



EL SUEÑO

Día de los Muertos



🌸 OCT 30 - NOV 2 · FRIDAY THROUGH MONDAY 🌸

Starters

CHEESE QUESADILLA ✓

Melted Monterey Jack in a flour tortilla, cut into wedges + served with guacamole and sour cream

15.95

ROLLED TACOS

Crisp taquitos filled with chicken + consommé + lettuce + diced tomato + crema + cotija + pickled onion

13.95

GUACAMOLE & CHIPS ✓

White onion + serrano + cilantro + cotija + queso fresco + squeeze of lime

11.95

ELOTE ✓

Roasted corn + crema + cotija + dusted with chile and lime

11.95

QUESO FUNDIDO ✓

A bubbling skillet of melted Monterey Jack + crema + pickled onion + cilantro + warm flour tortillas · Add chorizo +3

14.95

COCTEL DE CAMARONES ♦

Chilled shrimp resting in a bright tomato and citrus broth + avocado + cucumber + red onion + cilantro + a whisper of chile + a splash of Maggi — served in a tall glass with chips

16.95

Sopas *Sopita 12 oz · Sopa 20 oz*

CHICKEN TORTILLA SOUP

7.95 / 12.95

ALBÓNDIGA SOUP

7.95 / 12.95

Salads

FAJITA SALAD

Crispy flour tortilla bowl + rice + black beans + romaine + roasted fajita peppers + cilantro crema dressing

12.95

Add to any salad: chicken +6 · steak +9 · shrimp +7 · avocado +3

CAESAR SALAD

Chopped romaine + croutons + shaved parmesan + house caesar dressing

9.95

SURF & TURF SALAD

Grilled steak + grilled shrimp + romaine + roasted peppers and onions + sweet corn + cucumber + avocado + cotija + cilantro crema dressing

21.95

Favorites *Fajitas served with rice, beans + fresh tortillas*

DÍA DE LOS MUERTOS SPECIAL

Mole Poblano

Braised chicken smothered in our rich mole poblano + crema + cotija + pickled onion · rice, beans + warm tortillas

23.95

DIA DE LOS MUERTOS SPECIAL

Ribeye

Grilled ribeye served with a side cheese Chile relleno + Mexican rice

49.75

CHICKEN FAJITA

20.95

Grilled chicken breast + roasted peppers and onions on a sizzling skillet

STEAK FAJITA

24.95

Sizzling strips of arrachera + roasted peppers + roasted onions

SHRIMP FAJITA

25.95

Garlic-butter shrimp + roasted peppers and onions on a sizzling skillet

SURF & TURF FAJITA

33.95

Grilled arrachera + grilled shrimp + roasted peppers and onions on a sizzling skillet

CHILE RELLENO — CHEESE ✓

17.95

Whole roasted poblano stuffed with melted cheese + battered and fried

Add birria +3

Enchiladas *Topped with lettuce + tomato + crema + cotija*

CHEESE ✓

Rollled corn tortillas stuffed with melted cheese + homemade guajillo salsa

17.95

CHICKEN

Rollled corn tortillas stuffed with tender chicken and cheese + homemade tomatillo salsa

18.95

BIRRIA

Rollled corn tortillas stuffed with birria and cheese + homemade guajillo salsa

19.95

GUACAMOLE ✓

Rollled corn tortillas stuffed with guacamole and cheese + creamy jalapeño salsa

18.95

HOUSE FAVORITE

Enchilada Trio

Choice of any three enchiladas

23.95

Burritos *Served with beans + rice*

POLLO ASADO

17.95

Grilled chicken + guacamole + pico + crema + salsa verde

CARNE ASADA

18.95

Carne asada + Monterey Jack + guacamole + pico + crema + salsa roja

SURF + TURF

23.95

Grilled steak + shrimp + roasted peppers and onions + Monterey Jack + guacamole + pico + crema + salsa roja

CALIFORNIA

17.95

Carne asada + French fries + Monterey Jack + guacamole + pico + crema + salsa roja

Quesadillas *Served with beans + rice*

POLLO ASADO

18.95

Marinated grilled chicken + melted Monterey Jack

CARNE ASADA

18.95

Grilled carne asada + melted Monterey Jack

BIRRIA

19.95

Homemade birria + melted Monterey Jack + consommé for dipping

VEGGIE ✓

17.95

Poblano strips + onions + peppers + melted Monterey Jack

SURF & TURF

23.95

Sautéed shrimp + tender sliced steak + roasted peppers + grilled onions + melted Monterey Jack



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• BEBIDAS • OCT 30 - NOV 2 •

Margaritas

All served with a Tajín or salt rim

REG

LARGE +10

CLASSIC MARGARITA

12.95

Tequila blanco + triple sec + lime juice + agave

STRAWBERRY MARGARITA

12.95

Tequila blanco + strawberry puree + lime juice

MANGO MARGARITA

12.95

Tequila blanco + mango puree + lime + agave

WATERMELON MARGARITA

14.95

Tequila blanco + watermelon juice + lime + agave

PASSIONFRUIT MARGARITA

13.95

Tequila blanco + passionfruit puree + lime + agave

PINEAPPLE MARGARITA

12.95

Tequila blanco + pineapple juice + lime + agave

PRICKLY PEAR MARGARITA

13.95

Tequila blanco + prickly pear puree + lime juice + agave

CADILLAC

17.95

Tequila reposado + triple sec + orange liqueur + lime + agave

POLKA DOT BIKINI

12.95

Our skinny margarita — tequila blanco + lime + agave + black salt rim

Classic Margarita Pitcher 89.95

Our classic margarita for the table • **Make it any flavor +10**

Cocktails

PALOMA

13.95

Tequila blanco + grapefruit juice + grapefruit liqueur + agave + lime

EL FRESCO

15.95

Tequila reposado + fresh blueberries + lime + lemon + fresh basil + sugar rim

QUE RICO

15.95

Tequila blanco + mango + chamoy + agave + lime + bitters + Tajín chamoy rim

LA BRUJA NEGRA

15.95

Mezcal + activated charcoal lemonade + violet liqueur + agave + rose water + black salt rim

SANGRIA

13.95

Red wine + triple sec + agave + orange juice + lemon juice + fresh fruit

CARAJILLO DE OLLA

13.95

Café de olla espresso + vanilla liqueur + sweet crema + orange zest

Shots

MEXICAN CANDY ♦

6.95

Tequila + watermelon + lime + agave + hot sauce

CHURRO

6.95

Cinnamon herbal liqueur + rum cream liqueur + cinnamon

Upgrades

Chamoy candy straw .95

Chamoy .25

Black salt rim .25

Make any margarita spicy +1

Postres

FRIED ICE CREAM 9.95

Vanilla ice cream in a crispy cinnamon shell

CHURROS 9.95

Freshly fried + rolled in cinnamon sugar + served with milk chocolate, white chocolate and cajeta

FLAN 9.95

Silky vanilla custard in a pool of sweet caramel

TRES LECHES CAKE 9.95

Sponge cake soaked in three milks + topped with softly whipped cream