



AQUÍ ES

# MEXICO

COCINA MEXICANA





# APPETIZERS

**GUACAMOLE** **\$MP**

Add toppings:  
- Mango \$2 - Chicharrón \$4  
- Roasted Corn \$3

**ELOTE** **\$9**

Mexican street corn on the cob, mayonnaise, cheese, lime and pepper

**FLAUTAS** **\$10.50**

Four chicken taquitos served with lettuce, cheese, sour cream and tomato

**EMPANADAS** **\$12.50**

Four homemade chicken and beef empanadas served with cream salad

**CHICKEN WINGS** **\$12**

Eight pieces and traditional chicken wings

Choose flavor:  
- Buffalo - BBQ - Mango habanero

**TAQUITOS CHIQUEADOS** **\$12.50**

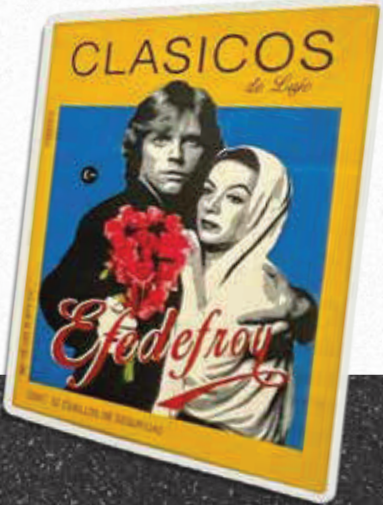
Four taquitos stuffed with potato and topped with cheese, meat and tomato sauce

**QUESADILLA PIZZA** **\$12.50**

Stacked flour tortillas filled with shredded chicken or ground beef. Served with guacamole and sour cream  
- Ground beef, birria or chicken

**AGUACHILE RIB-EYE★** **\$20**

8 oz. Rib-Eye, cooked in lime juice and black sauce. Mixed with avocado



# DIPS

**CHEESE DIP** **S \$6 - L \$8**

**BEAN DIP** **\$5**

**CHORRIQUESO** **\$10**

**DIP SAMPLER** **\$10.99**

Small samples of cheese dip, guacamole and bean dip

# NACHOS

**FAJITA NACHOS** **\$13.50**

Grilled steak or sautéed chicken, served with onions, tomatoes and bell peppers, topped with cheese dip

Add shrimp \$6

**NACHOS SUPREME** **\$11.50**

Ground beef or shredded chicken, topped with beans, lettuce, pico de gallo and sour cream

**DON DIABLO NACHOS** **\$14**

Steak and sausage, melted cheese, beans, avocado, sour cream and grilled jalapeño

**NACHOS AL PASTOR** **\$14**

Al pastor style pork, pineapple, cheese dip and avocado

**NACHOS GRILLED CHICKEN AND CHEESE** **\$10**

# SOUPS + SALADS

**CLASSIC TORTILLA SOUP** **\$9.50**

Chicken or beef, pico de gallo, rice, avocado, vegetables and tortilla chips

**VEGGIE SOUP** **\$10**

Seasonal vegetables, avocado, cheese, onion and cilantro

**TACO SALAD** **\$9.50**

Crispy tortilla bowl with your choice of ground beef or shredded chicken, tomatoes, cheese, sour cream and guacamole

Add toppings:  
- Grilled chicken or steak \$14  
- Shrimp \$18

**AZTECA SALAD** **\$14**

Grilled shrimp, chicken and mushrooms over romaine lettuce, avocado, tomato and fresh cheese

**FAJITA RICE BOWL** **\$14.50**

Bowl of rice topped with grilled, chicken or steak, grilled peppers, onion, tomatoes, cheese, black beans, corn, romaice lettuce and pico de gallo

Add shrimp \$6



# QUESADILLAS

## QUESADILLA LA GRINGA \$14

Quesadilla filled with al pastor style pork, oaxaca cheese, roasted pineapple, onion and cilantro. Served with “charro beans” and taquera sauce

## QUESADILLA FAJITA \$14

Grilled flour tortilla with your choice of chicken or steak, tomato, onion, bell pepper and cheese. Served with sour cream, rice and guacamole  
**Substitute for shrimp \$18**

## QUESABIRRIA \$14

Flour tortilla filled with birria beef and cheese. Served with rice and beans

## QUESADILLA CLASSICA \$13.50

Flour tortilla filled with steak or grilled chicken, guacamole, sour cream and rice

# LaTAQUERIA

Tacos are served with rice and beans.  
Three tacos per order.

## TACOS STEAK AND CHORIZO \$14

Corn tortillas, mexican sausage, steak, cilantro and onion

## TACOS DE CARNITAS \$14

Corn tortillas, pork, jalapeño and pico de gallo

## TACOS AL PASTOR \$14

Corn tortillas, marinated pork, pineapple and grilled onions

## BIRRIA TACOS \$14.50

Corn tortillas with birria, cheese, cilantro, and onions. Served with birria consome

## TACOS DE COCHINITA PIBIL \$14

Corn tortillas, pork in mayan adobo sauce and pickled onions

## TACOS LOS GRINGOS \$12

Hard corn tortillas filled with ground beef or shredded chicken,lettuce, tomato and sour cream, wrapped in soft flour tortillas

## TACOS DE POLLO \$12.99

Grilled chicken tacos with abocado and queso fresco

# FAJITAS

All fajitas are served on a sizzling platter with grilled onions, bell peppers and tomatoes. Side fajita salad (lettuce, guacamole, sour cream and pico de gallo) rice, beans and flour tortillas

## CHICKEN FAJITAS For one \$16/ For two \$28

## STEAK FAJITAS For one \$16/ For two \$28

## RIB-EYE FAJITAS For one \$19/ For two \$38

## VEGGIE FAJITAS For one \$14/ For two \$27

## SHRIMP FAJITAS For one \$20/ For two \$38

## FAJITAS TEXANAS For one \$17.50/ For two \$29

(Chicken, steak and shrimp)

## HAWAIIAN TEXANAS For one \$16/ For two \$28

(Chicken and steak with grilled pineapple)

## PARRILLADA SAN JOSE \$38.50

Dinner for two, grill steak, chicken, shrimp, carnitas and mexican sausage, topped with 2 corn quesadillas

## TACOS DE TRIPA \$14

## TACOS DE CARNE ASADA \$14

Corn tortilla, grilled angus beef, onion and cilantro

## TACOS CANASTA \$14.50

Three corn tortillas with chicharrón and three corn tortillas with potatoes. Topped with cabbage and green sauce

## TACOS DE PESCADO \$16

Flour tortilla filled with fish or shrimp. Topped with a special creamy cabbage

## TACOS DE LENGUA \$16

Corn tortilla, beef tongue, onion and cilantro

## CHIPOTLE PORK TACOS \$14

Marinated pork in chipotle sauce, cabbage and corn tortillas

## VOLCANOS TACOS \$15

Steak, roasted poblano, chihuahua cheese and guacamole



# BURRITOS

## BURRITO AMLO \$15

Steak or chicken, rice and beans, lettuce, guacamole and pico de gallo. Topped with three sauces: green, red and cheese

Add chorizo \$3 – Add shrimp \$6

## BURRITO DE LA ROQUETA \$14

Filled with carnitas and onion. Topped with green tomatillo sauce, cheese sauce and pico de gallo. Served with rice and beans

## BURRITO CANCUN \$14

Filled with mexican sausage, steak, avocado, cheese and sour cream. Topped with cheese dip and mexican sausage

## BURRITO DON DIABLO \$14

Grilled chicken, chorizo, cheese and tomatillo sauce. Served with charro beans

Add shrimp \$6

## BURRITO CALIFORNIA \$12

Steak or grilled chicken, rice and beans, pico de gallo, guacamole and sour cream

Add cheese dip \$2

Add shrimp \$6

## BURRITO CATRIN \$15

Steak, chicken and shrimp burrito with rice and beans, pico de gallo, sour cream. Topped with cheese and green sauce

# VEGETARIAN

## VEGGIE TACOS \$12

Three tacos filled with seasonal vegetables and cheese. Served with black beans

## SPINACH ENCHILADAS \$12

Three corn tortillas with spinach, topped with green sauce and melted cheese. Served with rice, black beans, avocado and tomato

## VEGETARIAN BOWL \$12

A bowl of rice, seasonal vegetables, black beans, corn and pico de gallo. Topped with cheese

## CHILES POBLANDOS \$14

Two chile poblano peppers stuffed with cheese and topped with a homemade tomato sauce. Served with rice and black beans

## QUESADILLA VEGETARIANA \$13

Seasonal vegetables and cheese. Served with rice and guacamole salad

## VEGGIE BURRITO \$12

Rice, black beans, seasonal veggies, avocado and sour cream. Topped with cheese sauce



# CHICKEN

## ARROZ CON POLLO \$12.99

Grilled chicken over a bed of rice, smothered with melted cheese. Served with tortillas

Add shrimp \$6

## CHORI POLLO \$14

Grilled chicken breast topped with our homemade chorizo and melted cheese. Served with rice, beans and corn tortillas

Add shrimp \$6

## POLLO SUPER CHARRO \$16

Grilled chicken breast cooked to perfection with bacon, mexican sausage and grilled onions. Topped with cheese sauce and served with rice and charro beans

## POLLO CON CREMA \$12.50

Tender strips of chicken cooked with sour cream and peppers. Served with rice, house salad and corn tortillas

Add shrimp \$6

## POLLO POPEYE \$15

Chicken breast covered with spinach, bacon, cheese dip. Served with rice, cream and salad

## POLLO RANCHERO \$15

Chicken breast with ranchera sauce, onion on top served with rice, beans and guacamole salad

## POLLO HAWAII \$14.50

Chicken breast with sausage covered in pineapple, pico de gallo, onion, cheese dip. Served with rice and beans

## POLLO JALISCO \$16.50

Grilled chicken breast, shrimp, onion, bell peppers and tomatoes, topped with cheese sauce. Served with rice and beans

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# ENCHILADAS

## ENCHILADAS RANCHERAS \$12.50

Five different enchiladas: ground beef, chicken, shredded beef, bean and cheese, topped with crema sald and ranchera salad

## ENCHILADAS ROJAS \$12.50

Three chicken enchiladas in a red sauce, served with rice, lettuce, guacamole and sour cream

## ENCHILADAS VERDES \$12.50

Three chicken enchiladas topped with green tomato sauce, served with rice and beans

## ENCHILADAS CHIPOTLE \$12.50

Three enchiladas with chicken, topped with creamy chipotle sauce, sour cream and pico de gallo, served with rice ans beans

## ENMOLADAS \$12.50

Three enchiladas with chicken, topped with oaxacan mole sauce, served with rice and beans

# MOLCAJETES

## MOLCAJETE DE ARRACHERA \$26

Skirt steak, grilled onions, panela cheese, nopal, grilled jalapeño and sausage. Served with rice, beans and corn tortillas

## MOLCAJETE MAR Y TIERRA \$28

Skirt steak, roasted chicken, shrimp, sausage, panela cheese, nopal, roasted jalapeño and onion. Served with rice, beans and corn tortillas

## MOLCAJETE DE MAR \$47

Fried tilapia, shrimp, grilled octopus and scallops. Served with rice, beans and house salad

# STEAKS

## STEAK AND SHRIMP \$22

Rib-eye steak with grilled shrimp on top and cheese. Served with rice, beans and salad

## CHORISTEAK \$17.50

Rib-eye with mexican sausage on top and cheese sauce. Served with rice ans beans

## STEAK A LA TAMPIQUEÑA \$17

8 oz. Rib-eye cheese enchilada, rice, beans, onion and poblano chile on top. Served with guacamole salad

## CARNE ASADA \$16

Grilled steak smothered with grilled onions, served with lettuce, pico de gallo, beans, grilled jalapeño and sliced avocado.

Add shrimp \$6

## STEAK RANCHERO \$18

Rib-eye steak covered with ranchero sauce. Served with rice, beans, house salad and corn tortillas

Add shrimp \$6

## RIB-EYE AL TEQUILA \$22

Rib-eye steak grilled with onions and jalapeño, flamed on the table with tequila

Add shrimp \$6

## STEAK A LA MEXICANA \$18

Cubes of rib-eye cooked mexican style with onion, jalapeño, tomato, cilantro with a touch of ranchero sauce and guacamole salad

## ARRACHERA \$22

Skirt steak with rice, beans and house salad

# SUSHI – NGADA

### Sushi fusion eight pieces

## HOT CHEETOS ROLL \$14.50

Avocado, shrimp tempura, cucumber, philadelphia cream cheese

## BONITO ROLL \$14.50

Shrimp, philadelphia cream cheese, cucumber and crabmeat

## CABO AGUACHILE ROLL \$14.50

Shrimp, mango habanero, philadelphia cream cheese

## SEÑORITA BONITA ROLL \$14.50

Rib-eye, cucumber, philadelphia cream cheese, avocado, banana

## MANGO TAJIN ROLL \$14.50



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# MARISQUERÍA

## Pase usted



### CAMARONES MOMIA

\$19

Bacon covered shrimp stuffed with cheese. Served with rice and salad

### CAMARONES A LA DIABLA

\$16.50

Shrimp in a spicy hot sauce. Served with rice and house salad

### CAMARONES AL MOJO DE AJO

\$16.50

Shrimp in garlic sausage. Served with rice and house salad

### CAMARONES HUICHOL

\$20

### CAMARONES CORA

\$20

Cooked Shrimp served as Nayarit style

### CAMARONES ZARANDEADOS

\$19

Shrimp in adobo sauce. Served with rice and house salad

### HUACHINANGO ZARANDEADO

\$36

Whole red snapper in adobo sauce. Served with a side of house salad and rice

### RED SNAPPER ZARANDEADO

\$15

Red snapper fillet cooked with adobo sauce. Served with rice and house salad

### PULPO ZARANDEADO

\$26

Octopus in dressing sauce. Served with rice and house salad

### FILETE DE PESCADO

\$16.50

Fish fillet with rice and house salad

**Choose preparation:**

**Breaded - Grilled - Garlic sauce**

### SALMON AL PASTOR

\$15.99

8 oz Salmon in adobo sauce. Served with a side of rice and house salad

### MOJARRA FRITA

\$17

A whole fried tilapia. Served with rice and house salad

### DOCENA DE OSTIONES

\$16

12 raw oysters on the shell

### DOCENA OSTIONES PREPARADOS

\$25

12 raw oysters on the shell topped with shrimp and octopus ceviche

### CEVICHE DE PESCADO

\$15

Raw fish cured in citrus juices with onion, jalapeños, avocado, cilantro and tomato

**Add octopus \$8**

### CEVICHE DE CAMARON

\$16

Raw shrimp cured in citrus juices with onions, jalapeños, avocado, cilantro and tomato

**Add octopus \$8**

### AGUACHILE DE CAMARON

\$17

Ceviche of raw shrimp mixed with lime juice, red onion, cucumber, avocado and chile piquin

**Pick between: Red - Green - Black**

### TORRE DE MARISCOS

\$39.99

Tower of shrimps, octopus, fish ceviche, scallops, avocado in a red chile piquin sauce

### VUELVE A LA VIDA

\$20

### CALDO DE CAMARON

\$17

A delicious combination of shrimp and vegetables in a hearty broth

### CALDO 7 MARES

\$21

A variety of seafood and vegetables in hearty broth

### COCTEL DE CAMARON

\$16

Shrimp cocktail with chopped onions, tomatoes, cilantro, jalapeño and avocado in a special tomato sauce

**Add oysters \$5**

### COCTEL DE CAMARON Y PULPO

\$16

Shrimp and octopus cocktail with chopped onions, tomatoes, cilantro, jalapeños and avocado in a special tomato sauce

**Add oysters \$5**

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# LUNCH Menu

MONDAY TO FRIDAY 11 AM - 3 PM

## L1 - BURRITO AND ENCHILADA \$9.50

Burrito and enchilada, rice and beans

## L2 - CHIMICHANGA \$9.50

Chicken or beef, topped with melted cheese, rice and cream salad

## L3 - CHICKEN QUESADILLA \$10.50

Topped with nacho cheese. Served with rice and cream salad

## L4 - CHICKEN ENCHILADA RICE AND BEANS \$9

## L5 - LUNCH FAJITA \$13

Steak or chicken with salad, rice or beans and flour tortillas

Add shrimp \$3

## L6 - FAJITA QUESADILLA \$12

Steak or chicken with tomato, peppers, onion. Served with rice and cream salad

Add shrimp \$3

## L7 - SPEEDY GONZALEZ \$6.50

One taco, one enchilada and rice. Your choice chicken or ground beef

## L8 - TWO ENCHILADAS CHICKEN AND RICE \$10.50

Topped with cream salad

## L9 - ARROZ CON POLLO \$11

Grilled chicken, rice and melted cheese

## L10 - HUEVOS CON CHORIZO \$10.50

Eggs scrambled with chorizo. Served with rice and cream salad

## L11 - FAJTA RICE BOWL \$13

Grilled chicken or steak with peppers, onion and tomatoes. Topped with cheese and served in a bowl with rice, black beans, corn and pico de gallo

## L12 - CHILAQUILES \$13

Green sauce, black beans, sour cream, cotija cheese, avocado, onion, egg and cilantro

## L13 - BURRITO RAQUEL \$11

Flour tortilla on top filled with steak, chorizo and cheese. Served with rice and beans

## L14 - POLLO POPEYE \$12.50

Chicken breast topped with spinach and cheese sauce. Served with rice and beans

## L15 - ARROZ CON CAMARON \$14

## L16 - ARROZ CLASICO TEXANO \$14

Grilled steak, chicken and shrimp bed of rice and cheese sauce

## L17 - BURRITO ROQUETA \$10

Filled with carnitas and onion. Topped with green tomatillo sauce, cheese sauce and pico de gallo. Served with rice and beans

## L18 - 2 TACOS RICE AND BEANS \$6.50

Two hard tacos filled with ground beef. Served with rice and beans

## L19 - QUESADILLA TROPICAL \$10.50

Filled with chicken, chorizo, pineapple, onion and cheese. Topped with pico de gallo tropical. Served with rice and beans

## L20 - BIRRIA BOWL \$12.50

Onions, cilantro, rice, black Beans, melted cheese and consome

## L21 - BURRITO RICE AND BEANS \$6.50

Burrito, rice, and beans.

## L22 - BURRITO DELUXE \$5.50

Ground beef or tinga chicken, topped with tomato, sour cream, rice or bean.



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# HOUSE SPECIALS

## CARNITAS DE QUIROGA \$14

Slow-cooked Michoacán-style pork. Served with rice and beans, guacamole, salad and corn tortillas

## CHIMICHANGAS \$12

Two flour tortillas fried and filled. Choice of chicken or beef. Served with rice and cream salad

## TORTA AHOGADA \$13.99

Mexican sandwich filled with pork carnitas and dipped or "drawned" in a red tomato sauce

## TULUM CHESSE STEAK \$14.50

A flour tortilla stuffed with tender sliced grilled steak, grilled onions and melted cheese. Served with rice and cream salad

## CHAMORRO DE CERDO AL HORNO \$20

Pork shank in a special secret sauce. Served with rice, beans, house salad and corn tortillas

## COCHINITA PIBIL \$15.99

Shredded pork in a special dressing sauce. Served with rice, beans and house salad

## EL ALAMBRE \$17

Steak, bacon, peppers, onion and cheese dip

# COMBINACIONES

# \$10.50

All classic combos are served with rice, beans and topped with cheese.

- # 1 Enchilada and taco (ground beef)
- # 2 Enchilada and chile poblano (ground beef)
- # 3 Enchilada chicken / Enchilada ground beef
- # 4 Burrito and taco (ground beef)
- # 5 Chicken burrito (with beans topped with cream salad)
- # 6 Three hard shelled ground beef tacos
- # 7 Quesadilla chicken and enchilada ground beef
- # 8 Enchilada and tamale (ground beef and chicken tamale)
- # 9 Quesadilla chicken and ground beef burrito
- # 10 Enchilada and tostadas (ground beef)



# SIDE ORDERS

PICO DE GALLO	\$2
SOUR CREAM	\$1.50
BEANS	\$2
RICE	\$2.25
CHEESE QUESADILLA	\$3
GROUND BEEF QUESADILLA	\$4.99
SHREDDED CHICKEN QUESADILLA	\$5
GRILL CHICKEN QUESADILLA	\$7
STEAK QUESADILLA	\$7

# DESSERTS

FLAN	\$7
CHURROS	\$7
TRES LECHES CAKE	\$7

# DRINKS



## AGUAS FRESCAS

### NO REFILLS

Horchata  
Jamaica  
Tamarindo

## SOFT DRINKS

### FREE REFILLS

Pepsi products  
Sweet tea  
Unsweet tea  
Coffee



# CHILDREN'S MENU \$8

- # 1 Chicken tenders /fries
- # 2 Chesse quesadilla /rice
- # 3 Mac and cheese /fries
- # 4 Taco and rice
- # 5 Steak and chesse, fries
- # 6 Acp mini



# DRINK Menu

## PALOMA \$13.50

Silver tequila, lime, squirt soda and salt rim

## PALOMA NEGRA \$13.50

Silver tequila, lime, squirt soda and black secret poison

## CANTARITO AMATITÁN \$13

Mix of fresh juices, lime, tequila

## VAMPIRITO \$12

Sangrita, squirt soda, tequila

## JAMAICA GO GO \$13

Jamaica, lime, tequila

## LA MONJA \$14

Mazapán, vodka, espresso

## SUGAR DADDY \$14

Mango, peach, tequila, red bull

## LA EXÓTICA \$14

Mezcal, cucumber, citrus

## MEXICAN MULE \$12

Silver tequila, lime and ginger beer

## MANGONADA \$14

Tequila, mango, chamoy, frozen

## PINEAPPLE MARGARITA \$15

Freshly squeezed oranges and limes, silver tequila, agave nectar, served in a carved pineapple and tajin rim

## MARGARITA NATURAL \$14

Fresh squeezed oranges and limes, patrón silver, agave nectar

## CLASSIC MARGARITA \$12

Choose from: strawberry, mango, lime, peach and prickly pear served frozen or on the rocks

## MONSTER MARGARITA \$25

Choose from: strawberry, mango, lime, peach served frozen or on the rocks

## LA REINA \$14

Skinny margarita with sangría

## MOJITO \$13

Choose from: strawberry, lime, mango

## MARGARONA \$15

Frozen margarita with coronita

## HIERBA DE LA BUENA \$14

Mint, vodka, lime

## AZULITO \$13

Tequila, blue curaçao, mix of fresh juices

## LA BICHOTA \$12

Tequila, jalapeño, orange, bobba, pineapple

## PA LA TÓXICA \$14

Piña colada, rum, strawberry, cotton candy

## PAQUITA PARADISE \$14

Passion fruit margarita

## SANTO MEZCALITA \$14

Mezcal, lime juice with a pinch of salt

## HOMEMADE SANGRÍA \$14

## MARGARITA PITCHER \$35

## MARGARITA NATURAL \$45 PITCHER



# SHOTS PREPARADOS

Shot de mango  
Azul pacífico  
Charro verde  
Frosty ranchero  
Mazapán

\$8.00

## BEER

DOMESTIC BEER \$5.50 MEXICAN BEER \$6.50

Budweiser  
Bud Light  
Coors light  
Michelob ultra  
Miller lite

XX Lager  
XX Ámbar  
Corona  
Modelo especial  
Negra modelo  
Pacífico  
Victoria  
Sol

### DRAFT BEER

Domestic  
and mexican

## WINE

### RED OR WHITE

Cabernet  
Merlot  
Pinot grigio  
Chardonnay  
White zinfandel



## SPECIAL

OFFER FOR BIRTHDAYS \$50

Avioncito birthday special:  
6 different shots, a perfect  
way to celebrate in style

## TEQUILA

### BLANCO \$11

\*UNAGED

Patrón  
Don Julio  
Casamigos  
Terramana  
José Cuervo  
Espolón  
Herradura  
Hornitos  
1800

### REPOSADO \$12

\*AGED FOR 2 MONTHS

Patrón  
Don Julio  
Casamigos  
Terramana  
José Cuervo  
Espolón  
Herradura  
Hornitos  
1800  
Centenario  
7 Leguas  
Corralejo  
Cabo

3 Generaciones

### AÑEJO \$14

\*AGED FOR AT  
LEAST 1 YEAR

Patrón  
Casamigos  
José Cuervo  
Herradura  
Hornitos  
1800  
Centenario  
7 Leguas  
Corralejo

### CRISTALINO

Añejo or aged tequila  
that has been filtered  
often through  
charcoal to remove  
natural colors.

## PARA LA REALEZA FOR ROYALTY

Clase azul Reposo .....	\$30
Clase azul Añejo .....	\$60
Don Julio 1942 .....	\$27
Don Julio 70 .....	\$25
1800 Cristalino .....	\$25
Mandala Blanco .....	\$20
Mandala añejo .....	\$25
Maestro Dobel 50 cristalino	\$25
Clase azul blanco .....	\$20
Avión 44 .....	\$25
Herradura ultra .....	\$25
3 Generaciones reposado ...	\$18



# MONSTER MARGARITAS

GROWLER MARGS

## MAMACITA

STRAWBERRY MARGARITA  
\$25.99

## BIG BOSS

NATURAL MARGARITA WITH BLUE  
CURACAO & PINEAPPLE JUICE  
\$25.99

## MAMALOVER

PASSION FRUIT MARGARITA  
\$25.99

## PAPI RICA

MANGO MARGARITA  
\$25.99

## LA SICARIA

BERRY MARGARITA  
\$25.99





# WEEKLY SPECIALS

**MONDAY** **BURRITO CRUSH**  
*monday*



All burritos 50% off

**TUESDAY** **TACO**  
*tuesday*



Street tacos \$2  
Margaritas \$5

**WEDNESDAY** **FIESTA**  
*five*

Fiesta Five menu \$5.99  
Monster Margaritas 50% off

**THURSDAY** **FAJITAS**  
★★★★  
*festival*



Get 2 fajitas, pay for 1

**SUNDAY** **FAMILY**  
*day*

Kids eat FREE

**MONDAY TO THURSDAY**

Lime jumbo Margarita  
for only \$5.99

