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## happy hour

Monday - Thursday  
4pm - 6pm  
Friday  
12pm-6pm

## brunch

Saturday - Sunday  
12pm - 4pm

- (V): Vegetarian  
- Minimum per person \$10.95, per meal  
- 20% service charge added to parties of five or more



# DRINKS

## LA FAMILIA DE MARGARITAS

	FROZEN	CLASSIC ON THE ROCKS	ARRIBA BLANCO SKINNY MARGARITA
<b>El Papá</b> (12 oz.)	11.00	12.00	15.50
<b>La Tia</b> (16 oz.)	14.00	15.00	18.50
<b>La Mamá</b> (24 oz.)	21.00	22.00	26.00
<b>La Abuela</b> (32 oz.)	30.00	32.00	38.00

### MARGARITA FLAVORS

Flavors Additional Cost:

El Papá: 1.00 La Tia: 1.50 La Mamá: 2.00 Abuela: 3.00

#### FRUIT PURÉE

Strawberry, Raspberry, Mango, Passion Fruit, Blood Orange, Pear, Guava, Banana, Peach



#### FRESH FRUIT

Pineapple, Watermelon, Hibiscus, Jalapeño, Pomegranate, Ginger, Cucumber/Dill, Coconut, Sangria Swirl, Tamarind

### WINE

Bottle: 38.00

Glass: 11.00

#### RED WINE

Cabernet Sauvignon, Malbec, Merlot, Rioja

#### WHITE WINE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose

#### PROSECCO

La Marca 750 ml  
42.00

Single Serving Bottle  
12.00

#### SANGRIA

White & Red

By the Glass  
12.00

Pitcher  
48.00

### BEER

8.00

#### Can

Corona Extra, Tecate

#### Draft

Corona Premier, Negra Modelo, Modelo Especial, Pacifico

#### IPA

Lagunitas, Sierra Nevada, Hazy Little Thing, Duvel



## APPETIZERS

### GUACAMOLE 10.95

Mashed avocado with hints of tomato, onion, and lime

### GRILLED OCTOPUS 19.95

Served in agave-roasted red pepper and chipotle sauce with avocado hummus

### MEXICAN SOUP 9.95

Hearty, authentic chicken soup

### ELOTE (V) 7.95

Corn on the cob with chipotle mayo, cotija cheese and spicy chilli

### BUFFALO WINGS 14.95

Served with bleu cheese, celery and carrots

### PLATANO MACHO RELLENO 14.95

Sweet plantain filled with slow cooked pork

### BOLITAS DE YUCA 14.95

Yuca mashed croquets with chorizo seasoned in Mexican spices and served with honey chipotle sauce

### TAMALE OAXAQUEÑOS 9.95

Homemade, corn flour masa filled with seasoned chicken in Mexican spices, cooked in banana leaf

### QUESO FUNDIDO 13.95

Cheese fondue with onions, tomatoes and peppers served with a side of corn tortillas

**Cheese 13.95**

**Chorizo 15.95**

### FLAT NACHOS

Crispy tortilla, layered with refried beans, cheese, pico de gallo, topped with guacamole served with:

**Cheese 12.95**

**Shredded Chicken, Beef or Pork 15.95**

**Grilled Chicken 17.95**

**Shrimp, Steak or Chorizo 19.95**

### CLASSIC QUESADILLA

Grilled and served with guacamole, jalapeño and pico de gallo with your choice of one of the following:

**Cheese 12.95**

**Shredded Chicken, Beef or Pork 14.95**

**Grilled Chicken 15.95**

**Vegetables 16.95**

**Shrimp or Steak 18.95**

## SALADS

### TACO SALAD

Crispy flour tortilla shell filled with refried beans, Spanish rice, cheese, sour cream, lettuce, pico de gallo, guacamole, and jalapeño served with:

**Vegetarian 17.95**

**Shredded Chicken, Beef or Pork 18.95**

**Grilled Chicken 19.95**

**Grilled Steak or Chorizo 20.95**

**Grilled Shrimp 21.95**

### FIESTA SALAD

Mixed greens, fresh grilled corn on the cob, onions, cherry tomatoes, tossed in shallot vinaigrette; topped with queso fresco and sliced avocado

**Grilled Chicken 19.95**

**Grilled Shrimp 21.95**



# TACOS

<b>TACOS DE PULPO (2)</b> Sautéed octopus and Mexican chorizo served with tomatillo, avocado salsa; sprinkled with onions and cilantro	<b>14.95</b>	<b>TEMPURA SHRIMP TACOS (2)</b> Shrimp beer tempura seasoned with Mexican spices, topped with carrots slaw sauce and bacon flakes	<b>13.95</b>
<b>CHICKEN TACOS (2)</b> Savory shredded chicken, slowly cooked in achiote-chipotle spices; topped with sliced avocado and chipotle cream	<b>11.95</b>	<b>FISH TACOS (2)</b> Grilled tilapia seasoned with Mexican spices topped with cabbage and chile de arbol sauce	<b>11.95</b>
<b>STEAK TACOS (2)</b> Slow cooked hanger pepper steak in chipotle and Mexican spices	<b>13.95</b>	<b>BAJA SHRIMP TACOS (2)</b> Sautéed shrimp, bell pepper, onions, cilantro with cheese topped with avocado mousse	<b>12.95</b>
<b>SHORT RIBS TACOS (2)</b> Slow cooked short ribs, marinated in Mexican spices, served with a tomatillo-avocado-jalapeno salsa; topped with onions and cilantro	<b>13.95</b>	<b>HARD SHELL TACOS (2)</b> Two folded crisp corn tortilla filled with shredded chicken, beef, pork, lettuce, cheese, and salsa roja	<b>11.95</b>
<b>TACOS AL PASTOR (2)</b> Roasted pork, marinated with Mexican spices, pineapple, and tomatillo-jalapeno salsa, sprinkled with cilantro and onions	<b>13.95</b>	<b>SASHIMI TACOS (3)</b> Hard shell tortillas served with raw salmon marinated in sesame-soy sauce with avocado and wasabi mayo	<b>15.95</b>
<b>PORK TACOS (2)</b> (COCHINITA PIBIL) Pork baked in banana leaves with Mexican spices served with pickled onions and jalapeño	<b>11.95</b>	<b>TACOS DE CARNITAS (2)</b> Slow roasted pork served with chile de arbol and tomatillo sauce, topped with white onions and cilantro	<b>11.95</b>



## ENTREES

### **CARNE ASADA 29.95**

Eight-ounce skirt steak marinated with Mexican spices, served with white rice, black beans; topped with a red wine reduction sauce and chimichurri

### **PECHUGA ASADA 20.95**

Grilled chicken breast marinated in Mexican spices, served with Spanish rice and your choice of black beans or refried beans; topped with a tomatillo, chile de arbol and chile guajillo cream sauce

### **POLLO AL MOLE 20.95**

Chicken breast sautéed in an authentic mole sauce; served with Spanish rice, refried beans, and two tortillas

### **CREPA DE CAMARONES 22.95**

Two tortilla crepes with sautéed shrimp, cheese, and a chili-cream sauce; served with white rice

### **CHICKEN WITH SPINACH 20.95**

Grilled chicken breast stuffed with sautéed spinach and melted cheese; served with white rice and vegetables

### **CHIMICHANGA**

Crispy burrito topped with pico de gallo; served with Spanish rice and beans with your choice of:

<b>Shredded Chicken, Beef or Pork</b>	<b>17.95</b>
<b>Vegetables</b>	<b>16.95</b>
<b>Grilled Chicken</b>	<b>18.95</b>
<b>Grilled Steak or Shrimp</b>	<b>20.95</b>

### **FAJITAS**

Sizzling onion and pepper served with guacamole, cheese, beans, lettuce, onion, pico de gallo and sour cream with four flour tortillas and your choice of:

<b>Vegetables</b>	<b>18.95</b>
<b>Grilled Chicken</b>	<b>19.95</b>
<b>Grilled Steak</b>	<b>21.95</b>
<b>Grilled Shrimp</b>	<b>21.95</b>

### **SEAFOOD ENCHILADAS 23.95**

#### **VERDES**

Two corn tortillas filled with crab, shrimp, and jack cheese, topped with a tomatillo cream sauce and served with white rice

#### **CLASSIC ENCHILADAS**

Two soft corn tortillas topped with melted cheese and ranchera sauce, served with Spanish rice and refried beans, with your choice of:

<b>Bean and Cheese,</b>	
<b>Shredded Chicken, Beef, or Pork</b>	<b>17.95</b>

#### **ENCHILADAS SUIZAS**

Corn tortillas topped with a green pepper cream sauce, melted cheese, and sour cream; served with Spanish rice and refried beans with a filling of your choice:

<b>Chicken, Beef, Pork, or Mushroom</b>	<b>17.95</b>
<b>Shrimp</b>	<b>19.95</b>

#### **ENCHILADAS MOLE 19.95**

Chicken or cheese baked in a rich chocolate sauce, served with Spanish rice and refried beans



## ENTREES (CONTINUED)

### OUR FAMOUS CALIFORNIA BURRITO

Large flour tortilla filled with Spanish rice, refried beans, and cheese; topped with enchilada sauce and sour cream; accompanied with lettuce, tomato, and guacamole and your choice of:

<b>Shredded Beef, Pork, Chicken</b>	<b>18.95</b>
<b>Grilled Chicken</b>	<b>19.95</b>
<b>Grilled Steak</b>	<b>20.95</b>
<b>Grilled Shrimp</b>	<b>21.95</b>

### BURRITOS DE CAMARONES

Two burritos filled with shrimp in chipotle sauce, topped with cheese and sour cream, served with white rice

**21.95**

### MAMA BURRITO (V)

Sundried tomato flour tortilla filled spinach, mushrooms, Spanish rice, refried beans, cheese; topped with enchilada sauce and sour cream; served with guacamole, pico de gallo, and lettuce

**18.95**

### QUINOA CRUSTED SALMON

Served with avocado hummus and hibiscus chipotle sauce

**22.95**

### SALMON RELLENO A LA MEXICANA

Salmon stuffed with crab, topped with sautéed fresh garlic, onions, tomatoes, and jalapeño; served with Spanish rice and tomato-caper berries sauce

**25.95**

### YUCA CRUSTED SALMON **23.95**

Yuca crusted, pan seared salmon, served with sautéed spinach, asparagus, onions and tomatoes over an avocado mousse

### CHICKEN ALAMBRE **20.95**

Grilled skewers with onion, tomato, and red pepper, topped with chimichurri, served with white rice and black beans

### SHRIMP ALAMBRE **22.95**

Grilled skewers with onion, tomato, and red pepper; served with tomatillo sauce, chipotle sauce and white rice

### GRILLED VEGETABLE PLATTER (V) **18.95**

Grilled zucchini, yellow squash, asparagus & portobello mushrooms; topped with a cilantro-jalapeno dressing; served with avocado hummus and slices of avocado

## SIDE ORDERS

Spanish, Cilantro, or White Rice	<b>3.95</b>
Refried or Black Beans	<b>3.95</b>
Side Salad	<b>5.95</b>
Maduros Fritos	<b>5.95</b>
Steamed Vegetables	<b>5.95</b>
Asparagus	<b>5.95</b>
Chips and Salsa	<b>3.00</b>
Jalapenos	<b>2.50</b>
Corn Tortilla	<b>2.50</b>
Avocado Hummus	<b>8.95</b>
Grilled Chicken	<b>7.95</b>
Grilled Steak or Shrimp	<b>10.95</b>