

— DINNER MENU —

TO START

GUACAMOLE 14 

Serrano, Onion, Tomato, Cilantro & Lime

PULPO A LA PARRILLA 17

Grilled Octopus, Salsa Yucateca & Poblano Risotto

QUESADILLA 12

Corn Tortilla, Oaxaca Cheese, Chihuahua Cheese,
Tres Chiles Sauce & Avocado Sauce

Add Chicken 6 or Steak 7

MOLCAJETE DE QUESO FUNDIDO 15 

Chihuahua Cheese, Oaxaca Cheese, Chorizo & Flour Tortilla

NACHOS 14 

Melted Chihuahua Cheese, Black Beans, Pico de Gallo,
Pickled Onion, Queso Fresco, Pickled Jalapeño,
Avocado Sauce & Morita Sauce

Add Chicken 6 or Steak 7

CEVICHE 18

Red Snapper, Octopus, Shrimp, Leche de Tigre,
Choclo Corn, Sweet Potato, Avocado & Cancha Corn

WATERMELON SALAD 12

Shishito Peppers, Feta Cheese, Spiced Pumpkin Seeds,
Arugula & Lime

TACOS

*Hand Made Corn Tortillas, Onions, Cilantro,
Avocado Sauce & Tres Chiles Sauce*

Three per Order

CARNITAS 16

Slow Oven Roasted Pork

POLLO ADOBADO 15

Seared Guajillo Chicken

BAJA 18 

Tempura Mahi Mahi, Chipotle Aioli & Cabbage

VEGGIES 15

Roasted Wild Mushrooms, Corn, Epazote & Queso Fresco

ASADA 17

Seared Beef Tenderloin

ENTREES

HUACHINANGO ESTILO ACAPULCO 28

Oven Roasted Red Snapper, Acapulco Style,
Choclo Corn Salad & Tortillas

ENCHILADAS DE POLLO 22

Chicken Enchiladas, Tomatillo Sauce, Crema, Queso Fresco,
Avocado, Red Onions & Cilantro

CARNE A LA PARRILLA 35

Grilled 12oz NY Strip Steak, Spicy Fries with Garlic Aioli,
Mezcal & Cascabel Au Poivre Sauce

SIDES

Choose 3 Side Dishes for \$18

Spicy Fries & Garlic Aioli

Esquites, Corn Off the Cob, Cotija Cheese & Mayo
Rice & Beans

Avocado Tempura Fries 

Sweet & Spicy Brussels Sprouts & Cotija Cheese
Roasted Poblano Peppers Risotto

DESSERTS

PASTEL DE TRES LECHE 12

Gluten Free Sponge Cake & Fresh Strawberries


TARTA DE MARACUYÁ 12

Passion Fruit Tart, Italian Meringue & Mango Compote

PASTEL DE CHOCOLATE 12

Classic Chocolate Layer Cake, Dark Chocolate
Mousse & Raspberry Sauce

 Contains Gluten

 Contains Peanut Products

BY: CHEF SAUL MONTIEL

**The consumption of raw or undercooked fish, shellfish, eggs
or meat increases the risk of food borne illness.*

*Although every effort is made to accomodate food allergies,
we may not always guarantee meeting your needs.*

— COCKTAIL MENU —

MARGARITAS & MEZCAL-RITAS

CAZADORES MARGARITA 15

Cazadores Blanco Tequila, Lime, Agave Syrup
Pitcher 65

MEZCAL SMASH 16

Mezcal Koch de Oaxaca, Pineapple, Mint, Lime, Agave Syrup

PIÑA RITA 16

Mezcal Burrito Fiestero, Pineapple, Lemon, Ginger Syrup

NIÑA FRESA 16

Don Diego Silver Tequila, Watermelon, Strawberry, St. Germaine

SKINNY MARGARITA 16

Cazadores Blanco Tequila, Patron Orange Liqueur,
Lime Juice, Splash of Grapefruit Juice

FROZEN MARGARITA 15

Olmecca Altos Tequila Blanco, Lime, Agave Syrup
Flavor Add 2 / Pitcher 65 / Flavor 65



**DON JULIO
SKULL
MARGARITA 30**
Includes Skull Mug

COCKTAILS

COCO LOCO MOJITO 16

Bacardi Coco Rum, Pineapple Purée, Coconut Cream,
Fresh Lime Juice, Simple Syrup

LA DAMA 15

Grey Goose, Strawberry Purée, Pineapple Purée,
Morita Syrup, Grand Marnier, Meyer Lemon Juice

PARAÍSO 15

Angel's Envy Reserve Bourbon, Passion Fruit Liqueur,
Mint, Simple Syrup

L'DELICIOSA 15

Leblon Cachaca, Peach Purée, Lime Juice, Mint Syrup

VINOS

TINTO - RED

Pinot Noir 12
Malbec 12
Cabernet Sauvignon 12

BLANCO - WHITE

Pinot Grigio 12
Sauvignon Blanc 12
Chardonay 12
Chandon Sparkling
White Wine 12

BEVERAGES

- Coke 6
 - Diet Coke 6
 - Sprite 6
 - Ginger Ale 6
 - Club soda 6
 - Red Bull 7
- Assorted flavors*

SANGRÍA

- Red Sangría 13
 - White Sangría 13
 - Peach Sangría 13
- Pitcher 55*

CERVEZAS

- Corona 8
- Corona Premier 8
- Modelo Especial 8
- Negra Modelo 8
- Victoria 8
- Pacífico 8
- Heineken 8
- Corona Refresca Passion Fruit Lime 8
- Corona Refresca Guava Lime 8

MICHELADAS

MICHELADA CANTINA 10

Lime, Salt, Mexican Spicy Salsa

CHELADA HK 10

Lime, Salt