

CABRÓN CARBÓN

TAQUERÍA & GALERÍA

ALL OUR TACOS ARE SERVED NATURAL WITH CORN TORTILLA, IF YOU WANT TO SWITCH FOR FLOUR TORTILLA, MENTION IT AT THE TIME OF YOUR PURCHASE.

*THESE ITEMS MAYBE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

*THE CHEESE WE USE IN OUR PRODUCTS IS A MENONNITE CHIHUAHUA STYLE CHEESE

TODOS NUESTROS TACOS SON NATURALES CON TORTILLA DE MAÍZ, SI QUIERES CAMBIAR POR TORTILLA DE HARINA, FAVOR DE MENCIONARLO EN EL MOMENTO DE SU COMPRA.

* ESTOS ARTÍCULOS PUEDEN SERVIRSE CRUDOS O SIN COCINAR, O CONTIENEN CRUDOS O INGREDIENTES SIN COCCIÓN.

* EL QUESO QUE UTILIZAMOS EN NUESTROS PRODUCTOS ES UN ESTILO QUESO ESTILO MENONITA CHIHUAHUA

TACOS

SIRLOIN*

\$4.0

(Authentic charcoal-grilled sirloin, go to the sauce bar and dress up your taco as you wish.)

ARRACHERA*

\$4.75

(Juicy charcoal arrachera, an experience on the palate)

RIB EYE*

\$5.75

(A great steak made taco. Premium rib eye steak on the grill)

POLLO

\$3.75

(Tasty roasted chicken breast with our Sinaloa style marinated recipe)

BARBACOA

\$4.0

(Rich shredded meat in a dry chili sauce with different condiments)

LENGUA

\$4.75

(Enjoy this delicacy of Mexican food made taco. Beef tongue cooked and seasoned in its own juice.)

BIRRIA

\$4.25

(From Jalisco to the world. Tasty beef in its juice seasoned with our adobo sauce)

PASTOR*

\$4.0

(Marinated pork loin with pineapple)

CAMARON

\$5.5

(Baja California style. Fried shrimp tossed in a light beer batter)

PESCADO

\$4.5

(From the sea to your plate, fresh Tilapia fillet tossed in a light beer batter)

CALABACITAS

\$3.75

(Vegan - Delicious zucchini sauted with bell peppers, served on lettuce leaves)

CALABACITA + ELOTE

\$3.5

(Vegan - Tasty mixture of zucchini and sauteed corn kernels served on a corn tortilla. You can choose your topping of Avocado or Cream and cheese)



VAMPIRO

Tostada (Crunchy tortilla) with cheese and meat of your choice

SIRLOIN*
\$5.0

ARRACHERA*
\$5.75

RIB EYE*
\$6.5

POLLO
\$4.5

PASTOR*
\$5.0

BIRRIA
\$5.0

"QUESADILLA LARGE"

9" Flour tortilla with cheese and meat of your choice

SIRLOIN*
\$8.75

ARRACHERA*
\$9.5

RIB EYE*
\$12.0

POLLO
\$8.0

PASTOR*
\$8.75

CAMARON
\$9.0

PESCADO
\$8.75

QUESABIRRIA

QUESABIRRIA
\$5.5

Corn tortilla with cheese and birria

QUESABIRRIA
FLOUR T.
\$9.0

2 Flour tortilla with cheese and birria



QUESADILLAS ESPECIALES

Corn tortilla with cheese on the grill and meat of your choice

SIRLOIN*
\$5.0

ARRACHERA*
\$5.5

RIB EYE*
\$6.5

DESSERTS

FLAN
\$3.5

Impressively rich, creamy,
caramel flan dessert

CHURRO CON NIEVE
\$6.0

Mexican pastry sticks with
a scoop of ice cream

PAPA ASADA

Potatoe cooked on the grill with
cheese and meat of your choice

SIRLOIN*
\$14.5

ARRACHERA*
\$16.0

RIB EYE*
\$19.5

PASTOR*
\$15.0

POLLO
\$14.0

DELICIAS

ESQUITES

Roasted, sweet and spicy corn
with combination of mayonnaise,
cheese, lime and chili.

CHICOS 5 OZ \$4.25

GRANDES 10 OZ \$8.0

FRIJOLES CHARROS

Pinto beans cooked with
chorizo, bacon and ham.

CHICOS 5 OZ \$3.5

GRANDES 10 OZ \$6.75

SIDES

GUACAMOLE
\$2.75

CHEESE
\$1.75

CREAM
\$1.25



AGUAS FRESCAS

Non-alcoholic water and
fruit-based drinks

PIÑA
SMALL \$5
BIG \$10

SANDÍA
SMALL \$5
BIG \$10

MELÓN
SMALL \$5
BIG \$10

HORCHATA
SMALL \$5
BIG \$10

JAMAICA
SMALL \$5
BIG \$10

PEPINO CON LIMÓN
SMALL \$5
BIG \$10

NATURAL JUICE SPRITZ

(SPARKLING WATER)

PIÑA
\$6

SANDÍA
\$6

MELÓN
\$6

HORCHATA
\$6

JAMAICA
\$6

PEPINO CON LIMÓN
\$6

FOUNTAIN SODA

FOUNTAIN SODA
\$2.75

MEXICAN BOTTLE
355 ML
\$3.0

CAN SODA
\$2.0

BOTTLE WATER
\$1.25



COCKTAILS

CABRON MARGARITA

\$10

Tequila Herradura Silver, fresh lime, agave, cucumber juice, Orange liquor

EL MATAGORDAS

\$10

Jimador, pomegranate, fresh lime, soda water, aromatic bitters

SMOKY PALOMA

\$10

Mezcal Unión, select aperitivo, fresh lime, squirt, activated charcoal.

EL BURRO

\$10

Mezcal Unión, fresh lime, soda water.

MEZCAL MARGARITA

\$10

Mezcal Unión, Orange liquor, fresh lime, agave.

LATOXICA

\$10

Tequila Herradura silver, fresh lime, watermelon juice, jalapeño, salt

OAXACA RANCH WATER

\$10

Mezcal Unión, fresh lime, soda water, salt.

LA GALERIA

\$10

Hypnotic, X rated, Sprite.

DRAFT BEERS

POBLANO PILS

\$6

Mexican Lager. Aged on smoked fresh poblano peppers

CELEBRACIÓN

\$6

Champagne beer. Refreshing, easy to drink and crisp ale

TART DELIGHT

\$6

Citrus sour. Easy drinking, refreshingly tart, it's a delight!

DENVER GOLD

\$6

Amber Lager. This classic Vienna Lager is crisp and easy drinking.

JUICY FREAK

\$6

Juicy IPA. Juicy Freak carries a bright citrus punch and smooth tropical hop bliss

PINK FROST

\$6

American wheat Ale with passion fruit, pink sea salt, and coriander.

MANGUITO

\$6

A very easy to drink, refreshing yet full of mango aroma and luscious ale.

CAFECITO

\$6

Coffe Blond Ale. Cafecito is blonde, but don't get fooled by the color on this beer as it carries an amazing flavor punch.

TINA COLADA

\$6

Berliner Wiese style sour ale with pineapple and coconut

BOTTLE BEERS

MODELO

\$5

CORONA

\$5

PACIFICO

\$5

XX LAGER

\$5

NEGRA MODELO

\$5

VICTORIA

\$5

COORS LIGHT

\$5

TART DELIGHT

\$5

BUD LIGHT

\$5

BUDWISER

\$5

MICHELOB ULTRA

\$5

HEINEKEN

\$5

MICHELADA

\$12

