+SIDIN* \$4.50

Authentic charcoal-grilled top Sirloin Angus Choice, go to the salsa bar and dress up your taco as you wish

TARRACIERA* \$5.50

Juicy Charcoal Arrachera (Flap Sirloin Angus Choice), and experience on the palate

TO BEVEN ST

A great steak made taco.
Ribeye
Angus Choice on the grill

YP0110 ASA00 \$4.25

Tasty roasted chicken breast with our Sinaloa style marinated recipe

+ BIRR \$4.50

From Jalisco to the world.

Tasty beef in

its juice seasoned with

our adobo sauce

CAMARÓN \$5.50

Baja Style. Fried shrimp tossed in a light beer batter and Top it with Sriracha sauce

> PESCADO \$4.75

From the sea to your plate, fresh Tilapia fillet tossed in a light beer batter and top it with Sriracha sauce

711 CHAN \$4.50

Vegan- Delicious zuchinni sauted with bell papers, served on corn tortilla or naked

TBARBACOA \$4.25

Delicious shredded meat in a dry chili sauce with different condiments

CALABACITA + ELOTE \$4.50

Vegetarian - Tasty mixture of zucchini and sauteed corn kernels served on a corn tortilla. You can choose or Cream and cheese

TCHICHARDÓN \$4.50

A filling made out of pressed pork pieces.

TPASTOR* \$4.25

Marinated pork loin with pineaple

+ LENGUA \$4.95

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

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

\$ 56.00

\$6.75

D E E S7.95

P0110 ASA D0 \$5.50

PASTOR* \$6.00

56.00



OUESADILLA LARGE

9" Flour tortilla with cheese and meat of your choice

PASTOR* \$9.50

ARACHERA* \$11.00

\$12

B E \$13.50

PESCA DO \$10.5

90550

UULSAUILLA ESPECIAL

Crunchy quesadilla cooked on the grill with cheese and meat of your choice

\$6.50

SPALOIN ADDACHEDAS DIDENTS 58.00

\$9.00



DA DA ASADA

Potatoe cooked on the grill with cheese, butter and any protein of your choice

515.0





QUESABIRRIA \$7

Corn tortilla with cheese and birria

OUESABIRRIA FLOUR TORTILLA \$10

9" Flour tortilla with Chihuahua cheese and birria

Birria consomé with side of choice of tortillas corn or flour



CHIPS & SALSA \$4.50

CHIPS & GUACAMOLE \$6.50

ESQUITES

Corn kernels adorned with mayo, Cotija cheese, and chili powder

Street-style Mexican corn with mayo, Cotija cheese, and chili powder.



RANGHIO BOWL

Pinto beans, served with a cheese combination, salsa pico and meat of your choice

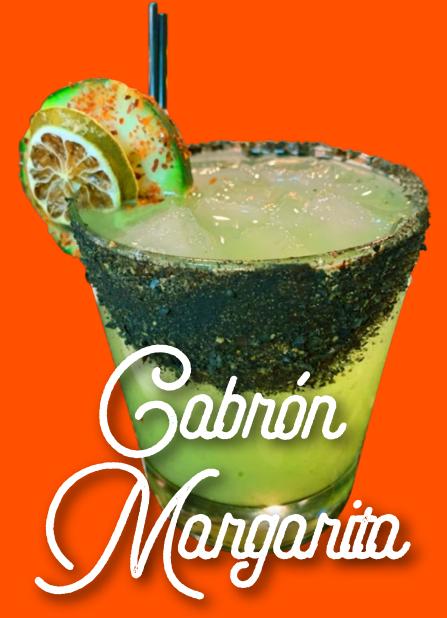
514.50

514.25

514.5

PASTOR \$14.5 BARBACOA \$14.00

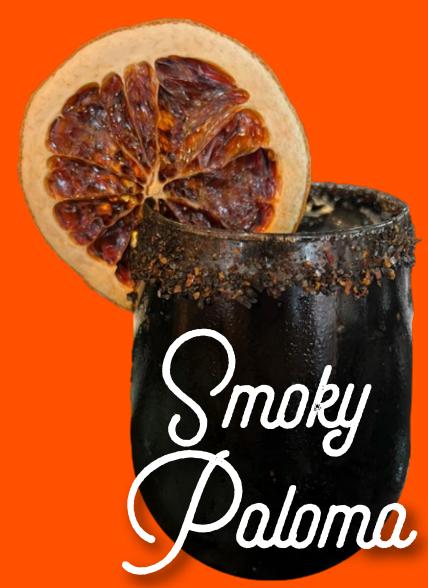




Tequila Jimador Silver, fresh lime, agave, cucumber juice, Orange liquor.



Tequila Jimador Silver, pomegranate, fresh lime, agave, soda watter



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



Pineapple juice Mezcal Unión, fresh lime, soda water.



Tequila Jimador Silver, fresh lime, jamaica water & agave.

STI EACH ONE



Mezcal Unión, Orange liquor, fresh lime, agave.



Tequila Jimador Silver, fresh lime, watermelon juice, jalapeño, salt



Mezcal Unión, fresh lime, soda wáter, salt.



Hypnotic, X rated, Sprite.



Licor 43, Unión, Nespresso Coffee

S11 EACH ONE

AGUAS FRESCAS

Non-alcoholic water and fruit-based drinks











SMALL \$5.50
LARGE \$10

BOTTLEBERS

IMPORTED BEERS
NEGRA MODELO
VICTORIA
PACIFICO
CORONA
MODELO
ESTRELLA DE JALISCO
XX LARGER
CARTA BLANCA

DOMESTIC BEERS
BLUE MOON
BUD LIGHT
BUDWEISER
MICHELOB ULTRA
HEINEKEN
STELLA ARTOIS
COORS LIIGHT

S6 EACH ONE

NICHE ADA + \$6

DRAFT BEERS \$6

SEASONAL DRAFT BEERS,
*ASK FOR AVAILABLETY

CAGUAMAS \$12
CORONA, MODELO, PACIFICO
& CARTA BLANCA.

Seasonal ask for availability. Michelada + \$6.00

SODAS
FOUNTAIN SODA \$3.00
MEXICAN SODA 355 ML \$3.50
BOTTLE WATER \$1.25

Impressively rich, creamy, caramel flan dessert



CHUBAC CON NEELE SO.

Mexican pastry sticks with a scoop of ice cream

