



# RESTAURANT MENU

## BEST HOMEMADE MEXICAN FOOD IN TOWN

### APPETIZERS

- Cheese Dip** \$8 -12  
8 / 12 ounces of the best cheese dip
- Salsa green or red** \$5  
8 ounces



### MEATS

- Asada** - Chopped steak
- Tinga de pollo** - Shredded chicken & onions in a chipotle sauce
- Puerco en salsa verde** - Chopped pork in green sauce
- Chorizo** - Mexican sausage
- Birria** - Beef stew
- Pastor** - Marinated pork with pineapple

### VEGETARIAN OPTIONS

- Rajas con crema**  
Poblano peppers with sour cream

### ENTRÉE

- Tacos** \$3.50  
1 taco made on a fresh corn tortilla a la carte
- Taco Combo** \$12  
2 tacos of your choice, a side of beans and rice
- Burrito** \$13  
Extra large flour tortilla with beans, rice, and any meat all fixings.
- Quesadilla** \$12  
Cheese and choice of meat on a flour tortilla  
Cheese only \$6
- Quesabirrias** \$11  
3 corn tortilla filled with cheese and beef stew
- Torta** \$13  
Mexican sandwich
- Nachos** \$12-15  
Fresh made chips with white cheese dip and meat
- Elote** \$4  
Street corn



### ADD ONS

- Sour cream \$0.75
- Cheese \$0.75
- Extra meat \$2

### SIDES

- Frijoles (Refried beans)** \$2.50
- Arroz (Mexican rice)** \$2.50  
plus homemade mexican rice

### DESSERTS

- Flan Napolitano** \$4
- Churros** \$6  
2 churros

### DRINKS

- Bottle Water \$1
- Bottle Soda (16 oz) \$2
- Mexican Drinks (Half liter) \$3
- Agua Fresca (Fresh fruit water) \$3
- Beer - Mexican & domestic
- Margaritas



Prices do not include tax\*

