



APERITIVOS

Guacamole

MP single | MP 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. **14**

Nachos (EF, NF, SF)

Chips with melted cheese, black beans, pico de gallo, guacamole, and sour cream. **14**
ADD PORK CARNITAS+4
ADD CHICKEN or SHREDDED BEEF or GROUND BEEF +3

Queso Fundido (EF, NF, GF, SF)

Blend of queso Oaxaca, menonita, and ghost pepper cheese and a touch of pico de gallo. **12.75**
ADD MUSHROOMS +1 ADD CHORIZO +1.5

Calamar & Jalapeños (NF, SF)

Crisp calamari, and jalapeño slices covered in light batter. Served with aioli. **14.95** ADD PRAWNS +4

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

Mushrooms in a spicy tomato chile de arbol sauce. **9.95**

Quesadilla (EF, NF, SF)

Flour tortilla with melted cheese. Accompanied with guacamole and sour cream. **13.95**
ADD FAJITA (chicken or steak) +6
ADD CHORIZO & MUSHROOMS +2

BRUNCH

Chilaquiles *** (NF, SF)

Crisp tortilla sautéed with spicy tomato salsa, and topped with queso fresco, onion, cilantro and two eggs. Served with rice and beans. **16.25**

Machaca *** (NF, GF, SF)

Sautéed bell peppers, onions, shredded beef, and scrambled eggs. Served with rice and beans **16.25**

Huevos Rancheros *** (NF, GF, SF)

Over easy eggs atop a tortilla, bathed in salsa; with rice and beans. **15.50**

Chorizo con Huevos *** (NF, GF, SF)

Scrambled eggs with chorizo and pico de gallo; with rice and beans. **15.95**

Omelet Vegetariano *** (NF, GF, SF)

Scrambled eggs omelet style, filled with pan sauteed zucchini, corn, pico de gallo. Topped with avocado, queso fresco and cilantro. Accompanied with rice and beans. **16.75**



SOPAS & ENSALADAS

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

Organic homemade chicken stock, steamed vegetables, shredded chicken, and rice. **18.95**

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 and jack cheese. **GRILLED CHICKEN 23.95 SHREDDED CHICKEN 18.95**

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

Mixed greens, tomato, avocado, bell pepper, corn olives and cheese. Served with our house dressing. **20.95**
SUB SHRIMP +6P

Avocado Tostada Salad (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. **16.25**

Caesar Salad (NF, SF)

Crispy romaine tossed in Caesar dressing, and croutons. **11**
ADD GRILLED CHICKEN +9 ADD GRILLED PRAWNS +9.95

Tres Marias Salad (EF, GF, SF)

Grilled shrimp on a bed of mixed greens, tomato, toasted pepitas, queso fresco, and corn tortilla croutons. Served cilantro-lime dressing. **20.95**

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VEGETARIANOS

All items are served with Spanish rice and 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. **18.95**

Quesadilla Tapatia (EF, NF, SF)

Wheat tortilla filled with melted jack cheese, fresh spinach, tomato, and mushrooms. Served with sour cream, and guacamole. **18.95**

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. **19.95**

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. **23.95**

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, and sour cream. **18.95**

Tita's Relleno (NF, SF)

Roasted poblano pepper stuffed with queso, egg battered and topped with tomatillo sauce. **17.95**

KIDS MENU (kids 12 & under only)

Mini quesadilla

Crispy flour tortilla filled with melted cheese (add shredded chicken, ground beef or shredded beef at no added cost). **7.95**

Pollito loco

Crisp chicken tenders accompanied with fries. **11**

Kids burrito

Soft flour tortilla filled with choice of chicken, beef, or beans; topped with melted cheese. Accompanied with rice and beans. **9.5**

Kids enchilada

Soft corn tortilla filled with choice of chicken, beef or cheese; topped with mild tomato sauce and melted cheese. Accompanied with rice and beans. **9.5**

Nachos

Crisp chips, melted cheese and choice of chicken or beef. **8**

Kid's hamburger

Served with fries. **12**

LOS FUERTES

All items are served with rice and your choice of beans.

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. **24.99**

Seasonal Paella (EF, NF, SF)

Premium Arborio rice cooked with Abdoulie sausage and saffron threads. Topped with sautéed clams, seabass, and prawns sautéed in guajillo butter. **26.95**

Pollo Taraxco (EF, NF, GF, SF)

Herb marinated chicken breast grilled and finished in a creamy roasted poblano pepper sauce. **22.95**

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

Boneless chicken breast, marinated in fresh herbs, charbroiled. Topped with sautéed onions, bell peppers, and fresh tomato & avocado. **23.95**

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 (spicy). Garnished with home pickled red onions & cilantro. **19.95**

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

Sustainable tiger prawns sautéed with garlic mushrooms and your choice of style sauce. **24.95**

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.

*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. **32.5**

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

Herb marinated chicken breast, grilled and finished in a creamy roasted chipotle sauce. **22.95**

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. **19.95**

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. **27.95** SUB SHRIMP +6

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. **19.95** SUB SHIRMP +6

*Plato Especial**** (EF, NF, SF)

Choice of Carne Asada or Pollo a la Parrilla accompanied with tiger prawns sautéed in garlic butter. **34.95**

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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. **17.95**

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. **23.95**

Burrito Carne Asada (EF, NF, SF)

Skirt steak, wrapped in a flour tortilla w/ beans; finished with a tomato salsa, cheese, sour cream, guac & pico de gallo. **25.95**

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. **19.95**
*Low carb option sub rice/beans for lettuce.
ADD GRILLED CHICKEN +3 ADD CARNE ASADA +9
ADD PORK CARNITAS +4

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. **25.95**

SWEETS

Kahlua Flan

Vanilla and kahlua custard bathed with a bit of caramel. **8.25**

Churros

Crispy dough pastry topped with honey, cinnamon and sugar. **7.25**

Sopapillas

Thin flour dough fried, topped with honey, cinnamon and sugar. **6**

Tres Leches Cake

Sponge cake soaked milk and a touch of cinnamon. **8.95**

COMBINACIONES

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

Choose one item

enchilada **10.95**; burrito **11.25**; chimichanga **11.95**; taco **7.95**

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, onion, cilantro, lime, and salsa verde. **two 19.95 / three 22.95**

Quesabirria (EF, NF, GF, SF)

Slow braised beef sirloin and short ribs shredded on a flavorful corn tortilla with melted cheese, cilantro, onion. **two 21.50 / three 24.50**

Baja (NF, SF)

Beer battered cod, fresh cabbage, cilantro, pico de gallo, creamy chipotle dressing, and lemon. **two 19.95 / three 21.95**

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

Marinated chicken breast, cilantro, onion, and salsa verde. **two 18.25 / three 21.25**

Camarones (EF, NF, GF, SF)

Sautéed shrimp, cabbage, creamy chipotle dressing, and lemon. **two 21.95 / three 24.95**

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

Marinated pork, pineapple, cilantro, onion, salsa verde. **two 19.95 / three 22.95**

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

Flame broiled skirt steak, onion, cilantro, and salsa verde. **two 23.25 / three 27.25**

Pescado (EF, NF, GF, SF)

Pan cooked halibut fillet, pico de gallo, fresh cabbage, creamy chipotle dressing, and lemon. **two 23.25 / three 27.25**



Choose two items

enchilada, burrito, taco, chimichanga. **19.95**

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HOUSE COCKTAILS



PREMIUM TEQUILA FLIGHT

Don Julio 70, Herradura Ultra Anejo, Don Julio 1942 40

Oaxaca Old Fashioned

30 day oak barrel aged house Oaxacan Old Fasioned made with Herradura Reposado, Mezcal, bitters,. 16.25

Catrina

Our version of a dry margarita. Don Julio Primavera, fresh grapefruit, blanc vermouth and bitters. 16.25

Berry Margarita

Mixed berries, Milagro Blanco, citrus and home made sour. 14.95

House Margarita

Jimador reposado, fresh citrus, orange curacao, and home made sour. 14

Filthy Margarita

Don Julio Blanco, Filthy Margarita made w/ real Florida lime, agave from Jalisco on a salt kissed glass. 14

Frozen Margarita

Jimador reposado, citrus, orange curacao, and home made sour. 14

Ahumado Seco

Union Uno Mezcal, Hibiscus, Canton ginger . 13.75

Cadillac Margarita

Jimador reposado, fresh citrus, home made sour, and a float of Grand Marnier. 15.75

Lavender Berry

Unicorn butterfly pea tequila, lavender bitters, fresh citrus and blackberries. 14.95

Skinny Margarita

Our low calorie margarita is shaken with Milagro Silver, agave nectar, & fresh squeezed lime. 14

Ultimate Margarita

Herradura Blanco, Cointreau, and fresh citrus shaken and served on the rocks. 15.95

Exotics Margarita

Perfect Puree of Napa, Jimador Blanco, citrus, orange curacao shaken, on the rocks. 15.50
prickly pear | pink guava | mango| raspberry | strawberry

Luchador

Herradura Reposado, Union Uno Mezcal, grapefruit liqueur, fresh lime, and a hint of sake 14.75

Ancho Reyes Paloma

Don Julio, Ancho Reyes liquor, fresh grapefruit and lime juice topped with soda. 14.75

Paloma

Don Julio, fresh lime & grapefruit topped w/ soda. 14.50

El Camino

Oak barrel aged house mix of Union Uno Mezcal, Bulleit Rye Whiskey, Benedictine and Bitters. 15.75

Homemade Sangria

Cabernet Sauvignon, brandy peach liqueur, and a mix of fruits. 12.95

Cielo Toddy

Milagro silver tequila OR Union Uno Mezcal, Cointreau, cinnamon , citrus peel and cloves . Served hot 13.50

B-52

Bailey's Irish Cream, Kahlua Coffee Liqueur, and Grand Marnier Orange Cognac. 12.99

Carajillo

Liquor 43 & café espresso shaken & over ice. 11.50

Cachetada

Martini Kahlua , Chambord Raspberry & cream. 12

Wine

RED

Red Blend Caporal Hacienda Guadalupe | Baja Cal| glass 15 • bottle 52
Malbec Decero | Mendoza Argentina| glass 15 • bottle 52
Cab. Sauvignon Santo Tomas | Baja California | glass 14 | bottle 50
Red Blend Dominio Abeja Nectar del Campo | Baja California | bottle 52
Merlot Plata Pura | Vinos Plata| Baja California| bottle 88
Malbec Limited Edition Monte Xanic| Baja California| bottle 88
Cabernet Sauv | **Merlot** Unico Santo Tomas | Baja California|bottle 110
Red Blend Gran Ricardo Monte Xanic | Baja California | bottle 118

WHITE

Chardonnay Calixa | Baja California | glass 12 • bottle 40
Pinot Gris Benvolio | Italy | glass 12 • bottle 38
Sauvignon Blanc Santo Tomas| Baja California | glass 13 • bottle 50
Rose | Santo Tomas | Baja California | glass 14 • bottle 52
Bubbly Benvolio | Prosecco | glass 15• bottle 52

Cerveza

DRAFT BEER

Pacifico, Negra Modelo, Bodhizafa IPA, Mac & Jack's, Manny's, Elysian Space Dust IPA, StellaArtois, Seasonal 7

DOMESTIC BOTTLE BEER

Coors light, Budlight, Odoul's, Michelob Ultra 6.75

IMPORT BOTTLE BEER

Heineken 0.0 ,Pacifico, Victoria, Corona, Corona Light, XX Dos Equis, 7

HARD Cider and Spritzer

Truly Hard Spritzer 6.50 Square Mile Cider, OR 6.25

Non Alcoholic

ZERO PROOF (NO REFILLS)

Pink Coconut

Guava puree, coconut cream, pineapple juice and fresh lime. 13.25

Prickly Pear Mojito

Prickly pear puree, fresh mint and lime with splash of soda. 12.95

Virgin Margaritas

Fresh citrus, organic agave. Choice of lime, raspberry, strawberry, mango or prickly pear fruit puree. Served on the rocks. 11.95

Agua Fresca

Choice of Jamaica (hibiscus) or Horchata. 4.95

OTHERS

Topo Chico Sparkling Water 3.95
 Coffee| Decaf 4.25
 Espresso | Americano 4.95
 Hot Cocoa 4.75
 San Pellegrino Liter 9.75
 Orange | Cranberry | Pineapple | Apple Juice 4.50

COKE PRODUCTS

Coke, Diet Coke, Root Beer, Dr. Pepper, Orange Crush, Sprite, Lemonade, Ginger Ale, Ginger Beer, 3.95

MEXICAN SODAS

Mexican Coke, Jarritos (Lime, Pineapple, Mandarin, Guava) 4.95

TEQUILA

lagrimas de la llorona	35
clase azul reposado	32
don julio 70	22
don julio primavera	25
don julio 1942	28
herradura legend	22
fortaleza blanco	16
fortaleza anejo	18
ocho blanco	13
ocho reposado	18
don julio reposado	13
don julio blanco	12.5
don julio anejo	15.5
milagro reposado	11
milagro blanco	11
patron silver	11
patron anejo	14.5
herradura reposado	13
herradura blanco	12
herradura anejo	16
herradura ultra	18
hornitos blanco	10
casa amigos blanco	13
casa amigos reposado	16
jimador reposado	10
cazadores reposado	11
1800 cristalino	19
maestro dobel diamante	15
unicorn butterfly pea	15

MEZCAL

union uno	11
jolgorio barril silvestre	22
xicaru mole pechuga	13
400 conejos	13
contraluz artesanal	16

COGNAC

hennessy VS	14
courvoisier VSOP	17

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	10

WHISKEY/SCOTCH

jameson irish	9.5
glendolough irish	12
woodford reserve	12
crown royal canadian	12
crown royal apple	12
maker's mark	11
fireball	11.5
jack daniel's	9.5
bulleit bourbon	12
bulleit 95 rye	14
macallen 12 yr.	13
buchanan's 12 yr.	13
buchanan's 18 yr.	18
glenlivet 12 yr.	13
johnnie walker black	14
johnnie walker blue	55

VODKA

tito's handmade	12
unicorn butterfly pea	13
ketel one	12
ketel peach orange	12.25
ketel grapefruit rose	12.25
belvedere	13
greygoose	13

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