



HAPPY HOUR

4-7pm Daily

\$5 House Margarita

\$4 Draft Beer

\$2 off appetizers

HOURS

Monday - Thursday:

Open at 4pm

Friday - Sunday:

Open at 11am

MENU

BOTANAS

Chile con Queso (cup or bowl)	\$6/\$9
Creamy cheese dip with roasted chiles	
Queso Fundido	\$10
Melted blended cheese with spicy chorizo served with corn or flour tortillas	
Taquitos	\$8
Crispy corn tortillas filled with cheeses & seasoned chicken or brisket, served with sour cream	
Nachos (half order or full)	\$7/\$11
Tortilla chips with refried beans, cheese, carne asada, candied jalapeño, pickled onion, served with guacamole, sour cream, pico de gallo	
Mini-Chimis	\$8
Deep-fried tortilla stuffed with mixed cheeses and beef	
Cheese Quesadillas	\$9
Grilled flour tortilla, filled with Mexican cheeses, served with sour cream, pico de gallo	
Add Chicken +\$3 Fajita Steak +\$4 Brisket Birria +\$4	
Chile Relleno Spring Roll	\$7
Roasted peppers and melted cheeses folded into a crispy golden wrapper	
Mexican Ham & Cheese	\$7
Thin sliced ham & cheese grilled between flour tortillas, served with sour cream & pico de gallo	

ENCHILADAS

Served with Mexican rice and refried beans

Cheese Enchiladas	\$11
American cheese, chopped onion, red sauce	
Beef Enchiladas	\$14
Picadillo beef, American cheese, red sauce	
Chicken Enchiladas	\$14
Roasted chicken, American cheese, red sauce	
Fajita Steak Enchiladas	\$16
Cheese enchiladas topped with carne asada	
Enchiladas Verdes	\$15
Roasted chicken, Mexican cheese, green tomatillo sauce	

LOS NIÑOS - \$7

SELECT ONE ITEM, SERVED WITH MEXICAN RICE AND REFRIED BEANS

Cheese Enchilada • Crispy Beef Taco

Cheese Quesadilla

Bean & Cheese Burrito • Chicken Tenders

STREET TACOS

\$3 EACH

Carne Asada • Al Pastor • Fajita Chicken
Brisket • Picadillo • Chorizo
Warm corn tortillas piled with your choice of protein, topped with diced onions, fresh cilantro, lime wedge, Choice of salsa: Ranchero, Green Serrano, Orange Habanero
Add shredded cheese or grilled onion for 50¢

TOSTADAS

Mexican Tostadas	\$8
Two corn tortillas layered with refried beans, carne asada, lettuce, tomatoes, sour cream, queso fresco, pickled onion	
Texas Tostadas	\$7
Two corn tortillas layered with refried beans, picadillo, lettuce, cheese, tomatoes	
Volcanos	\$8
Two corn tortillas layered with refried beans, carne asada, melted cheeses, topped with pickled onion & candied jalapeños	

★ Buen Provecho ★ Thank you for dining with us ★

CRAFT TACO PLATTERS

THREE TACOS SERVED WITH MEXICAN RICE AND REFRIED BEANS

Crispy Taco Platter	\$12
Crunchy corn tortillas filled with picadillo, topped with lettuce, tomatoes, American cheese.	
Tacos al Carbon Platter	\$14
Warm flour tortillas with marinated fajita steak, charred green chiles, sautéed onions	
Chipotle Chicken Platter	\$13
Marinated chicken in flour tortillas with mixed cheeses, crispy bacon, chipotle mayo	
Alambre Platter	\$14
Flour tortillas piled with fajita beef, smoky bacon, melted mozzarella, peppers & grilled onions	
Brisket Birria Platter	\$16
Braised corn tortillas filled with tender brisket, cheeses, with cilantro, onion, & consommé dipping sauce	
Piña Pork Platter	\$14
Corn tortillas with pastor pork and grilled pineapple, finished with diced onions, fresh cilantro	
El Gallo Platter	\$13
Flour tortilla with crispy chicken tenders, mixed cheeses, crispy bacon, chipotle mayo	
Puffy Taco Platter	\$13
Fried puffy tortilla filled with seasoned picadillo, topped with shredded lettuce, diced tomatoes, American cheese	

DESSERT

Churros	\$7
Caramel stuffed, golden-fried treat rolled in cinnamon sugar, served with caramel and chocolate sauces	

MARGARITAS & COCKTAILS

House Frozen Margarita	\$9
Blanco tequila, triple sec & our special blend of juices	
Add a flavor: Strawberry, Mango, Watermelon	
La Dama (Skinny Margarita)	\$10
Blanco tequila, lime juice, agave	
Margarita Loco	\$11
Blanco tequila, Cointreau, agave, lime juice, splash of OJ	
El Diablito Margarita	\$11
Blanco tequila, Cointreau, agave, lime juice, jalapeño slices	
Luche Libre Margarita	\$12
Anejo tequila, Grand Marnier, agave, lime juice	
El Catrin Margarita	\$12
Reposado tequila, brandy, cointreau, agave, lime juice	
Espresso Martini	\$12
Anejo tequila, coffee liqueur, salted caramel syrup, espresso	
Poblano Piña Colada	\$11
Reposado, verde liqueur, pineapple juice, coconut cream, lime juice	
Frozen Fanta Creamsicle	\$8
Reposado tequila, orange Fanta syrup, citrus juices	
Paloma	\$11
Blanco tequila, grapefruit, soda, lime	

DRAFT BEERS

Dos Equis Lager • Estrella Jalisco • Modelo Especial	\$7
Michelob Ultra • Miller Lite	\$6

BOTTLED BEERS & SELTZERS

Corona Extra • Corona Lite • Corona Premier
Dos Equis Amber • Dos Equis Lager
Modelo Especial • Negra Modelo
Pacifico • Tecate • Victoria
Bud Light • Budweiser • Coors Light
Michelob Ultra • Miller Lite
Blue Moon • Lone Star • Shinerbock
Topo Chico Seltzer • Coco Vodka
White Claw • Spyked

BEVERAGES (NA)

Agua Frescas Horchata	\$5
Non-alcoholic refresher made with rice water, sugar, cinnamon and vanilla	
Bottled Sodas	\$4
Coca-Cola	
Sprite	
Fanta (Orange or Strawberry)	
Barrilitos (Piña, Poncho de Frutas, or Mandarin)	
Iced Tea	\$3