

A P P E T I Z E R S

(one basket of chips refill \$2)

CHIPS & SALSA	home-made roasted tomatoes recipe & one basket of chips	\$3.25
GUACAMOLE	fresh avocado, tomatoes, onion, cilantro, jalapeños, grilled lime, a pinch of sea salt & one basket of chips	\$11.75
QUESO DIP	melted queso with our house-made salsa fresca with a touch of jalapeño & one basket of chips add chorizo	\$7.75 \$2.00
BEAN DIP	homemade refried beans mixed with our queso dip & one basket of chips add chorizo	\$7.75 \$2.00
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
BEACH TACOS	three mini 'battered' fish 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	\$13.75
BAJA FRIES	curly fries, melted monterey queso, carne asada; topped w/guacamole and sour cream	\$11.25
MEXICAN PIZZA	crispy flour tortilla shell topped with refried beans, melted monterey queso, salsa fresca, lettuce, guacamole and sour cream; add roasted carnitas, carne asada or chicken adobado	\$10.25 \$13.25
CUCUMBERS	cool cucumber slices marinated in fresh lime juice and sprinkled with chile tajin	\$6.25

BUILD-YOUR-OWN N A C H O S

start with you choice of MONTEREY QUESO or QUESO DIP and BLACK or REFRIED beans...

price includes:		\$ 22.50	\$ 32.50
<u>CHOICES OF</u>	<u>ADDITIONS</u>	<u>MAMA</u>	<u>DADDY</u>
salsa fresca	avocado	\$2.50	\$5.00
sour cream	carnitas	\$3.00	\$6.00
guacamole	chicken adobado	\$3.00	\$6.00
raw onions	carne asada	\$3.50	\$7.00
cilantro	chicken breast	\$3.50	\$7.00
jalapeños	short rib	\$4.00	\$8.00
lettuce	shrimp	\$4.00	\$8.00

S A L S A S

available for take-out

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

we pour heavy, drink responsibly - 18% gratuity added to parties of 6 or more

Q U E S A D I L L A S

- add a side of **AVOCADO SALSA** or **CILANTRO CREAMA** for \$1.25 -

CHEESE blend of monterey queso	\$8.75
VEGGIE grilled bell peppers, onions, mushrooms; topped with avocado	\$12.75
MUSHROOM sautéed mushroom caps	\$10.75
CARNITAS pork simmered for hours in our authentic recipe	\$12.25
CHICKEN ADOBADO marinated, seasoned and grilled	\$12.25
CARNE ASADA thinly sliced, seasoned and flame grilled	\$12.50
SHORT RIB pan seared, then oven roasted	\$13.00
SHRIMP seasoned and sautéed	\$12.50
BLT crispy bacon, salsa fresca, shredded lettuce, home-made chipotle aioli	\$11.25
FAJITA chicken breast or carne asada with sautéed onions and peppers	\$13.75

S O U P S & S A L A D S

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

CHICKEN-TORTILLA	home-made mexican chicken tortilla soup topped with	cup	\$7.75
	avocado and tortilla strips, cilantro and queso fresco	bowl	\$9.75
SOUP OF-THE-DAY	home-made pork pozole or albondigas;	cup	\$7.75
	please ask your server what is available today	bowl	\$9.75
HOUSE	mixed greens, grilled corn, cucumbers, tomatoes, jicama, red onion; topped with monterey queso and tortilla strips		\$7.00
SOUP & SALAD	choice of our homemade soups with a side house or caesar salad		\$14.25
TACO SALAD	a traditional tortilla bowl filled with black beans, mixed greens, cucumbers, black olives, grilled corn, tomatoes, jicama, red onion; topped with monterey cheese, guacamole and sour cream...		
	<u>choose from:</u>		
	VEGETARIAN... w/ grilled bell peppers, mushrooms; topped with avocado		\$14.25
	ROASTED CARNITAS or CHICKEN ADOBADO		\$14.25
	CARNE ASADA or GRILLED CHICKEN BREAST		\$14.25
	SHORT RIB or SHRIMP		\$16.25
	GRILLED MAHI MAHI		\$17.50
TJ CAESAR	original caesar dressing, manchego cheese, tortilla strips; tossed in fresh cut romaine and served in a traditional tortilla bowl		\$13.25
	GRILLED CHICKEN BREAST or SHRIMP		\$15.25
	GRILLED MAHI MAHI		\$16.25

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COMBINATION PLATE

choose any TWO items below;

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

\$15.25

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

BUILD-YOUR-OWN BURRITO OR BOWL

start with MONTEREY QUESO and BLACK or REFRIED beans...

price includes:

		\$11.75	\$17.75
<u>CHOICES OF</u>	<u>ADDITIONS</u>	<u>SHORT & FAT</u>	<u>LONG & FAT</u>
rice	curly fries	\$2.50	5.00
sour cream	avocado	\$2.50	\$5.00
guacamole	carnitas	\$3.00	\$6.00
salsa fresca	chicken adobado	\$3.00	\$6.00
lettuce	carne asada	\$3.50	\$7.00
jalapeños	chicken breast	\$3.50	\$7.00
raw onions	short rib	\$4.00	\$8.00
cilantro	shrimp	\$4.00	\$8.00
(breakfast)	bacon, chorizo, or ham	\$3.00	\$6.00

(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, simmered for hours from an old family recipe; served with guacamole, sour cream, cilantro, onions and our avocado salsa	\$16.50
CARNE ASADA	an original...thinly sliced, marinated carne asada, flame grilled to medium, served with guacamole, sour cream and our avocado salsa	\$16.50
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	\$16.75 \$17.75 \$17.75
CHICKEN MOLE	two grilled chicken breasts with our authentic mole poblano, garnished with a grilled green onion and sesame seeds	\$16.25

SPECIALTY TACOS

choice of **BLACK** or **REFRIED** beans;
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, salsa fresca, and topped with our cilantro crema on two flour tortillas	\$16.75
BLT & C	roasted carnitas and bacon, topped with lettuce, salsa fresca, and our chipotle aioli on two flour tortillas	\$16.25
MAHI MAHI	marinated with pineapple and soy, flame grilled, topped with mixed cabbage, salsa fresca and queso fresco on two corn tortillas	\$17.25
SHORT RIB	braised in negra modelo, topped with our pickled red onions queso fresco and a sprinkle of cilantro; served on two flour tortillas	\$16.50
SHRIMP	seasoned and blackened on two flour tortillas, cabbage and avocado salsa topped with a cilantro crema, salsa fresca and queso fresco	\$16.75
AL PASTOR	grilled pork marinated in pineapple and citrus juices, chiles and authentic mexican spices; served on two corn tortillas topped with grilled pineapple, onion, cilantro and our sesame salsa	\$16.25
CHICKEN AVOCADO	chicken aadobado, salsa fresca, lettuce, avocado, w/ cilantro, crema and monterey cheese blend	\$16.25

TEQUILA MARGARITAS

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

MI CASA	el jimador reposado, triple sec , s&s on the rocks or frozen	9.25
	strawberry, mango, passion fruit, guava, or pina colada	10.25
	gran gala (cadillac), black raspberry, elderflower	12.25
	grand marnier (cadillac), midori , or tuaca	13.25
ORIGINAL CLASSIC	azunia reposado , usda certified organic tequila, organic agave nectar, fresh lime half (no sweet 'n sour), shaken with grand marnier ;	13.75
PERFECT CADILLAC	1800 reposado, cointreau , s&s, a floater of gran gala	13.25
PINK CADILLAC	casa noble blanco (organic), chambord , s&s w/ pink salt rim	13.25
MANGO - NEADA	a frozen mexican classic; el jimador reposado , mango and chamoy (spicy plum), tajin rim with a tamarindo stick (traditional spicy fruit candy)	11.75
EL PEPINO	herradura silver , muddled cucumbers, agave nectar, splash s&s and club soda	12.25
BLOOD ORANGE	cazadores blanco, solerno blood orange , lime half, ruby red, and a tajin rim	12.75
MEXICAN MULE	altos plata , ginger beer, half a lime, dash of bitter	11.50
PALOMA SQUIRT	casamigo blanco , sparkling citrus 'squirt' with a pinch of salt; baja mexico style!	11.25
AGAVE LEMONADE	tres agaves blanco , muddled lemon press, agave nectar; shaken w/ a sugar rim	10.25
TAMARINDO	arette blanco , tamarindo, fresh lime half, club soda, tajin rim	11.50
COCONUT CHANEL	hornitos plata coconut cream, half a lime, shaken w/toasted coconut	10.50
BILLIONAIRE	mi campo reposado 3 oz tequila shot, gran gala , half a lime, splash oj & bling	14.75
MEXICAN MAI TAI	1800 coconut, creme de almond , pineapple & oj, black magic rum floater	11.25
ICED LATTE	patron xo cafe , rice milk by 'horchata ole' with a dash of cinnamon	9.75
SKINNY GURL	cuervo tradicional silver , half a lime, splash of agave nectar and club soda	11.00
FLAMING FRIDA	frida kahlo blanco , muddled jalapeño, agave nectar, oj and s&s splash; shaken	10.50
KICK ASS	commemorativo anejo, triple sec , s&s, blue curaçao	10.75
KISS ASS	commemorativo anejo, triple sec , s&s, black raspberry	10.75
F'UGLY BETTY	our signature 36oz frozen margarita with el jimador reposado , a bottled beer bomb , fresh lime half, 1 oz 'test tube' shot of el jimador reposado and our collectible rubber duck. Betty's is responsible for good times :-) not bad decisions XO	23.75

MEZCAL MARGARITAS

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

SKINNY MEZCAL	el silencio expandin , half a lime, splash of agave nectar, club soda	11.00
SMOKEY ORANGE	los javis, solerno blood orange , lime half, rube red, tajin rim	12.75

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TEQUILA

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

	<u>BLANCO</u>	<u>REPOSADO</u>	<u>ANEJO</u>	<u>RESERVA / ESPECIAL</u>
ALTOS	9.00	10.00	11.00	
ARETTE	9.00	9.25	9.75	
ASOMBROSO	10.00	12.00	30.00	VINTAGE 99.
AVION	9.00	11.00	13.00	'44' 29.
AZUNIA (organic)	9.25	10.25	11.25	2 YEAR SPECIAL EDITION 18.
CABO WABO	11.00	12.00	13.00	
CASAMIGOS	10.00	11.00	12.00	
CASA NOBLE	10.00	11.00	12.00	5 YEAR 19
CAZADORES	9.50	9.75	10.00	
CENOTE	10.00	12.00	14.00	
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	10.25	
CORRALEJO	9.00	9.75	10.50	GRAN 29. '99,000' 29.
CORZO	10.00	11.00	12.00	
CRUZ DEL SOL	9.50	10.50	11.50	
CUERVO TRADICIONAL	9.25	9.75		LA FAMILIA 26.
DON FULANO	12.00	14.00	16.00	
DON JULIO	10.50	12.50	14.50	'1942' 29.
DON LORENZO	11.50	12.50		
DULCE VIDA	9.25	10.00	10.75	5 YEAR X Anejo 15.
EL JIMADOR	8.75	9.25	9.75	
EL TESORO	9.75	10.25	10.75	PARADISO 20.
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	9.75	10.50	11.25	ULTRA 12.
HORNITOS	8.75	9.00	9.25	
LIBRE (infusions)	9.25			MANGO, PINEAPPLE or MINT CHOCOLATE
LOS ARANGO	9.00	11.00	13.00	
MAESTRO DOBEL	9.25	10.25	11.25	
MI CAMPO	9.00	9.50		
MILAGRO	9.00	9.25	9.75	
PARTIDA	10.50	11.50	12.50	
PASOTE	11.00	12.00	13.00	
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	9.50	10.50		IRISH 9.
SUERTE	9.25	9.75	10.25	
TANTEO (infusions)	9.75			HABENARO, JALAPENO or CHIPOTLE
TEQUILA OCHO	12.00	13.00	14.00	
TRES AGAVES	9.25	9.50	9.75	
TRES GENERACIONES	9.25	10.25	11.25	
1800	9.00	9.50	10.00	COCONUT 9.
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	9.75	PRIMARIO espadin	11.00
EL JOLGORIO espadin	15.00	UNION espadin/cirial	10.25	SOMBRA espadin	11.00
CORTE VETUSTO ensamble	20.00	DON LORENZO cuishe	14.25	ILEGAL reposado	11.75
ALIPUS san andres	12.00	SANTO mezquila	13.25	SE BUSCA anejo	12.50
ANIMAS espadin	11.00	XICARU anejo	13.00	CASTA TRIBAL ensamble 18 yr	14.00
LOS VECINOS espadin	9.75	LOS JAVIS reposado	11.00	MONTOLOBOS joven	10.75
BOZAL tobaciche	13.50	DEL MAGUEY chichicapa	14.00	CRANEO organic espadin	14.50