

PORK BELLY BITES

\$ 14.99



Crispy Pork Belly Bites served with Guacamole, Pico De Gallo, & Spicy BBQ.

EMPANADAS ARGENTINAS

\$ 14.99



2 Beef Short Rib, Potato Sofrito, Arroz de Coco, & Pique.

3 Empanadas of either Ground Beef, Ham, Cheese, & Roasted Peppers, or Humita (Peppers, Onions, Bechamel Sauce, & Cheese).

\$ 12.99

EMPANADAS COLOMBIANAS

ELOTES LOCOS

\$ 10.99



Corn off the Cob, Mayo, Lime Juice, Tajin, Cotija Cheese, & Takis Fuego.

ROASTED CAULIFLOWER

\$ 11.99



Charcoal Roasted Cauliflower, sauteed Pine Nuts, Sunflower Seeds, Pepitas, dry cranberries with bang bang sauce. Drizzled with Guajillo suace.

AREPAS DE QUESO Y CHORIZO

\$ 12.99



Cornmeal Cake, Mozzarella, Provolone Cheese, Chorizo Columbiano, Pink Sauce.

LAS BOTANAS

TEQUEÑOS VENEZOLANOS \$ 11.99

8 Fried Breaded Cheese Sticks served with Salsa Guasacaca & Mayo-Chipotle Sauce.

CAMARONES BANG-BANG \$ 14.99

Deep Fried Shrimp Coated in Our Special Bang-Bang Sauce (Mayo-Siracha).

A gratuity of 18% may be added for parties of 6 or more.

All sales are final. We don't take food back or drinks or give refunds. Please make sure what you order is what you want.

PARA ACOMPAÑAR

ARROZ DE COCO \$ 4.99

Basmati Rice, Coconut, & Cilantro.

FRIJOLES CHARROS \$ 5.99

Pinto Beans, Chorizo, Bacon, Beef Franks Pico de Gallo.

CHILES TOREADOS \$ 4.99

Jalapenos, Grilled Onions, Tajin, & Lime.

MASHED POTATO \$ 5.99

FRENCH FRIES \$ 3.99

SWEET POTATO FRIES \$ 4.99

ROASTED ASPARAGUS \$ 6.99

YUCA FRITA \$ 7.99

Fried yuca sticks, parmesan cheese, & parsley. Served with aioli sauce & mayo-chipo.



FRIJOLES CHARROS

YUCA FRITA

ARROZ DE COCO



SANTA FE MIX

SALSA DE AGUACATE

CHIMICHURRI ARGENTINO

ENSALADA RUSA

SALSAS

SALSA CRIOLLA \$ 2.99

CHIMICHURRI ARGENTINO \$ 2.99

SANTA FE MIX \$ 4.99

ENSALADA RUSA \$ 6.99

Potato, Carrots, Corn, Peas, Green Beans, Mayo.

SALSA DE AGUACATE \$ 3.99

Avocado, Tomato, Onion, Cilantro, Pickled Jalapeños.

DIPS

JOHNNY DIP \$ 13.99

Chopped Shrimp, Pico De Gallo, & Melted Cheese Blend.

FIESTA GUACAMOLE \$ 11.99

Avocado, Cherry Tomatoes, Fresh Jalapenos, Cilantro, Lime, Red Onion, Blue Corn Totopos.

QUESO FUNDIDO \$ 13.99

Melted Cheese Blend, Pork Chorizo, Blue Corn Totopos



QUESO FUNDIDO

FIESTA GUACAMOLE

JOHNNY DIP

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

LOS PLATILLOS

CHURRASCO ARGENTINO

\$ 28.99 *

Prime New York strip steak, charcoal grilled asparagus, mashed potato, chimichurri.



CARNE ASADA

* \$ 24.99

Skirt steak, charro beans, arroz de coco, cebollitas cambray, & jalapeño.

BISON KING BURGER

\$ 19.99 *

Brioche jet black bun, homemade bison patty, smoked gouda, avocado smash, spring mix, crispy onions, garlic aioli, sweet potato fries.



TAMALES EMPANIZADOS

\$ 14.99



Two corn deep fried breaded tamales, one with rajas con queso, one with marinated pork, drizzled with mayo, & our king signature salsa.

PULPO AL PASTOR

\$ 26.99



Char-grilled octopus marinated in our special adobo al pastor, grilled pineapple, Cambray onion, roasted jalapeño, arroz de coco.

CHORIPAN

\$ 14.99



Argentinian chorizo, ciabatta bread, salsa rosa, salsa criola, chimichurri, ensalada rusa.

PAMPLONAS DE POLLO

\$ 21.99



Char-grilled chicken breast roll, stuffed with ham, mozzarella cheese, roasted peppers, & jalapeño wrapped in bacon. Side of ensalada rusa, & salsa de aguacate.

SALMON A LAS BRAZAS

\$ 23.99 *



Char grilled salmon, arroz de coco, grilled asparagus, Santa Fe mix, chimichurri.

MILANESA NAPOLITANA

\$ 21.99



Breaded chicken breast, tomato salsa, ham, cheese, cherry tomatoes, chimichurri, ensalada rusa, & spring mix salad.

TAQUITOS DE MAMA

\$ 16.99



Three rolled fried taquitos, filled with mashed potatoes and Panella cheese with a side of fideo soup. Garnished with pickled red onion, tomato, sour cream, and queso fresco.

CAMARONES SINALONENSES

\$ 21.99



Char-grilled shrimp covered with Sinaloa salsa & arroz de coco.

CEVICHE

CEVICHE TROPICAL

\$ 17.99 *

Ceviche mixto tradicional: tilapia, shrimp, octopus, onion, jalapeño, tomato, cilantro, jicama & mango, corn tostadas on the side.



CEVICHE DEL REY

 * \$ 19.99

Tilapia, shrimp, octopus, pico de gallo, cucumber, avocado, & Salsa Negra.



CEVICHE CREMOSO

\$ 14.99 *

Tilapia, shrimp, red onion, jalapeño, tomato, cilantro, mayo, & corn tostadas.



SOPA & ENSALADAS

CHICKEN CESAR SALAD

\$ 13.99

Romaine lettuce, homemade Caesar dressing, Parmesan cheese, char grilled chicken breast, & croutons.



THE KINGS SALMON SALAD

* \$ 18.99

Santa Fe mix, spring mix, cherry tomatoes, three color tortilla strips, fresh jamaica, pepitas, vinaigrette, & char grilled Canadian salmon.

CHICKEN TORTILLA SOUP

\$ 14.99

Creamy chicken broth, poblano peppers, queso fresco, sour cream, avocado, cilantro.



ENCHILADAS

ENCHILADAS VERDES DOÑA IRMA

\$ 16.99

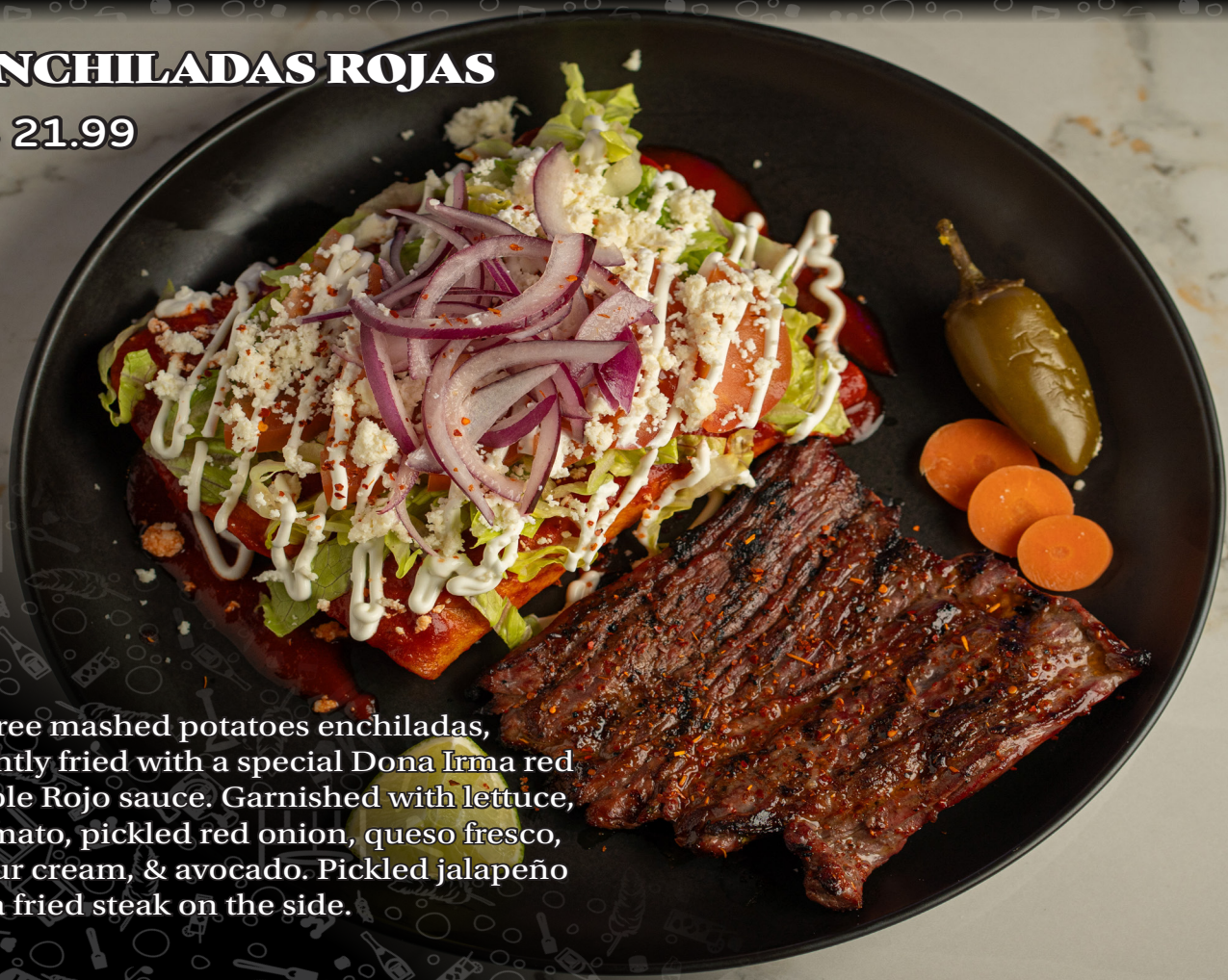
Three shredded chicken enchiladas smothered with a special & pride Dona Irma Salsa Verde. Garnished with queso fresco, onion, sour cream, & pickled jalapeños. (Contains peanuts)



ENCHILADAS ROJAS

\$ 21.99

Three mashed potatoes enchiladas, lightly fried with a special Dona Irma red mole Rojo sauce. Garnished with lettuce, tomato, pickled red onion, queso fresco, sour cream, & avocado. Pickled jalapeño & a fried steak on the side.



SUSHI

HOT CHEETOS ROLL

\$ 11.99



Shrimp tempura, avocado, cucumber, cream cheese, jalapeños. Deep fried and topped with crab spicy, mayo, valentina mariscos sauce, & Hot Cheetos.

VEGGIE ROLL

\$ 9.99



Asparagus, cucumber, jalapeño, roasted pepper, & seaweed.

SURF AND TURF

\$ 14.99



Shrimp tempura, skirt steak, asparagus, sweet chili BBQ Deep fried and topped with chipotle mayo & fried tempura.

SPICY TUNA ROLL *

\$ 10.99



Tuna, cucumber, & cream cheese.

TRES QUESOS ROLL

\$ 13.99



Argentinian sausage, Muenster cheese, queso fresco, & roasted peppers. Deep fried and topped with Chihuahua cheese & valentina.

SAUSAGE BRISKET ROLL

\$ 13.99



Sausage brisket, pickled jalapeño, roasted peppers, crispy onions, & Yum Yum sauce.

SUSHI

KING CORONA ROLL

\$ 16.99

Shrimp tempura, cream cheese, avocado, & octopus. Topped with spicy cilantro, crab Yum Yum sauce, & crispy onions.

SPICY SALMON ROLL *

\$ 10.99

Salmon, cucumber, & cream cheese.

PHILADELPHIA ROLL *

\$ 9.99

Salmon, avocado, & cream cheese.

CALIFORNIA ROLL

\$ 9.99

Crab, avocado, & cucumber.

RAINBOW ROLL *

\$ 13.99

Crab, avocado, and cucumber topped with salmon, tuna, and sesame seeds.

BIRRIA ROLL

\$ 14.99

Birria, cucumber, pickled jalapeño, avocado, & cream cheese. Deep fried and topped with chipotle, mayo.

TACOS

QUESA-BIRRIA TACOS

\$ 12.99

Two birria beef, yellow corn tortillas, Munster and Chihuahua cheese, cebolla and cilantro. Served with Birria consommé.



BAO BUN PORK BELLY TACOS

\$ 12.99

Two pork belly bao buns, guacamole, spicy barbecue, our signature salsa, jalapeño, & pickled onion



PORK BELLY TACOS

\$ 11.99

Two blue corn tortillas, smashed avocado, avocado salsa, pickled onions, & our signature salsa.



TACOS DE CARNE ASADA**\$ 13.99**

Three skirt steak tacos, blue corn tortillas, avocado salsa, pickled onion, radish, & our signature salsa.

TACOS DE LENGUA ENMOLADA**\$ 13.99**

Three beef tongue tacos, blue corn tortillas with red mole salsa, avocado salsa, & pickled jalapeños.

TACOS GOBERNADOR**\$ 13.99**

Two flour tortillas, grilled shrimp, grilled Muenster cheese, our signature, salsa, chipotle mayo, Sinaloa salsa, cabbage, pickled onion, Takis, & flaming hot Cheetos.

TACOS DE CHORIZO**\$ 12.99**

Two yellow corn tortillas, homemade chorizo, grilled Chihuahua cheese, cebolla, cilantro, salsa taquero, & our signature salsa.

TAQUITOS DORADOS**\$ 11.99**

Three folded, deep fried taquitos with pork tomatillo, onions, & avocado salsa.

TACOS DE LENGUA PAMPLONA**\$ 13.99**

Two blue corn tortillas, beef tongue, cheese, roasted peppers, ham, bacon, avocado salsa, pickled onion, & our signature salsa.

ALFAJORES DE MAIZENA

\$ 9.99



2 Cornstarch cookies stuffed with dulce de leche, coated with coconut flakes, served with hot cocoa. (Chocolate abuelito).

MINI CREAM TARTS

\$ 8.99



6 Mini tarts filled with 2 pina colada mousse, 2 with raspberry mousse, 2 with mango mousse.

CREMA VOLTEADA

\$ 8.99



Classic Peruvian creamy custard. (Flan).

CUERNITOS RELLENOS

\$ 9.99



2 Puff pastry cones stuffed one with dulce de leche and one with cream custard covered with powder sugar, served with butter ice cream.

PIE DE QUESO

\$ 9.99



Creamy homemade cheesecake.

CONCHA TRES LECHES

\$ 9.99



Mexican sweet pastry bread soaked in 3 kinds of milk: evaporated milk, condensed milk, whole milk, vanilla, & rum.

POSTRES

DEEP FRIED OREO

\$ 10.99

Three deep fried oreos dipped in batter & deep fried. Topped with powdered sugar & served with a cup of butter pecan ice cream



OJALDRADA RELLENA

\$ 10.99

Puff pastry sandwich, cream custard, fresh raspberries, dulce de leche drizzle.



CARLOTA DE LIMON

\$ 9.99

Mexican Style key lime pie.



COCKTAILS

TEQUILA & MEZCAL

EL CHAPO Y KATE \$ 14.99

Cabo Waba Tequila reposado, Mezcal Illegal Reposado, Gran Marnier, Grapefruit Juice, Dry Tangerine Fruit, Maple Syrup.

CHARRO NEGRO \$ 11.99

Don Julio Blanco, Lime Juice, Salt, Coca Cola.

HORNY JUANITA \$ 13.99

Sauza Hornitos Tequila, Chambord, Agave Syrup, Raspberries, & Lemon Juice

RETRO MARGARITA \$ 14.99

Cantera Negra Extra Anejo Tequila, Lime Juice, Orange Juice, Gran Marnier Orange Liqueur, Mezcal, & Salt.

KING-SKINNY MARGARITA \$ 13.99

Teremana Tequila, Lime Juice, Orange Juice, Gran Gala, & Agave Nectar

HOUSE MARGARITA \$ 9.99

El Jimador Tequila, House Recipe, Mix, on the Rocks or Frozen.

FLAVOR MARGARITA \$ 10.99

El Jimador Tequila, House Recipe, Mix, on the Rocks or Frozen, Choice of Strawberry, Mango or Passion Fruit.

JARRITOS

\$ 3.99

*No Free Refills
Ask your server
for details on
flavors.*

COCA COLA PRODUCTS

Free Refills

BOURBON

KINGS MEZCALITA \$ 13.99

Illegal Reposado Mezcal, Gran Gala, Fresh lime and Orange Juice, Splash of Sprite, Burn Chile de Arbol, Tajin and Salt.

KY MAPLE SOUR \$ 11.99

Woodford bourbon, Maple Syrup, Lime Juice, Angostura Bitters.

EL MACHO \$ 11.99

Buffalo Trace Bourbon, Gran Gala, Egg Whites, angostura bitters.

Y TU CORONA? \$ 11.99

Cincinnati Straight Bourbon, Chocolate Bitters, Grapefruit Juice, Sprite, Lemon Juice

OLD FASHIONED KING \$ 11.99

Buffalo Trace, Orange Bitters, Angosturas Bitters, Simple Syrup, 2 Cherries.

THE DRUNK BEE \$ 11.99

Woodford Bourbon Peach Syrup, Fresh Lime Juice, Honey, Sweet Tea.

QUE ONDA GALLO \$ 10.99

Maker's Mark, Captain Morgan, Club Soda, Splash of Coca Cola.

THE DRUNK T-REX \$ 11.99

Buffalo Trace Bourbon, Honey Syrup, Fresh Lime Juice.

AGUAS FRESCAS

No Free Refills

Horchata \$ 3.99

Hibiscus \$ 3.99

Dragon Fruit \$ 4.99

Passion Fruit \$ 4.99

Cucumber & Mint \$ 3.99

MIXED DRINKS

SANGRIA FRESCA \$ 9.99
Brandy, Gran Gala, Cabernet Sauvignon Wine, Orange Curacao, Grenadine, Fresh Chopped Fruit.

TE DE MANGO \$ 11.99
Titos Vodka, Blue Curacao, Mango Puree, Grenadine, Lemonade.

THE KING OF 1000 CROWNS \$ 14.99
Vodka, Whiskey, Captain Morgan, Reposado Tequila, Cognac, Brandy, Sweet Vermouth, Triple Sec, Campari.

QUEEN'S PASSION \$ 12.99
Vodka, Honey, Agave Nectar, Passion Fruit.

Y JUAN...? \$ 10.99
Vodka, Ponthier Pina Colada Mix, Grenadine.

MOJITO \$ 10.99
Bacardi Rum, Ponthier Mojito Mix, Fresh Mint, Sugar, Lime Juice.

ROSAME LOS LABIOS \$ 11.99
Bacardi Rum, Strawberry Syrup, Sprite.

NO SE RAJA MI TROQUITA \$ 11.99
Vodka, Gin, Grenadine, Ponthier Raspberry Mix.

LA CHICA LATINA \$ 12.99
Vodka, Lime Juice, Agave Nectar, Disaronno Amaretto, Cinnamon Stick.

EL JEFE \$ 12.99
Buchannans Pineapple, Cointreu, Lemon Juice, Gran Marnier.

LA ENFADOSA \$ 12.99
Vodka, Blue Curacao, Elder Flower Liquor.

FERNET CON COCA \$ 11.99
Fernet Branca, Coca Cola.

QUIBO PARCE... \$ 12.99
Agurdiente Colombiano, Lemon Juice, Lemon Soda.

PISCO SOUR \$ 12.99
Pisco Acholado, Egg Whites, Lime Juice, Simple Syrup, Angostura Bitters.

LIQUID MARY-JUANA \$ 13.99
Captain Morgan, Melon Liquor, Blue Curacao, Bacardi, Green Apple Sour Schnapps, Sweet & Sour Mix, Pineapple Juice.

EL AMARRE \$ 13.99
Aperol, Tito's Vodka, Grenadine, & a splash of Sweet Vermouth.

WINES

REDS

	GLASS	BOTTLE
Zorzal "Terroir Unico" Malbec Argentina	\$ 11.99	\$ 37.99
Prisma Pinot Noir Casablanca Chile	\$ 11.99	\$ 37.99
2018 Bodega Pablo Fallabrino Tannat Uruguay	\$ 12.99	\$ 44.99
Michael Dean California Cabernet Sauvignon	\$ 11.99	\$ 37.99
The Pinot Project Rose of Pinot Noir France	\$ 9.99	\$ 32.99

WHITES

	GLASS	BOTTLE
NV Anecoop "Flare" Sparkling Moscato Spain	\$ 9.99	\$ 32.99
Prisma Sauvignon Blanc Casablanca Valley Chile	\$ 10.99	\$ 34.99
Vigneti Del Sole Pinot Griggio Delle Venezie Italy	\$ 9.99	\$ 31.99
Sean Minor Chardonney "California Series"	\$ 11.99	\$ 37.99

BEER

BOTTLES

All the classics. Ask your server for details.

DRAFT

All the classics. Ask your server for details.

LA ENFADOSA



ROSAME LOS LABIOS



EL AMARRE



OLD FASHIONED

