

# A P P E T I Z E R S

(chip basket refill \$2)

<b>CHIPS &amp; SALSA</b>	home-made roasted tomatoes recipe & one basket of chips	\$3.25
<b>GUACAMOLE</b>	build-your-own guacamole with fresh avocado, tomatoes, onion, cilantro, jalapeños, grilled lime, a pinch of sea salt & a basket of chips	\$11.75
<b>QUESO DIP</b>	melted queso with our house-made salsa fresca with a touch of jalapeño & a basket of chips add chorizo	\$7.75 \$2.00
<b>BEAN DIP</b>	homemade refried beans mixed with our queso dip & a basket of chips add chorizo	\$7.75 \$2.00
<b>STREET TACOS</b>	choice of three; roasted carnitas, chicken adobado, or carne asada on three corn tortillas, with onion and cilantro; guacamole and sour cream on the side	\$10.75
<b>BEACH TACOS</b>	three mini 'battered' fish tacos, corn tortillas, cabbage, salsa fresca and baja sauce	\$10.50
<b>JALA' WRAPS</b>	six homemade jalapeño halves, wrapped in bacon and filled with cream cheese	\$13.50
<b>CEVICHE</b>	lime marinated blend of mahi, shrimp, scallops, salsa fresca, cucumbers, avocado	\$13.75
<b>BAJA FRIES</b>	curly fries, melted monterey queso, carne asada, chicken adobado or roasted carnitas; topped w/guacamole and sour cream	\$12.25
<b>MEXICAN PIZZA</b>	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
<b>CUCUMBERS</b>	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 your 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

SALSA FRESCA - SPICY AVOCADO - CILANTRO CREMA	SIDE	\$1.25
ROASTED TOMATO - VERDE TOMATILLO - INFIERNO	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 CREMA** for \$1.25 -

<b>CHEESE</b> blend of monterey queso	\$8.75
<b>VEGGIE</b> grilled bell peppers, onions, mushrooms; topped with avocado	\$12.75
<b>MUSHROOM</b> sautéed mushroom caps	\$10.75
<b>CARNITAS</b> pork simmered for hours in our authentic recipe	\$12.50
<b>CHICKEN ADOBADO</b> marinated, seasoned and grilled	\$12.50
<b>CARNE ASADA</b> thinly sliced, seasoned and flame grilled	\$12.75
<b>SHORT RIB</b> pan seared, then oven roasted	\$13.25
<b>SHRIMP</b> seasoned and sautéed	\$12.75
<b>BLT</b> crispy bacon, salsa fresca, shredded lettuce, home-made chipotle aioli	\$11.50
<b>FAJITA</b> 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, Ranch -

<b>CHICKEN-TORTILLA</b>	home-made mexican chicken tortilla soup topped with avocado and tortilla strips, cilantro and queso fresco	cup	\$7.75
		bowl	\$9.75
<b>SOUP OF-THE-DAY</b>	home-made pork pozole or albondigas; please ask your server what is available today	cup	\$7.75
		bowl	\$9.75
<b>HOUSE</b>	mixed greens, grilled corn, cucumbers, tomatoes, jicama, red onion; topped with monterey queso and tortilla strips		\$7.00
<b>SOUP &amp; SALAD</b>	choice of our homemade soups with a side house or caesar salad		\$14.25
<b>TACO SALAD</b>	a traditional tortilla bowl filled with black beans, mixed greens, cucumbers, black olives, grilled corn, tomatoes, jicama, red onion; topped with monterey queso, guacamole and sour cream...		
	<u>choose from:</u>		
	<b>VEGETARIAN...</b> w/ grilled bell peppers, mushrooms; topped with avocado		\$14.25
	<b>ROASTED CARNITAS</b> or <b>CHICKEN ADOBADO</b>		\$14.25
	<b>CARNE ASADA</b> or <b>GRILLED CHICKEN BREAST</b>		\$14.75
	<b>SHORT RIB</b> or <b>SHRIMP</b>		\$16.25
	<b>GRILLED MAHI MAHI</b>		\$17.50
<b>TJ CAESAR</b>	original caesar dressing, manchego cheese, tortilla strips; tossed in fresh cut romaine and served in a traditional tortilla bowl		\$13.25
	<b>GRILLED CHICKEN BREAST</b> or <b>SHRIMP</b>		\$15.25
	<b>GRILLED MAHI MAHI</b>		\$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  
 substitute rice & beans for a HOUSE or CAESAR salad for \$3

**\$15.50**

- 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, 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
- ROLLED TACOS**      ask for today's rolled "special" on  
 three flautas or three taquitos, served with cheese lettuce, sour cream and guacamole

## 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 &amp; FAT</u>	<u>LONG &amp; 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 \$3

<b>CARNITAS</b>	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	\$16.75
<b>CARNE ASADA</b>	an original...thinly sliced, marinated carne asada, flame grilled to medium, served with guacamole, sour cream and our avocado salsa	\$16.75
<b>FAJITAS</b>	served on a sizzling skillet of onions and bell peppers, a side of sour cream and guacamole 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	\$17.25 \$18.25 \$18.25
<b>CHICKEN MOLE</b>	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 \$3

<b>TEMPURA AVOCADO</b>	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
<b>BLT &amp; C</b>	roasted carnitas and bacon, topped with lettuce, salsa fresca, and our chipotle aioli on two flour tortillas	\$16.25
<b>MAHI MAHI</b>	marinated with pineapple and soy, flame grilled, topped with mixed cabbage, salsa fresca and queso fresco on two corn tortillas	\$17.25
<b>SHORT RIB</b>	braised in negra modelo, topped with our pickled red onions queso fresco and a sprinkle of cilantro; served on two flour tortillas	\$16.50
<b>SHRIMP</b>	seasoned and blackened on two flour tortillas, cabbage and avocado salsa topped with a cilantro crema, salsa fresca and queso fresco	\$16.75
<b>AL PASTOR</b>	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
<b>CHICKEN AVOCADO</b>	chicken adobado, salsa fresca, lettuce, avocado, with cilantro, crema and monterey cheese blend	\$16.25
<b>KETO</b>	two of our home-made grilled cheese 'shells', your choice of carne asada, chicken adobado or roasted carnitas; topped with lettuce, salsa fresca, queso fresco; no rice, double the beans	\$16.75

# D E S S E R T

## FRIED ICE CREAM

traditional mexican dessert; a vanilla ice cream ball,  
breaded in corn flakes, cinnamon sugar,  
whipped cream and dulce de leche topping  
served in a tortilla bowl  
\$6.75

## LA VERGA DULCE

apple or banana  
stuffed in a rolled warm tortilla,  
coated with a blend of cinnamon & sugar,  
2 'balls' of vanilla ice cream,  
whipped cream and a chocolate drizzle  
\$8.50

## LEMON-COCONUT CAKE

moist and delicious with a mango drizzle...  
baked locally by our friend and "family"...vince!  
unclevinniescookies .com  
\$7.95

## CHURROS

an authentic mexican donut-like pastry;  
moist inside and crisp outside,  
rolled in a blend of cinnamon and sugar,  
drizzled with dulce de leche topping  
\$6.25

## BUÑUELOS

warm and crisp, pastry-like flour tortillas  
coated with a blend of cinnamon & sugar  
\$4.95

## JAVA-AGAVE

our adult ice cream float;  
patron xo café tequila poured over vanilla ice cream  
(21+ years old)  
\$12.75

## CAFÉ NO SÉ

llegal mezcal, averna crema & kahlua "boozy" ice cream with churros;  
home-made from METL bar  
(21+ years old)  
\$9.95