



A taste of Mexico

ANTOJITOS

GUACAMOLE 9.99
Avocado, tomatoes, cilantro, and onion; seasoned.

SHRIMP COCKTAIL 15.99
Shrimp in our own cocktail juice, with onions, cucumber, tomato, avocado and cilantro.

QUESADILLA 9.99
Made to order with jack cheese and served with a garnish of guacamole and sour cream.
Add shredded beef** or shredded chicken** 3
Add grilled shrimp 5
Add grilled peppers and onions 2

CEVICHE 13.99
Marinated fish with lime and slightly seasoned; mixed with tomatoes, onions, cilantro and avocado.

TAQUITOS OR FLAUTAS ** 9.99
Rolled corn tortillas (Taquitos) or flour tortillas (Flautas) stuffed with your choice of shredded beef or shredded chicken and deep fried. Garnished with guacamole, sour cream, lettuce, tomatoes, radishes, pickled onions & queso cotija.

STREET TACOS 11.99
(4) Our street tacos are served on our small corn tortillas with onion, cilantro and salsa.

PASTOR, CARNITAS, GRILLED CHICKEN BARBACOA

STREET TACOS CARNE ASADA (4) 13.99.

TORTAS

Our Mexican version of the grilled sandwich, filled with refried beans, guacamole, lettuce, and tomatoes. 11.99

AL PASTOR - CARNITAS - BARBACOA – MILANEZA

BURRITOS

Our burritos are filled with rice, beans, salsa, onion, cilantro, and your choice of meat; except for these burritos*.

Make it enchilada style red-(medium) or tomatillo-(hot) sauce, cheese, and a drizzle of sour cream; and a garnish of radishes, pickled onions & queso cotija.

All meat adds \$2.00.

Add a small side of guacamole \$2.00.

BEAN AND RICE ONLY* 7.99

BEAN AND CHEESE ONLY* 7.99

VEGETARIAN*; Sautéed vegetables, black beans, guacamole & corn 10.99

GROUND BEEF** 10.99

SHREDDED CHICKEN** 10.99

SHREDDED BEEF** 10.99

CHILE VERDE 12.99

CARNE ASADA 13.99

CARNITAS 12.99

AL PASTOR 12.99

BARBACOA 12.99

SHRIMP 14.99



**Chicken, beef, and ground beef are cooked with onions and tomatoes.

ESPECIALIDADES DE LA CASA

Served with Mexican rice and your choice of pinto beans, refried beans or black beans. Flour or corn tortillas (except for the enchilada combo)

BARBACOA 19.99
Beef pot roast slowly cooked with traditional seasoning.

BISTEK RANCHERO 19.99
Chopped steak simmered in our fresh onion and bell pepper Ranchero sauce.

CARNITAS 19.99
Following a traditional recipe, we slowly cook chunks of pork until crispy on the outside and tender and juicy on the inside

CARNE ASADA 19.99
Another very traditional dish; thinly sliced marinated steak, rubbed with seasonings, and grilled to perfection.

ASADA RANCHERA 20.99
Our Carne Asada topped with a cheese enchilada.

AL PASTOR 19.99
Marinated pork with chunks of pineapple

CHILE VERDE 19.99
Chunk of tender pork simmered in our house made spicy tomatillo chile sauce -Caliente-

MOLCAJETE 39.99

SERVES 2 PEOPLE.

Carne asada, grilled chicken, bacon wrapped shrimp, chorizo, onions, cheese, bell peppers, cactus and Molcajete sauce served a hot rock bowl.

CHEESE ENCHILADAS COMBO 16.99
Tree cheese enchiladas made with our Traditional red sauce.

Ground beef, shredded chicken, or beef enchiladas** 18.99

FAJITAS 21.99
Served sizzling on a hot skillet with your choice of chicken, steak, or shrimp; with grilled onions and bell peppers and seasoned with our Fajita sauce.

TRIO FAJITAS 22.99

SHRIMP A LA DIABLA 19.99
Shrimp sauteed in our spicy red sauce -muy caliente!.

SHRIMP RANCHEROS 19.99
Simmered in our fresh onion and bell pepper Ranchero sauce.

SOPAS AND ENSALADAS

ALBONDIGAS, traditional meatball soup. . . . bowl 10.99

CHICKEN TORTILLA SOUP bowl 10.99

SOUTHWESTERN SALAD 10.99

Fresh mixed greens with roasted corn, black beans, avocado, tomatoes, carrots, cucumber, cheese, tortilla strips & cilantro sprigs. Our Southwestern vinaigrette served on the side.

Add grilled chicken 7

Add grilled shrimp 9

18% Gratuity will be added to parties of 6 or more.

Prices subject to change.

909 866 8667



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NON-ALCOHOLIC

Fountain soda, coffee, iced tea, milk, hot chocolate, horchata 3

Virgin fruit margarita 5

CERVEZA

CERVEZA DE BARRIL

16oz 32oz Pitcher

BudLight, Coors Light 5 8 16
Bohemia, Pacifico, Modelo Especial 6 10 20
Negra Modelo, XX Amber, XX Lager

805, Blue Moon, Stella Artois 7 12 22
Goose Island IPA, Mango Cart, Guinness, Hazy Little Thing IPA, Luponic Distortion IPA Mind, Haze IPA, Union Jack IPA

CERVEZA DE BOTELLA

Miller Lite, Coors Light, Bud Light, Budweiser 5

Corona, Corona Light, Negra Modelo, Modelo Especial 6
Bohemia, Tecate, XXLager, XXAmber, Pacifico, Heineken

Ask your server for our non-alcoholic beers.

VINO/WINE

BLANCOS

Sycamore Lane, Chardonnay 8 | 30
Bonterra, Chardonnay 8 | 30
Napa Cellars, Chardonnay 9 | 32
Sycamore Lane, White Zinfandel 9 | 32
Bonterra, Sauvignon Blanc 8 | 30
Redtree, Pinot Grigio 8 | 30

ROJOS

Sycamore Lane, Merlot 8 | 30
Sycamore Lane, Cabernet 8 | 30
Bonterra, Pinot Noir 9 | 32
Bonterra, Cabernet 9 | 32
Hess Collection, Cabernet 9 | 32

MARGARITAS

MARGARITAS DE LA CASA

12oz. \$9 18oz. \$11

Gold tequila and our Hacienda classic margarita mix, hand shaken and served up or blended.

CADILLAC MARGARITAS

12oz. \$12 18oz. \$14

Gold tequila, our Hacienda classic margarita mix and a splash of Cointreau Noir, hand shaken and served up or blended.

UPGRADE YOUR MARGARITAS +\$5

Choose from Don Julio Silver, Patron Silver, Herradura Silver, Cazadores Blanco or El Jimador Blanco

MARGARITAS de FRUTA

12oz. \$10 18oz. \$13

Gold tequila, our Hacienda classic margarita mix and your choice of strawberry, mango, raspberry, watermelon, or peach puree. Served blended.

LA FLACA

12oz. \$13

Our handcrafted skinny Margarita.

Azuñia Organic Blanco Tequila. fresh squeezed lime, miel de agave, Cointreau Noir and a splash of soda water, hand shaken and served up.

MARGARITA de JALAPEÑO

18oz. \$14

Azuñia Organic Blanco Tequila. Fresh sliced jalapeño, our Hacienda classic margarita mix and Tajin Salt. hand shaken and served up.

MARGARITA DULCE de JALAPEÑO

18oz. \$15

Add some flavor to your Jalapeño Margarita.

TEQUILAS

SILVER

Silver tequila- also called white or young tequila

Azuñia 8
Casa Amigos 8
Cazadores 8
Don Julio 8
El Jimador 8
Hornitos 8
Herradura 8
Patron 8
Tres Generaciones 8

REPOSADO

Aged tequila in oak or white oak barrels from two months to a year

1800 10
Cazadores 10
Corralejo 10
Don Julio 10
Hornitos 10
Patron 10
Tres Generaciones 10

AÑEJO

Añejo means "vintage". These are sipping tequilas that are aged from twelve months to three years.

Cazadores 12
Don Julio 12
Herradura 12
Patron 12
Tres Generaciones 12

AÑEJO ESPECIAL

These are aged for at least three years and are normally dark-colored- deep amber or copper – and typically have a long, refined finish.

Avion 44 20
Clase Azul 20
Don Julio 1942 20
Don Julio Real 60
Reserva de la Familia 20
Herradura Seleccion Suprema 60
Gran Patron Burdeos 80
Partida "Elegante" 60

WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may cause cancer risk, and, during pregnancy, can cause birth defects.

18% Gratuity will be added to parties of 6 or more.

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