

TACOS

SIRLOIN* \$4.50

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

BIRRIA \$4.50

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

ARRACHERA* \$5.50

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

CAMARÓN \$5.50

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

RIB EYE* \$7

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

PESCADO \$4.75

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

POLLO ASADO \$4.25

Tasty roasted chicken breast with our Sinaloa style marinated recipe

ZUCHINNI \$4.50

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

BARBACOA \$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

CHICHARRÓN \$4.50

A filling made out of pressed pork pieces.

PASTOR* \$4.25

Marinated pork loin with pineapple

LENGUA \$4.95

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

VAMPIRO

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

SIRLOIN* \$6.00

ARRACHERA* \$6.75

RIB EYE* \$7.95

POLLO ASADO \$5.50

PASTOR* \$6.00

BIRRIA \$6.00



QUESADILLA LARGE

9" Flour tortilla with cheese and meat of your choice

SIRLOIN* \$9.75

PASTOR* \$9.50

ARRACHERA* \$11.00

CAMARÓN \$12

RIB EYE* \$13.50

PESCADO \$10.5

POLLO \$9.50

CHICHARRÓN \$9.00

QUESADILLA ESPECIAL

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

**SIRLOIN*
\$6.50**

**ARRACHERA*
\$8.00**

**RIB EYE*
\$9.00**



PAPA ASADA

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

SIRLOIN* \$15.5

ARRACHERA* \$17

RIB EYE* \$20.5

PASTOR* \$16

CAMARÓN \$17.50

POLLO \$15.0

ESQUITE \$13

NATURAL \$11



QUESABIRRIA

From Mexico to the world, Tasty beef in its juice seasoned with our adobo sauce

QUESABIRRIA \$7

Corn tortilla with cheese and birria

QUESABIRRIA

FLOUR TORTILLA \$10

9" Flour tortilla with Chihuahua cheese and birria



BIRRIA CONSOMÉ \$16

Birria consomé with side of choice of tortillas corn or flour



DELICIAS

CHIPS & SALSA \$4.50

CHIPS & GUACAMOLE \$6.50

ESQUITES

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

SMALL 5 OZ \$5.00

LARGE 10 OZ \$9.00

ELOTE NACHO LIBRE \$7.0

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



RANCHITO BOWL

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

ARRACHERA \$15

BIRRIA \$14.50

SIRLOIN \$14.25

NATURAL \$10

RIBEYE \$18

POLLO \$14.5

PASTOR \$14.5

BARBACOA \$14.00



COCKTAILS



*Sabrón
Margarita*

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



Granadita

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



*Smoky
Paloma*

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



El Burro

Pineapple juice
Mezcal Unión, fresh lime,
soda water.



Reyna Roja

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

\$11 EACH ONE

COCKTAILS



*Mezcal
Margarita*

Mezcal Unión, Orange liquor,
fresh lime, agave.



La Tóxica

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



*Oaxaca Ranch
Water*

Mezcal Unión, fresh lime,
soda wáter, salt.



La Galería

Hypnotic, X rated, Sprite.



*Smoky
Carajillo*

Licor 43, Unión, Nespresso Coffee

\$11 EACH ONE

AGUAS FRESCAS

Non-alcoholic water and
fruit-based drinks



MELÓN



SANDÍA



PEPINO
CON LIMÓN



PIÑA



JAMAICA



HORCHATA

SMALL \$5.50
LARGE \$10

BOTTLE BEERS

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 LIGHT

\$6 EACH ONE

MICHELADA + \$6

DRAFT BEERS \$6

SEASONAL DRAFT BEERS,

***ASK FOR AVAILABILITY**

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

DESSERTS

FLAN \$8.0

Impressively rich, creamy,
caramel flan dessert



CHURRO CON NIEVE \$8.0

Mexican pastry sticks with
a scoop of ice cream

