

APERITIVOS

GUACAMOLE

made to order
fresh cut jicama sticks

EMPANADAS VERACUZANAS

crispy turnovers of chipotle spiced shrimp over a tomato, caper and Mexican oregano salsa

QUESO FUNDIDO

melted Chihuahua cheese, chorizo, and roasted poblano pepper served with corn tortillas

FLAUTAS DE POLLO

crispy chicken taquitos with roasted tomatillo-cascabel chile salsa

DOS TAMALES

- (1) roasted poblano pepper and queso fresco with mole verde
- (2) shredded chicken wrapped in banana leaf with mole poblano

SOPAS

TORTILLA

tomato-chipotle broth, shredded chicken, queso fresco, avocado, sour cream, and crispy tortilla strips

FRIJOL NEGRO

traditional Mexican black bean soup with sour cream and queso fresco

TOSTADITAS

5 mini tostadas, great for sharing

TINGA DE POLLO

Puebla-style shredded chicken, refried black bean, sour cream, queso fresco, tomatillo-cascabel salsa

BARBACOA

slow roasted Mexican style barbecued beef, refried black bean, sour cream, queso fresco, tomatillo cruda salsa

PLATANO

caramelized plantain, guacamole, queso fresco, sour cream, mole poblano

❧ SHARE ALL THREE ❧

15 mini tostadas

CEVICHES

COCTEL ACAPULQUEÑO

citrus marinated shrimp, avocado, jicama, and cucumber in a spicy Acapulco-style cocktail sauce

ATUN EN TOSTADITAS

coconut-lime marinated yellowfin tuna and diced peppers on crispy corn tortilla chips

❧ DOS CEVICHES ❧

tasting of both ceviches

ENSALADAS

CAESAR

chopped romaine lettuce, queso fresco, garlic croutons, serrano chile
Caesar dressing

TROPICAL

mixed greens, mango, pineapple, strawberry, jicama, queso fresco, balsamic-morita chile vinaigrette

NEW YORK STRIP STEAK

seared New York Strip Steak, mixed greens, shallot, avocado, bacon, homemade corn nuts, tamarind-ancho vinaigrette

CHOPPED REVOLUCION

adobo marinated grilled chicken breast, mixed greens, tomato, onion, cucumber, jicama, corn, black bean, avocado, and creamy serrano dressing on a crispy tostada

QUESO DE CABRA

mixed green salad with candied pecans, goat cheese crumbles, gala apple, and toasted cumin-orange vinaigrette

SEARED YELLOWFIN TUNA

avocado leaf crusted tuna, mixed greens, chile roasted peanuts, shallot, pumpkin seed and honey mustard vinaigrette

DE LA CASA

mixed greens, avocado, queso fresco, creamy serrano dressing

❧
*add chicken – add shrimp
add steak*

PLATOS PRINCIPALES

DEL MAR

TACOS DE MAHI MAHI

beer battered Mahi Mahi and spicy citrus cole slaw in flour tortillas; black beans, Mexican rice
make it vegetarian and substitute Tofu for Mahi Mahi

TILAPIA EN CHILE GUAJILLO

seared adobo marinated Tilapia filet, sweet potato fries, chipotle spinach, guajillo chile salsa

MOQUECA DE CAMARON

shrimp simmered in coconut milk with red pepper, cherry tomato and coconut rice

SALMON EN CHIPOTLE

grilled Salmon filet, mashed potato, market vegetables, grilled scallion, tomato-chipotle salsa

GROUPEL VERACRUZANA

pan roasted Grouper, Yukon gold potato wedges and sautéed spinach with a traditional tomato, caper, and Mexican oregano salsa

CARNES

POLLO CATRIN EN MOLE POBLANO

1/2 roasted chicken, sweet corn tamal, chipotle spinach, mole poblano

POLLO AL CARBON

grilled chicken breast, roasted Yukon gold potatoes, sautéed spinach, melted Chihuahua cheese, tomatillo barbecue salsa

COCHINITA PIBIL

slow roasted, citrus and achiote marinated pork, purple pickled onions, wilted spinach, crispy potatoes and natural roasting juices

TACOS ALAMBRES

grilled USDA prime beef strip loin, crispy bacon, poblano rajas, and Chihuahua cheese served open faced on corn tortillas with cuatro chiles salsa, black beans, and Mexican rice

CARNE ASADA ALA TAMPIQUENA

grilled skirt steak, tres quesos enchilada, guacamole, refried black beans

TACOS

CHOOSE 3

SERVED WITH MEXICAN RICE
and choice of REFRIED BLACK BEANS
-OR- CHORIZO BEANS

CARNITAS DE PUERCO
crispy pulled pork, onion, cilantro, mole verde

CARNE ASADA
skirt steak, cilantro, avocado, onion,
tomatillo cruda salsa

TINGA DE POLLO
tomato and chipotle stewed chicken;
roasted tomatillo-cascabel salsa

VEGETALES
sautéed market vegetables

PESCADO
ancho marinated tilapia, pickled vegetables

~ add ~

PLATO DE GUARNICIONES

guacamole, lettuce, pico de gallo,
Chihuahua cheese, sour cream

ENCHILADAS

SERVED WITH MEXICAN RICE
and choice of REFRIED BLACK BEANS
-OR- CHORIZO BEANS

TRES QUESOS
melted Chihuahua cheese, queso fresco,
and panela cheeses; mole verde

TINGA DE POLLO
tomato and chipotle stewed chicken,
mole poblano

BARBACOA
slow-roasted Mexican style barbecued beef,
poblano cream sauce

VEGETARIANAS
sautéed mushrooms, wilted spinach, queso fresco,
tomato-chipotle salsa, suiza style

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TRY ANY ENCHILADA "SUIZA STYLE"

melted Chihuahua cheese on top

BURRITOS

STUFFED WITH ROMAINE LETTUCE,
sour cream, CHIHUAHUA CHEESE,
BLACK BEANS AND PICO DE GALLO

CHOOSE A FILLING

CARNITAS DE PUERCO

CARNE ASADA

TINGA DE POLLO

VEGETALES

CHOOSE A SALSA

CREAMY CHIPOTLE
mild

TOMATILLO CRUDA
medium

ROASTED TOMATILLO-CASCABEL
medium

CUATRO CHILES
hot

FIRE ROASTED TOMATO-HABANERO
muy, muy caliente

SERVED WITH MEXICAN RICE
and choice of REFRIED BLACK BEANS
-OR- CHORIZO BEANS

TRY ANY BURRITO "SUIZA STYLE"

melted Chihuahua cheese on top

QUESADILLAS

ESPINACA Y HONGOS
sautéed spinach, button, oyster and shiitake mushrooms,
caramelized onions, Chihuahua cheese

TRES QUESOS
panela cheese, Chihuahua cheese, queso fresco

add chicken; add shrimp; add steak

CHILI RELLENO

roasted poblano chile stuffed with shredded chicken tinga
and Chihuahua cheese served with refried black beans,
Mexican rice, and tomato-chipotle salsa

FAJITAS

Asadero cheese, poblano chiles, grilled scallions, cuatro chiles salsa

FAJITAS FOR TWO

select two

~ add ~

PLATO DE GUARNICIONES

guacamole, lettuce, pico de gallo,
Chihuahua cheese, sour cream

POLLO

CARNE ASADA

CAMARON

TILAPIA

VEGETALES

grilled zucchini, yellow squash,
shiitake, cremini and oyster
mushrooms, red bell peppers

All our chiles are imported
directly from Mexico

OUR CORN TORTILLAS
USE 100% NATURAL
INGREDIENTS AND
NO PRESERVATIVES

Available until 4:00 PM

LUNCH COMBINATIONS

SERVED WITH MEXICAN RICE *and choice of* REFRIED BLACK BEANS -OR- CHORIZO BEANS

TACO & ENCHILADA COMBOS

choose any one taco and any one enchilada
-OR- any two enchiladas

CHILE RELLENO AND ENCHILADA

1. tinga chicken stuffed poblano pepper with
tomato-chipotle salsa
2. three cheese enchilada, mole verde

CARNE ASADA AND ENCHILADA

1. grilled skirt steak
2. three cheese enchilada, mole poblano

SEARED SHRIMP AND TAMAL

1. sautéed shrimp with creamy chipotle salsa
2. tamal of poblano pepper and queso fresco

TORTAS

MEXICAN SANDWICHES

served with lettuce, tomato, onion, avocado and panela cheese

1. GRILLED CHICKEN BREAST
2. GRILLED SKIRT STEAK
3. SLOW ROASTED PORK
4. ROASTED VEGETABLES

SERVED WITH SWEET POTATO FRIES AND CUP OF SOUP -OR- DE LA CASA SALAD

SIDES

CHORIZO BEANS

REFRIED
BLACK BEANS

MEXICAN RICE

FRIED PLANTAINS

RICE & BEANS

SEASONAL
VEGETABLES

SWEET POTATO
FRIES

TACO of YOUR
CHOICE

~ PRIVATE PARTY PACKAGES AVAILABLE: *Ask to speak with a manager* ~

CERVEZA

MILLER LITE
MODELO
TECATE
CORONA

CORONA LIGHT
CORONITAS
BOHEMIA
PACIFICO

DOS XX AMBER
DOS XX LAGER
CARTA BLANCA
NEGRA MODELO

HEINEKEN
AMSTEL LIGHT
KALIBER
(Non-alcoholic)

ESPECIALES

MICHELADA
Dos XX lager, sangrita, fresh lime
and chile piquin

SUBMARINO
(THE SUBMARINE)
Submarine of tequila in a Corona

TEQUILA

BLANCOS

Crystal clear color. Bottled without aging.

1.5oz/8.5oz

1800
Cabo Wabo
Casa Noble
Cazadores
Chinaco
Corazón
Corralejo
Corzo
Don Eduardo
Don Julio
El Jimador
El Mayor
Frida Kahlo
Gran Patrón Platinum
Herradura
Jose Cuervo Platino
Oro Azul
Partida
Patrón
Sauza Hornitos Plata
Tres Generaciones
Vida

REPOSADOS

Rested in oak barrels from 2 to 12 months.

1.5oz/8.5oz

1800
Casa Noble
Cabo Wabo
Cazadores
Chinaco
Corazón
Corralejo
Corzo
Cuervo Tradicional
Don Julio
Don Eduardo
El Jimador
El Mayor
Frida Kahlo
Herradura
Oro Azul
Partida
Patrón
Sauza Hornitos
Tres Generaciones
Vida

AÑEJOS

Aged in oak barrels from 1 to 3 years.

1.5oz/8.5oz

1800
Cabo Wabo
Casa Noble
Cazadores
Chinaco
Chinaco Extra Anejo
Corazon
Corralejo
Corralejo Triple Distilled
Corzo
Cuervo Reserva de La Familia
Don Eduardo
Don Julio
Don Julio 1942
El Jimador
El Mayor
El Rey Sol
Frida Kahlo
Gran Patrón Burdeos
Herradura
Oro Azul
Partita
Patrón
Sauza Hornitos Anejo
Selección Suprema
Tres Generaciones
Vida

DEL MAGUEY MEZCALES

100% Agave Mezcales from Oaxaca, Mexico.

1.5oz

Crema de Mezcal
Minero
Chichicapa
San Luis del Rio
100% Tobala
Pechuga
Santa Domingo



TEQUILA FLIGHTS

Flight includes sangrita,
blanco, reposado and añejo

Select one from the following brands:

- | | |
|----------------|------------------------|
| (01) Cabo Wabo | (06) Don Julio |
| (02) Cazadores | (07) Partida |
| (03) Chinaco | (08) Herradura |
| (04) El Mayor | (09) Patrón |
| (05) Corralejo | (10) Tres Generaciones |