10.00

Number Juan Reposado tequila & pineapple juice. Add a twist of lime & a dash of grenadine.

Jalisco Mule 10.00

El Jimador Blanco tequila and Ancho Verde liqueur combined with ginger beer and a twist of lime.

Pina Loca 9.00

Chivas 12YO & pineapple juice and a splash of club soda. Chamoy and chile salt on the rim.

Smokin Mexican 11.50

El Silencio Mezcal and Ancho Reyes Liqueur.

Oaxacan Mojito 12.00

El Silencio Mezcal and Ancho Reyes Verde Liqueur with ginger beer and a twist of lime and mint.

Mezcal Mary 9.00

Our take on a Bloody Mary using Del Maguey Vida Mezcal. Delicious!

Mango-lada 8.00

A delicious frozen mango concoction with a kick of Malibu Mango Rum. Not your fruteria mangolada!

Tijuana Painkiller 9.00

Los Altos Reposado, pineapple juice, Coco Real & orange juice.

Blackberry Margarita 7.00

Olmecca Altos Plata Tequila, blackberry puree, lime juice, sugar rim.

Pina Margarita 9.00

Made with El Jimador Blanco tequila and Patron Citronage Pineapple Liqueur.

Puesta del Sol 7.00

Enjoy our tequila sundown made with pineapple juice, peach schnapps, amaretto and a splash of grenadine.

Bonita Breeze 7.50

Malibu Pineapple Rum, grapefruit juice, passion fruit puree & soda.

El Diablo 7.00

El Jimador Blanco tequila, creme de cassis and ginger beer.

Charro Negro 6.50

Iconic drink associated with Dia de los Muertos. Drink combines Los Altos Reposado tequila and cola with a twist of lime and salt.

Sangria 6.50

House made.

Michelada 6.00

Mexican version of a caliente bloody mary but with beer.

Paloma 8.00

El Jimador Blanco tequila, grapefruit juice and topped off with squirt.

Sangria Swirl 7.25

Our frozen margarita swirled with our sangria.

Chihuahua Michelada 6.50

Our michelada with mango puree.

Paloma de Caribe 9.50

Our Paloma made with 1800 Coconut Tequila.

Horchata Borracha 6.00

House made horchata combined with Bacardi rum.

Frozen Daiquiri 6.50

Choose from strawberry or peach.

Pina Colada 7.00

Bacardi, pineapple juice and Coco Real.

Beer & Wine

Draft Beer

Pilsner or Large Mug 4.00 - 5.75

Ask your server for our selection.

Bottle Beer

Domestic, Mexican, Premium 4.00 - 5.25

Ask your server for our selection.

Wine

Featuring Prayers of Saints (Chardonnay) and Prayers of Sinners (Red Blend). Available by the glass 9.50 or bottle 28.00

Ask your server about additional wines.

Taquero Station

Meat / Filling Choices

Al Pastor, Barbacoa, Beef Fajita, Bistec a la Mexicana, Carnitas, Chicharrón en Salsa Verde, Chicken Fajita, Chorizo, Picadillo, Sautéed Vegetables, Shredded Chicken

Tacos Callejeros (Street Tacos) 9.99 (5) or 7.99 (3)

Street style tacos served with your choice of meat, diced onions, cilantro, grilled onions, a chile toreado and lime wedges.

– Especial (Add queso fresco and avocado) 1.50 (5) 1.00 (3)

Sope 2.99

Corn masa cake deep fried to a golden brown. Layered with refried beans and served with your choice of meat. Topped with onions, cilantro, queso fresco and crema.

Quesadilla 5.99

A 10" grilled flour tortilla stuffed with a blend of chihuahua and monterey jack cheese. Served with crema and guacamole.

– Add your choice of meat 2.99

Guacamole 8.99

Fresh avocados, mixed with diced jalapeños, tomatoes, onion and cilantro.

Chile con Queso 5.99

A flavorful, creamy cheese sauce made with a sautéed blend of peppers, onions and tomatoes. Served with freshly made flour tortilla chips.

– Add chorizo or picadillo 1.99

Cantina Nachos 12.99

A mound of fresh corn tortilla chips layered with refried beans, and your choice of meat. Topped with chile con queso, a blend of chihuahua and monterey jack cheese, guacamole and fresh jalapeños. Drizzled with crema.

Chihuahua Fries 10.49

A pile of golden crispy french fries covered with chile con queso, a blend of chihuahua and monterey jack cheese, pico de gallo, bistec, grilled onions, sliced fresh jalapeños. Drizzled with crema and guacamole.

Taco 2.99

Flour, corn tortilla or crispy taco filled with your choice of meat. Served with diced onions, cilantro and lime wedges.

– Add avocado or queso fresco .50

Burrito 8.99

10" flour tortilla stuffed with your choice of meat, refried beans, mexican rice, chihuahua and monterey jack cheese, guacamole and crema.

Cóctel de Camarones 10.99

Traditional mexican shrimp cocktail. Made with spicy clamato juice, avocado, cucumber and pico de gallo.

"Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness."