



# No manches!

MEXICAN GRILL

## BOTANAS

### 🌮 GUACAMOLE

Fresh avocado, tomato, cilantro, onion, garlic oil, lime and salt \$13 add Pancetta for \$5

### 🌮 ESQUITE

Grilled corn, fresh epazote, mayo, cotija cheese, lime and tajin \$9

### 🌮 QUESADILLAS

Choice of meat: Asada, Picadillo, Tinga, \$13 Shrimp +\$5

### 🌮 PANUCHOS

🌮 Crispy tostada, refried beans, Yucatan style pulled pork and pickled red onion Served with a side of Habanero sauce. . \$14

### 🌮 CEVICHE “NI VALENTINA OCUPA”

Scallops, shrimp, cod cooked in citrus, red onion, cherry tomatoes, cilantro, avocado, cucumber and fresh serrano peppers. Single \$15 Duo \$16 Trio \$17

### 🌮 QUESO DIP

Melted cheese dip \$10 add Chorizo , Ground beef or Asada for +\$4

### 🌮 NACHOS

Crispy tortilla chips, beans, queso dip, lettuce, tomato, jalapenos, (sour cream and fresh guacamole) and your choice of meat. (Asada, Ground Beef, Pastor, Tinga) \$18 make nacho fries +\$4

### 🌮 QUE ME VES SAMPLER

Nachos, quesadillas, flautas and empanadas. \$20

### CHORIQUESO

Homemade chorizo, melted Mexican cheese with your choice of tortillas. \$16

### EMPANADAS

3 turnovers Served with your choice of chipotle mayo or chimichurri sauce. \$12 tinga / ground beef \$13/ shrimp \$14



## ENSALADAS

Add your protein: Chicken \$4 / Steak \$5 / Shrimp \$6  
Choice of Ranch or Chile ancho dressing

### 🌮 TACO SALAD

Romaine lettuce, black beans, cheese, grilled corn, avocado and cherry tomatoes. \$13

### 🌮 CHOPPED SALAD

Romaine lettuce, black beans, corn, cheese, avocado, tomato, tortilla strips. \$13

## SOPAS

### TORTILLA SOUP

Traditional homemade chicken soup topped with avocado, sour cream, queso fresco, tortilla strips and cilantro. Cup \$6 Bowl \$13

### 🌮 CALDO DE CAMARON

Shrimp in broth with season veggies broccoli cauliflower and carrots . Bowl \$22

### 🌮 BIRRIA

Cup \$6 Bowl \$20  
Tender, slow-braised beef simmered in a rich, Flavorful Birria Consome infused with a blend of dried chile

## BUR-RICOS

Choice of Meats: Skirt Steak , Pastor, Picadillo, Tinga, Cochinita Pibil, Chorizo.

\*Add rice and beans\$3.50

fries, or sweet potato fries for only \$4.50.  
also available as burrito bowls

### BURRITO TRADICIONAL \$13

Beans, rice, cheese, sour cream, lettuce and tomato.

### 🌮 CHIMICHANGA \$13

Beans and cheese. Topped with queso dip and chipotle mayo.

### 🌮 LOS SUIZO \$15

Choose your sauce:  
Red, Green, Mole , Ranchero (mild)  
melted cheese on top, beans, rice,cheese, sour cream, lettuce and tomato.

### 🌮 EL TRICOLOR \$15

3 sauce burrito (salsa verde, queso dip, salsa roja on top) stuffed with beans, rice, sour cream, cheese, lettuce and tomato.

### 🌮🌮🌮 “AY GÜEY” BURRITO \$17

Ribeye , grilled onions, beans, rice, Mexican cheese, sour cream, lettuce and tomato topped with melted cheese and Salsa Diabla.



## DE LA PARRILLA

All entrees served with rice , beans and tortillas choice

- ANDALE CARNE ASADA** \$30  
Skirt steak served with grilled green onions and chile toreado.
- CHALE ARRACHERA** \$33  
Skirt steak topped with melted Mexican cheese served with grilled chorizo, nopal, onion and chile toreado.
- MAR Y TIERRA** \$33  
Skirt steak served with 3 jumbo grilled shrimp, onion and chile toreado.

**TAMPIQUEÑA** \$33  
A flavorful, grilled skirt steak cooked to perfection, served with a red cheese enchilada, rice, refried beans, fresh guacamole, and grilled onion

**DE TOCHO MOROCHO PARRILLADA**  
Grilled Chicken, skirt steak, pastor, chorizo and shrimp served on a sizzling platter of caramelized onions, mix bell peppers, green onions, chiles toreados and nopal  
Serves Two \$70 or Four \$110



## ENCHILADAS

Three enchiladas dinner served with rice and beans  
Choice of meat: *Skirt Steak , Pastor, Picadillo, Tinga.* \$20  
Choice of sauce: green, roja, mole or ranchero (mild).



## FAJITAS

Served with guacamole, sour cream, rice, beans and your choice of tortillas or Sub for black beans \$1

**TRADICIONALES FAJITAS**  
Sizzling platter of caramelized onions, mix bell peppers, choice of meat.  
Chicken\$22 . Steak\$28 . Shrimp\$26  
Combo (Chicken, steak and shrimp) \$31

- ESTA CAÑÓN FAJITAS**  
Sizzling platter of caramelized onions, mix bell peppers, choice of meat. Topped with melted Mexican cheese and crispy bacon.  
Chicken\$26 . Steak\$32 . Shrimp\$30  
Combo (Chicken, steak and shrimp) \$34
- FAJITA VEGGIE** \$19  
A sizzling medley of grilled bell peppers, onions, broccoli , cauliflower , carrots seasoned to perfection

Level of spice 🌶🌶🌶 | Gluten Friendly 🌾

## EL RINCON DE CHEF JULIO

- NO MANCHES MOLE** Chicken \$22 / Steak \$33  
Chef Julio's signature red mole sauce sour crem y sesame seeds served with your choice of grilled chicken or skirt steak.  
Served with rice and beans , choice of tortillas or Sub for black beans \$1
- CHILE RELLENO** \$19  
2 soufflé battered poblano peppers stuffed with cheese topped with “caldillo de jitomate”.  
Served with rice and beans , choice of tortillas or Sub for black beans \$1
- FLAUTAS** \$18  
(4) stuffed rolled fried corn tortillas your choice of meat (chicken , steak , Potatoes). Topped with, sour cream, lettuce, pico de gallo and queso fresco.  
Served with rice bean or black beans +\$1
- ORALE TORTA** \$18  
Ribeye, ham, sausage, cheese, chipotle mayo, beans, lettuce, tomato avocado and onions.  
Choice of fries or sweet potato fries.
- LA NETA TORTA** \$16  
Carnitas , queso fresco, avocado, beans and pico de gallo .  
Choice of fries or sweet potato fries.
- TORTA TRADICIONAL** \$16  
Choice of meat: Tinga, Pastor, skirt steak , Chorizo Beans, lettuce, tomato, mayo, avocado, onion and Mexican cheese.  
Choice of fries or sweet potato fries.
- TAMALES** \$18  
(3) Chicken or Pork  
Served with rice bean or Sub for black beans \$1



- COCTEL DE CAMARON** \$22  
Shrimp, signature cocktail sauce, combined with tomato, cilantro, onion, dice jalapenos and avocado.
- QUESA BIRRIA** 3 FOR \$21  
Three crispy, birria tacos filled with slow-cooked, seasoned beef, melted cheese, fresh cilantro and pickled purple onion. Served with a side of rich, flavorful consommé for dipping



## DRINKS

FOUNTAIN DRINKS \$3.50  
AGUAS FRESCAS \$4  
JARRITOS \$4  
VIRGIN MARGARITAS \$10

## TACOS

All tacos come with their recommended toppings to best highlight their individual flavors (No Substitutions)  
“make it a taco dinner with rice and beans for only \$3.50” Sub Black beans + \$1.00

- ASADA/SKIRT STEAK** \$4.50  
Cilantro, onion, and queso fresco.
- PASTOR/ADOBO PORK** \$4.50  
Cilantro, onion and grilled pineapple.
- PICADILLO/GROUND BEEF** \$4.50  
Lettuce, tomato and cheese.
- TINGA/MARINATED SHREDDED CHICKEN** \$4.50  
Queso fresco and sour cream.
- EL PUERQUITO/CARNITAS** \$4.50  
Cilantro, onion, tomato and jalapeno.  
(Pico de Gallo).
- COCHINITA PIBIL/YUCATAN STYLE PULLED PORK** \$4.50  
Pickled red onion and cilantro (side habanero sauce).
- CHORIZO/MEXICAN SAUSAGE** \$4.50  
Melted cheese cilantro and onion.
- SPECIALTY TACOS**
- QUE ONDA** \$ 5.75  
Skirt steak, grilled onion, avocado, queso fresco and cilantro.
- HIJOLE** \$5.50  
Grilled chicken breast al Pastor, red pickled onion and cilantro.
- AL CHILE** \$5.50  
Stuffed cheese poblano pepper, avocado, sour cream and cilantro.
- LOMO** \$ 5.75  
Ribeye, grilled onions and cilantro.
- CAMARON/GRILLED SHRIMP** \$5.50  
Chipotle mayo, avocado and chipotle slaw.
- BACALAO/COD** \$5.50  
Chipotle mayo, avocado, chipotle slaw.  
(Fried or Grilled).

**TACO GOBERNADOR** \$5.50  
Sautéed shrimp, melted cheese, pico de gallo, on flour tortilla

**PORK BELLY TACO** \$5.50  
topped with microgreens, pickled red onion and cilantro

## ACOMPANANTES

- RICE** \$3.75
- BEANS** \$3.75
- FRIJOLES NEGROS** \$3.75
- FRIES** \$4.50
- SWEET POTATO FRIES** \$4.75
- FAJITA VEGGIES** \$4.75
- CALIFORNIA MIX** \$4.75

## PARA LOS Niños

All kids meals come with a complimentary drink milk 1% ,orange juice or apple Juice  
Choice of rice and beans or fries  
Kids 10 AND UNDER.

**KIDS TACO** (PICADILLO,ASADA OR TINGA)  
**KIDS QUESADILLA** (PICADILLO,ASADA OR TINGA)  
**KIDS BURRITO** (PICADILLO,ASADA OR TINGA)  
**KIDS TENDERS**  
**KIDS HOTDOG**

## POSTRES

HOMEMADE DESSERTS

**CHURROS** \$7  
**FLAN** \$6  
**PASTEL DE 3 LECHES** \$6  
**SEASONAL DESSERT** ask your server