

PARA EMPEZAR

Guacamole, Chips and salsa: House-made corn chips and fresh guacamole and salsa \$12

Chips and Salsa: House-made corn chips and salsa \$7

Elote: Two Mexican street corn cut in half, mayonnaise, sour cream, queso fresco, chili piquin, lime \$13

Esquite: Cup of boiled corn, mayonnaise, crumbled cotija cheese, chili piquin, lime \$12

TACOS CON CARNE

Served with handmade corn tortilla

Carne Asada: Grilled flank steak, grilled onions, cilantro, salsa de molcajete \$6.5

Short rib: Short rib marinated in a barbacoa adobo, wrapped in a banana leaf, cooked in the oven for 5 hours. red onions, cilantro, salsa verde \$7

Carnitas: House pork carnitas, pickled red onions, cilantro, salsa taquera \$6

Pollo con Mole habanero: Grilled Chicken, mole habanero, pickled red onions, cilantro. **Contains nuts** \$6

TACOS DE MAR

Served with handmade corn tortilla

Pescado zarandeado: Grilled rock cod fish with chiles sauce, pepino salad, cilantro \$7

Camaron al ajillo: Sautéed Shrimp, chile guajillo, garlic, salsa tropical. \$7

Pulpo Asado: Grilled octopus, grilled onions, salsa de ajo, cilantro \$7

TACOS VEGETARIANOS/VEGANOS

Served with handmade corn tortilla

Flor de Calabaza: Sautéed squash blossoms in sauce, topped with queso fresco, sliced avocado, and cilantro \$6

Mixed Veggies: Sautéed zucchini, carrots, peppers, onions, cilantro \$5.5

Empanada Flor de Calabaza: Fried corn tortilla on the griddle, melted cheese, squash blossoms, sauce and sour cream \$7

Enchiladas: Two enchiladas with mixed Veggies, vegan cashew or mozzarella cheese, salsa verde, queso fresco & sour cream \$15

Flautas de Papa: 3 potatoes flautas, guacamole, cabbage, onions, queso fresco, sour cream, radish, salsa roja \$16

TACOS DORADOS

Flautas de Pollo: 3 flautas, shredded chicken, guacamole, cabbage, onions, queso fresco, sour cream, salsa roja \$17

Enchiladas de pollo: Two enchiladas with shredded chicken, mozzarella cheese, salsa verde, queso fresco & sour cream \$17

Crispy Taco: 3 Griddle halfway fried corn tortillas, melted cheese, choice of meat (referred to meat tacos), pico, guacamole and sour cream \$18

QUESABIRRIAS

Served with consomé and salsa de arbol

Birria de Pollo: Chicken birria, handmade corn tortilla, melted cheese, onions, cilantro \$8

Birria de Carne: Beef birria, handmade corn tortilla, melted cheese, onions, cilantro \$8

CEVICHES

Ceviche de Pulpo: Grilled Octopus, chile negro, lime and orange mix, red onions, cucumber, cherry tomatoes, mango (served with crispy tortilla) \$20

Ceviche Mixto: Raw ahi tuna, cooked tiger prawns, grilled octopus, cured in lime juice, mixed with cherry tomatoes, red onions, beets, cilantro, radish, habanero and serrano pepper, olive oil* (served with crispy tortilla) \$25

De Camaron: Cooked tiger prawns, cucumber, tomatoes, red onions, cilantro, salsa verde* (served with crispy tortilla) \$18

ENSALADAS

Fresca: Avocado cubes, watermelon cubes, cherry tomatoes, cucumber, red onion, queso fresco cubes, mint, lime vinaigrette \$12

Add Grilled Steak \$8 or Grilled Chicken Breast \$7

De la casa: Seasonal lettuce, cucumber, tomato, pickled onion, pumpkin seeds, strawberries, pecans, raisins, queso fresco, mango vinaigrette. \$14

Add Grilled Steak \$8 or Grilled Chicken Breast \$7

Fruta Picada: Pineapple, Watermelon or Melon, Mango with lime and salted chili piquin. \$13

PARA ACOMPAÑAR/SIDES

Frijoles de la olla: Whole pinto beans \$5

Frijoles refritos: Refried beans, cooked with house pork chorizo, onions, cilantro, queso fresco \$5

Frijoles negros: Black beans cooked with our own spices, sour cream \$5

Arroz Rojo: Rice made with red peppers and tomatoes. \$5

TABLAS

TABLA DE 5 TACOS: any combination, up to 1 seafood \$30

TABLA DE 10 TACOS: any combination, up to 2 seafood \$60

TABLA DE 5 QUESABIRRIAS: any combination \$38

TABLA DE 10 QUESABIRRIAS: any combination \$75

POSTRES

CHURROS: Traditional mexican churro dusted with organic sugar, cinnamon \$10

VIVA MEXICO: Traditional churro dusted with organic sugar, cinnamon. Served with scoop of ice cream \$13

FLAN: House made vanilla caramel flan \$11

Our facilities are NOT food allergen FREE.
tap water by request

20% service charge added to parties of 6 or more

BRUNCH SPECIALS

SATURDAYS, SUNDAYS AND HOLIDAYS UNTIL 3PM

MENU **5** TACOS & BEERS

Breakfast Burrito \$18



A warm flour tortilla stuffed with scrambled eggs, melted monterey jack cheese, refried beans, and house salsa. Served with your choice of home potatoes, salad, or fresh fruit.

Add pork chorizo \$2 , beef or chicken +\$5

Breakfast Steak Sandwich \$20



Grilled steak with sautéed onions, grilled tomatoes, avocado, monterey jack cheese, spinach, and your choice of a fried or scrambled egg, all served on toasted brioche with mayo. Served with your choice of home potatoes, salad, or fresh fruit.

Chilaquiles \$18

Crispy corn tortilla chips tossed in salsa roja, topped with Monterey Jack cheese, queso fresco, avocado, red onions, and sour cream. Served with black beans and two organic eggs (any style).

Add pork chorizo \$2 , beef or chicken +\$5

Mexican Scramble \$17

Two organic scrambled eggs mixed with onions, tomatoes, cilantro, serrano peppers, and melted Monterey Jack cheese. Served with your choice of home potatoes, salad, or fresh fruit.

Add pork chorizo \$2 , beef or chicken +\$5

Huevos Rancheros \$17

Two organic eggs (any style), served over griddled corn tortillas with melted Monterey Jack cheese. Topped with salsa ranchera, pico de gallo, avocado, sour cream, black beans, and queso fresco.

Add pork chorizo \$2 , beef or chicken +\$5

Cinnamon French toast \$15

Two thick slices of cinnamon-swirled bread, topped with fresh berries and house-made berries jam, whipped cream on the side.

***Eggs Style: over easy, over medium, scrambled**

FRESH SQUEEZE ORANGE JUICE \$ 8

MIMOSAS

Flavors: Orange, Passion Fruit, Mango, Guava

Bottomless Mimosas

Per Person, limit of 2hrs \$25

Mimosa Flight

3 Mimosas \$18