

Antojitos



Guacamole & Chips \$11.50

Esquite Nachos \$12.00

Lettuce, cheese, pico de gallo, beans, jalapeños and sour cream.

- **Add chicken or Beef +\$5.50**

Fried Taquitos \$8.50

Lettuce, sour cream guac and queso fresco.

- Options: Chicken or Beef

Empanadas Mexicanas \$11.50

Three fried corn dough empanadas with cheese.

- Options: Chicken or Beef

Tamales \$5.50

- Chicken and Mole
- Chicken & Spicy Salsa Verde

Tostada \$6.50

Lettuce, salsa, onions , avocado, cream and queso fresco.

- Options: Chicken Tinga or Beef
- **Octopus +\$4.00**

Cocteles

All cocktails are prepared with a homemade cocktail sauce, fresh pico, lime juice and avocado!

Fish Ceviche \$14.50

Shrimp \$14.50

Shrimp and Fish \$14.50

Vuelve a la Vida \$18.50

Shrimp, fish, calamari, and mussels.

Sopas y Ensaladas

Sopa de tortilla \$9.50

Taqueria Salad \$8.50

Lettuce, tomato, cucumber, pineapple, red onions, and house dressing.

Caesar salad \$8.50

- **Add grilled chicken +\$5.50**

Quesadillas

Served with sour cream and salsa

Grilled Chicken \$10.50

Carnitas (Pork) \$10.50

Suadero (Brisket) \$10.50

Al Pastor \$11.50

Includes onion & cilantro.

Birria (Stewed Beef) \$10.50

Includes onion & cilantro.

Longaniza (Mexican Sausage) \$10.50

Grilled Vegetables \$10.50

Huaraches

Oval shaped grilled masa dough filled with beans, charred green salsa, onions, cilantro and queso fresco.

Grilled Chicken \$12.50

Gaonera (Sirloin Streak) \$13.50

Carnitas (Pork) \$12.50

Al Pastor(Roasted Pork and Pineapple) \$12.50

Nopales (Cactus Salad) \$12.50



Tortas

Mexican pressed sandwich with telera bread, refried beans, avocado, lettuce, tomatoes, pickled onions, Oaxaca cheese and chipotle aioli.

Cubana \$11.50

Carnitas, chorizo and ham.

Carnitas (Pork) \$10.50

Cochinita (Yucatan-Style Pork) \$10.50

Milanesa de Pollo (Breaded Chicken) \$10.50

Milanesa de Res (Breaded Beef) \$10.50

Birria (Stewed Beef) \$10.50

Torta de Chilaquiles \$10.50

Tortilla chips tossed on red sauce, chicken, refried beans, onions, cilantro, avocado, cream and queso fresco.

Tacos Tradicionales

Served with handmade tortillas, onions, cilantro, salsa and lime!

Grilled Chicken \$3.50

Carnitas (Pork) \$3.50

Cochinita (Yucatan-Style Pork) \$3.50

Al Pastor (Roasted Pork and Pineapple) \$3.75

Birria (Stewed Beef) \$3.75

Suadero (Slow Cooked Brisket) \$3.50

Choriqueso (Mexican Sausage and Cheese) \$3.50

Tacos Especiales

Gaonera/Mexico City Style \$6.50

Sirloin steak, roasted onions and two homemade tortillas.

Taco Arabe \$6.50

Puebla-style marinated roast pork, roasted onions, parsley-garlic-sour-cream and chipotle sauce, served on a pita bread.

Birria Tacos Combo \$18.50

Three Birria tacos made with handmade tortillas and a consome/stew.

Fried Shrimp or Fish Taco \$5.50

Fried shrimp or Atlantic cod with cabbage, chipotle aioli, sour cream and pickled red onions. Served in flour tortillas.

Chicharron (Pork-Belly) \$4.50

Tripa (Crispy Beef Tripe) \$4.00

Lengua (Cow Tongue) \$4.00



Burritos or Burrito Plates

All Burritos/Plates are served with rice, black beans, cheese, lettuce, pico de gallo and cream.

Burrito: \$10.50 Bowl: \$12.50

Grilled Chicken

Suadero (Slow-Cooked Brisquet)

Carnitas (Pork)

Al Pastor (Roasted Pork and Pineapple)

Tinga (Chicken with Cooked Onions and Chipotle Sauce)

Cochinita (Yucatan-Style Pork)

Especialidades De La Casa

All plates are served with Mexican rice, refried beans and homemade tortillas

Pollo Pipian en Mole Verde \$18.50

Pan seared chicken breast cooked on a rich tomatillo, chayote squash and pumpkin seed sauce.

Carne a la Tampiqueña \$22.00

Marinated grilled beef sirloin streak, one green cheese enchilada, guacamole, roasted onions and poblano peppers.

Costilla de Res en Chile Colorado \$22.00

Braised Short Ribs in Chile Colorado Sauce.

Camarones en Chile Ajo \$22.00

(5) Sauteed jumbo shrimp on chipotle garlic and tomato sauce.

Pescado a Veracruzana \$22.00

Broiled Atlantic haddock, topped with Veracruz sauce, made with tomatoes, onions, pepper, capers and green olives.

MixGrill For (2) \$46.00

Grilled sirloin steak, grilled chicken breast, longaniza sausage, chipotle shrimp, one cheese enchilada verde and guac.

Enchiladas de Mole \$16.50

Made with tortillas, mole sauce, sweet onions, cotija cheese, cream and sesame seeds.

- Options: Chicken or Cheese

Enchiladas Suizas \$16.50

Made with green tomatillo sauce, sweet onions and melted cheese on the top.

- Options: Chicken or Cheese

Extras Menu

Popular Favorites

Esquite Burger \$14.00

8oz burger with lettuce, tomato, onion, asadero cheese and chipotle aioli. Includes Tajin fries.

Fried Chicken Tenders \$7.50

Three classic chicken tenders with Tajin fries!

Sides

Tajin Fries \$3.50

Rice \$3.00

Beans \$3.00

Pico de Gallo \$2.00

Extra Salsa (takeout) \$.50

Tortillas (3) \$2.85

Sour Cream \$.75

Guacamole \$4.00

Chipotle Aioli \$3.00

Avocado \$4.00

Jalapeños \$1.00

Chips \$3.50

Drinks

Jarritos \$3.50

Coke can (regular or diet) \$1.50

Ginger Ale Can \$1.50

Agua de Horchata \$5.00

Agua de Jamaica \$5.00

Water Bottle \$2.00

Deserts

Pastel de Tres Leches \$5

Flan \$5

