



# *Mi Casa Es Tu Casa*

## *Our Goal and Values*

*As you enter Leticia's Cocina, your senses will awaken with the aromas and feel of the real authentic, tantalizing culture and traditions of Mexico. You will enjoy our sincere service as if you were in our own home, "Tu Casa". Our hopes are that we create for you, your family and friends a place that you can count on for the true freshness and authentic flavors of Mexico. If you don't have the time as life takes us in the fast lane, let us prepare your healthy home cooked meal for in dining or for your own home!*

## *Buen Provecho!*

**\*\*SNHD 2010 regulations:** Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

**To our guests with food sensitivities or allergies:** Leticia's Cocina cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering and feel free to allow your server to assist you with any questions.



# Botanas (Appetizers)

## Cochinita Pibil

Marinated pork in achiote recipe, slowly roasted until tender. Served wrapped in 3 lightly seared mini tortillas, topped with seasoned marinated onions and Mexican crema 8

## Quesadilla

Large flour tortillas with house blend of Oaxaca melted cheese, served with guacamole, pico de gallo and sour cream 11  
Add Shredded or Grilled Chicken or Beef, Carnitas, Chicken Tinga, Ground Beef Picadillo or Carne Asada 12  
Add Shrimp 2

## Cocina Nachos or Nacho Fries

Home style tortilla chips, or French Fries with refried beans, Oaxaca house blend cheese topped with guacamole, pico de gallo, and sour cream. 10. Add Grilled Chicken, shredded Beef, Carnitas, Chicken Tinga, Ground Beef Picadillo, Chorizo Sautéed Veggies or Carne Asada 13

## “Volcánes” Tostaditas

Homemade 3 mini tostadas with Oaxaca melted house blend cheese, refried beans, topped with guacamole, pico de gallo, queso cotija and crema 10  
Add Grilled Chicken, Beef, Carnitas, Chicken Tinga, Ground Beef Picadillo, Sautéed Veggies or Carne Asada 11

## Guacamole

Made fresh daily with tomatoes, onions, cilantro and fresh limes, topped with queso panela. & crispy tortillas strips. 8 Large 12  
Add Shrimp or Crab in Abuelo Spicy sauce 2

## Cocina Appetizer Sampler Platter

Choose from any three appetizer items serves up to two guest 12 / serves up to four guest 20

## Shrimp Ceviche

Shrimp in a homemade pico de gallo and lime recipe, Served with sliced avocado, lime and mini tostaditas 11 add Crab 2

## Queso Fundido

Mexican Blend of Traditional smooth Gouda & Menonita cheese melted in a cast iron pan. Served with your choice of flour or corn mini tortillitas 10 Your choice of any “Chorizo, Onions, Chiles toreados / Grilled Mushrooms” 12

## Mexican Shrimp Cocktail

Shrimp in a homemade pico de gallo, lime recipe and Mexican cocktail sauce, served with sliced avocado, lime and tostaditas 12 add Crab 14

## Salsa Macha

Chile De Arbol & Garlic roasted to a nutty spicy flavor, served with Queso Panela, Avocado & mini Tortillas 6 Excellent on any Entrée!

## Chiles Tostados

Traditional seasoned & sautéed jalapenos & Mexican Green onions or sliced white onions 4

## Mini Taquitos,

Three taquitos made with chicken, beef or potato & cheese, Served with crema queso cotija, 8  
Taquitos Platter Eight taquitos with Guacamole 12

## Shrimp Poppers

3 Tiger Prawns Shrimp stuffed with a hint of our house blend cheese, wrapped in bacon, grilled jalapeño in a light batter, served with chipotle cream sauce 12

## Ask About our Happy Hour Appetizers Menu Mon- Thur

# Sopas Y Ensaladas

## Tortilla Soup

Homemade blend of spices, hint of roasted chiles, toasted tortillas simmered in our chicken broth with a hint of shredded chicken, and topped with crispy tortilla strips. roasted guajillo, avocado, crema and queso cotija. Served with a side of panela cheese, chopped onion, cilantro and lime (Que Rico!) Bowl 8 Cup 4

## Sopa De Consomè

Authentic chicken broth with a bit of shredded chicken, Mexican rice, side of avocado, chopped onion, jalapenos, cilantro and lime. Served with a mini corn tortilla quesadilla with rajas (as mama would make) Bowl 8 Cup 4



## House Dinner Salad

Mixed greens with chopped tomatoes, avocado and house blend of Oaxaca cheese with your choice of house Vinaigrette, Cilantro Honey or Ranch dressing 7  
Side Salad 4 - ( With any Entrée 2)  
(mushrooms and zucchini is added to meat salads)

## Taco Salad

Crisp Flour Tortilla Bowl with rice, beans, iceberg lettuce, choice of meat: Ground Beef Picadillo, Grilled Chicken, Shredded Chicken, or Beef, Carne Asada, Sautéed Veggies, topped with pico de gallo, sour cream, guacamole and house blend cheese. 11

Dinner or Taco Salads with:

Grilled Chicken, Rib Eye, Top Sirloin, or Grilled Shrimp) add 3



Ask us how you can order health conscience



If you would like it Picoso Just ask your server..



Indicates a Chefs Choice Item.



Give us a few, Made to order

## Sopa De Albondiga

(Mexican Meatball Soup)

Chuck ground beef meatballs made with rice, authentic spices cooked in our tomato base broth, with carrots and potatoes Bowl 6 Cup 4

## Sopa De Fideo

Enjoy a fine fideo pasta in a chicken and tomato broth base soup (it feeds the soul) Bowl 4 Cup 3



## Pozole

Made with tender beef and pork, slowly cooked with a blend of red guajillo sauce and Leticia’s special spices and hominy. Served traditionally with a side of tostaditas, lime, chopped onions, cilantro, chopped lettuce, radishes, oregano, crushed chile and avocado (Chicken Pozole also available) Large 14 Small 9



## Pozole Blanco (Jalisco style)

Made with tender Chicken, slowly cooked with a blend of spices & Hominy. Served traditionally with a side of tostaditas, lime, chopped onions, cilantro, chopped lettuce, radishes, oregano, crushed chile and avocado. Large 14 Small 9

## \*Menudo (Fri, Sat & Sun)

See Breakfast Menu



# Family Style

## Individual, Family Style & Build Your Own Selections are served with:

choice of Mexican or Cilantro Rice, Refried Beans or Vegetarian Black Beans with a dollop of sour cream, and choice of Tortillas (3 flour or corn) except enchiladas) Family Style is per person, Split plates will be charged a split plate fee. Make your selections “Al Gusto”



### Carnitas

Traditionally cooked boneless tender pork shoulder with special herbs and spices.  
Served with lime, pico de gallo, guacamole and chicharrones

1 person 15 / 2 people 28 / 4 people 57  
6 people 87 / 8 people 99



### Mexican Grilled Corn

Grilled traditional corn on the cob with butter, and topped with our Mexican crema mixture, queso cotija, a hint of chile powder and lime 4

### \*\*Carne Asada

Leticia’s Seasoning char-grilled 8oz Top Sirloin steak with grilled Mexican sautéed chile toreados. Served with sliced panela cheese, pico de gallo, lime and guacamole.  
1 person 17 / 2 people 30 / 4 people 60 / 6 people 90 / 8 people 105

### Chilango Style:

Topped with Red & Green Sauce or your choice with our house melted cheese:  
Add 1

## Taquitos / Flautas / or Tostadas

Your Choice: Shredded Chicken, or Beef, Carnitas, or Potato and Cheese wrapped in your choice of corn or flour tortillas, fried crispy. All topped with guacamole, house blend of Oaxaca cheese, cotija cheese, crema and pico de gallo. (choice of 3 Taquitos or Flautas or 2 Tostadas)

### Taquitos Enchilados

Dipped in your choice of Red Guajillo/ Green Tomatillo/ Mole Poblano sauce / Ranchera / Entomatadas a (tomato base mild sauce) or a Spicy Chile De Arbol Sauce, topped with queso cotija and crema. Crunchy and delicioso!  
1 person 14 / 2 people 25 / 4 people 53 / 6 people 83 / 8 people 99 /

### Enchiladas

Two Shredded Chicken, Beef, Carnitas, Cheese, Ground Beef Picadillo, Birria, Chicken Tinga, or Cochinita Pibil enchiladas with your choice of Red Guajillo / Green Tomatillo / Mole Poblano sauce/ Entomatada a (tomato base mild sauce) or a Spicy Chile De Arbol Sauce.  
Topped with our house blend Oaxaca melted cheese, crema and a hint of Leticia’s marinated onions.

1 person 14 / 2 people 25 / 4 people 53 / 6 people 83 / 8 people 99



### Chile Rellenos ”Carmelita”

Roasted Poblano pepper, stuffed with your choice of special beef picadillo or house blend of Oaxaca cheese, lightly battered, fried and smothered with Carmelita’s special sauce, or your favorite sauce, melted house cheese and crema

Costeño filed with Grilled Shrimp topped in a white creamy cheese sauce. Add 1

\*Chiles Rellenos with No Batter, stuffed with your choice of Pork & Shredded Beef or Chicken Tinga Filling, sautéed vegetables or any of Leticia’s Meat choices topped with your choice Sauce (Ranchera is recommended) and melted house blend of cheese & crema.

1 person 15 / 2 people 28 / 4 people 57 / 6 people 87 / 8 people 99

### Empanadas



Two large Empanadas stuffed with your choice of Shrimp in Leticia’s chipotle cream sauce, Ground Beef Picadillo or Chicken Tinga, topped with crema, Queso Cotija, and Served with rice and beans. 15

### Sopes

Two corn masa sopes filled with beans, your choice of grilled Chicken, shredded Beef, Carnitas, Birria, Chicken Tinga, Sauteed Veggies or Chorizo & Potatoes, topped with crema, house blend cheese, guacamole, pico de gallo, queso cotija served with rice & beans 14

### Build Your Own Family Platter

Select any two below items to create your desired meal  
Combination:

Enchiladas, Taquitos, Tostadas, Tacos, Carne Asada, Carnitas, Flautas  
2 people 33 / 4 people 64 / 6 people 91  
8 people 104 \*Other Items are available for Additional pricing

### \*\*Camarones Al Mojo De Ajo



Plump shrimp cooked in a garlic butter sauce with a touch of Spicy Abuelo Sauce served Poblano white Rice Casserole with crema, cheese and rajas, & Mixed Green Salad. 17 / With Carne Asada add 2

### \*\*Camarones A La Diabla



Tiger Prawn Shrimp stuffed with our blend of cheese and wrapped in bacon and fried crispy, served on a bed of chile de Arbol sauce. Along with our Poblano white Rice Casserole with crema, cheese and rajas 18 / With Carne Asada add 2

### \*\*Enchiladas Del Mar (Seafood Enchiladas)

Shrimp And/Or fish in Leticia's white Cream and Cheese sauce or Chile de Arbol spicy sauce. Served with a Poblano white Rice Casserole with crema, cheese and rajas 18 Add Lobster tail 8

### Spinach and Mushroom Enchiladas

Spinach and mushroom enchiladas in Leticia’s white cream and cheese sauce. Served with a Poblano white Rice Casserole with crema, cheese and rajas, cheese and rajas 16  
Additional Vegetables and Chicken add 2

“Ala Carte portion meals are available upon request”

*\*Chips and salsa are complimentary with meals and Bar Service. Guests who wish to order soft drinks or Ice Tea only, second chips and salsa will be an added fee of 5*



# Individual Selections

## Leticia's Award Winning QuesaTacos

A blend of melted Oaxaca cheese seared & stuffed with our grilled shrimp cooked in Leticia's Abuelo sauce "Mild, Medium or Spicy" your choice of tortillas and topped with our chipotle cream sauce, served with our Poblano white Rice Casserole with crema, cheese and rajas, Additional filling choices of gilled Chicken, shredded Beef, Carne Asada, Carnitas, Birria, Chicken Tinga or any Sautéed Vegetables 16

### Milanesa

Tenderized seasoned top sirloin Steak or Chicken Breast, seasoned & breaded and pan seared. Served with cheese potatoes, salad, pico de gallo, guacamole, lime, rice, beans and choice tortillas 15

### Tortas

Choice of Carne Asada, Grilled Chicken, Top Sirloin Milanesa or Carnitas on a soft toasted Mexican Telera roll, a hint of refried beans, guacamole, Leticia's marinated special onions, pico de gallo and Oaxaca cheese. Served with a choice of house Salad, Rice or French Fries 13

### \*\*Hamburgesa

Fresh Ground Chuck made with Leticia's Spices and ground chicharrones, topped with Melted House Oaxaca Blend Cheese, Crispy Bacon, Sliced Avocado, Lettuce, Tomatos & Grilled Onions Toreados, on on a Mexican Toasted Telera Roll with chipotle cream sauce, served with you choice of Leticia's seasoned French Fries or Salad 14

### Guisados De Casa

Served with rice, beans and your choice of corn or flour tortillas 13

Steak Ranchera: Carne Asada seared with caramelized onions in a ranchera sauce or No sauce with sautéed jalapeño

Chile Colorado slowly cooked beef and potatoes in a red guajillo sauce

Chile Verde slowly cooked pork and potatoes in a medium spice tomatillo sauce

Mole Poblano Chicken or Pork cooked tender topped with our traditional Mole Poblano sauce and sprinkled with ajonjoli (sesame seeds)

Birria Traditional Chivo and Beef cooked tender in special spices , Served with a side of chopped Onions, Cilantro, Lime and Special Sauce, Rice and Beans with Tortillas of Choice

### Tamales

Two of Your Choice, fresh cooked Tamales served with rice and beans. Enchilada style with your favorite sauce & cheese by request 12

Tamale Choices: Tomatillo Sauce Chicken or Pork, Red guajillo Sauce Beef, or Rajas Con Queso (Mild chile strips sautéed with onions in a tomato base sauce and cheese) **Award Winning:** Chipotle Fajita Tamales

Half Dozen 13 Dozen 21

### Parillada (Fajitas)

*Your Choice* of Grilled Top Sirloin and/or Chicken or Just Vegetables in Leticia's blend of herbs and spices made with zucchini, mushrooms, tomatoes, green peppers and onions. Served with rice, beans, pico de gallo, guacamole and warm corn or flour tortillas 16

Fajitas for 2 People 29 **Shrimp Fajitas** 18

**Shrimp Fajitas** for 2 people 37

### Tacos

**Your choice of any two:** Carne Asada, Grilled Chicken, Beef, Carnitas, Ground Beef, Birria or Chincken Tinga. Or Chorizo & Beans Served with a garnish of pico de gallo, rice and beans 14 Rib Eye Tacos 16

*Leticia's* **Gourmet Tacos** Two Made with Chipotle Homemade Tortillas , melted Oaxaca cheese, filled with Rib Eye / Grilled Shrimp / Adobo Pork & sautéed Veggies seared in Abuelo Sauce & Topped with Guacamole and Chipotle Cream Sauce . 16 / 6 ea

**Crispy Tacos:** stuffed with lettuce and house cheese / **Soft Tacos:**

topped with chopped cilantro and onions / **Puffy Tacos:** Fresh Corn Masa Fried, topped with lettuce & cheese (chefs choice fillings: Chile Verde or chile Rojo, Beans & Chorizo or Carnitas 15

### Ensenada Style Tacos

Two Grilled or battered fried fish or shrimp, topped with shredded cabbage, Leticia's chipotle cream sauce, pico de gallo, house blend of cheese and lime, Served with rice and beans 14

### Taquiza (Mexican Street Tacos)

**Traditioanl** Grilled tacos made to order: with Corn or Flour Tortillas filled with your choice of Carne Asada, Al Pastor (Marinated Adobo Pork), Carnitas, Grilled Chicken or Birria. 4 ea

**Taquiza Dinner** Choice of 3 Taquizas, rice & beans 13

All tacos are topped with chopped cilantro & onions, a side of Taquiza red & green salsa and lime. Add .50 each Fish, Shrimp or Rib Eye

**Fish / Shrimp / Rib Eye:** Grilled or Batter Fried or Rib Eye 5 ea

Fish & shrimp tacos are topped with shredded cabbage, pico de gallo, chipotle cream sauce & cheese.

### Build Your Burrito...Al Gusto

You be the Chef and create your desired burrito! In a 16' flour tortillas, Served with Rice & Beans 15

Choice of One: Chile Colorado, Chile Verde, Carne Asada, Al Pastor, Birria, Chicken Tinga, Shredded Chicken or Beef , Grilled Chicken , Coshinita Pibil or Carnitas (add 1.00 each additional meat selection)

Choice of Two: Refried or Black beans, house raw or sautéed vegetables available, Potatoes & Chorizo, or Cheese, guacamole, pico de gallo, sour cream, Chiles / Onions Toreados, raw Jalapenos, house blend cheese, Mexican or Cilantro rice (add .75 each additional item)

Choose Your Sauce: Green tomatillo, Red Guajillo, Mole poblano, Ranchera, Enjitomatada, Chile de Arbol or White Cream and Cheese Sauce.

Your Style: Enchilada style, Chimichanga style (deep fried), plain or just as you like (Al Gusto)

### \*\*Rib Eye Steak

Char-grilled 14 oz, served with cheese potatoes, Mixed greens salad, Mexican grilled jalapenos & onions, pico de gallo, queso panela, guacamole and choice of corn or flour tortillas 20.89

**Mar Y Tierra** : Add Lobster Tail with Cilantro butter sauce at 8

Leticia's Cocina Menu is over 95% Gluten Free. Please Inquire with your server for items that are not!  
Please inform your server of any Allergies prior to ordering!



# Chef Specials

## Chuletas

Two Tender bone-in Pork Chops slowly simmered in our green tomatillo sauce, served with Poblano white Rice Casserole with crema, cheese and rajas & Refried beans and your choice of tortillas 17

## El Molcajete

(The authentic Mexican style Fajitas)

Grilled Carne Asada, or Chicken, Tiger Prawn Shrimp, seasoned grilled nopales (Mexican Cactus) served sizzling in a molcajete salsa Ranchera , chile & onion toreados, Queso Oaxaca. Served with mexican rice, guacamole, pico de gallo and choice of tortillas 19

## \*\*Molcajete De Mariscos

(Mexican style Seafood Fajitas)

Tiger Prawns Shrimp, Lobster Tail, Clams, Mussels, Tilapia fish, Served sizzling in a Molcajete with a special seafood sauce, in a bed of Poblano White Rice Casserole, & choice of tortillas 20

## Cecina A La Tampiqueña

Tenderized thin seared & seasoned Top Sirloin topped with sautéed mushrooms & crisp bacon, Mexican blend of melted cheese and topped with our chiles & onions Toreados. Served with red or sauce of choice, cheese enchilada, rice and beans. Riquisimo! 18

## Sopa De Mariscos

(Mexican Seafood Bouillabaisse)

Tiger Prawns Shrimp Clams, Mussels & Tilapia in a robust tomato broth, cooked with a hint of roasted chile de arbol. Served with garlic cheese bread, a side of chopped onions and cilantro, avocado and lime

Large 20 Small 13 Add Lobster Tail 8

## \*\*Pescado A La Veracruz

Tilapia filets cooked tender in a Leticia’s tomato Ranchera Sauce, onions, perperchinis & a hint of Green Olives, Served with your choice of corn or flour tortillas, with Arroz Poblano casserole, Refried or Black Beans 16

# Lunch Specials

Lunch items Served Monday - Friday 11am - 3pm. (Except for Holidays )

All lunch specials served with Mexican or Cilantro Rice and Refried or Black Beans, Cup of soup or side salad add .99 (Albondiga , Fideo )  
cup of tortilla soup, chicken consommé 2

## Enchilada

Choice of cheese, Chicken, Beef, Chicken Tinga or Carnitas with choice of Red Guajillo / Green Tomatillo / Mole Poblano sauce / Entomatadas a (tomato base mild sauce) or a Spicy Chile De Arbol Sauce 9

## Taco

Soft or Crispy Choice of shredded Beef, Chicken or Ting , Carne Asada, Carnitas, Ground beef, Al Pastor , Birria 7  
With Rib Eye / Grilled Fish / Shrimp 8

## Burrito

Choice of chile rojo (colorado), chile verde, shredded chicken or beef, carnitas, ground beef, or carne asada Served any style of choice: Chimichanga, or Enchilada Style 10 Shrimp add 2.00

## \*\*Carne Asada

Char-grilled Top Sirloin steak with grilled Mexican sautéed chile toreados. Served with panela cheese, pico de gallo, lime and guacamole. Choice of corn or flour tortillas 9 Chilango Style add 1

## Two Taquitos, Flautas or One Tostada

Choice of chicken, beef , or potato and cheese 9

## Torta

Choice of steak Milanesa, Carnitas, Chicken Tinga, Carne Asada or Grilled Chicken, served with Mexican Rice or French Fries 13

## Carnitas

Traditionally cooked tender boneless pork shoulder with special herbs and spices. Served with lime, pico de gallo, guacamole, chicharrones, corn or flour tortillas 8

## Milanesa

Choice of Steak or Chicken. With cheesy potatoes, served with pico de gallo, guacamole and choice of corn or flour tortillas 10



## Chuleta

One Tender bone-in Pork Chop slowly simmered in our green tomatillo sauce, served with Mexican Rice and Beans and your choice of tortillas 10

## Empanada

One large Empanada stuffed with your choice of grilled Shrimp , ground beef picadillo or chicken Tinga, Topped with crema, Queso Cotija, Served with rice and beans. 9

## Sope

One corn masa sope filled with beans, your choice of Shredded Beef, Carnitas, Birria, Chicken Tinga or Chorizo & Potatoes, topped with crema, house blend cheese, guacamole, pico de gallo, queso cotija and lettuce 9

## Guisado De Casa

Your choice of Guisado De Casa seved with Rice and Beans and choice of Tortillas 9

## House Salad

Mixed greens with chopped tomatoes, avocado and house blend of Oaxaca cheese with your choice of house vinaigrette, cilantro honey, or ranch dressing 7  
(For House add slice grilled chicken or Top Sirloin 2)

## Side Salad

Mixed greens with chopped tomatoes, avocado and house blend of Oaxaca cheese with your choice of house vinaigrette or ranch dressing 4

## Lunch Taco Salad

Crispy Flour Tortilla Bowl with rice, beans, iceberg lettuce, choice of meat(Ground beef picadillo, grilled chicken, shredded chicken or beef) topped with pico de gallo, sour cream, guacamole and house blend cheese 7.89

## Poquito Y Mas

Your Choice of Soup or Salad and half of a Torta 8

## Lunch Build -A-Meal

Choice of two items (One Each) : Enchilada, Taco, Taquito, Flauta, Tostada, Carne Asada, Carnitas, Milanesa, or Burrito 11  
Not listed items available as additional cost.



Served Anytime!

# Desayuno / Breakfast

All items are served with breakfast chorizo potatoes and beans, flour or corn (3) tortillas, all with exception  
Pancakes & Pozole.

## Breakfast Burrito... Build Your Own “Al Gusto”

Your choice of any 3 items with Eggs: Potato and Chorizo, Carne Asada, Machaca, Chile Verde, Sautéed Vegetables (choice of Spinach, Mushrooms, Onions, Tomatos, Green Bell Peppers, Zucchini), Grilled Jalapeños, Beans, House Blend of Oaxaca Cheese, Guacamole, Avacodos, Pico De Gallo. 13 additional items 1 each

## Chilaquiles “Pinita”

Crisp homemade corn tortilla chips drenched in a special medium spicy tomato Ranchera sauce, Mole sauce or tomatillo green sauce, topped with crema, cotija cheese and a hint of chopped onions. with two any style eggs 9

## Huevos Rancheros

Lightly seared corn tortillas with Two any style eggs drenched in a sautéed onion and tomato, red ranchero sauce or tomatillo green sauce  
(Huevos Divorciados: Both Sauces red & green) topped with house melted cheese 10

## \*\*Three Egg Omelet

Customized “Al Gusto” with any of the following: mushrooms, spinach, tomatoes, avocado, onions, green bell peppers, jalapeno, chorizo, bacon or house blend cheese 11 Add any Meat choice 2

## Pozole Rojo

Made with beef and pork, slowly cooked with a blend of red guajillo broth and Leticia’s special spices and hominy. Served traditionally with a side of tostadas, lime, chopped onions, cilantro, chopped lettuce, radishes, oregano, crushed chile and avocado (Chicken Posole also available) Large 14 Small 9

## Pozole Blanco

Made with tender Chicken , slowly cooked with a blend of spices & Hominy. Served traditionally with a side of tostaditas, lime, chopped onions, cilantro, chopped lettuce, radishes, oregano, crushed chile and avocado.  
Large 14 Small 9

## Menudo (Fri, Sat & Sun)

Traditional Breakfast, Brunch Soup made with Beef Tripe & Hominy in a red chili broth and served with a side of lettuce, radishes, crushed peppers, chopped onion, cilantro, lime, oregano, avocado & tostaditas  
Large 11 Small 7

# Bebidas (Beverages)

## Full Bar Menu also available

Soft Drinks (Free Refills) 2.00



Fresh Brewed Iced Tea 2.00

Original Mexican  Barq’s Root Beer 2.50

(No high fructose corn syrup only pure cane sugar Mx Coke & Squirt)

## Agua Fresca

Refreshing seasonal fruit selections of Traditional Aguas 3.00  
“no Free refills”

Milk or Chocolate Milk 2.00

Juice 2.50

Bottled Water 1.75

Specialty Coffee's and Drinks available

## Machaca

Scrambled eggs prepared with shredded beef machaca with pico de gallo, jalapenos (optional) and choice of, green or Ranchera sauce. Served with breakfast chorizo potatoes and corn or flour tortillas 10

## Chicharronez En Salsa”

Crispy Pork skins cooked in Salsa Verde or Ranchera until tender, & served with choice of two eggs, recommended with flour tortillas.

## Huevos Con Chorrizo

Three eggs & Chorizo scramble 9

## \*\*Two Eggs

Two eggs any style and bacon or Mexican Rice 7

## Pancakes and Bacon (Sundays only)

Two Homemade Pancakes made to order and served with real butter and maple syrup (banana or chocolate chip pancakes upon request) 7

## Torta de Chorizo

Eggs and chorizo, refried beans and cheese in a warm toasted Mexican Telera bun 9

## \*\*Carne Asada and Eggs

Top sirloin steak, eggs any style, breakfast chorizo potatoes, flour or corn tortillas 11

# Sides

Shredded Cheese	1
Queso Panela	2
Sour Cream	.50
Guacamole	2
Chopped Jalapenos	.75
Mexican Rice	3
Cilantro Rice	3
White Rice Casserole	4
Refried Beans / Black Beans	3
Papas Con Queso	2
Corn or Flour Tortillas (3)	1.50
Pico De Gallo	1.50
Chips and Salsa	6
French Fries	3
Sautéed Vegetables	5

## Chips and Salsa To Go

Bag of Chips	2.50
Half Party Case pkg includes 16 of ea	40
Full Party Case Pkg includes 32 ox of ea	80
8 ounce Bean Dip, Green or Red Salsa	5
8 ounce Habanero Salsa	7
16 ounce Bean Dip, Green or Red Salsa	7
16 ounce Habanero Salsa	8

Catering Sizes & pricing available upon request

Chips and salsa are complimentary with meals and Bar Service. Guests who wish to order soft drinks or Ice Tea only, chips and salsa will be an added fee of 4.50.