

APPETIZERS

Shrimp and Spinach Quesadillas

with spicy chipotle crema, 11
(contains gluten)

Pork Tamale

with tomatillo salsa, corn relish and sour cream, 9

Steamed Mussels with Chorizo, 11

TACOS

mix and match your choice of three tacos, 14
(in corn tortillas or flour tortillas upon request)*

**some taco flavors are an additional .50 per taco*

Shrimp* - avocado, cilantro, chipotle crema, chihuahua cheese

Fish* - avocado, cilantro, chipotle crema, chihuahua cheese

Chicken - tomato, onion, cilantro, lettuce, chihuahua & cotija cheeses

BBQ Short Rib* - pineapple, cilantro, chihuahua cheese

Vegetable - mixed vegetables with radish, cilantro and lettuce

Steak* - tomato, onion, cilantro, lettuce, chihuahua & cotija cheeses

Chorizo - tomato, onion, cilantro, lettuce, chihuahua & cotija cheeses

Carnitas* - shredded pork, bacon, onion, avocado, chihuahua cheese, cilantro, sour cream

ENCHILADAS

Enchiladas

verdes or rojas style with cotija cheese and sour cream;
choose cheese 13, chicken 14, or steak 15;
suizas option with swiss cheese (+ \$1)

FAJITAS

Fajitas

traditional corn tortillas or flour tortillas served with
vegetables, rice, sour cream and guacamole; choose
chicken or veggie 15, shrimp or steak 17

BURRITOS

Burrito

flour tortilla with refried beans, rice,
chihuahua cheese, onions and chipotle crema;
choose veggie 13, chicken 14, or steak 15 (contains gluten)

Burrito Bowl

choose one of the above options, served with pico de
gallo and guacamole (without tortilla)

Appetizer Trio

Sample our fundido, guacamole and ceviche, 13

Queso Fundido

melted chihuahua cheese with chorizo sausage,
poblano peppers and onions; served with corn tortillas, 11

Guacamole with Homemade Chips,

regular 9, side 6

Ceviche

calamari, shrimp, scallops and vegetables marinated
in lime and cilantro, 12

SALADS

dressings: avocado lime vinaigrette or creamy garlic

Fiesta Salad

lettuce, tomatoes, black olives, avocados, cucumbers,
bell pepper, corn, pico de gallo, chihuahua cheese and
fried shoestring tortillas tossed with choice of dressing;
vegetarian 11; topped with grilled or blackened chicken
14; topped with steak, salmon or shrimp, 16

Garden Salad

romaine, baby greens, cherry tomatoes, cucumbers, bell
peppers, jicama relish & avocado, tossed with your
choice of dressing, 10; topped with grilled or blackened
chicken, 14; topped with steak, salmon or shrimp, 16

ENTREES

pick two sides with entrees

Carne Asada

grilled skirt steak with roasted onions and jala-
penos, guacamole and pico de gallo, 24

Flank Steak

served with traditional chimichurri sauce, 22; add
spicy chile de arbol and chihuahua cheese (+ \$1)

Salmon

with smoky BBQ and topped with fresh mango, 22

Paella

saffron rice paella with shrimp, bay scallops, fish,
mussels, chicken, and chorizo (does not include
side dishes), 24

ENTREE SIDES PICK TWO

elote
broccoli
green beans
spinach and nopales
mixed vegetables

chipotle mashed potatoes
fried plantains
mexican rice
refried beans
black beans



Most items on this printed menu are gluten free with
the exception of flour tortillas or dessert cakes. Most
specials are also gluten free but please ask your server
for more information.

MARGARITAS

We use only freshly squeezed lime juice made daily!

Nuevo

Zapopan Blanco, citronge, fresh limonada, 9

Escalade

Cimarron Reposado, Grand Marnier, fresh orange juice, fresh limonada, 12

Mayan Goddess

(ask us about this historically significant drink)

Arette Blanco, Damiana Liqueur, citronge, fresh limonada, 10.5

Oaxacan

Puntagave mezcal, citronge, fresh limonada, 11

El Presidente

Partida Reposado, agave nectar, fresh limonada, mole bitters, 12

Elderflower

Tromba Blanco, Elderflower Liqueur, fresh limonada, 11

Cucumber Avocado

Zapopan Blanco tequila, freshly muddled cucumber and avocado, citronge, fresh limonada, 12

Pomegranate

Calle 23 Blanco, Pama Liqueur, POM pomegranate juice and fresh limonada, 11

COCKTAILS

Mexican Manhattan

Fortaleza Reposado, sweet vermouth, mole bitters, cherry, 12 (or with Anejo, 14)

Cuban Mojito

Kōloa Kauai Rum, muddled mint leaves and sugar, fresh limonada and soda, 10

Paloma

Tequila blanco, grapefruit beer, fresh limonada, 10

Hemingway Daiquiri

Kōloa Kauai Rum, fresh grapefruit juice, fresh limonada and Luxardo, 11

TEQUILA FLIGHTS

Highland vs. Lowland: Calle 23 Blanco, Fortaleza Blanco, Siete Leguas Repo, Arette Repo, 16.5

Aging: Arette Blanco, Repo, Anejo, Extra Anejo, 20

Rare Tahona Blancos: Fortaleza, Siete Leguas, San Matias Tahona, Aha Toro, 19

Mexican Spirit: Tequila, Sotol, Raicilla, Mezcal, Bacanora, 20



TEQUILA



We proudly feature many quality Mezcals and Tequilas (100% de Agave Tequilana Azul /Weber Blue Agave). Tequila is North America's first indigenous distilled spirit. Most history books claim tequila was first distilled in the 1500's using techniques learned from the Spanish. New information reveals written documentation by early Spanish Conquistadors describing a delicious clear brandy made by the Mexicans near Tequila Valley. Archeologists also uncovered pre-Columbian distillation equipment near Tequila Valley similar in design to Chinese equipment used many centuries earlier. This equipment has old agave residue and the clay pots carbon date to about 1000 BC.

Valley "Lowland" Tequilas, 2 ounce pour (or 1 ounce taste for half cost)

This traditional growing region (elevation 4000 feet) is in the area surrounding the city of Tequila, about 50 miles northwest of Guadalajara, Jalisco, Mexico. Lowland agaves are typically smaller in size and contain more earthy, herbaceous, fragrances and flavors, reflecting the local volcanic terroir.

Blanco

unaged, the purest form

Arette Suave, 9
Arte NOM 1549, 10
Cava de Oro, 11
Chinaco, 10
El Luchador, 12
Fortaleza, 12
Fortaleza Still Strength, 12
Partida, 10
Pura Sangre, 10
San Matias Tahona, 11
Tequila 123, 11

Reposado

aged up to 364 days

Arette Suave, 10
Cava de Oro, 12
Chinaco, 11
Don Abraham, 12
Fortaleza, 13
Partida, 12
Pura Sangre, 11
San Matias Tahona, 13
Tequila 123, 12

Añejo

aged from 1 to 3 years

Arette, 12
Cava de Oro, 13
Chinaco, 12
Kah, 12
Partida, 14
Pura Sangre, 12
Tequila 123, 13

Extra Añejo

aged a minimum of 3 years in oak barrels

Arette 3yr Gran Clase, 9 (1oz), 17 (2oz)
Arette 4yr Unique, 8 (1 oz), 16 (2 oz)
Cava de Oro, 8 (1 oz), 15 (2 oz)
Partida Elegante 3yr, 14 (1 oz), 28 (2 oz)
Pure Sangre 5yr, 9 (1 oz), 16 (2 oz)
Tequila 123 Diablito 3yr, 9 (1 oz), 18 (2 oz)

Los Altos "Highland" Tequilas, 2 ounce pour (or 1 ounce taste for half cost)

This growing region (elevation 6000+ feet) is about sixty miles north east of Guadalajara near the towns of Arandas and Tepatitlan. The highlands have cooler night temperatures and the famous red clay soil which provides different nutrients. The agave matures more slowly resulting in larger agave piñas with a higher sugar content, which produces more sweet fruit aromas and flavors.

Blanco

unaged, the purest form

Aha Toro, 9
Alquimia, 9
Arte NOM 1579, 10
Calle 23, 9
Casamigos, 10
Don Fulano, 8
Don Fulano 100 prf, 8
El Tesoro, 10
Fuenteseca, 12
G4, 10
Gran Dovejo, 10
Ocho, 10
Orgullo, 11
Pasote, 10
Pueblo Viejo, 9
Siete Leguas, 9
Siembra Azul, 8

Reposado

aged up to 364 days

Arte NOM 1414, 11.5
Calle 23, 10
Casamigos, 11
Don Fulano, 10
El Tesoro, 11
Espolon, 9
Fina Estampa, 8
G4, 11
Gran Dovejo, 11
Ocho, 11
Orgullo, 12
Pasote, 11
Pueblo Viejo, 10
Siete Leguas, 10

Añejo

aged from 1 to 3 years

Arte NOM 1146, 12
Calle 23, 11
Casamigos, 12
Don Fulano 3yr, 12
El Tesoro, 12
Espolon, 10
G4, 12
Gran Dovejo, 12
Gran Dovejo Cask Strgth, 12
Ocho, 12
Orgullo, 13
Pasote, 12
Pueblo Viejo, 11
Siembra Azul, 11
Siete Leguas, 11

Extra Añejo

aged a minimum of 3 years

Don Fulano Imperial 5yr, 8 (1 oz), 16 (2 oz)
Espolon 6 yr, 10 (1 oz), 20 (2 oz)
G4, 10 (1 oz), 20 (2 oz)
Gran Dovejo, 8 (1 oz), 16 (2 oz)
Ocho 3yr, 7 (1 oz), 14 (2 oz)
Rey Sol, 14 (1 oz), 27 (2 oz)
San Matias 3 yr, 7.5 (1 oz), 15 (2 oz)

Mezcals:

Del Maguey Chichicapa, 12
Del Maguey VIDA, 9
Derrumbes Chino+Alto, 9
Mayalen Borrego, 10
Vago Cuixe, 10
Vago Elote, 10
Vago Ensemble en Barro, 12
Vago Madrecuixe, 12