



APPETIZERS

CHEESE DIP RANCHERO	10.99
Cheese dip with ground beef	
CHICKEN EMPANADAS	12.99
QUESO FUNDIDO CON CHORIZO	10.99
GUACAMOLE	10.99
MEXICAN STREET CORN	5.50
ESQUITE	7.50
QUESO FUNDIDO CON CHORIZO	10.99
CINCO DE MAYO BEAN DIP	8.99
STEAK FRIES	13.50
Grilled steak and fries covered with melted cheese	
CHEESE DIP	8.99
PLANTAINS	8.50

QUESADILLAS

FAJITA QUESADILLA	14.50	QUESADILLA SUPREME	13.50
Choice of chicken or steak, marinated in our special recipe, then grilled with onions, bell peppers, and tomatoes. Served with rice, guacamole lettuce, and sour cream.		Stuffed with cheese, pollo or carne and beans. Served with mushrooms, lettuce, sour cream, pico de gallo, rice and guacamole.	
KING QUESADILLA	15.50	QUESADILLA RELLENA	10.50
Steak or chicken with melted cheese on top with bell peppers, tomatoes and onions		A flour tortilla stuffed and grilled with cheese, ground beef or chicken and refried beans. Served with lettuce, guacamole, tomatoes and sour cream.	
CHEESE QUESADILLA	4.50	GRILLED CHICKEN OR STEAK	9.50
SHREDDED CHICKEN OR BEEF		Served with lettuce, cheese, tomatoes.	

TACOS

ORDER OF 3 14.50

DE ASADA, DE CARNITAS,
DE CHORIZO, AL PASTOR, POLLO

MEXICAN STYLE **AMERICAN STYLE**

Served with onion, cilantro, hot sauce. Served with lettuce, cheese, tomatoes.

AZTEC TACO 5.00

Steak skirt with shrimp. Served with avocado, cheese and chipotle sauce

MAHI-MAHI TACO 5.00

Fish cooked with juicy lime and seasoning served with a flour tortilla lettuce cheese and chipotle sauce.

EL PAPI TACO 5.00

A steak Taco with Pico de Gallo, pineapple squeeze, lime juice, & cheese

QUESABIRRIA 16.50

Three Birria traditional tacos served with cheese, broth, cilantro, onion, and lime wedges.

TACOS CINCO DE MAYO 13.50

Flour tortilla with grilled chicken, lettuce, pico de gallo, cheese, grilled onions with rice and beans.

3 TEX MEX TACOS 13.99

3 Tacos ground beef or shredded chicken soft with lettuce, queso, fresco, tomatoes and sour cream

TIJUANA TACO 5.00

Marinated skirt steak with cilantro, onions, fresh guacamole

GROUPE TACO 5.00

Breaded and grilled grouper with cilantro, jalapeño, onions, chipotle salsa

SALADS

FAJITA TACO SALAD	15.50
Choice of steak or chicken grilled with tomatoes, bell peppers and onions. Served in a crispy flour tortilla with lettuce, cheese, tomato, sour cream and beans * Does not include guacamole Add shrimp 4.00	
CHICKEN SALAD	13.50
Grilled chicken breast, lettuce, tomato, onions, bell peppers, cheese and avocado slices Add shrimp 4.00	
TACO SALAD	12.99
Crispy flour tortilla with beef, beans, lettuce, tomatoes, cheese, sour cream and guacamole	

NACHOS

NACHOS TEX MEX	13.50	PANA PLATE	16.50
Steak strips served with chips, cheese, tomato and fresh jalapeño.		Grilled Chicken with onions covered with melted cheese on top of rice. Add shrimp 4.99	
NACHOS AL PASTOR	13.50	NACHOS SUPREME	13.50
Nachos with pork marinated pastor, covered in melted cheese cilantro and onions on top.		Cheese nachos with assorted toppings of beef and beans. All covered with lettuce, tomatoes, guacamole and sour cream.	
NACHOS JALISCO	16.50	NACHOS PANZONES	16.50
Nachos covered with cheese dip and topped with grilled beef, chicken and shrimp, with peppers, onions and tomatoes		Nachos covered with cheese served with carnitas, avocado, pico de Gallo, and sour cream on top	
BEEF NACHOS	8.50	CHICKEN NACHOS	9.99
BEAN NACHOS	9.50	BEAN & BEEF	9.99
		CHEESE NACHOS	9.99

BURRITOS

EL SAN JOSE PLATTER	11.50	BURRITO DE CARNE ASADA	14.99
Chicken enchilada and chicken burrito topped with red sauce, lettuce, sour cream, guacamole, cheese and tomatoes.		A large flour tortilla filled with carne asada or chunks of chicken. Served with rice, beans and salad.	
BURRITO SPECIAL	9.50	BURRITO MAYO	11.50
One beef burrito with sauce topped with cheese, lettuce, tomatoes, and sour cream.		A large flour tortilla filled with seasoned ground beef or chicken and topped with lettuce, tomatoes, sour cream and cheese. Served with Mexican rice and beans	
BURRITO PANZON	14.50	BURRITO DELUXE	12.50
A large flour tortilla stuffed with carnitas, rice, beans, sour cream, lettuce, guacamole with cheese dip on top.		Two flour tortillas wrapped around beans and chicken. Topped with cheese, lettuce, tomatoes, sour cream and special sauce.	
BURRITO LOCO	14.50	BURRITO PABLANO	13.50
A large tortilla roll with steak or chicken, lettuce, cheese, pico de gallo, black beans and sour cream with fries on the side.		Steak burrito with a poblano pepper rice and beans, sour cream, and Pico de Gallo. Served with potatoes on the side	
BURRITO CALIFORNIA	14.50	SPECIAL ORDER #10	12.50
A large flour tortilla stuffed with grilled chicken or steak, rice, beans, guacamole, sour cream, lettuce and topped with cheese. Chicken or Steak.		Order of two burritos topped with Mexican chili.	
BURRITO MEXICANO	13.50	SPECIAL ORDER #11	12.50
Flour tortilla stuffed with pork, cooked with tomatoes, onions, and bell peppers, beans and rice. Topped with cheese, lettuce, tomatoes and guacamole.		Order of two beef burritos topped with nacho cheese sauce, red sauce, lettuce, tomatoes, guacamole and sour cream	
		BURRITO ALA CARTA	9.99
		Steak or chicken	

COMBO DINNERS

Choice of ground beef, ground chicken, shredded chicken. Steak 2.00
Comes with rice and beans

PICK ONE 12.00

PICK TWO 14.00

CHOOSE FROM

Hard or Soft Taco
Tostada

Tamal
Enchilada

Burrito
Quesadilla

FAJITAS

All fajitas served with rice, beans, and salad.

ALAMBRES 18.99

Steak strips cooked with bell peppers, onions, bacon, tomatoes, and seasoned with cheese on top. Rice and beans on the side.

ESPECIAL CINCO DE MAYO 21.99

Beef ribs, chorizo, shrimp, grilled chicken, grilled steak and vegetables cooked together and served with rice, beans, lettuce, tomatoes, sour cream and tortillas.

FAJITAS JALISCO 20.50

Shrimp, grilled chicken and grilled steak cooked with onions, peppers and tomatoes. Served with rice, beans and salad.

FAJITAS VEGETARIAN 15.99

Cooked fresh tomatoes, green peppers, broccoli, cauliflower, yellow squash, zucchini, onions and spinach, served with rice, beans, lettuce, sour cream and tortillas.

FAJITAS HAWAIIANS 19.50

Served on a fresh half pineapple, with steak, chicken, onions and special seasonings. Covered with shredded cheese on top. Served with Mexican rice, beans and a salad.

CHICKEN 18.50

SHRIMP FAJITAS 22.50

STEAK 19.50

ESPECIALIDADES

CHILE COLORADO	16.50
Beef chunks with red chili sauce served with rice, beans and flour tortillas. Add two eggs +2	
CARNITAS	18.50
Pork, tips served with rice, beans, salad and tortillas	
TAQUITOS MEXICANOS	12.99
Four rolled corn tortillas stuffed with shredded beef or chicken. Served with lettuce, guacamole and sour cream	
MOLCAJETE MAYO	27.99
Shrimp, arranchera, chicken breast, pineapple, onion, and bell pepper cooked with special seasonings and covered with melted cheese. Served with 3 tortillas, corn or flour	
SPECIAL DINNER	19.50
Chalupa, taco, chile relleno, tamale and enchilada served with rice and beans.	
POLLO LOCO	16.99
Chicken cooked with onions served with rice, beans, salad and tortillas.	
CHILAQUILES MEXICANOS	18.99
Nachos cooked with steak and covered with salsa and cheese. Served with rice and salad	
POLLO CON CHORIZO	16.99
Chicken breast cooked with chorizo, covered with cheese dip, served with Mexican rice and salad.	
CHIMICHANGA	15.50
Stuffed flour tortilla with your choice of ground beef or chicken. Deep fried to a golden brown and topped with cheese sauce, lettuce, sour cream, guacamole and tomato, served with rice and beans.	
POLLO ALA CREMA	16.99
Chicken cooked and covered with special white sauce, pepper, mushroom and onion. Served with rice and beans.	
CHILE VERDE	16.99
Pork with green salsa. Served with rice, beans and tortillas.	
CHULETAS CON CAMARON	18.50
Pork chops cooked with shrimp and white onions. Served with rice, beans and tortillas.	
CARNE ASADA	17.50
Steak cooked with onions on top. Served with rice, beans, salad and tortillas.	
TOSTADAS LOS TORRES	15.50
Two crispy tostadas with steak, avocado, Mexican cheese, and some refried beans.	
FLAUTAS DONA	15.50
Four Flautas filled with queso fresco, served with lettuce, sour cream, tomato and queso cotija.	

SIDE ORDERS

TORTILLA 1.50 Corn or Flour	SOUR CREAM 1.50
MEXICAN RICE 3.50	PICO DE GALLO 3.50
REFRIED BEANS 3.50	FRENCH FRIES 4.00
BLACK BEANS 3.50	CILANTRO 1.25
JALAPEÑOS 1.25	AVOCADO 3.99
ONIONS 1.25	CHIPS & SALSA 3.99
POBLANO 4.99	LARGE CHIPS & 9.99
PEPPER (1)	SALSA TO GO

ENCHILADAS

ENCHILADA SUPREME	13.99
Four rolled corn tortillas, one beef, one chicken, one cheese and one bean, topped with enchilada sauce, cheese, lettuce, tomatoes and sour cream	
ENCHILADA RANCHERAS	14.50
Two cheese enchiladas topped with pork cooked with tomatoes, onions, bell peppers, cheese sauce, and enchilada sauce. Served with salad.	
ENCHILADA SUIZAS	14.50
Four fresh flour or corn tortillas filled with marinated breast of chicken and cheese sauce, served with green sauce and sour cream on top.	
ENCHILADAS DE MOLE	16.50
3 enchiladas chicken covered with mole negro. Sprinkled with cheese with rice.	
ENCHILADAS VERDE	16.50
Two chicken enchiladas stuffed with cheese, green sauce, onions, cilantro, served with rice and beans	

STEAKS

STEAK AND PEPPERS	21.50
Ribeye topped with cooked onions, tomatoes and bell peppers. Served with Mexican rice, beans and tortillas	
RIBEYE TAMPIQUENA	21.50
Ribeye served with rice, beans, salad and tortillas	
RIBEYE RANCHERO	21.50
Ribeye with hot sauce on top. Served with Mexican rice, beans and tortillas.	
RIBEYE WITH SHRIMP & VEGGIES	23.50
Ribeye served with rice, beans, salad and tortillas	

SEAFOOD

CAMARONES A DIABLA	17.50
Spicy shrimp served with rice and salad.	
CHIMICHANGA DE CAMARON	17.50
Stuffed flour tortilla with cooked shrimp, green peppers and onions. Deep fried to a golden brown and topped with cheese sauce, red sauce, lettuce, sour cream, guacamole and picode gallo. Served with rice and beans.	
NACHOS WITH SHRIMP	18.50
Nachos topped with cheese, shrimp, onions, tomatoes and green peppers.	
SHRIMP COCKTAIL	18.50
Shrimp cooked with avocado and onion with lime juice and special sauce. Served with crackers	
SHRIMP QUESADILLA	16.50
Grilled shrimp with tomatoes, onions, and bell peppers stuffed in a flour tortilla. Served with rice and Mexican salad.	
CAMERONES AL MOJO DE AJO	17.50
Shrimp cooked with garlic and white onions, served with salad, rice and tortillas.	
CEVICHE	17.50
Made with shrimp, pico de gallo, and lime juice.	

VEGETARIAN

1. TWO SPINACH AND CHEESE QUESADILLAS, RICE AND BEANS. 13.50
2. ONE BEAN BURRITO, ONE CHEESE ENCHILADA AND AN ORDER OF RICE. 11.50
3. ONE QUESADILLA WITH CHEESE AND SPINACH SERVED WITH COOKED ZUCCHINI AND VEGGIES 13.50



COCKTAILS

BLUE MARGARITA	11.00
Hornitos Plata Tequila, Blue Curaçao, and House Margarita Mix	
TWO FLAVOR MARGARITA	11.00
Hornitos Plata Tequila, Mango and Strawberry, BOLS Orange Curacao, and a shot of amaretto.	
JUMBO PULPO MARGARITA	14.00
Patron Silver or Reposado Tequila, House Margarita Mix, triple sec, and orange liqueur topped with a shot of Sailor Jerry Spiced Rum.	
PAMA MARGARITA	12.00
Cazadores Silver Tequila, Pama Pomegranate Liqueur, triple sec and margarita mix	
FRESH JALAPENO MARGARITA	12.00
Olmeca Altos Plata, agave, fresh jalapeno, fresh squeezed lime.	
MASTER MARGARITA (LARGE)	17.00
Teremana "The Rock" Blanco Tequila, house margarita mix and a Jägermeister float, served on the rocks.	
ORGANIC HIBISCUS-STRAWBERRY MARGARITA SENSATION	13.00
Tres Agave Organic Reposado Tequila, Strawberry puree, hibiscus puree, splash of fresh lime juice, Grand Marnier	
ELON MUSK MARGARITA	21.99
Código Blanco or Reposado Tequila, Grand Marnier, fresh lime juice, agave syrup	

PREMIUM FLAVORS

LIME 10	MANGONADA 14
STRAWBERRY 10	SPICY VERDE 14
MANGO 10	PINEAPPLE COCONUT 14
PEACH 10	DRAGON FRUIT 14
TYE DYE 10	CUCUMBER 14
SKINNY 14	GUAVA 14

FROZEN

FROZEN MARGARITA	7.50
Mi Campo Blanco Tequila made with your choice of Lime, Strawberry or Mango	
FROZEN PIÑA COLADA	7.50
Made with Malibu Coconut Rum	

SANGRIA

RED, WHITE AND ROSE \$7.99; \$20.99 CARAFE

PALOMA 1956	12.00
One of Mexico's most beloved cocktails. Grapefruit, Código Rosa Tequila, lime & a pinch of salt	
MEXICAN MULE	11.00
Olmeca Altos Plata Tequila, lime wedges and ginger beer	
FISH	13.00
Life is a beach so just keep swimming into this refreshing bubbly blue cocktail, blend of Bacardi Rum & Svedka Vodka, blue curacao & pineapple juice	
MI CORAZON	10.00
A little love explosion of sweet & sour flavors combined with verry citrus vodka, watermelon & cranberry juice.	
DATING	12.00
A light refreshing tequila cocktail with a touch of floral from hibiscus pure, strawberry & lime juice, made with Espolón Blanco Tequila	
TODOS SANTOS	10.00
Feel the rainbow with this colorful fruity skittle infused Tito's Handmade Vodka.	
TIA MARIA	14.00
A unique spin on a traditional horchata, spiked with Tito's Handmade Vodka, Licor 43 Horchata along with other ingredients topped with a coconut popsicle.	
BERRY SMASH 1908	13.00
A match made in heaven! Connption Kinship Gin& ginger beer, tart refreshing & effortlessly delicious.	
SANTA MOJITO	12.00
Cool off with one of our refreshing mojito flavors all made with Bacardi Rum	
LA TOXIC	14.00
An irresistible drink that will keep you coming for more. A sour candy flavor cocktail with pineapple juice	
CIELITO LINDO	14.00
The perfect drink for a night sunset with refreshingly lightly sweet blend of peach liqueur, Patron Silver Tequila & orange juice	
EL MATADOR	12.00
Hornitos Añejo, Pineapple juice, Fresh lemon juice, Splash of agave syrup	
PINEAPPLE-LIME SPECIAL	12.00
Hornitos Añejo , pineapple juice, Mexican beer, fresh lime juice, clear syrup	
TIPSY MAMY	13.00
Cabo Wabo Silver Tequila, ginger ale, Joseph Cartron Creme de Peche liqueur, cranberry juice	

WINES

WOODBIDGE | CHARDONNAY | SAUVIGNON
BLANC | PINOT GRIGIO | MERLOT | CABERNET |
PINOT NOIR
KENDALL-JACKSON VINTNERS CHARDONNAY

BEVERAGES

ICED TEA	3.25
AGUAS FRESCAS Horchata, Jamaica, Tamarindo, Melon (no free refills)	3.75
JUGOS Naranja, Pina, Manzana	3.75
SOFT DRINKS Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Ginger Ale, Sierra Mist, Root Beer, Orange Crush, Lemonade	3.50

SALSAS

AL PASTOR Guajillo and cayenne pepper roasted with tomatillo, garlic, pepper and onions	1.25
HABANERO Habanero pepper, tomatillo, cilantro and onion, roasted garlic, salt and pepper	1.25
MILD TOMATILLO Tomatillo, cilantro, garlic, salt, roasted	1.25

LUNCH SPECIALS

MONDAY-FRIDAY 11AM-3:30PM

SPEEDY GONZALES One taco, one enchilada and choice of rice or beans	9.50	HUEVOS A LA MEXICANA Two scrambled eggs mixed with bell peppers, onions and tomatoes. Served with Mexican beans and tortillas	10.99
HUEVO RANCHERO Ranch-style eggs, two eggs with Mexican sauce, rice, beans and two flour tortillas.	9.50	LUNCH SPECIAL #1 Chile relleno, taco, beans and guacamole salad.	11.50
TACO SALAD A flour tortilla with melted cheese sauce topped with seasoned ground beef or chicken, lettuce, tomatoes, beans, cheese and sour cream.	9.50	LUNCH SPECIAL #2 Burrito, Mexican rice and refried beans.	9.99
HUEVOS CON CHORIZO Two scrambled eggs mixed with chorizo, bell peppers, onions and tomatoes. Served with Mexican rice, beans and tortillas	10.99	LUNCH SPECIAL #3 Quesadilla, rice and refried beans. Add 1.00 for beef or chicken.	8.99
		LETTUCE BOWL Lettuce, tomatoes, black beans, cheese and pico de gallo. Chicken or Steak Add Shrimp 3.00	8.99

A LA CARTE

ENCHILADAS

BEEF (1)	4.00
CHICKEN (1)	4.00
CHEESE (1)	4.00
BEAN (1)	3.50

CHILE RELLENOS

Shredded chicken or ground beef, served with rice, beans and cheese dip on top 11.99

TACOS

BEEF (1)	2.99
CHICKEN (1)	2.99
CHALUPAS (1)	4.50
BEEF TOSTADAS (1)	5.50
TOSTAGUACS (1)	5.75
TAMALES (1)	5.50

BURRITOS

BEEF (1)	6.50
CHICKEN (1)	6.50
BEAN (1)	5.50

SOPA POLLO

CHICKEN SOUP 11.50

DESSERTS

FLAN 6.50
Traditional Mexico City style creme caramel baked fresh daily

NEVE LA NINA 8.50
Vanilla bean ice-cream in a Maria Gamesa cookie crust. With abuelita's chocolate syrup & maple agave syrup.

PASTEL TRES LECHE 8.50
Our homemade traditional sponge cake soaked in three sweet & creamy milks (Contains nuts)

CHURROS PIZAN 8.50
Three cinnamon sugar fried dough pastry sticks, accompanied with abuelita's chocolate syrup, strawberry sauce & caramel