

QUESADILLAS

- add a side of avocado salsa or cilantro crema for \$1.25 -

CHEESE blend of mexican oaxaca and a white cheddar	\$8.50
VEGGIE grilled bell peppers, onions, mushrooms; topped with avocado	\$10.75
CARNITAS pork loin simmered for hours in our authentic recipe	\$10.25
CHICKEN ADOBADO marinated, seasoned and grilled	\$10.00
CARNE ASADA thinly sliced, seasoned and flame grilled	\$10.75
SHORT RIB seared, then oven roasted	\$11.25
SHRIMP seasoned and blackened	\$11.25
BLT crispy bacon, salsa fresca, shredded lettuce, home-made chipotle aioli	\$10.25
FAJITA chicken adobado <u>or</u> carne asada with sautéed onions and peppers	\$12.75

SOUPS & SALADS

- Caesar, Cilantro Vinaigrette, Honey Jalapeño Vinaigrette, Bleu Cheese, Ranch, fat free Italian -

CHICKEN-TORTILLA	home-made mexican chicken tortilla soup topped with avocado and tortilla strips, cilantro and queso fresco	cup	\$6.75
		bowl	\$8.75
VEGETARIAN-TORTILLA	home-made mexican vegetarian tortilla soup topped with avocado and tortilla strips, cilantro and queso fresco	cup	\$6.25
		bowl	\$8.25
HOUSE	mixed greens, grilled corn, cucumbers, tomatoes, jicama, red onion; topped with oaxaca/cheddar blend and tortilla strips		\$6.50
SOUP & SALAD	choice of our homemade soups with a side house or caesar salad		\$13.25
TACO SALAD	a traditional tortilla bowl filled with black beans, mixed greens, cucumbers, grilled corn, tomatoes, jicama, red onion; topped with oaxaca/cheddar blend, guacamole and sour cream...		
	<u>choose from:</u>		
	VEGETARIAN... w/ grilled bell peppers, mushrooms; topped with avocado		\$13.25
	ROASTED CARNITAS, CARNE ASADA <u>or</u> CHICKEN ADOBADO		\$13.75
	GRILLED CHICKEN BREAST, SHORT RIB <u>or</u> SHRIMP		\$14.75
	GRILLED MAHI MAHI		\$15.50
TJ CAESAR	original, home-made caesar dressing, manchego cheese, tortilla strips; tossed in fresh cut romaine and served in a traditional tortilla bowl		\$12.75
	GRILLED CHICKEN BREAST <u>or</u> SHRIMP		\$14.75
	GRILLED MAHI MAHI		\$15.50

COMBINATION PLATE

choose any TWO items below;

all plates served with RICE, choice of BLACK or REFRIED beans and our spiced mango SLAW

\$14.50

HARD TACO	crispy corn tortilla, choice of roasted carnitas, chicken adobado, or carne asada; topped with salsa fresca, lettuce and queso fresco
SOFT TACO	flour tortilla, choice of roasted carnitas, chicken adobado or carne asada; topped with onions and cilantro
FISH TACO	beer battered cod on a soft flour tortilla, topped with cabbage, salsa fresca and our baja sauce
POTATO TACO	grilled oaxaca/cheddar cheese in a chewy corn tortilla, stuffed with grilled seasoned potatoes; topped with salsa fresca, lettuce and queso fresco on a grilled corn tortilla
TAQUITOS	two corn rolled tacos filled with short ribs, chicken adobado or potato; topped with lettuce, queso fresco, guacamole and sour cream
FLAUTAS	two flour rolled tacos filled with short ribs, chicken adobado or potato; topped with lettuce, oaxaca/cheddar blend, guacamole and sour cream
ENCHILADA	choice of cheese, roasted carnitas, short ribs, or chicken adobado; topped with melted oaxaca/cheddar blend. choice of verde tomatillo, rojo guajillo, smokey chipotle or mole poblano
TOSTADA	crispy corn tortilla, layered with refried beans, lettuce, a blend of oaxaca/cheddar cheese, guacamole, and sour cream; choice of roasted carnitas, short ribs, or chicken adobado

BUILD-YOUR-OWN BURRITO or BOWL

start with OAXACA/CHEDDAR cheese and BLACK or REFRIED beans...

price includes:		\$11.50	\$17.50
<u>CHOICES OF</u>	<u>ADDITIONS</u>	<u>SHORT & FAT</u>	<u>LONG & FAT</u>
rice	avocado	\$2.25	\$4.50
sour cream	carnitas	\$2.75	\$5.50
guacamole	chicken adobado	\$2.75	\$5.50
salsa fresca	carne asada	\$2.75	\$5.50
lettuce	short rib	\$3.25	\$6.50
jalapeños	chicken breast	\$3.25	\$6.50
raw onions	shrimp	\$3.75	\$7.50
cilantro			

(breakfast) bacon, chorizo, or ham \$2.75 \$5.50

(BREAKFAST BURRITO stuffed with eggs, cheese and potato; pick your "CHOICES" and then your "ADDITIONS")

HOUSE SPECIALTIES

choice of **BLACK** or **REFRIED** beans, **CORN** or **FLOUR** tortillas;
side of **RICE** and our spiced mango SLAW;
substitute rice & beans for a **HOUSE** or **CAESAR** salad for \$2.99

CARNITAS	our signature plate...tender, marinated and roasted pork loin, simmered for hours from an old family recipe; served with guacamole, sour cream, cilantro, onions and our avocado salsa	\$ 15.75
CARNE ASADA	an original...thinly sliced, marinated carne asada, flame grilled to medium, served with guacamole, sour cream and our avocado salsa	\$ 16.25
FAJITAS	served on a sizzling skillet of onions and bell peppers with your choice of: - grilled chicken breast or carne asada or half 'n half - half sautéed shrimp and half grilled chicken breast or carne asada - sautéed shrimp	\$ 16.25 \$ 16.75 \$ 16.75
CHICKEN MOLE	grilled, bone-in, airline chicken breast with our authentic mole poblano, garnished with a grilled green onion and sesame seeds	\$16.25

SPECIALTY TACOS

choice of **BLACK** or **REFRIED** beans, **CORN** or **FLOUR** tortillas;
side of **RICE** and our spiced mango SLAW;
substitute rice & beans for a **HOUSE** or **CAESAR** salad for \$2.99

TEMPURA AVOCADO	avocado slices dipped in our homemade sriracha-tempura with mixed cabbage, red onion, tomatoes and topped with our cilantro crema, on three flour tortillas	\$ 15.75
BLT & C	roasted carnitas and bacon, topped with lettuce, salsa fresca, and our chipotle sauce on three flour tortillas	\$ 15.50
MAHI MAHI	marinated with pineapple and soy, flame grilled, topped with mixed cabbage, salsa fresca and queso fresco on three corn tortillas	\$ 16.50
SHORT RIB	braised in negra modelo, topped with our pickled red onions queso fresco and a sprinkle of cilantro; served on three flour tortillas	\$16.00
SHRIMP	seasoned and blackened on three flour tortillas, cabbage and avocado salsa; topped with a cilantro crema, salsa fresca and queso fresco	\$16.25
AL PASTOR	grilled pork marinated in pineapple and citrus juices, chiles and authentic mexican spices; served on three corn tortillas topped with grilled pineapple, onion, cilantro and our sesame salsa	\$15.75

MARGARITAS

unless specified, **all margaritas** are **recommended** and **served on the rocks** as blending alters the recipe and flavor

MI CASA	sauza reposado , triple sec, s&s on the rocks <u>or</u> silver frozen strawberry, mango, passion fruit, guava, <u>or</u> pina colada	8.75 9.75
	gran gala (cadillac), midori , <u>or</u> tuaca grand marnier (cadillac), chambord , <u>or</u> st. germain	10.75 11.75
SPOT LIGHT	blanco tequila <u>of the month</u> , fresh lime, agave nectar; shaken/served in a bucket	9.75
ORIGINAL CLASSIC	casa noble reposado , usda certified organic tequila and agave nectar, fresh lime half (no sweet 'n sour), shaken with grand marnier ; served in a bucket glass	12.75
PERFECT CADILLAC	1800 reposado , cointreau, s&s, a floater of gran gala	12.25
MANGO - NEADA	a frozen mexican classic; silver tequila, mango and chamoy (spicy plum), tajin rim with a tamarindo stick (traditional spicy fruit candy)	10.75
PACIFIC HURRICANE	monte alban silver , oj & pineapple, grenadine, passion, black magic rum floater	10.25
BLOOD ORANGE	cazadores blanco , solerno blood orange , half a lime, ruby red splash, tajin rim	10.75
MEXICAN MULE	tres generaciones plata , ginger beer, half a lime, dash of bitters	10.50
EL PEPINO	el tesoro platinum , muddled cucumbers, agave nectar, splash s&s and club soda	10.75
TROPICAL A-GO-GO	dulce vida blanco , muddled orange with tropical red bull	11.25
PALOMA GRAPEFRUIT	jose tradicional blanco , pamplemousse , lime squeeze, grapefruit juice, club soda	10.25
PALOMA SQUIRT	correlejo blanco and citrus 'squirt' with a pinch of salt; baja mexico style	9.75
TAMARINDO	espolon blanco , tamarindo, half a lime, club soda, tajin rim	10.00
HIBISCUS	gran centenario silver , house-made hibiscus, simple syrup, half a lime, club soda	10.00
COCONUT CHANEL	lunazul blanco , toasted coconut, coconut cream, simple syrup; shaken	10.00
BILLIONAIRE	4 oz <u>double shot</u> el jimador reposado , gran gala , half a lime, splash oj and bling	13.75
MEXICAN MAI TAI	1800 coconut , creme de almond, pineapple & oj, black magic rum floater	10.25
SHARK ATTACK	olmea altos plata , malibu coconut rum, muddled cherry, pineapple & oj	10.25
POBLANO	milagro silver , ancho reyes verde, oj and s&s splash, shaken; a club soda stir	10.25
ICED LATTE	patron xo cafe , rice milk by 'horchata ole' with a dash of cinnamon	9.75
NECTAR SQUEEZE	tres agave blanco , double lime, double agave nectar, club soda splash	10.75
SKINNY GURL	tradicional blanco , half a lime, splash of agave nectar and club soda	10.25
SKINNY HOT GURL	azunia blanco , muddled jalapeño, half a lime, splash of agave and club soda	10.25
FLAMING FRIDA	frida kahlo blanco , muddled jalapeño, agave nectar, oj and s&s splash; shaken	9.75
AGAVE LEMONADE	el jimador blanco , muddled lemon press, agave nectar; shaken w/ a sugar rim	10.25
SUNRISE	herradura silver , a juice blend of cranberry, pineapple and orange juice	10.25
OLD FASHION	arette anejo , muddled orange, agave nectar, bitters; shaken/served in a bucket	10.75
KICK ASS	commemorativo anejo , triple sec, blue curacao , s&s	10.00
KISS ASS	commemorativo anejo , triple sec, black raspberry , s&s	10.00
ME SO HORNI	36oz hornitos reposado on the rocks, triple sec, s&s with a fresh lime half and our collectible rubber ducky	18.75
F'UGLY BETTY	our signature 36oz frozen margarita with silver tequila , a bottled beer bomb, fresh lime half, 1 oz 'test tube' shot of silver tequila and our collectible rubber duck. Betty's is responsible for good times :-) not bad decisions XO	22.75

TEQUILAS

- make any tequila shot a margarita for \$1.00 extra or a craft, shaken with a fresh lime half and agave nectar for \$1.50 extra -

	<u>BLANCO</u>	<u>REPOSADO</u>	<u>ANEJO</u>	<u>RESERVA / ESPECIAL</u>
ARETTE	\$9.00	\$9.25	\$9.75	
ASOM BROSO	\$10.00	\$12.00	\$30.00	VINTAGE \$99.00
AVION	\$9.00	\$11.00	\$13.00	'44' \$29.00
AZUNIA (organic)	\$9.25	\$10.25	\$11.25	2 YR. SPECIAL EDITION \$18.00
CABO WAGO	\$11.00	\$12.00	\$13.00	
CASAMIGOS	\$9.25	\$10.25	\$11.25	
CASA NOBLE	\$9.75	\$10.75	\$11.75	5 YEAR \$19.00
CAZADORES	\$9.00	\$9.25	\$9.50	
CHAMUCOS	\$11.25	\$12.25	\$13.25	
CLASA AZUL	\$14.75	\$16.75		
CODIGO 1530	\$11.25	\$14.25	\$17.25	
CORAZON	\$8.75	\$9.75	\$10.75	
CORRALEJO	\$8.75	\$9.75	\$10.75	GRAN \$29.00 '99,000' \$29.00
CORZO	\$10.25	\$11.25	\$12.25	
CRUZ DEL SOL	\$9.50	\$10.50	\$11.50	
DON FULANO	\$12.00	\$14.00	\$16.00	
DON JULIO	\$10.50	\$12.50	\$14.50	'1942' \$29.00
DON LORENZO	\$11.50	\$12.50		
DULCE VIDA	\$9.00	\$9.50	\$10.00	
EL JIMADOR	\$8.75	\$9.25	\$9.75	
EL TESORO	\$9.75	\$10.25	\$10.75	PARADISO \$20.00
ESPOLON	\$8.75	\$9.25	\$9.75	
FORTALEZA	\$11.00	\$13.00	\$15.00	
FRIDA KAHLO	\$9.00	\$11.00	\$13.00	
G4	\$10.00	\$12.00	\$14.00	
GRAN CENTENARIO	\$8.75	\$9.25	\$9.75	
HERRADURA	\$9.25	\$10.25	\$11.25	
HORNITOS	\$8.75	\$9.00	\$9.50	CRYSTALINO \$11.00
JOSE TRADICIONAL	\$9.25	\$9.75		LA FAMILIA \$26.00
LOS ARANGO	\$9.00	\$11.00	\$13.00	
LUNAZUL	\$8.75	\$9.25		
MAESTRO DOBEL	\$9.25	\$10.25	\$11.25	
MILAGRO	\$9.00	\$9.25	\$9.75	
OLMECA ALTOS	\$8.75	\$9.75	\$10.75	
PARTIDA	\$10.50	\$11.50	\$12.50	
PATRON	\$9.75	\$10.75	\$11.75	X-ANEJO \$20 PLATINUM \$33 PIEDRA \$49
PELIGROSO	\$8.75	\$9.25	\$9.75	
RIAZUL	\$9.00	\$10.00	\$11.00	
ROCA PATRON	\$13.00	\$14.00	\$15.00	
SIETE LEGUAS	\$11.00	\$12.00	\$13.00	
SINO	\$9.00	\$9.50		IRISH \$9.50
SUERTE	\$9.00	\$9.50	\$10.00	
TANTEO (infusions)	\$9.75			CHIPTLE, HABENARO or JALAPENO
TEQUILA OCHO	\$10.00	\$11.00	\$12.00	
TRES AGAVES	\$8.75	\$9.25	\$9.75	
TRES GENERACIONES	\$9.00	\$10.00	\$11.00	
1800	\$8.75	\$9.25	\$9.75	COCONUT \$8.75
1921	\$11.00	\$12.00	\$13.00	

MEZCAL

- make any mezcal shot a margarita for \$1.00 extra or a craft, shaken with a fresh lime half and agave nectar for \$1.50 extra -

NUESTRA SOLEDAD espadin	\$10.50	EL SILENCIO espadin	\$9.25	PRIMARIO espadin	\$10.00
EL JOLGORIO espadin	\$15.00	UNION espadin/cirial	\$9.75	SOMBRA espadin	\$10.00
CORTE VETUSTO mezquila	\$20.00	DON LORENZO cuishe	\$14.00	ILEGAL reposado	\$11.50
ALIPUS san andres	\$12.00	SANTO mezquila	\$12.75	SE BUSCA reposado	\$11.00

SALSAS

available for take-out

ROASTED TOMATO - VERDE TOMATILLO - INFERNO	<u>PINT</u>	\$5.25
	<u>QUART</u>	\$8.25
PICO DE GALLO - SPICY AVOCADO - CILANTRO CREAMA	<u>SIDE</u>	\$1.25

APPETIZERS

GUACAMOLE	build-your-own guacamole in an authentic stone molcajete with sides of fresh avocado, tomatoes, onion, cilantro, jalapeños, grilled lime and a pinch of sea salt	\$11.95
QUESO DIP	melted cheese with our house-made salsa fresca and a touch of jalapeño; add chorizo	\$7.75 \$9.75
BEAN DIP	homemade refried beans mixed with our queso dip; add chorizo	\$7.25 \$9.25
STREET TACOS	choice of three; roasted carnitas, chicken adobado, or carne asada on three corn tortillas, with onion and cilantro; guacamole and sour cream	\$10.25
MINI FISH TACOS	three mini 'battered' cod tacos, corn tortillas, cabbage, salsa fresca and baja sauce	\$10.25
JALA' WRAPS	six homemade jalapeño halves, wrapped in bacon and filled with cream cheese	\$13.50
CEVICHE	lime marinated blend of mahi, shrimp, scallops, salsa fresca, cucumbers, avocado	\$13.50
FLAUTAS	three flour rolled tacos stuffed with your choice of chicken adobado, short rib or potato; topped with a oaxaca/cheddar blend, lettuce, guacamole and sour cream	\$10.25
TAQUITOS	three corn rolled tacos stuffed with your choice of chicken adobado, short rib or potato; topped with queso fresco, lettuce, guacamole and sour cream	\$10.25
BAJA FRIES	curly fries, melted cheese blend, carne asada; topped with guacamole and sour cream	\$9.75
MEXICAN PIZZA	crispy flour tortilla shell topped with refried beans, melted cheese blend, salsa fresca, lettuce, guacamole and sour cream; add roasted carnitas, carne asada or chicken adobado	\$9.25 \$12.25
CUCUMBERS	cool cucumber slices marinated in fresh lime juice and sprinkled with chile tajin	\$6.25

BUILD-YOUR-OWN NACHOS

start with you choice of OAXACA/CHEDDAR or QUESO DIP and BLACK or REFRIED beans...

price includes:	\$ 22.50	\$ 32.50
<u>CHOICES OF</u>	<u>ADDITIONS</u>	<u>MAMA</u>
salsa fresca	avocado	\$4.50
sour cream	carnitas	\$5.50
guacamole	chicken adobado	\$5.50
raw onions	carne asada	\$5.50
cilantro	short rib	\$6.50
jalapeños	chicken breast	\$6.50
lettuce	shrimp	\$7.50

LUNCH EXPRESS

MONDAY - FRIDAY 11 AM - 2 PM

\$8.25

ONE ITEM COMBO PLATES

served with rice, choice of beans, caesar salad and choose one of:

HARD CORN TACO

carne asada, chicken adobado or carnitas

SOFT FLOUR TACO

carne asada, chicken adobado or carnitas

BAJA TACO

beer battered cod, salsa fresca, cabbage and baja sauce

POTATO TACO

grilled cheese blend with seasoned potato in a grilled corn shell

ENCHILADA

cheese, carnitas, carne asada or chicken adobado; choice of verde tomatillo, rojo guajillo, or mole poblano

TOSTADA

carnitas, chicken adobado or carne asada

TAQUITOS

chicken adobado or seasoned potato

FLAUTAS

chicken adobado or seasoned potato

CEVICHE TOSTADA

made fresh with limited availability

\$9.25

SALADS & SOUPS

cilantro vinaigrette, honey jalapeño vinaigrette, bleu cheese, ranch, fat-free italian, vinegar & oil

VEGETARIAN SALAD

black beans, mixed greens, grilled corn, tomatoes, black olives, cucumbers, jicama red onions, mixed grill of bell peppers & mushrooms; oaxaca/cheddar blend, guacamole, sour cream and avocado...served in a traditional tortilla bowl

TACO SALAD

choice of **carnitas** or **chicken adobado**;

substitute **carne asada** or **chicken breast** for \$2

black beans, mixed greens, grilled corn, tomatoes, black olives, cucumbers, jicama red onions, oaxaca/cheddar blend, guacamole and sour cream

CAESAR SALAD

add grilled **chicken breast** \$2

add blackened **shrimp** \$3

SOUP & SALAD

choice of a soup cup, house salad and a side dressing

\$10.25

BURRITO BOWL

start with OAXACA/CHEDDAR cheese and BLACK or REFRIED beans...

price includes choices of:

rice
lettuce
salsa fresca
raw onions
cilantro
jalapeños
sour cream
guacamole

additions:

avocado	\$1.25
carnitas	\$1.25
chicken adobado	\$1.25
carne asada	\$1.25
chicken breast	\$1.75
carne asada	\$2.25
shrimp	\$2.25

1/2 OFF MENU MONDAY

6pm-11pm

REQUIRES any drink purchase, EXCLUDES other discounts or coupons

- BAR -

MARGARITA

silver tequila, triple sec, s&s; rocks or frozen	\$4.50
strawberry, mango, guava,	add \$1
passion fruit, pina colода	add \$1
gran gala (cadillac), midori, tuaca	add \$2
grand marnier (cadillac), chambord, st germain	add \$3

TEQUILA SHOT

silver tequila	\$4.50
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SANGRIA

red 'house recipe'	\$3.50
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WINES

chardonnay or cabernet	\$3.25
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- APPETIZERS -

BEAN DIP

homemade refried beans mixed with our cheese dip	\$3.75
-add \$2 for chorizo or ground sirloin	

QUESO DIP

melted cheese with our house-made salsa fresca and a touch of jalapeño	\$4.00
-add \$2 for chorizo or ground sirloin	

TAQUITOS

three corn rolled tacos stuffed with your choice of chicken or potato; topped with lettuce, queso fresco, guacamole and sour cream	\$5.00
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MEXICAN PIZZA

crispy flour tortilla, refried beans, melted cheese blend, salsa fresca, lettuce, black olives, guacamole and sour cream;	\$4.75
roasted carnitas, carne asada or chicken adobado	add \$3

MINI FISH TACOS

three mini, battered cod tacos on corn tortillas with cabbage, salsa fresca and baja sauce	\$5.25
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Build - Your - Own - BURRITO or BOWL

start with OAXACA/CHEDDAR cheese blend
and BLACK or REFRIED beans...

\$ 5.75

SHORT

avocado	\$1.75
carnitas	\$2.25
chicken adobado	\$2.25
carne asada	\$2.25
chicken breast	\$2.75
short rib	\$2.75
shrimp	\$3.25

CHOICES OF

rice
salsa fresca
lettuce
jalapeño
cilantro
raw onions
sour cream (.75)
guacamole (1.25)

- 18% gratuity added for parties of 8 or more -

1/2 OFF MENU MONDAY

6pm-11pm

REQUIRES any drink purchase, EXCLUDES other discounts or coupons

- SALADS - \$6.75

ORIGINAL CAESAR

romaine tossed in our original caesar dressing,
tortilla strips, served in a flour tortilla bowl

- grilled chicken breast

add \$2

- sautéed shrimp

add \$3

- TWO ITEM - \$7.25

COMBINATION PLATES

-served with rice, choice of beans and slaw-

HARD CORN TACO

carne asada, chicken adobado or carnitas

SOFT FLOUR TACO

carne asada, chicken adobado or carnitas

ENCHILADA

cheese, carnitas or chicken adobado ;
verde, rojo, chipotle or mole

TOSTADA

carnitas or chicken adobado

TAQUITOS

chicken adobado or seasoned potato

BAJA TACO

beer battered cod, salsa fresca, cabbage and baja sauce

POTATO TACO

grilled cheese blend with seasoned potato in a grilled corn shell

- QUESADILLAS -

CHEESE \$4.25

CHICKEN \$5.00

CARNITAS or BLT or MUSHROOM \$5.25

CARNE ASADA \$5.50

WEEKDAYS 2PM-6PM \$5 PAPI HOUR

(may exclude holidays/events)

- BAR -

MI CASA MARGARITA

sauza reposado, triple sec, s&s on the rocks or **silver** frozen

strawberry, mango, passion fruit, guava or pina colada

gran gala (cadillac), **midori**, **tuaca**

grand marnier (cadillac), **chambord**, **st germain**

-add \$1

-add \$2

-add \$3

HOUSE SHOTS

silver tequila

kami kazi

pink pussy

jolly rancher

cocksucker

green weenie

mayra's leche

tea bag junior

HOUSE COCKTAILS

vodka, gin, rum, whiskey, bourbon, scotch

HOUSE WINES & SANGRIA

chardonnay, cabernet & our 'house-recipe' sangria

BOTTLED BEERS

corona, corona light, pacifico, bohemia, negra modelo,

modelo especial, dos xx lager, dos xx amber, michelob ultra

DRAFT BEER

hillecrest brewing company; **just the hop** ipa, **u-hawle** hefe, **rotating** tap (plz ask);

montejo mx lager, **estrella** mx pilsner, **bud light** pale lager

- SALADS -

CUCUMBERS

cool cucumber slices, fresh lime juice, sprinkled with our chile tajin

CAESAR

romaine, original caesar dressing, queso fresco and tortilla strips

HOUSE

mixed greens, tomatoes, grilled corn, cucumbers, jicama, red onion;
topped with oaxaca/cheddar blend and tortilla strips.

choice of: bleu cheese, ranch, cilantro vinaigrette, caesar,

honey-jalapeno vinaigrette, fat-free Italian, vinegar & oil

WEEKENDS 2PM-6PM \$5 PAPI HOUR

(may exclude holidays/events)

- BAR -

MI CASA MARGARITA

sauza reposado, triple sec, s&s on the rocks or **silver** frozen

strawberry, mango, passion fruit, guava or pina colada

gran gala (cadillac), **midori**, **tuaca**

grand marnier (cadillac), **chambord**, **st germain**

-add \$1

-add \$2

-add \$3

HOUSE SHOTS

SANGRIA

HOUSE COCKTAILS

HOUSE WINES

BOTTLED BEERS

DRAFT BEERS

WEEKDAYS 2PM-6PM
\$5 PAPI HOUR
(may exclude holidays/events)

- APPETIZERS -

GUACAMOLE

made daily w/ fresh avocado, tomato, onion, cilantro, chile serrano w/oaxaco cheese

CHEESE DIP

melted cheese with our house-made salsa fresca and a touch of jalapeño
add \$2 for chorizo

BEAN DIP

homemade refried beans mixed with our cheese dip
add \$2 for chorizo

MINI FISH TACOS

three mini 'battered' cod tacos, corn tortillas, cabbage, salsa fresca
and baja sauce

STREET TACOS

three mini corn tortillas, with onion and cilantro, side of guacamole and
sour cream; choice of carnitas or chicken adobado

TAQUITOS

three corn rolled tacos stuffed with your choice of chicken or potato,
topped with our cheese blend, lettuce, guacamole and sour cream

MEXICAN PIZZA

crispy flour tortilla, refried beans, melted cheese blend,
salsa fresca, lettuce, black olives, guacamole and sour cream
add \$3 for chicken adobado, carnitas or carne asada

- QUESADILLAS -

CHEESE

mix of a mexican oaxaca and a white cheddar blend

MUSHROOM

fresh, sliced, sautéed mushrooms

CARNITAS

roasted pork loin seasoned and simmered for hours

BLT

crispy bacon, salsa fresca, shredded lettuce, home-made chipotle aioli

CHICKEN

grilled chicken adobado

WEEKENDS 2PM-6PM
\$5 PAPI HOUR
(may exclude holidays/events)

- FISH & DIPS -

MINI FISH TACOS

three mini battered cod tacos, corn tortillas, cabbage, salsa, baja sauce

GUACAMOLE (topped w/oaxaca cheese)

CHEESE DIP or **BEAN DIP** (add \$2 for chorizo)

TACO TUESDAY

6PM - 11PM

\$2

CHICKEN ADOBADO street taco

ROASTED CARNITAS street taco

POTATO street taco *

HOUSE TEQUILA silver shot

\$3

BEAN dip

FISH street taco

SHORT RIB street taco

CARNE ASADA street taco

CARNITAS BLT street taco

AL PASTOR street taco

BLACKENED SHRIMP street taco

MAHIMAHIM street taco

CEVICHE mini tostada

MODELO MONTEJO draft beer

PINK PUSSY shot

\$4

CHORIZO BEAN dip

TEQUILA-OF-THE-MONTH premium reposado shot

\$5

HOUSE CAESAR salad *

OLE' SANGRIA rojo

\$6

HOUSE MARGARITA silver tequila

LUNCH EXPRESS

MONDAY - FRIDAY 11 AM - 2 PM

\$8.25

ONE ITEM COMBO PLATES

served with rice, choice of beans, caesar salad and choose one of:

HARD CORN TACO

carne asada, chicken adobado or carnitas

SOFT FLOUR TACO

carne asada, chicken adobado or carnitas

BAJA TACO

beer battered cod, salsa fresca, cabbage and baja sauce

POTATO TACO

grilled cheese blend with seasoned potato in a grilled corn shell

ENCHILADA

cheese, carnitas, carne asada or chicken adobado; choice of verde tomatillo, rojo guajillo, or mole poblano

TOSTADA

carnitas, chicken adobado or carne asada

TAQUITOS

chicken adobado or seasoned potato

FLAUTAS

chicken adobado or seasoned potato

CEVICHE TOSTADA

made fresh with limited availability

\$9.25

SALADS & SOUPS

cilantro vinaigrette, honey jalapeño vinaigrette, bleu cheese, ranch, fat-free italian, vinegar & oil

VEGETARIAN SALAD

black beans, mixed greens, grilled corn, tomatoes, black olives, cucumbers, jicama red onions, mixed grill of bell peppers & mushrooms; oaxaca/cheddar blend, guacamole, sour cream and avocado...served in a traditional tortilla bowl

TACO SALAD

choice of **carnitas** or **chicken adobado**;

substitute **carne asada** or **chicken breast** for \$2

black beans, mixed greens, grilled corn, tomatoes, black olives, cucumbers, jicama red onions, oaxaca/cheddar blend, guacamole and sour cream

CAESAR SALAD

add grilled **chicken breast** \$2

add blackened **shrimp** \$3

SOUP & SALAD

choice of a soup cup, house salad and a side dressing

\$10.25

BURRITO BOWL

start with OAXACA/CHEDDAR cheese and BLACK or REFRIED beans...

price includes choices of:

rice
lettuce
salsa fresca
raw onions
cilantro
jalapeños
sour cream
guacamole

additions:

avocado	\$1.25
carnitas	\$1.25
chicken adobado	\$1.25
carne asada	\$1.25
chicken breast	\$1.75
carne asada	\$2.25
shrimp	\$2.25

1/2 OFF MENU MONDAY

6pm-11pm

REQUIRES any drink purchase, EXCLUDES other discounts or coupons

- BAR -

MARGARITA

silver tequila, triple sec, s&s; rocks or frozen	\$4.50
strawberry, mango, guava,	add \$1
passion fruit, pina colода	add \$1
gran gala (cadillac), midori, tuaca	add \$2
grand marnier (cadillac), chambord, st germain	add \$3

TEQUILA SHOT

silver tequila	\$4.50
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SANGRIA

red 'house recipe'	\$3.50
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WINES

chardonnay or cabernet	\$3.25
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- APPETIZERS -

BEAN DIP

homemade refried beans mixed with our cheese dip	\$3.75
-add \$2 for chorizo or ground sirloin	

QUESO DIP

melted cheese with our house-made salsa fresca and a touch of jalapeño	\$4.00
-add \$2 for chorizo or ground sirloin	

TAQUITOS

three corn rolled tacos stuffed with your choice of chicken or potato; topped with lettuce, queso fresco, guacamole and sour cream	\$5.00
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MEXICAN PIZZA

crispy flour tortilla, refried beans, melted cheese blend, salsa fresca, lettuce, black olives, guacamole and sour cream;	\$4.75
roasted carnitas, carne asada or chicken adobado	add \$3

MINI FISH TACOS

three mini, battered cod tacos on corn tortillas with cabbage, salsa fresca and baja sauce	\$5.25
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Build - Your - Own - BURRITO or BOWL

start with OAXACA/CHEDDAR cheese blend
and BLACK or REFRIED beans...

\$ 5.75

SHORT

avocado	\$1.75
carnitas	\$2.25
chicken adobado	\$2.25
carne asada	\$2.25
chicken breast	\$2.75
short rib	\$2.75
shrimp	\$3.25

CHOICES OF

rice
salsa fresca
lettuce
jalapeño
cilantro
raw onions
sour cream (.75)
guacamole (1.25)

- 18% gratuity added for parties of 8 or more -