Entradas

Ceviche – Fresh caught halibut mixed with lime juice, diced tomato, onion, habanero, cilantro and a side of chips $14
Pozole – Chicken stock, hominy, cabbage, radish, onions, and avocado. Your choice of chicken or pork $13
Pozole Rojo- Guajillo-tomato stock, hominy, cabbage, radish, onions, and avocado. Your choice of chicken or pork $13
Tortilla Soup - Guajillo-tomato-chicken stock, tortilla strips, avocado, queso, sour cream and pasilla pepper $9
Ensalada de Jicama- Tossed mix-greens with onion, jicama, orange slices and dressing $8 *
Cabbage Salad – Shredded cabbage tossed with avocado, cilantro, and house made dressing $8 *
Taco plate- Your choice of (3) tacos. (Chicken tinga, chicken mole, asada, vegetarian, or hongos) $12
Fish tacos- (3) Fresh and local rock fish tacos served with cabbage, cilantro, onion and habanero salsa $14
Tacos de Chicharron – (3) Pork chicharron served in a salsa verde and nopales $12

Especialidades

Carnitas – Juicy fork tender pork served with a side of cilantro, onion, homemade tortillas, and tomatillo salsa $16
Barbacoa de Borrego- Juicy fork tender lamb served with a side of cilantro, onion, tortillas and almond salsa $19

Platos Fuentes

Costillas en Adobo – (3) Pork ribs in adobo salsa served with homemade tortillas and refried beans $16
Sopes de Mole - (3) Chicken mole, beans, queso, sour cream and onion served on homemade thick tortillas $12
Sopes de Hongos - (3) Hongos with caramelized onions, beans, epazote, queso, onion, and sour cream served on homemade thick tortillas $12*
Tlacyitos – (3) Blue corn masa filled with requesón and epazote served with queso, onion, sour cream and guajillo salsa $12
Chile Relleno Clásico - Poblano pepper filled with queso fresco served with tomato salsa, sour cream, onions refried beans and homemade tortillas $16*
Alambre- Sauteed asada with onion, bell peppers, pineapple, topped off with melted Oaxaca cheese, with homemade tortillas and salsa $16

(*) Vegetarian  Lunch: Wed – Fri: 11:00am - 2pm Sat – Sun 10:00am – 2:30pm Dinner: Wed – Sun: 5:30pm to 9:00pm
Consuming undercooked eggs may increase risk of foodborne illnesses. Payment can be made with no more than two credit cards 18% gratuity will be added to parties of 6 or more individuals.
Cook fee $15
We are on Facebook, Twitter, and Instagram
Tostaditas de Tinga - (3) chipotle tomato sauce with shredded chicken on a round tortilla chip served with black refried beans, sour cream, cheese and avocado $13

Tostaditas de Nopales - (3) Diced nopales, tomato, onion, and serrano peppers served on round tortilla chip, topped with queso, sour cream and sliced avocado $12*

Quesadilla Rajas y Queso - (2) homemade tortillas filled with queso Oaxaca/fresco, jalapeño pepper, onion, potatoes and sour cream $12*

Enchiladas Verde – (3) tomatillo salsa, topped with sour cream, queso, sliced avocado, onion, radish and refried beans $14*

Enchiladas de Mole - (3) mole sauce, topped with sour cream, queso, sliced avocado, onion, radish and refried beans $15

Enchiladas come with an option of: chicken, potatoes and poblano peppers, or queso fresco

Sides

Avocado $3
Guacamole $4
Queso fresco $1.5
Crema $1
Salsa de tomatillo or Salsa Habanero $1
Egg $3
Meat - Asada, Tinga chicken, Mole chicken or plain chicken $4
Tortillas (three) $1
Chips $1.5
Black refried Beans $2
Chips and Salsa $5
Chips and Guacamole $7
Chips, Salsa and, Guacamole $9

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