



## ANTOJITOS (LITTLE CRAVINGS)

**NACHOS YOUR WAY 10**  
Agave bbq pork carnitas or chorizo chili served on house fried tortilla chips, Gaujilo chili crème, house made Pico De Gallo and micro cilantro

**POBLANO, MUSHROOM, & CHEESE EMPANADAS 9**  
Corn masa pockets stuffed with poblano peppers, baby portabella mushrooms, Chihuahua and goat cheese and served with salsa

**TRADITIONAL GUACAMOLE 7**  
Avocado with serrano, lime, tomato, and cilantro

**HOUSE GUACAMOLE 7**  
Avocado with hints of chipotle, toasted pumpkin seed, and orange zest

**QUESO FUNDIDO 7**  
Melted asadero, manchego, and Oaxaco cheese (white semi-hard cheese) with spicy chorizo. Served with warm chips

**CHEESE QUESADILLA 6**  
Flour tortilla stuffed with Chihuahua cheese and topped with arugula, crème, and pico de gallo. Add chicken 3 Add steak 4 Add shrimp 4

## SOPAS Y MAS (SOUPS & MORE)

**TORTILLA SOUP 5**  
Creamy corn masa based chicken soup, topped with crispy tortillas, cilantro, and avocado crème.

**CALDO DE POLLO 5**  
Slow-braised chicken soup with corn, carrot, rice, avocado, and pico de gallo

**CHORIZO & HOMINY CHILI 5**  
House made chorizo and hominy chili. Served with sweet corn and pepper cornbread

**SANTA FE SALAD 8**  
Fresh ripped iceberg lettuce with black bean, corn, cheese, tomatoes, and tossed in spicy ranch. Topped with marinated chicken tenders

**GRILLED CAESAR 8**  
Romaine on preserved lemon, drizzled with agave parmesan dressing and shaved manchego cheese Add chicken 3 Add steak 4 Add shrimp 4

## LA CENA (DINNER)

**SPICED CHICKEN 16**  
Spiced chicken with roasted red pepper and cilantro sauce. Served on top of creamy cilantro and poblano rice

**BABY BACK RIBS**  
full rack 25 half rack 17  
Tender pork ribs, slow-cooked with brown sugar rub, then grilled and basted with a bourbon ancho sauce. Served with house cut adobo spiced pome frites

**FRIED CHICKEN MOLE 15**  
Dredged in 18 spices and fried golden brown and then tossed with house made mole. Served with creamy rice and lavender yellow corn tortillas.

**NY STEAK PEPIAN 26**  
14 oz cumin dusted New York Strip steak seared to perfection. Served on house made Yucatecan inspired pepian sauce and chayote succotash

**VEGGIE CHILI RELLENOS BURRITO 9**  
Roasted pepper stuffed with cheese and rolled with avocado, rice, veggies and crème in a house made flour tortilla. Served with black beans and Lupe rice Add chicken 3 Add steak 4 Add shrimp 4

## SANDWICHES, BURGERS & BOWLS

**50/50 BURGER 10**  
House blend beef and chorizo burger with sweet corn guacamole, roasted tomato aioli, pepperjack cheese arugula, and house made brioche bun. Served with french fries and chipotle ketchup

**GUADALUPE BOWL 7**  
Creamy cilantro rice with black beans, radish, pepitas, queso, and ancho slaw. Gauacamole on the side



**Our chef would be happy to accommodate any special requests due to food allergies or vegetarian needs.**

**CUSTOMER ADVISORY:** Eating raw or under-cooked meat, eggs, or seafood poses health risks to everyone but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with a compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.



## MAS (TACOS)

Add rice and beans to any taco for 1.95

LUNCH SPECIAL-2 tacos, beans and rice 10

DINNER SPECIAL-3 tacos, beans and rice 15

AHI POKE 4

Fresh ahi tuna and avocado with ginger soy vinaigrette, watermelon radish, pickled fresno chili, toasted sesame crème, and wasabi micro

SMOKED PORK 4

Smoked pork with guajillo barbecue, pickled onion with fried jalapeño

ADOBE SHRIMP 4

Adobo marinated shrimp with cilantro, radish, and habanero aoli.

CRISPY CHICKEN 3

Breaded chicken with ancho slow and honey crème

BAJA FISH 4

Grilled or Cerveza battered cod, topped with sharp cheddar, lime slaw, tomato and avocado crème

FRIED AVOCADO 3

Crispy tempura-fried avocado with smoked poblano, citrus crème, and cotija cheese

FLANK STEAK 4

Grilled marinated epazote flank steak, with cilantro radish salsa and queso fresco

## OTRO (OTHERS) serves 3-4

ESQUITES (STREET CORN) 5

Smoky corn with chili aioli, tangy lime crème, and fresh pressed tortilla

LUPE RICE 4

Rice simmered in tomato, with potato and onion

BLACK BEANS 4

Smashed black beans with hints of epazote and roasted garlic with cotija cheese

## BEVERAGES

PEPSI PRODUCTS 2.45

COFFEE 2.45

TEA (HOT OR ICED) 2.45

## DESSERTS

CHURROS & AVOCADO ICE CREAM 6

House-made avocado ice cream with cinnamon tossed fried pastry, smothered with dulce de leche and Mexican chocolate

FLAN 5

Baked caramel custard, quintessential Latin comfort food

## TODO EL DIA (ALL DAY BREAKFAST)

CHORIZO BREAKFAST BURRITO 9

House made chorizo with scrambled eggs, avocado, queso, and black beans. Rolled in a flour tortilla

CHILAQUILES 9

House made corn tortilla chips, chorizo, salsa verde, avocado, and Gaujillo crème, with two eggs any style

CINNAMON ROLL PANCAKES 9

Three butter milk pancakes, with cinnamon swirl and gooey glaze

TWO EGGS BREAKFAST 9

Eggs any style with choice of bacon, ham, or sausage

BREAKFAST SANDWICH 8

Two fried eggs, cheddar, asparagus, chipotle aioli on brioche and hash browns

## NINOS (CHILDREN'S MENU)

All items served with a choice of two sides:

Fresh fruit, cottage cheese, yogurt, apple sauce, lupe rice and beans, french fries, house chips

CHEESE QUESADILLA 5

Crispy house made flour tortilla smothered in cheddar cheese. Add chicken 3 Add steak 3

GRILLED CHEESE 5

House-made white bread with American cheese

FRIED CHICKEN TENDERS 5

House-brined chicken breast

TACOS (CHICKEN OR BEEF) 5

One crunchy ground beef or pulled chicken taco, with iceberg lettuce and cheddar cheese

MEXICAN COCA-COLA 2.45

ASSORTED JARRITOS 2.45



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# LONG LIVE GREAT DRINKS

**HOUSE MARGARITA** 7 | 56oz 19  
Lunazul Blanco Tequila, Triple Sec,  
fresh citrus, lime salt

**GOLD-PLATED MARGARITA** 9 | 56oz 23  
Espolon Reposado Tequila, fresh citrus,  
Grand Marnier, honey

**PALOMA** 10 | 56oz 26  
Patron Silver Tequila, grapefruit Jarritos,  
fresh lime & a pinch of salt

**EL DIABLO** 9 | 56oz 23  
Cazadores Blanco Tequila, Chambord Drizzle,  
fresh ginger & fresh lime

**TEQUILA SUNFLOWER** 11 | 56oz 27  
Cabo Wabo Blanco Tequila, Cointreau,  
St-Germain Elderflower Liqueur & fresh lemon

**STRAWBERRY DAIQUIRI** 9 | 56oz 23  
Bacardi Superior Rum, fresh strawberries  
& fresh lime

**PIÑA COLADA** 9 | 56oz 23  
Bacardi Gold Rum, coconut, fresh pineapple

**CAFÉ CON CHATA** 9 | 56oz 23  
Patron XO Café, RumChata

**WHITE & RED SANGRIA**  
medio | 6 grande | 8 56oz | 17  
Fresh Sangria prepared daily and served with frozen fruit

# LONG LIVE GREAT TEQUILA

Listed prices denote relative value and quality of our tequilas and are based on a single pour.  
Drinks made with additional alcohol will be priced to reflect the additional cost.

## BLANCO/PLATA (WHITE/SILVER)

Tequila fresh from distillation, less than 60 days of aging. The basic liquid that is the base for all other tequilas and is the most direct expression of agave.

- 1800 Silver 5
- Cabo Wabo Blanco 7
- Casamigos Blanco 8
- Cazadores Blanco 7
- El Jimador Silver 5
- Exofizo Blanco 5
- Hornitos Plata 5
- Lunazul Blanco 5
- Olmecca Altos Plata 5
- Patron Silver 10
- Sauza Blue 5

## REPOSADO (RESTED)

Tequila aged for at least sixty days in wooden casks or barrels. The wood barrels impart a straw color and mellow, more developed flavor to the tequila.

- Cabo Wabo Reposado 8
- Casamigos Reposado 10
- Cazadores Reposado 7
- Corralejo Reposado 7
- El Jimador Reposado 5
- Espolon Reposado 7
- Herradura Gold Reposado 8
- Hornitos Gold 5
- Lunazul Reposado 5
- Milagro Reposado 7
- Olmecca Altos Reposado 5
- Patron Reposado 10

## ANEJO (AGED)

Tequila that has been aged for a minimum of one year, in government sealed barrels. Darker in color and richer in flavor.

- Casamigos Anejo 10
- Cazadores Anejo 8
- El Jimador Anejo 7
- Patron Anejo 10
- Tres Generacions Anejo 8

## SPECIALTY

- Patron XO Café 7
- Don Julio 1942 16
- Sombra Mezcal 7

