

APPETIZERS

GUACAMOLE & CHIPS 19⁵⁰

Freshly mashed avocado, cilantro, lime and onions. Garnished with pico de gallo and feta cheese.

FRIJOLES CON VENENO 15⁹⁵

Refried beans mixed with butter, chorizo, onion, chipotle, pickled jalapeño and a blend of cheeses. Served with corn tortilla chips.

EMPANADITAS 17⁵⁰

Two deep fried corn dough filled with cheese. Garnished with pico de gallo, sour cream, feta cheese, and your choice of:

Chicken Tinga, Beef Tinga, Chorizo
 ☉ Garlic Mushroom
 ADD Pastor...4⁰⁰

TOSTADA DE ATUN 19⁵⁰

Yellowfin Tuna marinated with spices, fried leeks, black sesame seeds and creamy avocado sauce. Served in two crispy corn tostadas.

QUESO FUNDIDO 28⁵⁰

Oaxacan melted cheese with a mix of onions and jalapeños on a cast iron skillet. Served with a side of guacamole, pico de gallo, cilantro, and 5 flour tortillas.

ADD

Sautéed Prawns, Carne Asada..... 7⁰⁰
 ☉ Pastor, Chorizo..... 4⁰⁰
 Garlic Mushroom..... 3⁰⁰

AGUACHILE DE RIB-EYE 25⁰⁰

Thinly sliced Rib-Eye, with a cucumber, radish, serrano chili, green tomato, red onion, and cilantro salad. Drenched in our Patron salsa. Served with avocado slices and home-made tostadas.

NACHOS 28⁹⁵

Corn tortillas chips covered with melted cheese. Garnished with pico de gallo, sour cream, jalapeños, olives, with a side of guacamole, and

Chicken Tinga, Beef Tinga, Chorizo, Birria
 ☉ Garlic Mushroom
 ADD
 Carne Asada....7⁰⁰ Pastor.....4⁰⁰

SOPAS TRADICIONALES

Small 18⁷⁵ Large 21⁵⁰

POZOLE

Pork and hominy corn spicy red soup. Served with sides of lettuce, red radish, oregano, sour cream, feta cheese, and tostadas.

MENUDO

Spicy beef tripe soup. Served with onion, oregano and corn tortillas.

BIRRIA

Slowly cooked shredded beef. Served in soup style, with sides of onion, cilantro, and tortillas.

TORTILLA SOUP Small 12⁰⁰ Large 14⁸⁵

Veggie guajillo broth served with fried corn tortilla strips, avocado, sour cream, and feta cheese.

Please let us know if you have any food allergies or special dietary needs.

• Parties of 6 or more will be automatically charged 18% of service. •

MAIN

QUESABIRRIA 27⁵⁰

Three corn tortilla filled with melted cheese, beef birria, onions, cilantro, lime, and sour cream. Served with a side of birria broth.

CHIMICHANGA 26⁵⁰

Deep fried flour tortilla stuffed with chicken tinga and mozzarella cheese. Served with a side of guacamole and chipotle mayo.

HUARACHES 28⁰⁰

Two homemade corn dough topped with beans. Garnished with lettuce, pico de gallo, sour cream, feta cheese, and your choice of:

Chicken Tinga, Shredded Chicken, Beef Tinga,
Carnitas, Chorizo, Cochinita
Garlic Mushroom, Rajas Poblanas

ADD

Carne Asada..... 7⁰⁰ Pastor..... 4⁰⁰

TRADITIONAL BURRITO 23⁰⁰

Flour tortilla stuffed with mozzarella cheese, rice, pico de gallo, sour cream, and lettuce. Served with side of pork beans, and your choice of:

Chicken Tinga, Shredded Chicken, Beef Tinga,
Carnitas, Chorizo, Cochinita
Garlic Mushroom, Rajas Poblanas

ADD

Carne Asada..... 7⁰⁰ Pastor, Birria.. 4⁰⁰

MAKE IT BURRITO BOWL
MAKE IT WET +\$3.⁰⁰

QUESADILLAS 26⁰⁰

Three flour tortillas filled with melted cheese and your choice of:

Chicken Tinga, Shredded Chicken, Beef Tinga,
Carnitas, Chorizo, Cochinita
Garlic Mushroom, Rajas Poblanas

ADD

Carne Asada..... 7⁰⁰ Pastor..... 4⁰⁰

FLAUTAS AHOGADAS 27⁵⁰

Three corn tortillas filled with shredded chicken, covered in chile guajillo sauce. Garnished with melted cheese and topped with cilantro, sour

CHILAQUILES 18⁵⁰

Corn tortilla chips soaked in salsa VERDE or ROJA and melted cheese. Topped with feta cheese, sour cream, onions, and cilantro. Served with a side of pork beans.

ADD

Carne Asada, Chicken Breast..... 7⁰⁰
Pastor, Chorizo..... 4⁰⁰
Sunny-side up eggs, Scrambled eggs..... 3⁰⁰

BIRRIAQUILES 26⁵⁰

Corn tortilla chips soaked in chile pasilla sauce and birria broth with melted cheese. Topped with birria beef, feta cheese, sour cream, onions, and cilantro. Served with a side of pork beans.

ENCHILADAS 27⁵⁰

Three corn tortillas covered with salsa VERDE or ROJA.

Garnished with mozzarella & feta cheese, sour cream, cilantro. Served with side of pork beans and rice.

Chicken Tinga, Shredded Chicken, Beef Tinga,
Carnitas, Chorizo, Cochinita
Garlic Mushroom, Rajas Poblanas

CARNE ASADA 27⁰⁰

Marinated grilled Rib-Eye served with green salad, baked potatoes, avocado, pork beans, rice, and 4 corn tortillas.

TAMPIQUEÑA 28⁰⁰

Grilled Rib-eye on a bed of rajas poblanas, and one shredded chicken enchilada topped with green tomatillo sauce, sour cream, feta cheese, and cilantro. Served with side of beans, rice, and

FAJITAS 30⁰⁰

STEAK or CHICKEN, on a bed of peppers and onions. Served with side of pork beans, rice, and 5 tortillas.

ADD Sautéed Prawns.... 7⁰⁰

ALAMBRE 31⁵⁰

STEAK or CHICKEN with bacon on a bed of peppers and onions, covered with melted cheese. Served with sides of pico de gallo, guacamole, and 5 corn tortillas.

PARRILLADA (for two) 64⁰⁰

Steak, chicken, sautéed prawns, chorizo, and cactus on a bed of peppers, and onions. Served with sides of pico de gallo, guacamole, pork beans, rice, and 8 corn or flour tortillas.

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TACOS

BAJA TACOS

27⁵⁰

Three flour tortilla topped with cabbage and carrot mix, pico de gallo, chipotle mayo, and your choice of battered FISH or battered PRAWNS.

CRISPY PORK BELLY TACOS

26⁵⁰

Pork belly baked on low heat, to make it juicy and crispy. Served on three corn tortillas with a pineapple-orange pico de gallo.

VOLCANES DE ASADA

28⁵⁰

Chopped rib-eye steak mixed with a blend of cheeses. Served in three homemade tostadas and topped with guacamole, onion and cilantro.

TACOS

Four 26⁰⁰

Corn tortilla with protein of choice. Topped with onion and cilantro.

CHOOSE AND MIX BETWEEN

TINGA DE POLLO CHICKEN TINGA

Shredded chicken cooked in a tomato & chipotle sauce.

TINGA DE CARNE BEEF TINGA

Shredded beef cooked in a tomato & chipotle sauce.

BARBACOA

Slowly roasted lamb with spices.

LENGUA

Slowly cooked beef tongue with salsa verde.

AL PASTOR

Pork with guajillo sauce and spices. Topped with Pineapple.

CARNITAS

Confit pulled pork. Topped with Jalapeño.

CHORIZO

Seasoned ground pork sausage.

COCHINITA PIBIL

Slowly roasted pork shoulder cooked in banana leaves with habanero pickled onion.

BIRRIA

Braised beef.

RAJAS CON CREMA

Roasted poblano pepper, onion, corn, mozzarella cheese, and sour cream.

CHAMPIÑONES AL AJILLO GARLIC MUSHROOMS

Sautéed mushrooms with garlic and guajillo pepper.

NOPALES CACTUS

Tender cactus with olive oil, tomatoes, onions, & oregano.

ADD ONS

Beans.....	4 ⁰⁰
Rice.....	4 ⁰⁰
Consome de Birria.....	4 ⁰⁰
Guacamole.....	4 ⁰⁰
Avocado Slices.....	4 ⁰⁰
Melteed Cheese.....	3 ⁵⁰
Chiles Toreados.....	3 ⁵⁰
Feta Cheese.....	3 ⁰⁰
Pico de Gallo.....	3 ⁰⁰
Chips Basket.....	2 ⁵⁰
Sour Cream.....	2 ⁵⁰
Pickled Jalapeño.....	1 ⁵⁰
Chile Serrano.....	1 ⁵⁰
Extra Limes.....	0. ⁵⁰

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DESSERTS

FLAN

13⁸⁵

Homemade pastry made with eggs, condensed and evaporated milk, cream cheese, orange liqueur, and vanilla.

CHURROS

13⁸⁵

Four churros topped with dulce de leche and served with vanilla ice cream on the side.

TRES LECHES CAKE 13⁸⁵

Homemade cake soaked in a mixture of three kinds of milk and rum, topped with whipped cream and seasonal fruit.

DIGESTIVO 2oz

CARAJILLO DEL PATRÓN 17⁵⁰

An espresso shot mixed with Licor 43.

CARLOTA LEMON PIE 17⁵⁰

Licor 43, half and half, hand-pressed lime juice, agave and whipped cream.