



APERITIVOS

Guacamole

6 single | 12 molcajete (EF, NF, GF, SF, DF, V)

Taquitos Dorados (EF, NF, SF)

Six piece corn tortilla filled with cheese, and your choice of chicken or shredded beef. Served with sour cream, guacamole, tomato, and lettuce. **9.95**

Nachos (EF, NF, SF)

Chips with melted cheese, black beans, pico de gallo, guacamole, and sour cream. **11**

ADD CARNE ASADA +5

ADD PORK CARNITAS+3

ADD CHICKEN or SHREDDED BEEF or GROUND BEEF +2

Queso Fundido (EF, NF, GF, SF)

Blend of queso Oaxaca, menonita, and ghost pepper cheese and a touch of pico de gallo. **10.50**

ADD MUSHROOMS +1

ADD CHORIZO +1.5

Calamar & Jalapeños (NF, SF)

Crisp calamari, and jalapeño slices covered in light batter. Served with aioli. **12.95**

Champiñones a la Diabla (EF, NF, GF, SF, DF, V)

Mushrooms in a spicy tomato chile de arbol sauce. **8.95**

Quesadilla (EF, NF, SF)

Flour tortilla with melted cheese. Accompanied with guacamole and sour cream. **9.95**

ADD FAJITA (chicken or steak) +4

ADD CHORIZO & MUSHROOMS +2

CARNE ASADA +5

SOPAS & ENSALADAS

Caldo de Pollo (EF, NF, GF, SF, DF)

Organic homemade chicken stock, steamed vegetables, shredded chicken, and rice. **11.95**

Tortilla Soup (EF, NF, SF)

Organic homemade chicken stock flavored with tomato juice, and lime, then garnished with avocado slices, cilantro, green onion, and crispy corn tortilla strips. Topped with jack cheese.

GRILLED CHICKEN **13.95**

SHREDDED CHICKEN **11.95**

Grilled Chicken Salad (EF, NF, GF, SF)

Mixed greens, tomato, avocado, bell pepper, corn olives and cheese. Served with our house dressing. **15.95**

SUB SHRIMP +4

Avocado Tostada (EF, NF, SF)

Crispy corn tortilla with refried beans, tomato, and shredded cheese. Choice of chicken, ground beef or shredded beef, topped with avocado slices and served with cilantro-lime dressing. **13.95**

Caesar Salad (NF, SF)

Crispy romaine tossed in Caesar dressing, and sprinkled croutons. **9.25**

ADD GRILLED CHICKEN +6

ADD GRILLED PRAWNS +7.5

Tres Marias (EF, GF, SF)

Grilled shrimp on a bed of mixed greens, tomato, toasted pepitas, queso fresco, and corn tortilla croutons. Served cilantro-lime dressing. **16.95**



TACOS DE LA CALLE

Your choice of two or three tacos... filled with your preference of one protein (no substitutions please). Includes Spanish rice and whole rancho beans.

Carnitas (EF, NF, GF, SF, DF)

Slow roasted pork, pickled onion, cilantro, lime, and salsa verde. **two 14.95 | three 17.95**

Baja (NF, SF)

Beer battered cod, fresh cabbage, cilantro, pico de gallo, creamy chipotle dressing, and lemon.

two 14.95 | three 17.95

Pollo Adobado (EF, NF, GF, SF, DF)

Marinated chicken breast, cilantro, onion, and salsa verde.

two 14.25 | three 17.25

Pastor (EF, NF, GF, SF, DF)

Marinated pork, pineapple, cilantro, onion, salsa verde.

two 14.95 | three 17.95

Carne Asada*** (EF, NF, GF, SF, DF)

Flame broiled skirt steak, onion, cilantro, and salsa verde.

two 19.25 | three 22.25

Pescado (EF, NF, GF, SF)

Pan cooked halibut fillet, pico de gallo, fresh cabbage, creamy chipotle dressing, and lemon.

two 18.25 | three 21.25

Camarones (EF, NF, GF, SF)

Sautéed shrimp, cabbage, creamy chipotle dressing, and lemon.

two 16.95 | three 19.95

To better serve all our guests, we'd prefer no split checks for parties of 6 or more. An 20% gratuity will be included on parties of 8 or more. First basket of chips/salsa is complimentary, thereafter it is subject to charge. We are pleased to offer a variety of gluten free (GF), nut free (NF), soy free, (SF), egg free (EF), dairy free (DF) options; however cannot ensure cross contamination will ever occur. ***Consuming raw or undercooked meats, shellfish or eggs may increase your risk of foodborne illness.



BURRITOS

Burrito Leñero (EF, NF, SF)

Flour tortilla filled with rice and beans with choice of chicken, picadillo or ground beef. Topped with salsa, melted cheese & tomato salsa, sour cream and guacamole. **13.95**

Burrito Fajita (EF, NF, SF)

Choice of steak or chicken. Flour tortilla stuffed with rice, beans, grilled onions, and bell peppers. Finished with a tomato salsa, cheese, sour cream, and guacamole. **18.95**

Burrito Carne Asada (EF, NF, SF)

Skirt steak, wrapped in a flour tortilla with beans; finished with a tomato salsa, cheese, sour cream, guacamole and pico de gallo. **19.25**

Burrito Bowl (EF, NF, GF*, SF, DF optional)

Beans, rice, pico de gallo, cheese, guacamole, sour cream. Choice of shredded chicken, ground beef, or shredded beef. **13.95**

*Low carb option sub rice/beans for lettuce.

ADD GRILLED CHICKEN +3

ADD CARNE ASADA +5

ADD PORK CARNITAS +3

California Burrito (EF, NF, SF)

Skirt steak, black beans, lettuce, pico de gallo, guacamole, sour cream and fries all wrapped in a dry & warm flour tortilla. **19.25**

VEGETARIANOS

All items are served with Spanish rice and black beans.

Spinach Enchiladas (EF, NF, SF)

Two corn tortillas stuffed with sautéed spinach, mushroom, onions, and a light crema. Covered in tomatillo sauce and melted cheese. **12.95**

Quesadilla Tapatia (EF, NF, SF)

Wheat tortilla filled with melted jack cheese, fresh spinach, tomato, and mushrooms. Served with sour cream, and guacamole. **14.25**

Enchiladas Jardin (EF, NF, GF, SF)

Zucchini, corn, and pico de gallo sautéed and rolled into corn tortillas, then topped with our roasted habanero. Sprinkled w/ fresh cilantro. **13.95**

Veggie Fajitas (EF, NF, GF, SF, DF optional, V optional)

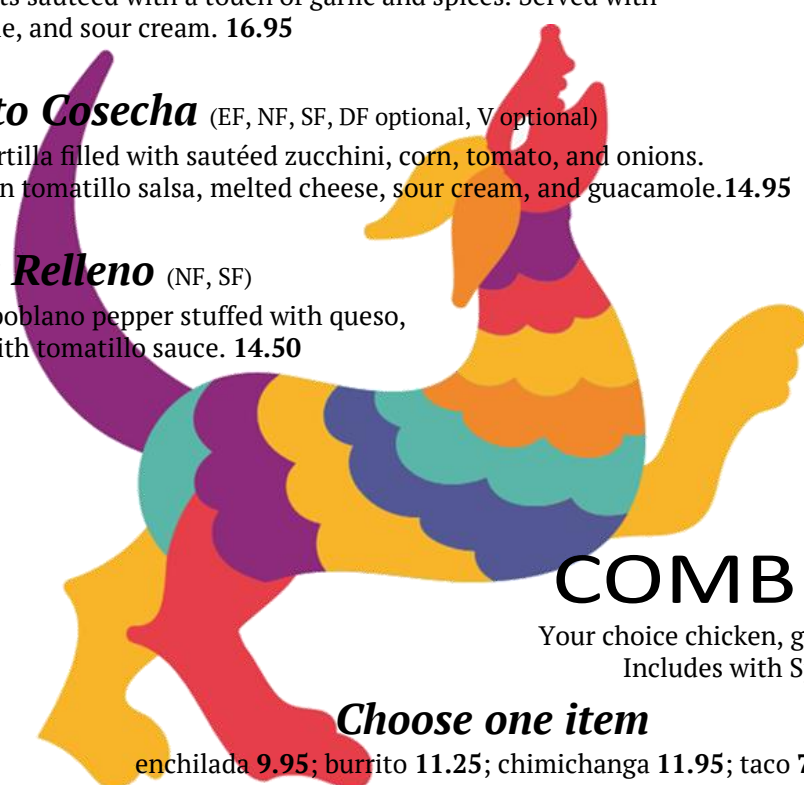
Cauliflower, broccoli florets, mushroom, bell pepper, onion, zucchini, and carrots sautéed with a touch of garlic and spices. Served with guacamole, and sour cream. **16.95**

Burrito Cosecha (EF, NF, SF, DF optional, V optional)

Wheat tortilla filled with sautéed zucchini, corn, tomato, and onions. Covered in tomatillo salsa, melted cheese, sour cream, and guacamole. **14.95**

Tita's Relleno (NF, SF)

Roasted poblano pepper stuffed with queso, topped with tomatillo sauce. **14.50**



LOS FUERTES

All items are served with rice and your choice of beans (refried, whole pinto, or black).

Carnitas Michoacan (EF, NF, GF, SF, DF)

Pork shoulder slowly braised in spices. Served with pico de gallo, sautéed onions, peppers, guacamole, and pickled jalapenos. **17.95**

Pollo Taraxco (EF, NF, GF, SF)

Herb marinated chicken breast grilled and finished in a creamy roasted poblano pepper sauce. **18.95**

Pollo a la Parrilla (EF, NF, GF, SF, DF*)

Boneless chicken breast, marinated in fresh herbs, charbroiled and topped with sautéed onions, bell peppers, fresh tomato & avocado. **18.95**

Enchiladas Habanero (EF, NF, GF, SF)

Two corn tortillas filled with your choice of chicken or pork carnitas then finished with a roasted habanero sauce. Garnished with home pickled red onions, and cilantro. **14.95**

Camarones al Gusto (EF, NF, GF, SF)

Sustainable tiger prawns sautéed with garlic mushrooms and your choice of style sauce

A LA DIABLA – ‘devilish’ chile de arbol, tomato, garlic, and lime.

MOJO DE AJO – garlic butter, a touch of white wine and lime.

BAJA – roasted creamy chipotle, and green onion. **20.95**

Carne Asada*** (EF, NF, GF, SF)

Eight ounces of thinly sliced skirt steak, flame grilled to your liking. Served with pico de gallo, guacamole, and grilled onion. **22.95**

Pollo al Carbon (EF, NF, GF, SF)

Herb marinated chicken breast, grilled and finished in a creamy roasted chipotle sauce. **18.95**

Enchiladas Guadalajara (EF, NF, GF, SF)

Two corn tortillas filled with sautéed chicken, mushrooms, corn, pico de gallo, spinach, and finished with chipotle cream. Topped with tomatillo salsa, cilantro, and queso fresco. **14.95**

Fajitas (EF, NF, SF)

Chicken or steak marinated in wine, herbs, garlic and citrus. All sautéed w/ peppers and onions. Served w/ guacamole & sour cream. **19**
SUB SHRIMP +3

Enchiladas Suizas (EF, NF, SF)

Two corn tortillas filled with your choice of chicken, beef or cheese. Rolled and topped w/ tomatillo salsa and crema. **13.95**
SUB SHRIMP +4

Arroz con Camarones (EF, NF, SF)

Sustainable tiger prawns, bell peppers, carrots, onions, and mushrooms. Seasoned with tomato salsa and served over a bed of rice and melted cheese. **21**

Plato Especial (EF, NF, SF)

Choice of Carne Asada or Pollo a la Parrilla accompanied with tiger prawns sautéed in garlic butter. **26.95**

COMBINACIONES

Your choice chicken, ground beef, shredded beef or cheese.
Includes with Spanish rice and refried beans.

Choose one item

enchilada **9.95**; burrito **11.25**; chimichanga **11.95**; taco **7.95**

Choose two items

enchilada, burrito, taco, chimichanga. **14.50**

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HOUSE COCKTAILS

House Margarita

Jimador Reposado, fresh citrus, orange curacao, and a touch of sweet and sour. **10.99**

Frozen Margarita

Jimador Reposado, our home made sour, citrus and Cointreau. **10.99**

Jalapeño Margarita

Jalapeno infused Jimador Blanco, fresh lime, fresh jalapeno slices and our home made sour. **12.99**

Ahumado Seco

Union Uno Mezcal, Hibiscus Agua fresca, ginger liquor. **12.50**

Cadillac Margarita

Jimador reposado, fresh citrus, home made sour, and a float of Grand Marnier. **13.75**

Skinny Margarita

Our low calorie skinny margarita is shaken with Jimador Blanco, organic agave nectar, & fresh squeezed citrus. **12.50**

Ultimate Margarita

Herradura Blanco, Cointreau, and fresh citrus shaken and served on the rocks. **14.95**

Exotics Margarita

Perfect Puree of Napa, Jimador Blanco, citrus, orange curacao shaken, on the rocks. **13.75**
prickly pear | pomegranate | pink guava | mango

Luchador

Herradura Reposado, Vida Mezcal, grapefruit liqueur, fresh lime, and a hint of sake **13.95**

Ancho Reyes Paloma

Union Uno Mezcal, Ancho Reyes liquor, fresh grapefruit and lime, topped with Jarritos Mexican Soda **14.75**

Paloma

Don Julio Reposado, fresh lime & grapefruit topped w/ Jarritos Mexican soda. **14.25**

El Camino

Union Uno Mezcal, Bulleit Rye Whiskey, Benedictine, Paychaud's Bitters, orange peel **14.75**

Homemade Sangria

Valle de Guadalupe Cabernet Sauvignon, peach liqueur, tropical juices, and brandy. **11**

Peach Basil Mule

Ketel One Botanical Peach & Orange Blossom vodka, ginger beer, fresh lime and basil. **11**

Smoky Paloma

Union Uno Mezcal, fresh grapefruit, organic agave, and a splash of soda. **13.25**

Cooler than a Cucumber

Ketel One Botanical Cucumber & Mint vodka, fresh mint, lime, w/ soda water. **11.25**

Bubbly Rosa

Ketel One Botanical Grapefruit & Rose vodka, St. Germain, a fresh grapefruit & Prosecco. **12**

Oaxaca Old Fashioned

Herradura Reposado, Union Uno Mezcal, Angostura bitters, organic agave nectar **12.95**

Mangonada

Jalapeno infused Jimador Blanco, citrus, mint, mango puree and tamarind candy straw. **13.50**



Sweets

Kahlua Flan

vanilla and Kahlua custard bathed with a bit of caramel. **6.99**

Churros

crispy dough pastry topped with honey, cinnamon and sugar. **6.50**

Sopapillas

thin flour dough fried, topped with honey, cinnamon and sugar. **6.00**

Tres Leches Cake

Sponge cake, soaked in three kinds of milk, and a touch of cinnamon. **6.99**

Wine

RED

Malbec | Terrazas Reserva | Argentina glass 10 • bottle 38
Cab. Sauvignon | Browne | WA glass 12 • bottle 44
Cabernet Sauvignon | Freemark Abbey | Napa Valley, CA bottle 60
Merlot | Thorn | Napa Valley, CA bottle 58
Syrah & Tempranillo | Pies de Tierra | Valle Guadalupe, Mexico bottle 62
Merlot | CIELI Vintner Select | Valle Guadalupe, Mexico bottle 66
Super Tuscan Blend | Il Fauno | Toscana, Italia bottle 72
Zinfandel | Hartford Old Vine | Russian River Valley CA bottle 88

WHITE

Chardonnay | Cambria | CA glass 11 • bottle 40
Pinot Gris | Willakenzie | OR glass 11 • bottle 40
Sauv. Blanc | Cloudy Bay | New Zealand glass 15 • bottle 58
Rose | Gran Morangie | CA glass 13.5 • bottle 52
Prosecco | Benvolio | Italy glass 11 • bottle 40
Sauv. Blanc | Freemark Abbey | Napa Valley, CA bottle 52

Cerveza

DRAFT BEER

Modelo Especial, Negra Modelo, IPA Bodhizafa, Mac & Jack's, Elysian Space Dust IPA, Manny's **6.25** | Coors Light **5.50** | Stella Artois **7**

DOMESTIC BOTTLE BEER

Coors light, Budweiser, Budlight, Odoul's **6**

IMPORT BOTTLE BEER

Heineken, Guinness, Pacifico, Victoria, Corona, XX Lager, XX Amber **6.25**

HARD CIDER

Square Mile Cider, OR **6**

HARD SPRITZER

Truly Assorted flavors **6**



PREMIUM TEQUILA

don julio 70	22
don julio 1942	38
herradura ultra añejo	24
clase azul reposado	32
clase azul anejo	44

TEQUILA

don julio reposado	14
don julio blanco	12.5
don julio añejo	15.5
milagro reposado	11
milagro blanco	10.5
milagro añejo	12
patrón silver	11
patrón añejo	12.5
herradura reposado	13
herradura blanco	12
herradura añejo	16
hornitos reposado	9.5
casa amigos blanco	12
casa amigos reposado	16
jimador reposado	9.5
jimador blanco	9.5
siete leguas reposado	13
siete leguas blanco	12

MEZCAL

union uno	11
xicaru reposado	12
vida	10
la puritita verda	11
pierde almas artesanal	13.5

COGNAC

hennessy VS	13
courvoisier VS	13

GIN

tanqueray	10
hendrick's	12
bombay sapphire	12
nolet's dry silver	13

RUM

bacardi	10
captain morgan spiced	11
captain morgan white	10
myers dark	9

CORDIALS

bailey's irish cream	10
kahlua coffee liqueur	10
patron café xo	11

WHISKEY/SCOTCH

jameson irish	9
dead rabbit irish	13
glendolough	12
dubliner	11
woodford rsv double oak	14
crown royal	12
crown royal apple	11.5
jack daniel's	9
maker's mark	10
fireball	9
bulleit bourbon	12
bulleit 95 rye	14
johnnie walker black	12
macallen 12 yr.	13
buchanan's 12 yr.	13
buchanan's 18 yr.	18
glenlivet 12 yr.	13

VODKA

tito's handmade	11.25
ketel one	12
ketel cucumber mint	12.25
ketel peach orange	12.25
ketel grapefruit rose	12.25
belvedere	13
greygoose	13