

APPETIZERS

• QUESO FUNDIDO

Oven melted cheese served in a hot molcajete. \$13.99 Add chorizo for \$5

GUACAMOLE

Avocados, diced onions, cilantro hand-mixed and topped with fresh red onion. \$14.99 Add chicharron \$5

• CEVICHE DE CAMARON CON MANGO

Shrimp mixed with mango, tomatoes, onions, cilantro & cucumber, topped with spicy lime juice, accompained with slice red onion, fresh jalapeño. Served with tostadas. \$22.99

(No mango available upon request)

CAMARONES CUCARACHA

Large shrimp on shell deep-fried. Sliced red onions. lime wedges & spicy house sauce. \$25.99

COCTEL DE CAMARON

Shrimp mixed with tomato, cucumber, cilantro, avocado & our special seafood juice blend. \$21.99

Shrimp, abalone & succulent octopus mixed with tomato. cilantro, cucumber, avocado & our special seafood juice blend. \$23.99

NACHOS GUADALAJARA

Choice of fries or tortilla chips. Topped with refried beans, melted cheese served with pico de gallo, guacamole & sour cream. \$13.99

Add Chicken, Al Pastor, Asada, or Carnitas for \$5

OUESADILLA

Flour tortilla stuffed with cheese. \$14.99 Add Chicken, Al Pastor, Asada, or Carnitas for \$5

MINI TACOS DORADOS

Crunchy potato mini tacos topped with shredded lettuce, fresh pico de gallo, & Cotija cheese.

Served with guacamole, pico de gallo, sour cream, sliced radish & topped with salsa \$16.99

TACOS TOREADOS

4 Charbroiled corn tortilla tacos stuffed with refried beans and cotija cheese. Served with pickled jalapeño slices, carrots, quacamole & pico de gallo, \$12.99

Add Chicken, Al Pastor, Asada, Chorizo or Carnitas for \$9

SALADS

• TACO SALAD

Mini-taguitos mixed with crisp greens, corn, onions, tomatoes, cucumbers, avocado, cotija cheese & cilantro dressing. Your choice of Chicken \$19.99 or Asada \$24.99

• MEXICAN SALAD

Crisp greens, avocado slices, house chipotle dressing, diced red & green bell peppers, onions, corn & queso fresco & crunchy tortilla strips.

Your choice of Spicy Chicken Breast \$19.99 or Asada \$24.99

- GUACAMOLE \$2
- AVOCADO SLICES \$2.50
- CHILES TOREADOS (2) \$2
- **PAPAS FRITAS** \$4.99
- SOUR CREAM \$1
- **NOPALES** \$3.99
- ARROZ Y FRIJOLES \$7.99
- **CHORIZO** \$5

- **ARROZ** \$3.99
- FRIJOLES \$3.99
- CEBOLLITAS (2) \$2
- CHIPS & SALSA \$4.99
- **QUESO FRESCO** \$2.99
- ENSALADA VERDE \$4.99
- PICO DE GALLO \$1

• TACO DE BIRRIA A LA PLANCHA \$4.99

- **SOPE** de friiol \$3.99

Add Chicken, Al Pastor, Asada, or Carnitas for \$3

- CHILE RELLENO \$8.99
- TOSTADA CEVICHE DE CAMARON CON MANGO \$11.99
- ENCHILADA RED or GREEN Cheese or Chicken \$6.99 Choice of Beef add \$1 or Mole add \$1
- HARDSHELL TACO Chicken \$6.99 Beef \$7.99
- SOFT TACO \$6.99 (Choice of Chicken, Al Pastor, Carnitas or Asada)
- DOS HUEVOS AL GUSTO \$5.99





ESPECIALIDADES

Served with corn or flour tortillas.

CARNE ASADA AL ESTILO JALISCO

Steak on a skillet accompanied with a grilled onion and Chile toreado. Served withe Mexican Rice, refried beans and our house salsa. \$28.99

• BIRRIA DE RES

Tender chunks of meat in a delicious broth, served with Mexican rice and frijoles de la olla. Accompanied with cilantro, onions & lime.\$23.99

• CARNE EN SU JUGO

Diced beef cooked in it's juices, served in a flavorful broth and frijoles de la olla. Topped with bacon. Served with cilantro, onions, radishes and chile guero on side. \$24.99

• LENGUA EN SALSA VERDE

Beef tongue cooked in our house tomatillo sauce. Served with Mexican rice and refried beans. \$26.99

STEAK PICADO

Chopped tender steak in our special house sauce, mixed with fresh onions, jalapeños, bell peppers, cilantro & tomatoes. Served with Mexican rice and refried beans. \$23.99

MOLCAJET

Melted cheese, nopal, chile toreado & green onions mixed with our house molcajete salsa. Served with Mexican rice and refried beans. Accompanied with corn or flour tortillas.

- MOLCAJETE DE CARNE ASADA M.P (for two M.P)
- MOLCAJETE DE POLLO \$25.99 (for two \$35.99)
- MOLCAJETE DE CARNITAS \$25.99 (for two \$35.99)

add Chorizo \$5

COMBINACIONES

Served with corn or flour tortillas.

CARNE ASADA A LA TAMPIQUEÑA

Steak topped with a grilled onion, accompanied with a chicken mole enchilada topped with sour cream & sesame seeds. Served with Mexican rice & refried beans, \$29.99

CARNE ASADA CON POLLO

Steak and Chicken on a skillet, accompanied with a grilled onion, chile toreado and our house salsa. Served with Mexican rice and refried beans. \$31.99

CARNE ASADA CON CAMARÓN

Steak topped with garlic butter Rosemary and grilled shrimp on a skillet. Served with Mexican white rice and your choice of green salad or vegetables. \$33.99

SALMON CON CAMARONES

Salmon seasoned in herbs and spices, and shrimp in garlic butter sauce. Served with Mexican white rice and your choice of vegetables or green salad. \$33.99

CARNE RANCHERA

Steak topped with garlic butter Rosemary, accompanied with Mexican chorizo on a skillet. Served with Mexican rice, frijoles de la olla, a grilled green onion and chile toreado. \$34.99

• EL PATRON PLATTER

Steak, chile relleno, chorizo, chile toreado, green onion, & nopal asado. Served with Mexican rice and refried beans. \$43.99

Chile relleno, red cheese enchilada and chicken hard shell taco. Served with Mexican rice and refried beans \$24.99 * No substitutions

> Carne Asada Estilo Jalisco



CHICKEN

- POLLO EN MOLE Chicken leg and thigh. Served with Mexican rice, pickled onion and radishes. \$22.99
- MONTERREY CHICKEN Broiled chicken breast, sautéed bell peppers, onions & mushrooms. Topped with our special house sauce & melted cheese. Served with Mexican rice and refried beans. \$22.99

DICIONA

Served with Mexican rice and refried beans.

- CHILE RELLENO PLATTER Served with corn or flour tortillas. \$19.99
- SOPES PLATTER de frijol topped with lettuce, pico de gallo & Cotija cheese \$14.99

Add Chicken, Al Pastor, Asada, Carnitas or Chorizo for \$5

- CHICKEN FLAUTAS PLATTER Served with lettuce and topped with avocado salsa, pico de Gallo, sour cream, and Cotija cheese. \$18.99
- CHICKEN TAQUITOS PLATTER Served with lettuce and topped with avocado salsa, pico de Gallo, sour cream, and Cotija cheese. \$18.99
- TACO PLATTER

3 Corn soft tacos. One of each: Al pastor, Chicken, asada. Topped with onions and cilantro. Served with Mexican rice and refried beans. \$23.99

*No substitutions on protein. For all same protein add \$5.

Served with Mexican rice, refried beans, Accompanied with corn or flour tortillas.

- CHAMORRO / PORK HOCK Whole oven-roasted pork hock in a special house sauce, served over a grilled corn. M.P.
- CARNITAS Accompanied with cilantro, onion, chile toreado & salsa tomatillo. \$22.99
- CHILE VERDE \$22.99

beans, topped with cheese, sour cream, and pickled onions. • DE QUESO (Choice of Red or Green) \$19.99

and cilantro.

• POLLO \$19.99

- DE RES (Choice of Red or Green) \$23.99
- DE POLLO (Choice of Red or Green) \$19.99
- VEGETARIANAS (Choice of Red or Green) \$18.99

ENCHILADAS Three enchiladas your choice, served with Mexican rice and refried

BURRITOS

Mexican rice and refried beans. Topped with sour cream, pickled onions

Choice of red or green sauce, stuffed with your choice of protein,

• AL PASTOR \$19.99

CARNITAS \$19.99
 CARNE ASADA \$21.99

- DE POLLO CON MOLE \$22.99
- DE QUESO CON MOLE \$22.99



All fajitas are sautéed with bell peppers and onions. Add Cheese \$1.99 Add Sauce \$1.99

Served with Mexican rice, refried beans, & corn or flour tortillas.

• **ASADA Y POLLO** \$29.99

- CAMARON \$29.99
- VEGETARIANAS \$21.99
 - POLLO \$22.99
- CARNE ASADA \$29.99
- **SUPREMAS** \$34.99 For two people \$44.99 Steak, chicken, and shrimp



Carne en su Jugo

> Chamori Pork Hock



FILLET

Served with Mexican white rice and choice of vegetables or green salad, with corn or flour tortillas.

• A LA PLANCHA

Fish fillet seasoned with our house herbs & spices, \$23.99

• AL MOJO DE AJO

Fish fillet topped with our garlic butter sauce. \$23.99

• ZARANDEADO

Fish fillet marinated with our spicy house sauce. \$23.99

TILAPIA

Served with Mexican white rice and choice of vegetables or green salad, with corn or flour tortillas.

• FRITA

Fresh whole tilapia seasoned and deep-fried crispy. \$26.99

• AL MOJO DE AJO

Fresh whole tilapia seasoned and deep-fried crispy topped with our special garlic butter sauce. \$26.99

SALMON Served with Mexican white rice and choice of

Served with Mexican white rice and choice of vegetables or green salad, with corn or flour tortillas.

AL CILANTRO

Grilled fresh salmon served with cilantro sauce. \$26.99

• A LA PLANCHA

Grilled fresh salmon seasoned in our special house herbs and spices accompanied with chipotle dressing. \$26.99

CAMARONES

Served with Mexican white rice and choice of vegetables or green salad, with corn or flour tortillas.

EMPANIZADOS

Breaded & deep fried shrimp served with cocktail sauce. \$24.99

• AL MOJO DE AJO

Shrimp in minced garlic butter sauce. \$26.99

• A LA DIABLA

Shrimp in spicy red sauce. \$26.99

ZARANDEADOS

Shrimp marinated in our spicy house sauce. \$26.99





15% Gratuity will be added to groups of 10 or more, split checks or if check exceeds \$250. For Market Price(MP) items, ask server for more details. No return or exchanges on any Market Price Items

Three(3) split checks maximum allowed for group with Manager's approval only, and must be disclosed to server before ordering and/or disclosed in reservation notes/agreement. For group reservations, person in charge of reservation is responsible for final check or split checks to be paid. No Exception Reservations are valid for one show only, late reservations and walk-ins are not guaranteed a show. Tables are subject to a 70 minute time limit at the table Only one coupon/promotional offer may be redeemed per party/group. Even if party/group is seated at separate tables and/or requires separate checks.

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ALLERGEN STATEMENT

Before Placing your order, please inform your server if a person in your party has a food allergy. Please be advised that our products may contain or may have been further processed on shared equipment that may come in contact with allergens.

DISCLAIMER: Consuming raw or undercook meats & seafood may increase your risk of food borne illness.