

## TACOS

- Fajita Steak - \$5**  
Seasoned grilled steak with onions and cilantro.
- Chicken - \$4**  
Juicy grilled chicken topped with onions and cilantro.
- Shrimp - \$6**  
Grilled shrimp with light seasoning, onions, and cilantro.
- Birria - \$6**  
Slow-braised beef packed with flavor, onions, and cilantro.
- Veggie - \$3**  
Grilled vegetables with fresh toppings.
- Fish - \$4**  
Seasoned grilled fish topped with onions and cilantro.
- Al Pastor - \$4**  
Seasoned grilled pork topped with onions and cilantro.



## APPETIZERS

- Flauta - \$5**  
Crispy rolled chicken taco with toppings.
- Chips & Salsa - \$4**  
Fresh chips served with house salsa.
- Chips & Guac - \$6**  
Crispy chips with fresh guacamole.
- Chips & Queso - \$6**  
Warm queso dip served with chips. Add protein +\$5.
- Taco Balls \$6**  
Warm queso dip served with chips. Add protein +\$5.
- Jalapenos Poppers \$6**  
Warm queso dip served with chips. Add protein +\$5.

## COMBOS

- Mini Mix (4) - \$18**  
Fajita steak, birria, chicken, and pastor tacos served with 2 sides.
- Sampler - \$35**  
1 Flauta, 1 quesabirria taco, torta, and 2 mini birria burgers with consommé served with 2 sides.
- Quesabirria (3) - \$24**  
Served with consommé, Spanish rice, grilled onions, jalapeños, served with 2 sides.
- Flautas (3) - \$24**  
Served with consommé, Spanish rice, grilled onions, jalapeños, served with 2 sides.

## TACO PLATES

- Quesabirria (3) - \$20**  
Crispy tacos filled with birria and melted cheese, served with consommé and 2 sides.
- Fajita Steak (3) - \$16**  
Grilled steak tacos served with onions, cilantro, and 2 sides.
- Chicken (3) - \$14**  
Grilled chicken tacos served with onions, cilantro, and 2 sides.
- Al Pastor (3) - \$16**  
Marinated pork tacos served with onions, cilantro, and 2 sides.
- Shrimp (3) - \$18**  
Grilled shrimp tacos served with onions, cilantro, and 2 sides.
- Fish (3) - \$14**  
Grilled fish tacos served with onions, cilantro, and 2 sides.
- Duo Plate (2) - \$18**  
Fish & shrimp tacos served with rice, avocado, pico, grilled onions, lime, and 2 sides.

## BURRITOS

- Super Burrito - \$18**  
Choice of steak, chicken or shrimp with rice, beans, lettuce, tomato, cheese, and guacamole.



## TORTAS

- Birria Torta - \$18**  
Birria, cheese, lettuce, grilled onions, and guacamole.
- Torta - \$13**  
Chicken or fajita with beans, lettuce, tomato, cheese, sour cream, and guacamole.

## LOADED FRIES

- Fajita / Chicken - \$18**  
Fries topped with meat, cheese, pico, sour cream, guacamole, and jalapeños.
- Shrimp - \$22**  
Fries topped with shrimp and loaded toppings.



## SPECIALTY

- Shrimp Kebabs - \$18**  
Two shrimp skewers with peppers and onions, served with rice and salad.
- Flautas (3) - \$18**  
Crispy chicken flautas with rice, beans, and toppings.
- Mini Birria Burgers (4) - \$16**  
Birria sliders served with consommé.

## QUESADILLAS

- Fajita / Chicken - \$16**  
Grilled tortilla with melted cheese and meat served with 2 sides.
- Shrimp - \$20**  
Grilled tortilla stuffed with shrimp and cheese served with 2 sides.

## GRILLED FISH

- Grilled Salmon - \$16**  
Served with lettuce and 2 sides.
- Grilled Fish - \$12**  
Served with lettuce and 2 sides.



## SIDES

- Charro Beans - \$5**
- Charro Beans (No Pork) - \$5**
- Refried Beans - \$5**
- Cilantro Lime Rice - \$5**
- Spanish Rice - \$5**
- Flote - \$5**  
(street corn with cream, cheese, and seasoning)

## BOWLS

- BOWLS - \$15**  
Build your own bowl with rice, beans, choice of steak, chicken or shrimp, cheese, and fresh toppings.



## SIGNATURES

- Birria Pizza - \$30 / \$45**  
Loaded with birria, cheese, onions, cilantro, and jalapeños.
- Birria Ramen - \$22**  
Birria broth with noodles, cilantro, onions, and taco.

## BREAKFAST

- Breakfast Tacos - \$5**  
Egg & bacon, Sausage & Egg, Steak & Eggs, or Potato & Egg.
- Chilaquiles - \$12**  
Tortillas in red sauce with eggs and beans.
- Plato Tipico - \$10**  
Eggs, beans, cream, cheese, avocado, and sauce.
- Churrasco - \$15**  
Grilled steak with rice, beans, and sides.
- Pancakes - \$10**  
Served with fruit and whipped cream. Add egg +\$3.
- Omelette - \$12**  
Egg omelette with vegetables and cheese. add steak chicken sausage +\$3
- Scrambled Eggs Plate - \$12**  
Served with pancakes, avocado, and beans.
- Steak & egg - \$35**  
Served with, avocado, and beans.

## SIZZLING FAJITA PLATES

Served hot and fresh on a sizzling skillet, our fajitas are grilled to perfection and paired with a vibrant mix of seasoned vegetables including sweet corn, caramelized onions, bell peppers, and tender broccoli. Bold flavor, smoky finish, and made to satisfy.

- Chicken Fajitas - \$35**  
Juicy, seasoned grilled chicken with our signature fajita blend.
- Steak Fajitas - \$45**  
Tender, flavorful steak grilled and seared for a rich, bold bite.
- Shrimp Fajitas - \$40**  
Succulent shrimp grilled with a light citrus seasoning.
- Mixed Fajitas (Chicken, Steak & Shrimp) - \$50**  
The ultimate combo featuring all three proteins for the full experience.
- Add Additional Protein - \$5**



## BREAKFAST COCKTAILS

- Fruit Loops Morning Buzz - \$13**  
Vanilla vodka, orange liqueur, and creamy Fruit Loops cereal milk for a sweet, nostalgic twist.
- Cocoa Puffs Chocolate Hangover Cure - \$13**  
Chocolate vodka, coffee liqueur, and Cocoa Puffs cereal milk—rich, smooth, and indulgent.
- Cinnamon Toast Crunch Brunch Punch - \$13**  
RumChata, cinnamon whiskey, and Cinnamon Toast Crunch cereal milk with a hint of maple sweetness.
- Mimosa - \$6**  
A refreshing blend of sparkling wine and fresh orange juice—light, bubbly, and perfect for brunch.
- Spiked Mimosa (Sunrise Twist) - \$11**  
Sparkling wine and fresh orange juice with a splash of tequila and grenadine for a bold finish.

## NON-ALCOHOLIC COCKTAILS

- Coffee 80z - \$5**
- Topo Chico - \$5**
- Jarritos \$5**
- Juices - \$6**  
Cranberry  
Orange Juice  
Grapefruit Juice
- Soda - \$3**  
Sprite,  
Coke
- Agua Fresca - \$8**  
Cantaloupe (Melon),  
Cucumber Limon,  
Strawberry Pineapple,  
Jicama Hibiscus

## BREAKFAST COCKTAILS

- House Margarita - \$13**  
A smooth, classic blend of gold tequila, fresh lime, and agave with a bright citrus finish. Served with a salted rim.
- Hennessy Margarita - \$18**  
A bold twist featuring Hennessy and tequila with notes of lime and orange. Finished with a smooth sugar rim.
- Mango Chili Margarita - \$18**  
Sweet mango meets a touch of heat with tequila, lime, and chili spice. Served with a Tajin rim for a bold kick.
- Watermelon Cooler - \$13**  
Light and refreshing with tequila, fresh watermelon, lime, and a splash of soda. Finished with mint and a sugar rim.
- Chipotle Pineapple Margarita - \$14**  
A smoky-sweet blend of pineapple, chipotle spice, and tequila with a citrus finish. Served with a Tajin rim.
- Strawberry Jalapeño Margarita - \$14**  
A sweet and spicy mix of strawberry, jalapeño, and tequila with a crisp citrus finish. Garnished with fresh strawberry.
- Tequila Sunrise - \$12**  
A vibrant blend of tequila, orange juice with grenadine

## DESSERT

- Churros w/ Ice Cream - \$12**  
Warm churros served with ice cream.
- Plain Churros - \$8**  
Classic cinnamon sugar churros.
- Tres Leches - \$6**  
Moist sponge cake soaked in milk.
- Flan - \$6**  
Classic caramel custard.

