

served 3pm - close





July 25th - August 8th

3-course dinner | \$35 per person

APPETIZER | choose 1

TABLESIDE GUACAMOLE

prepared just the way you like it — with fresh avocados, tomatoes, onions, serrano chiles and a special blend of herbs and spices

CHICKEN TORTILLA SOUP

rich broth with fresh vegetables, diced chicken, crispy tortilla strips, jack cheese, avocado slices

MEXICAN CAESAR SALAD

romaine lettuce, pepitas, tomatoes, parmesan cheese, tortilla strips, house-made creamy cilantro caesar dressing

TAQUITOS

grilled chicken, guacamolito, pico de gallo, sour cream, parmesan cheese

ENTREE | choose 1

2-ITEM COMBO

served with rice, refried beans and your choice of 2 from the following: TACOS: soft or crispy - shredded chicken, shredded beef, picadillo beef, carnitas ENCHILADAS: cheese, shredded chicken, shredded beef, picadillo beef, carnitas CLASSICS: chicken tamale, chile relleno, chicken taquitos

BEEF BIRRIA TACOS

three handmade corn tortillas, grilled with a layer of melted jack cheese, filled with beef birria & topped with onion-cilantro mix. served with rice, consommé and limes

FAJITAS DUO

select two of your favorites! grilled chicken, steak* or sautéed shrimp. served with rice, refried beans, guacamole, pico de gallo & choice of tortillas

ASADA BURRITO

chicken, pico de gallo, jack cheese, salsa ranchera, sour cream, rice, refried beans

CRAB & SHRIMP ENCHILADAS

crab meat, shrimp, jack cheese, onion, cilantro, salsa tomatillo, avocado slices, sour cream, rice, sautéed vegetables

VEGGIE FAJITAS

pasilla chile relleno & sautéed vegetables, served with rice, refried beans, guacamole, pico de gallo & choice of tortillas

DESSERT | choose 1

DEEP-FRIED ICE CREAM

vanilla ice cream in a cinnamon-sugar coating with chipotle-chocolate sauce, whipped cream

FLAN

creamy, mexican custard, rich caramel sauce, blueberries, raspberries, whipped cream

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

sold separately

CLASSIC PALOMA 13.25

El Jimador Silver, grapefruit juice, lime juice and agave nectar with a tajín chili rim

WATERMELON CANDY SHOT 11.25

El Jimador Silver, watermelon liqueur, lime juice, agave nectar with a tajín chili rim. topped with a watermelon lollipop

CADILLAC MARGARITA 12.00

Lunazul Reposado, sweet & sour, side shot of cointreau noir flavored add 1.00

flauors: mango, midori melon, strauberry, raspberry, pomegranate or coconut-pineapple

THE GRANDE COMPADRE 17.50

Maestro Dobel Silver, triple sec, sweet & sour and a mini bottle of grand marnier

MARGARITA IN A PIÑA 15.50

served in a hollowed pineapple

- · mango, cuervo silver
- strawberry, gold tequila
 - · coconut, gold tequila

MARGARITA FLIGHT 14.00

three of our favorite house margaritas! strawberry, mango & signature

BLACK DIAMOND MARGARITA 16.50

Maestro Dobel Silver, Hennessy Cognac, exotic citrus juices, served at your table with another pour in the side shaker

STRAWBERRY PATRÓN CITRUS CADILLAC 16.50

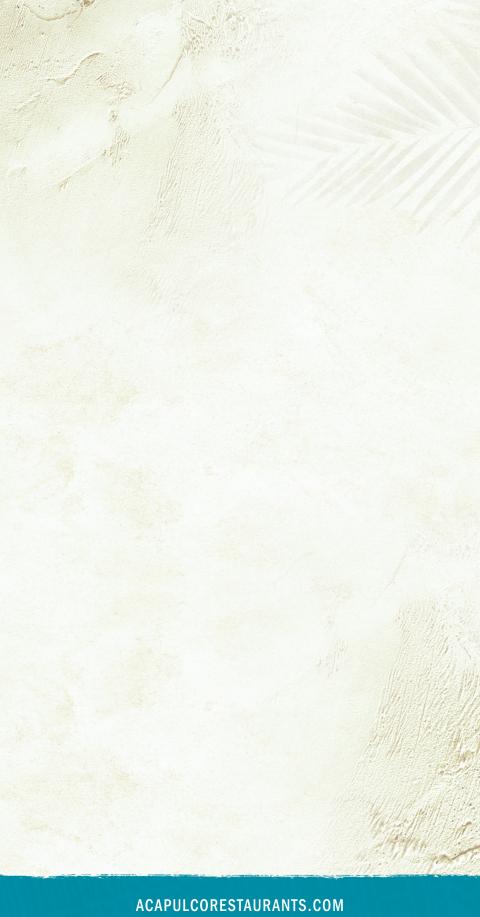
Patrón Silver, Patrón Citrónge, strawberry purée, agave nectar, soda water and fresh lime juice

MANGO MEZCAL MARGARITA 14.25

Jose Cuervo tradicional plata, Mezcal Burrito Fiestero, Ancho Reyes, mango purée, agave nectar, lime juice, topped with a chili dried mango

WE ARE A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.99% surcharge is included on all guest checks.



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