



The name comes from the Nahuatl phrase Tonallán, which means where the sun rises.” The town approved its seal in 1985, designed by Rogelio Contreras Colina. The town started as a Zapotec settlement, which latter incorporated Toltec and Nahua migrants, leaning to a blending of cultures. Another influence were the nomadic Cocos and Tecuexes, who also lived in the area. Religious practice focused on gods such as Teoplizintli (child god), Heri (sciences) and Nayart (god of war), along with Tenaguachi and Tezcatipoca.

During the Salitre War in 1510, the Purépechas invaded the area, which at that time was a dominion, however, this effort was defeated. When the Nuño de Guzmán and Spanish arrived in 1530, the town was the capital of a dominion ruled by a woman named Cihualpilli Tzapotzinco. This dominion included Tlaquepaque, Toluatlán, Coyolán, Mexquitán, Tzalatitán, Atemajac, Tetlán, Tateposco, Tlaxomulco, Cuescomatitán, Coyutlán and Toluquilla as tribute paying entities.

The leaders of the dominion were divided on how to respond to the foreigners Cihualpilli did not want to resist, due to Spanish power, but local leaders, notably those from Coyolan, Ichcatán, Tzalatitán, and Tetlán wanted to resist. Cihualpilli sent gifts to Guzmán, who not only demanded more, but also demanded allegiance to the Spanish king. Dissidents gathered numbering about 3,000 and attacked the Spanish. This began a battle that lasted several hours, with a Spanish victory on March 25, 1530. Cihualpilli was baptized with the name Juana Bautista. The territory was renamed Nueva Galicia and the town Santiago de Tonalá.

The new province was initially governed by Diego Vazquez Buendia and remained the main settlement in the area until the founding of Guadalajara in 1535. Evangelization was carried out by the Franciscans and the Augustinians until the early 17th century. In 1824, the Tonalá became one of the twenty six departments of Jalisco, officially named a town, then in the same year became subordinate to Zapotlanejo. Through the rest of the 19th century, its status changed and was unclear, mentioned as a municipality in a decree in 1873 but declared subordinate to Zapotlanejo and San Pedro in 1889.

Information taken from various sources on Wikipedia



Sopas - Soups

TORTILLA SOUP

Our delicious tomato-guajillo soup with chicken, cheese, avocados, sour cream and tortilla strips. 8.99

MENUDO

Saturday & Sunday only
Beef tripe soup (red). 12.95

POZOLE

Saturday & Sunday only
A rich traditional soup with chunks of pork loin meat, hominy and spices (red). 12.95

Quesadillas

QUESADILLA

Two flour tortillas filled with Monterey Jack and cheddar cheese, garnished with chopped tomatoes and green onions. Served with guacamole and sour cream. 9.50 With chicken or ground beef add 2.00

QUESADILLA "CARNE ASADA"

Two flour tortillas filled with melted cheese and sliced skirt steak, topped with sour cream, guacamole, green onions and tomatoes. 13.95

QUESADILLA WITH SPINACH & MUSHROOMS

Large spinach flour tortilla, melted cheese, with sautéed onions, corn, spinach, poblano pepper and mushrooms. Served with guacamole and sour cream. 12.95

FAJITA QUESADILLA

Two flour tortillas filled with melted cheese, meat, chicken or beef, sliced onions, and bell peppers. Served with guacamole, sour cream and pico de gallo. 12.95

Appetizers

SUPER NACHOS WITH MEAT

Corn tortilla chips with refried beans, choice of ground beef or chicken, melted cheese, chopped tomatoes, green onions, guacamole and sour cream. 11.95

Add picadillo .75

Add carne asada 3.00

MEXICAN PIZZA

Crispy flour tortilla with refried beans, choice of chicken or ground beef, melted cheese topped with tomatoes, green onions, guacamole and sour cream. 10.99

CHEESE CRISPY

Crispy flour tortilla topped with melted cheese. 8.50

CHICKEN TAQUITOS

Rolled crispy flour tortilla filled with seasoned chicken and cheese, splashed with mild salsa roja and sprinkled with cotija cheese. Served with guacamole, sour cream, tomatoes and onions. 8.95

QUESO DIP

5.99

TONALA FIESTA PLATTER

Our sampler platter that includes, chicken flautas, cheese quesadilla and nachos (chicken or ground beef) garnished with tomatoes and green onions. Served with guacamole and sour cream. 14.50

CHICKEN WINGS

With chipotle lime honey sauce or Buffalo style. 8.99

Salads & Tostadas

FAJITA TACO SALAD

Flour tortilla shell with rice, ranchero beans (whole beans) choice of marinated chicken breast or steak, sautéed onions and peppers, lettuce, cheese and pico de gallo. 13.50

TONALA TACO SALAD

This tasty combination of rice, whole beans, ground beef or chicken, lettuce, cheese and tomatoes topped with our mild red salsa, served in a large bowl-shaped flour tortilla shell. 9.95

DELUXE TOSTADA

Corn crispy tortilla topped with refried beans, choice of chicken or beef, lettuce, tomatoes, cheese, guacamole and sour cream. 9.95

AVOCADO SALAD

Romaine lettuce, avocados, tomatoes, bacon, roasted corn, tortillas strips and cotija cheese served with chipotle ranch dressing.

With grilled chicken 12.99

With prawns 14.99

CHICKEN CAESAR SALAD

Fresh romaine lettuce with grilled chicken, avocados, tomatoes, Parmesan cheese and tortilla strips with Caesar dressing. 12.95

AVOCADO TOSTADA

Corn crispy tortilla with refried beans, choice of chicken or beef, lettuce, avocado slices, sour cream and mild sauces. 9.95

*NOTICE: Eggs and meat cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Enchiladas

ENCHILADAS DE MOLE

Two enchiladas filled with shredded chicken, covered with our delicious mole sauce. Topped with our cream and ajonjolí seeds. Served with rice and refried beans topped with sour cream. 11.95

ENCHILADAS VERDES

Two enchiladas choice of chicken or ground beef, topped with green tomatillo sauce, melted cheese and sour cream. Served with rice and refried beans. 11.95

SPINACH ENCHILADAS

Fresh baby spinach sautéed with mushrooms, onions, spinach, corn and melted cheese. Topped with tomatillo or poblano sauce and sour cream. Served with rice and refried beans. 12.95

Burritos Gordos

EXPRESSO BURRITO

Large flour tortilla filled with rice, refried beans, choice of chicken or ground beef. Topped with guacamole, enchilada sauce, chopped onions, tomatoes and Parmesan cheese. 11.95



BURRITO “TONALA”

Large flour tortilla filled with your choice of carne asada, grilled chicken, colorado meat or pork verde, rice and whole beans. Topped with salsa verde, melted Monterey Jack Cheese. Garnished with avocado slices, pico de gallo and sour cream. 12.50

BURRITO FAJITA

A soft flour tortilla filled with your choice of steak or chicken, rice, refried beans and pico de gallo. Served on a bed of sautéed onions and bell peppers, topped with mild ranchero sauce, guacamole and sour cream. 12.50

VEGGIE BURRITO

Large flour tortilla filled with vegetables, rice, and whole beans. Topped with mild red sauce or green tomatillo sauce, melted cheese, lettuce, pico de gallo, guacamole and sour cream. 11.95

BURRITO SUPREMO

Refried beans, rice, choice of chicken or ground beef. Topped with mild salsa roja, melted cheese, lettuce, sour cream and chopped tomatoes. 11.95

Combinations - Dinner

Served with rice and refried beans (choice of whole beans)
Add picadillo or pork for .50

POCO ONE ITEM 8.50

**POCO MAS COMBO
TWO ITEMS 11.95**

**MUCHO GRANDE
THREE ITEMS 12.95**

CHOOSE FROM:

Enchilada	Chile Relleno
Taco	Chalupa
Tostada	Burrito
Tamale	Chimichanga

HUEVOS

Served with rice, refried beans and tortillas

MACHACA CON HUEVOS*

Picadillo blended with eggs, onions, tomatoes and spices. 10.95

HUEVOS DIVORCIADOS*

Two eggs over a crispy corn tortilla, covered with green tomatillo sauce and red mild sauce and cotija cheese. 10.95

CHORIZO CON HUEVOS*

Mexican sausage blended with eggs, onions, tomatoes and spices. 10.95

Sides

Enchilada 3.95
Taco 3.00
Tamale 4.50
Chile Relleno 4.95
Authentic Chile Relleno 6.95
Chimichanga 7.95
Chalupa 5.25
Burrito 4.95
Tostada 4.50
Deluxe Tostada 7.95
House Salad 4.95
French Fries 2.50
Tortillas (3) 1.50
Shredded Cheese 1.95
Sliced Pickle Jalapeños 1.50
Fried Jalapeños 2.50
Rice or Beans 4
Rice and Beans 6
Guacamole Scoop 2.50
Guacamole Side 4.50
Sour Cream Scoop 1.75
Sour Cream Side 2.75
Pico de Gallo 2.95
Cotija Cheese 1.50
Chips 2.95 sm / 4.95 lg
Salsa 1.25 sm / 3.95 lg

Bebidas-Drinks

SOFT DRINKS ONE FREE REFILL
Coke, Diet Coke, Cherry Coke,
Sprite, Root Beer, Orange
Soda, Mr. Pibb 2.50

Coffee, Ice Tea, Hot Cocoa,
Lemonade, Shirley Temple,
Roy Rogers 2.50

SPECIAL SOFT DRINKS

NO REFILLS Mango lemonade,
Strawberry lemonade,
Horchata, Strawberry
Horchata, Panchito

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MARISCOS - SEAFOOD

Served with rice, refried beans and tortillas

CAMARONES AL MOJO DE AJO

Succulent prawns sautéed with wine, butter and mushrooms. 14.95

CAMARONES A LA DIABLA SPICY

Prawns sautéed with mushrooms, onions and bell peppers in our sweet and spicy red sauce. 14.95

ARROZ CON CAMARONES

Prawns sautéed with mushrooms in our special enchilada sauce with onions and diced tomatoes. Served over a bed of rice with melted cheese. Served with tortillas. (not served with rice or beans) 14.59

CAMARONES A LA CREMA

Prawns sautéed with onions and mushrooms in our sour cream white cheese sauce. 14.59

CAMARONES MIGUEL'S

Tequila flambéed succulent shrimp in a roasted garlic-jalapeño, poblano cream sauce and sautéed zucchini, onions, corn and bell peppers. 15.95

CAMARONES TONALA

Fried prawns wrapped in bacon on a bed of sautéed onions and bell peppers, topped with melted cheese. 15.95

CRAB OR SHRIMP ENCHILADAS

Two shrimp or crab enchiladas topped with our poblano cream sauce and melted Monterey Jack cheese, garnished with sour cream, avocado slices and chopped tomatoes. 14.95

FISH TACOS

Beer battered or grilled cod fish topped with cabbage, pico de gallo and crema fresca on a flour tortilla. Served with rice and refried beans or whole beans. 13.95

MOJARRA AL MOJO DE AJO

Fresh Tilapia fish marinated in garlic salt and pan fried. Garnished with avocado and tomato slices. 14.95

SHRIMP COCKTAIL

Enjoy this truly Mexican combination of shrimp, pico de gallo and fresh avocados. Served marinated in natural juices. 12.99

CAMPECHANA

Octopus, scallops and prawns cooked with cilantro, onions, tomatoes, tomato juice and seafood juice. 12.99

CALDO SIETE MARES

Delicious soup with seven different fresh seafood items - Mussels, clams, crab legs, octopus, halibut, shrimp and scallops with vegetables and spices. 17.99

CANCUN PLATE

Prawns, fish and chicken sautéed with mushrooms, bell peppers, onions, garlic and wine. Topped with Monterey Jack cheese. 16.99

SHRIMP TACOS

Sautéed prawns with pico de gallo, butter, wine and spices. 13.95

Pollo - Chicken

Served with rice, refried beans and tortillas

ARROZ CON POLLO

Boneless chicken breast sautéed with mushrooms in our special enchilada sauce with diced tomatoes and green onions over a bed of rice and melted cheese (not served with beans) 13.50

POLLO A LA CREMA

Boneless chicken breast, sautéed with onions, mushrooms and bell peppers in our sour cream white sauce. 13.50

POLLO AL CHIPOTLE SPICY

Boneless chicken breast, sautéed with onions and mushrooms in our sour cream chipotle adobo sauce. 13.50

POLLO EN MOLE

Boneless chicken breast in our tasty sweet and spicy chocolate Mexican sauce made with dried chiles, peanuts, cinnamon, chocolate, spices and ajonjolí seeds. 13.95

POLLO ASADO

Grilled boneless and skinless butterflied chicken breast, marinated with our citrus achiote adobo sauce (Annatto tree seeds) 13.95

POLLO EN RAJAS

Boneless chicken breast served on a bed of sautéed onions, tomatoes, corn, poblano chiles and sour cream. Can be spicy. 13.95

CARNITAS DE POLLO

Strips of chicken breast, sautéed with bell peppers, onions, tomatoes, mushrooms and spices. 13.50

CARNE - MEATS


Served with rice, refried beans and tortillas

CARNE ASADA*

10 oz. skirt steak thinly sliced, charbroiled to your liking. Served with guacamole and pico de gallo. 15.50

STEAK A LA MEXICANA

Lean strips of tender steak sautéed with onions and bell peppers in a flavorful tomato salsa Mexicana. Served with guacamole and sour cream. 13.50

 **TONALA STEAK***
Rib eye steak seasoned and charbroiled to perfection, served on a bed of sautéed onions, mushrooms and bell peppers. Served with pico de gallo and avocado slices. 15.95

CHILE COLORADO

Tender chunks of beef simmered in a red sauce of tomatoes, onions, guajillo mild peppers and spices. 12.95

CHILE VERDE

Tender pork cooked in a green sauce made with tomatillos, green peppers, onions and spices. 12.95

TACOS AL CARBON

Choice of tender steak or marinated chicken breast flame broiled, sliced and folded into three soft corn tortillas tacos with pico de gallo topped with cotija cheese. Served with guacamole. 13.95

PORK CARNITAS

Served with whole beans, cactus salad and tortillas. 13.95

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FAVORITES de la Casa

Served with rice, refried beans and tortillas

MOLCAJETE

A traditional Mexican stone bowl filled with steak or chicken strips, sautéed with onions, bell peppers and chorizo. Covered with melted cheese. Served with guacamole, sour cream and pico de gallo. 15.50

TLAQUEPAQUE PLATE

Carne asada, authentic poblano chile relleno and a chicken enchilada de mole. 17.95

LA CAZUELA

Lean strips of steak* or chicken breast sautéed with onions and bacon, covered with our delicious spicy fresh Mexican salsa and melted cheese. Served with avocado slices and tomatoes. 15.50

With steak chicken and prawns 17.50

VEGETARIAN FAJITAS

Broccoli, mushrooms, onions, bell peppers, zucchini, tomatoes and corn. Served with rice, whole beans, pico de gallo, guacamole, sour cream and tortillas. 12.95

SOPES

Two handmade thick tortillas topped with refried beans, choice of meat (chicken, chorizo or picadillo) Topped with lettuce, pico de gallo, sour cream and cotija cheese. 12.95

TRES AMIGOS 14.95

Chile Colorado: Slowly simmered beef, cooked in a delicious mild red sauce.

Chile Verde: Tender chunks of pork marinated with mild tomatillo sauce, green peppers, onions and spices.

Chile Relleno: Cheese stuffed poblano chile topped with mild red sauce and cotija cheese.

AMERICAN DISHES

HAMBURGER*

Ground beef patty with lettuce, tomatoes, onions and mayonnaise. Served with fries. 6.50

Add cheese .50 Add bacon .50

CHICKEN BURGER

Marinated chicken breast topped with lettuce, tomatoes, onions and mayonnaise. Served with fries. 6.95 Add cheese .50 Add bacon .50

COCONUT PRAWNS

Coconut battered prawns (6) served with a zesty mango chipotle marmalade. 11.99

RIB EYE*

8 oz. rib eye steak with fries a salad. 15.99

CARNE ASADA AND CAMARONES*

Four jumbo prawns sautéed with mushrooms in a garlic sauce, or four prawns with bacon accompanied by a charbroiled skirt steak. Served with guacamole and pico de gallo 17.50

FAJITAS

Served on a sizzling skillet with sautéed onions and bell peppers. Served with rice, refried beans, pico de gallo, sour cream, guacamole and tortillas.

Marinated Steak* 13.99

Marinated Chicken 13.99

Shrimp 15.50

FAJITAS FOR TWO

Steak and Chicken 26.99

TAQUITOS RANCHEROS

Crisp corn tortillas filled with shredded beef or chicken. Served on a bed of lettuce. Topped with guacamole, sour cream, tomatoes and cotija cheese 12.95

AUTHENTIC CHILE RELLENO

Two fresh pasilla peppers, stuffed with cheese, coated with a light batter and simmered in a zesty tomato sauce sprinkled with cotija cheese. Possibly spicy. 12.99

Miguel's STREET TACOS

Served with cilantro, onions, radish, lime and fresh tomatillo sauce.

4 Tacos 9.00 / 6 Tacos 12.00

ASADA*

Diced thinly cut steak

PASTOR

Thinly sliced marinated pork tenderloin and caramelized pineapple.

CHORIZO

House made spicy Mexican sausage. Add cheese .75

ALAMBRE CON QUESO*

Strips of steak, green peppers, onions, bacon, melted cheese and avocado slide.

POLLO ASADO

Diced grilled marinated chicken breast.

RAJAS CON QUESO VEGGIE

Poblano peppers, onions, mushrooms, and melted cheese.

BLACK TIGER SHRIMP TACOS

4/10.00 | 6/13.00

DELICIOUS!!!

*NOTICE: Eggs and meat cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH & SENIORS

Monday - Friday 11:00 - 3:00 pm
Seniors 55+ all Day

Specials

Served with rice and beans.
Choice of ground beef or chicken.
Add picadillo (shredded beef) for .50.
Add sour cream and guacamole for 2.50

LUNCH COMBINATION

One Item 7.95

Two Items 9.50

CHOOSE FROM:

Taco

Chalupa

Burrito

Chimichanga

Tostada

Enchilada

Chile Relleno

Soups & Salads

TORTILLA SOUP 7.99

TONALA TACO SALAD 8.95

CHICKEN CAESAR SALAD 9.95

DELUXE TOSTADA 8.25

SMALL MEAT NACHOS
Ground beef or chicken 7.99

FAJITA TACO SALAD 8.99

AVOCADO SALAD 8.99

BURRITOS & QUESADILLAS

EXPRESSO BURRITO 8.95

BURRITO TONALA 8.50

VEGGIE BURRITO 7.95

MEAT QUESADILLA
Ground beef or chicken 8.95

SPINACH MUSHROOM QUESADILLA 9.95

FAJITA QUESADILLA 8.99

FAVORITES

Served with rice, beans and tortillas.

ARROZ CON POLLO
(No beans) 9.50

POLLO A LA CREMA 9.50

LUNCH FAJITAS 10.50

LUNCH CARNE ASADA 10.95

AUTHENTIC CHILE RELLENO 9.95

CHILE VERDE 9.50

CHICKEN TAQUITOS 9.50

FISH TACOS 9.50

CHILE COLORADO 9.50

ENCHILADA VERDE 7.95

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LITTLE AMIGO

12 and Under

COMBINATION AMIGO

One Item

Served with rice, beans or fries 5.95

CHOOSE FROM:

Taco

Tamale

Tostada

Enchilada

Burrito

CHEESE QUESADILLA

WITH FRIES 5.95

MINNIE MEX PIZZA

Crispy flour tortilla, refried beans, melted cheese,
ground beef or chicken. 5.95

CHICKEN STRIPS WITH FRIES

5.95

GRILLED CHEESE WITH FRIES

4.50

HAMBURGER WITH CHEESE

AND FRIES 5.50

CHEESE NACHOS 5.50

Add .75 for ground beef or chicken