



BEBIDAS

DRINKS

CLASSIC MARGARITAS

Strawberry Margarita	12.99
Tequila blanco / strawberry puree / lime juice / salt rim	
Prickly Pear Margarita	13.99
Tequila blanco / prickly pear puree / lime juice / agave / salt rim	
Watermelon Margarita	14.99
Tequila blanco / watermelon juice / lime / agave / salt rim	
Passionfruit Margarita	13.99
Tequila blanco / passionfruit puree / lime / agave / salt rim	
Mango Margarita	12.99
Tequila blanco / mango puree / lime / agave / salt rim	
Classic Margarita	12.99
Tequila blanco / triple sec / lime / agave / lime juice / agave / salt rim	
Pineapple Margarita	12.99
Tequila blanco / pineapple juice / lime / agave / salt rim	
Cadillac	17.99
El Tesoro Reposado / Cointreau / Gran Marnier / Lime / Agave / Black Salt rim	
Paloma	13.99
Hornitos Blanco / Grapefruit juice / Pamplemousse Liqueur / Agave / Lime	

SHOTS / FLIGHTS / + MORE

Mexican Candy Shot	8.99
Tequila / Watermelon / Lime / Agave / Hot Sauce	
Churro Shot	8.99
Jaeger / Rumchata / Cinnamon	
Pop Star Shot	8.99
Sour Patch Kids Infused Tequila Blanco / Pop Rocks / Buzz Button	
Mini Margarita Flight Tower	19.99
Classic Marg / Spicy Marg / two of your choice	
Sandia Loca Pitcher	89.99
Fresh watermelon juice / hibiscus tequila blanco / lime / agave / watermelon slices / mint / tajin (minimum 4 people)	
Classic Margarita Pitcher	89.99
Our classic margarita in a pitcher for the table (minimum four (4) people)	

VINO

Red	
Domecq Red Blend	10
Daou Cabernet	14
Meiomi Pinot Noir	12
White	
Daou Chardonnay	13
Kim Crawford Sauvignon Blanc	11
Ruffino Pinot Grigio	10

SPECIAL MARGARITAS

El Nino	15.99
Tres Gen Plata / Cointreau / Jalapeno / Cucumber / Tajin / Agave / Lime	
El Fresco Margarita	15.99
El Tesoro reposado / fresh blueberries / lime / lemon / fresh basil / sugar rim	
Que Rico	15.99
Teremana Blanco / Mango / Chamoy / Agave / Lime / Firewater Bitters / Tajin Chamoy rim	
Tropic Like It's Hot	15.99
Mi Campo Reposado / Aperol / Falernum / Cointreau / Pineapple / Coconut / Orgeat / toasted coconut	
Polka Dot Bikini	15.99
Hornitos Blanco / Lime / Agave / black salt rim	
La Bruja Negra	15.99
Amaras Mezcal / activated charcoal / lemonade / Violette Liqueur / Agave / Rose Water / hibiscus syrup / black salt rim	
Bad Bunny	15.99
Jalapeno Infused Tequila Blanco / Divino Maguey Tamarindo Mezcal / Carrot Juice	

COCKTAILS

Sangria	13.99
Red wine / triple sec / agave / orange juice / lemon juice / fresh fruit	
Passion Old Fashioned	13.99
High West Double Rye / Passion Fruit Liqueur / Tiki Bitters	
Doc Holliday	13.99
Jim Beam / Strawberries / Peach Liqueur / Lemon / Agave	
Cenote Water	13.99
Effen Cucumber Vodka / Blue Curacao / St. Germaine / Lemon / Agave	
Ranch Water	13.99
El Tesoro Blanco / Soda Water / Lime	
Pina Colada	13.99
Cruzan Rum / Coco Lopez / pineapple juice / toasted coconut	
Carajillo de Olla	13.99
Cafe de olla espresso / licor 43 / sweet crema / orange zest	
Strawberries and Cream	15.99
Licor 43 / Strawberry Mozart / agave / cream / creme fraiche	

CERVEZA

Coors Light	6.99
Sculpin IPA	8.99
Pacifico	6.99
Modelo Especial	6.99
Modelo Negra	6.99
Bohemia Lager	6.99
Corona Premier	6.99



CENA

DINNER

PRIMEROS

Fresh Tortilla Service flour tortillas made to order served warm with homemade spicy honey butter	7.99	Potato Flautas fluffy potato stuffed flour tortillas fried guacamole / pickled onion/ crema / cotija / lettuce	10.99
Rolled Tacos crisp taquitos filled with chicken guacamole / crema / consomme / creamy cilantro salsa / cotija / pickled onion	11.99	Queso Fundido A bubbling skillet of melted Oaxacan cheese / crema / pickled onion / cilantro / warm flour tortillas - Add chorizo (+3)	13.99
Elote roasted corn / crema / cotija / dusted with chile and lime	9.99	Tostada Bites Small crispy tostadas layered with refried beans / guacamole / shrimp / chipotle crema / cotija / cilantro / pickled onion	11.99
Guacamole & Chips white onion / serrano / cilantro / cotija / queso fresco / squeeze of lime	10.99	Ceviche Pescado Fresh white fish cured in citrus / onion / avocado / cucumber / chili / cilantro	12.99
Aguachile shrimp / green Chile / lime broth / thinly sliced cucumber / red onion / avocado	13.99	Grilled Octopus grilled octopus leg/ bed of pinto beans / chorizo / romesco sauce	19.99

ENSALADAS Y SOPAS

Caesar Salad grilled Romaine / creamy Caesar dressing / fresh tortilla strips / cotija	9.99	Chicken Tortilla Soup chile-rich broth / tender shredded chicken finished with crispy tortilla strips / avocado crema	9.99
Roasted Corn Salad roasted sweet corn / crispy tortilla strips / black beans / avocado / romaine tomato / queso fresco / chipotle ranch dressing	11.99	Albóndiga Soup Slow-simmered tomato and herb broth beef meatballs / hominy / seasonal vegetables	9.99
Nopales Salad Grilled cactus paddles / cucumber / tomato red onion / jalapeño / cilantro / light vinaigrette	10.99		

QUESADILLAS

SERVED WITH SIDE OF BEANS AND RICE

Cheese melted Oaxacan cheese pressed in a flour tortilla until golden	13.99	Shrimp Sautéed shrimp / onions / melted Oaxacan cheese / touch of chipotle	18.99
Pollo Asado marinated grilled chicken / melted Oaxacan cheese	15.99	Carnitas Slow-braised pork / melted Oaxacan cheese	16.99
Carne Asada grilled carne asada / melted Oaxacan cheese crema / guacamole	16.99	Rajas Roasted poblano strips with crema, corn and onions / melted Oaxacan cheese	14.99
Al Pastor chiote-marinated pork / melted Oaxacan cheese / onion / cilantro crema	15.99	Steak Tender sliced steak / melted Oaxacan cheese roasted peppers	19.99

An 18% gratuity will be applied to all parties of 6 or more, which is directly given to service staff.

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



ENCHILADAS

SERVED WITH SIDE OF BEANS AND RICE

Cheese Rolled corn tortillas stuffed with melted cheese / red or green salsa / crema / cotija cilantro	17.99	Carnitas carnitas and cheese stuffed corn tortillas smothered in traditional homemade mole crema / cotija / pickled onion / cilantro	19.99
Chicken Rolled corn tortillas stuffed with tender chicken and cheese in a mole-style red chile sauce / crema / cotija / onion / cotija	18.99	Birria birria and cheese stuffed corn tortillas smothered in traditional homemade mole crema / cotija / onion / cilantro	19.99
Del Mar Shrimp and fish rolled into corn tortillas / creamy tomato sauce / crema / cotija / cilantro	23.99		

BURRITOS

SERVED WITH SIDE OF BEANS AND RICE

Carnitas Slow-braised pork / cheese / rice beans / cheese / pickled jalapeño / crema	17.99	Pollo Asado grilled chicken / pico / guacamole crema / salsa verde	17.99
Rajas roasted poblano crema / cheese rice / black beans / queso fresco guacamole / salsa verde	16.99	Carne Asada carne asada / guacamole / pico / cheese crema	18.99
Bean + Cheese beans / melted Oaxacan cheese	15.99	Fish Burrito beer-battered fish / cabbage slaw chipotle crema / pico /cotija	19.99
Birria slow-braised beef / cheese / pico queso fresco / rice / beans / consommé-dip onion / cilantro	18.99	Surf + Turf grilled steak / cheese / shrimp / rice beans / avocado / salsa roja	23.99
California carne asada / cheese / French fries guacamole / pico / crema	17.99	Chicken Caesar Wrap grilled chicken / romaine / cotija Caesar dressing / crispy tortilla chips	17.99
Crunch Wrap flour tortilla folded around beef / chorizo cheese / lettuce / onion / crispy tostada tomato / chipotle crema	17.99	Shrimp Burrito fresh shrimp / rice / beans / torreados cilantro crema	19.99

TACOS CLASSICOS

SERVED WITH SIDE OF BEANS AND RICE

Carne Asada grilled carne asada / crispy Oaxacan cheese / white onion / cilantro / salsa verde	16.99	Carnitas Braised pork / pickled onion /cilantro salsa roja.	15.99
Pollo Asado marinated grilled chicken / guacamole pico de gallo	15.99	Al Pastor chiote-marinated pork / charred pineapple onion / cilantro crema	16.99
Shrimp Sautéed shrimp / grilled peppers grilled onions / chipotle crema / lime	17.99	Fish beer-battered or grilled fish / cabbage cilantro / ranch crema / pickled jalapeño	16.99

TACOS ESPECIALES

SERVED WITH SIDE OF BEANS AND RICE

Shrimp Diablo Fire-roasted salsa spicy shrimp / cabbage guacamole / cilantro crema	18.99	Steak Thick-cut arrachera / cheese / grilled onion / roasted poblano / cilantro salsa / pico / cotija	18.99
Queso Birria Dip Tacos Cheese-crusted birria tacos dipped in rich consommé / onions / cilantro / cotija	18.99	Fried Chicken Crispy chile-seasoned fried chicken / cheese slaw / pickled jalapeño / crema /cotija	18.99
Avocado Fried avocado / black beans / pico mango salsa / Oaxacan cheese / cotija	16.99		



PLATES / FAJITAS / COMBOS

FAJITAS AND COMBOS SERVED WITH SIDE OF BEANS / RICE / AND FRESH TORTILLAS

Steak Fajita Sizzling strips of arrachera roasted peppers / roasted onions	24.99	Chile Relleno — Cheese whole roasted poblano stuffed with melted cheese / battered and fried	17.99
Chicken Fajita Grilled chicken breast / roasted peppers and onions on a sizzling skillet	20.99	Chile Relleno — Cheese & Birria whole roasted poblano filled our house birria and Oaxacan cheese	19.99
Shrimp Fajita Garlic-butter shrimp / roasted peppers and onions on a sizzling skillet	25.99	Chile Relleno + Taco Combo One chile relleno paired with your choice of one taco Classico	22.99
Surf & Turf Fajita grilled arrachera / grilled shrimp roasted peppers and onions on a sizzling skillet	33.99	Enchilada + Taco Combo choice of one enchilada and choice of one taco Classico	25.99
Chorizo Burger beef and chorizo patty / Oaxacan cheese / pickled jalapeño / bacon / lettuce /cilantro crema / chipotle mayo / brioche bun	17.99	Enchilada + Chile Relleno Combo choice of one enchilada and choice of one Chile relleno	25.99
		Protein Bowl bed of hominy / black beans / roasted corn / sliced avocado / pico / chipotle crema / queso fresco / choice of protein: (grilled arrechera (+7) / grilled chicken (+6) / grilled shrimp (+7)	11.99

SIDES (+3)

Chipotle Crema	Rice Mexican-style tomato rice slow-cooked
French Fries	Guacamole — Small
Rajas con Crema	Refried Beans
Toreados con Cebolla Blistered whole jalapeños and spring onions charred on the plancha with sea salt and lime	Guacamole — Large (+3)

AFTER DINNER

DULCES

Flan Silky vanilla custard in a pool of sweet caramel	9.99
Fried Ice Cream Vanilla ice cream encased in a crispy cinnamon shell	9.99
Donuts soft donuts covered in cinnamon sugar cajeta drizzle, piloncillo, la lechera drizzle powdered sugar	10.99
Churros Freshly fried and rolled in cinnamon sugar / served with milk chocolate, white chocolate and cajeta	9.99
Tres Leches Cake A cloud of sponge soaked in three milks until saturated, topped with softly whipped cream.	9.99
Sopaipillas Light, pillowy fried pastry puffs drizzled with honey and sugar / warm and airy.	9.99

INDULGENT COCKTAILS

No Tears Left to Chai Chai infused Teremana reposado vanilla liqueur / oat milk / egg white	12.99
Oh... Behave horchata / Mozart Coconut / Rumchata Captain Morgan	12.99
Midnight Express Cantera Negra / vodka / Mozart White Chocolate / espresso	13.99
Mexican Coffee hot coffee / Kahlua / tequila / sweet crema whipped cream	8.99

BEVERAGES

House Coffee	3.50	Espresso	3.50
Cafe de Olla	4.50	Hot Chocolate	4.50
Hot Tea	3.50	Jugo Verde	5.50

DESAYUNO



FRIDAY THROUGH SUNDAY
FROM 8:00AM - 2PM

COCKTAILS

Mimosa Cava brut / fresh juice of choice	8.99
Bloody Maria Tequila blanco / spicy tomato juice Worcestershire/ hot sauce	11.99
Michelada Beer / lime / hot sauce / Worcestershire tomato juice	10.99
Paloma Hornitos Blanco / Grapefruit Pamplemousse Liqueur / Agave / Lime	13.99
Café de Olla Espresso Martini Café de Olla / tequila blanco /Kahlúa Cantera Negra	14.99
Rosa de Jamaica Spritz Hibiscus flower concentrate / mezcal fresh lime / splash of rose water / prosecco	13.99

FLIGHTS

Mini Margarita Flight Tower Classic Marg / Spicy Marg / Two of your choice	19.99
Michelada Flight Tower Classic tomato michelada / Mango michelada / Cucumber and lime chelada	19.99

PITCHERS

Sandia Loca Fresh watermelon juice / hibiscus / tequila blanco / lime / agave /watermelon slices / mint / tajin (minimum 4 people)	89.99
Sangria Mexicana Red wine / brandy / fresh orange juice / cinnamon stick / piloncillo / seasonal fruit (minimum 4 people)	79.99

BEVERAGES

Café de Olla Coffee / piloncillo / cinnamon in a clay pot	4.50	Agua de Tamarindo Tamarind / piloncillo / lime	5.50
Jugo Verde Mix of fresh greens and fruit	5.50	Fresh Orange Juice Squeezed to order.	5.50
Mexican Hot Chocolate Abuelitas chocolate / milk / whipped cream	5.50	Horchata creamy house horchata	5.50
House Coffee Fresh brewed coffee / cream and sugar	3.50	Agua de Jamaica Hibiscus flower / cane sugar / lime	5.50

CHILAQUILES

Add protein: chorizo (+5) / pollo asado (+6) / carne asada (+7) carnitas (+6)		Chilaquiles de Guajillo thick cut tortilla chips / homemade mole / crema / queso fresco /onion / cotija / two (2) eggs	15.99
Chilaquiles Rojos Thick-cut tortilla chips / smoky guajillo tomato salsa roja /crema / queso fresco white onion / two (2) eggs	14.99	Chilaquiles Divorciados thick cut tortilla chips / half in smoky- guajillo tomato salsa / half in tomatillo verde salsa / crema / onion / queso fresco / cotija / two (2) eggs	15.99
Chilaquiles Verdes thick-cut tortilla chips / tomatillo salsa verde / crema / queso fresco / cotija / two (2) eggs	14.99	Chilaquiles de Birria thick cut tortilla chips / homemade birria / consume / smoky guajillo chili salsa / crema / queso fresco / white onion / cotija / two (2) eggs	17.99

PLATES

SERVED WITH SIDE OF BEANS AND WARM TORTILLAS

Huevos Rancheros Two fried eggs blanketed in salsa roja / crema / queso fresco / cotija.	15.99	Nopales con Huevos Grilled cactus strips sautéed with egg /tomato / jalapeño / queso fresco / cotija	16.99
Huevos a la Mexicana Scrambled eggs sautéed with tomato, onion, and serrano chili / crema / queso fresco / cotija	15.99	Bistec con Huevos 10 oz grilled arrachera / two eggs / rajas / queso fresco /cotija	21.99
Huevos con Chorizo Mexican chorizo scrambled with eggs until deeply savory / crema / queso fresco / cotija	15.99	Carne Asada con Huevos carne asada scrambled with eggs / queso fresco / cotija	16.99
		Machaca con Huevos shredded beef scrambled with eggs tomato / onion / peppers / cotija warm tortillas	16.99



BREAKFAST TACOS

SERVED WITH SIDE OF BEANS

Chorizo + Egg Mexican chorizo / eggs / Oaxacan cheese / salsa verde / pickled jalapeño / cobija / cilantro	15.99	Rajas + Egg Roasted poblano strips and corn crema / folded into egg / Oaxacan cheese / crema / queso fresco / cotija / cilantro	14.99
Bacon + Egg Crispy bacon / scrambled egg / Oaxacan-cheese / avocado / chipotle crema / cotija / cilantro	14.99	Carne Asada + Egg Grilled carne asada / Oaxacan cheese / eggs / salsa roja / onion / cilantro	16.99
Potato + Egg Crispy roasted potato / scrambled egg / Oaxacan cheese / chipotle crema / pico / cotija / cilantro	14.99	Avocado + Egg Sliced avocado / soft scrambled egg / queso fresco / crema / jalapeño salsa / cotija / cilantro	14.99

PANCAKES & FRENCH TOAST

Piloncillo French Toast Thick cut Mexican sweet bread soaked in a piloncillo and cinnamon custard / cajeta / lechera / toasted pepitas / powdered sugar / whipped cream / whipped honey butter	14.99	Masa Pancakes Fluffy pancakes made with a blend of masa harina / hibiscus syrup / sweet crema / powdered sugar / whipped cream / whipped honey butter	14.99
Classic French Toast Texas toast / whipped honey butter / maple syrup	10.99	Classic Pancakes Light / golden buttermilk pancakes / whipped honey butter / maple syrup.	10.99

BREAKFAST BURRITOS

SERVED WITH SIDE OF BEANS

El Sueño Breakfast Burrito eggs / cheese / French fries / homemade rajas / choice of carne asada / chorizo / or machaca	15.99	Vegetariano queso fresco / potatoes / homemade rajas / nopales / roasted corn / guacamole / two eggs / salsa verde	14.99
Chorizo Breakfast Burrito Mexican chorizo / two eggs / beans / cheese / potatoes / crema / cotija / salsa roja	14.99	Birria Breakfast Burrito homemade birria / two eggs / cheese / beans / cotija / queso fresco	15.99
El Todo Carne Asada / chorizo / bacon / rajas / French fries / two eggs / cheese / rice / salsa / cilantro	17.99	Machaca machaca / potatoes / two eggs / toreados / cheese / salsa roja	15.99

POWER STARTS

Fruta con Crema fresh seasonal fruit / sweet crema drizzle of honey	7.99	Tostada de Aguacate two tostadas / black or refried beans / avocado / queso fresco / cotija / pickled onions / roasted corn	11.99
Fruta de Temporada fresh seasonal fruit / squeeze of lime / sprinkle of tajin	6.99	Granola bowl non-fat yogurt / granola / seasonal berries / honey drizzle / toasted pepitas	9.99
Desayuno Bowl hominy / black beans / roasted corn / avocado / pico de gallo / two eggs / queso fresco / cotija / salsa verde	11.99	Oatmeal de Olla rolled oats made with mexican spices / piloncillo / cinnamon / crema / topped with pepitas	8.99

SIDES (+3)

two eggs	avocado	queso fresco	corn tortillas (3)	crema
rajas	beans	Mexican Rice	flour tortillas (3)	pan dulce (+3)