

Q U E S A D I L L A S

- add a side of **AVOCADO SALSA** or **CILANTRO CREAMA** for \$1.25 -

CHEESE blend of monterey queso	\$8.75
VEGGIE grilled bell peppers, onions, mushrooms; topped with avocado	\$11.75
MUSHROOM sautéed mushroom caps	\$10.50
CARNITAS pork simmered for hours in our authentic recipe	\$11.25
CHICKEN ADOBADO marinated, seasoned and grilled	\$11.25
CARNE ASADA thinly sliced, seasoned and flame grilled	\$11.50
SHORT RIB pan seared, then oven roasted	\$12.75
SHRIMP seasoned and sautéed	\$12.75
BLT crispy bacon, salsa fresca, shredded lettuce, home-made chipotle aioli	\$11.00
FAJITA chicken adobado or carne asada with sautéed onions and peppers	\$12.75

S O U P S & S A L A D S

- Caesar, Cilantro Vinaigrette, Honey Jalapeño Vinaigrette, Bleu Cheese, Ranch, fat free Italian -

CHICKEN-TORTILLA	home-made mexican chicken tortilla soup topped with	cup	\$6.75
	avocado and tortilla strips, cilantro and queso fresco	bowl	\$8.75
SOUP OF-THE-DAY	home-made pork pozole or albondigas;	cup	\$6.75
	please ask your server what is available today	bowl	\$8.75
HOUSE	mixed greens, grilled corn, cucumbers, tomatoes, jicama, red onion; topped with monterey queso and tortilla strips		\$6.50
SOUP & SALAD	choice of our homemade soups with a side house or caesar salad		\$13.25
TACO SALAD	a traditional tortilla bowl filled with black beans, mixed greens, cucumbers, black olives, grilled corn, tomatoes, jicama, red onion; topped with monterey queso, guacamole and sour cream...		
	<u>choose from:</u>		
	VEGETARIAN... w/ grilled bell peppers, mushrooms; topped with avocado		\$13.50
	ROASTED CARNITAS or CHICKEN ADOBADO		\$13.50
	CARNE ASADA or GRILLED CHICKEN BREAST		\$14.50
	SHORT RIB or SHRIMP		\$15.50
	GRILLED MAHI MAHI		\$16.50
TJ CAESAR	original caesar dressing, manchego cheese, tortilla strips; tossed in fresh cut romaine and served in a traditional tortilla bowl		\$12.50
	GRILLED CHICKEN BREAST or SHRIMP		\$14.50
	GRILLED MAHI MAHI		\$15.50

we pour heavy, drink responsibly - 18% gratuity added to parties of 8 or more

COMBINATION PLATE

choose any TWO items below;
all plates served with RICE, choice of BLACK or REFRIED beans and our spiced mango SLAW
\$14.75

- HARD TACO** crispy corn tortilla; topped with salsa fresca, lettuce and queso fresco
choice of roasted carnitas, chicken adobado, or carne asada
- SOFT TACO** flour tortilla; topped with onions and cilantro
choice of roasted carnitas, chicken adobado, or carne asada
- FISH TACO** beer battered cod on a soft flour tortilla, topped with
cabbage, salsa fresca and our baja sauce
- POTATO TACO** grilled monterey queso in a chewy corn tortilla,
stuffed with grilled seasoned potatoes;
topped with salsa fresca, lettuce and queso fresco on a grilled corn tortilla
- TAQUITOS** two corn rolled tacos filled with short rib, chicken adobado or potato;
topped with lettuce, queso fresco, guacamole and sour cream
- FLAUTAS** two flour rolled tacos filled with short rib, chicken adobado or potato;
topped with lettuce, monterey queso, guacamole and sour cream
- ENCHILADA** choice of cheese, roasted carnitas, carne asada, or chicken adobado;
topped with melted monterey queso.
choice of verde tomatillo, rojo guajillo, smokey chipotle or mole poblano
- TOSTADA** crispy corn tortilla, layered with refried beans, lettuce,
monterey queso, guacamole, and sour cream;
choice of roasted carnitas, carne asada or chicken adobado

BUILD-YOUR-OWN BURRITO OR BOWL

start with MONTEREY QUESO and BLACK or REFRIED beans...

price includes:		\$11.50	\$17.50
<u>CHOICES OF</u>	<u>ADDITIONS</u>	<u>SHORT & FAT</u>	<u>LONG & FAT</u>
rice	avocado	\$2.25	\$4.50
sour cream	carnitas	\$2.75	\$5.50
guacamole	chicken adobado	\$2.75	\$5.50
salsa fresca	carne asada	\$2.75	\$5.50
lettuce	chicken breast	\$3.25	\$6.50
jalapeños	short rib	\$3.75	\$7.50
raw onions	shrimp	\$3.75	\$7.50
cilantro			
(breakfast)	bacon, chorizo, or ham	\$2.75	\$5.50

(BREAKFAST BURRITO stuffed with eggs, cheese and potato; pick your "CHOICES" and then your "ADDITIONS")

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HOUSE SPECIALTIES

choice of **BLACK** or **REFRIED** beans, **CORN** or **FLOUR** tortillas;
side of **RICE** and our spiced mango **SLAW**;
substitute rice & beans for a **HOUSE** or **CAESAR** salad for \$2.99

CARNITAS	our signature plate...tender, marinated and roasted pork, simmered for hours from an old family recipe; served with guacamole, sour cream, cilantro, onions and our avocado salsa	\$16.25
CARNE ASADA	an original...thinly sliced, marinated carne asada, flame grilled to medium, served with guacamole, sour cream and our avocado salsa	\$16.25
FAJITAS	served on a sizzling skillet of onions and bell peppers with your choice of - grilled chicken breast or carne asada or half 'n half - half sautéed shrimp and half grilled chicken breast or carne asada - sautéed shrimp	\$16.25 \$16.75 \$16.75
CHICKEN MOLE	grilled, bone-in, airline chicken breast with our authentic mole poblano, garnished with a grilled green onion and sesame seeds	\$15.75

SPECIALTY TACOS

choice of **BLACK** or **REFRIED** beans;
side of **RICE** and our spiced mango **SLAW**;
substitute rice & beans for a **HOUSE** or **CAESAR** salad for \$2.99

TEMPURA AVOCADO	avocado slices dipped in our homemade sriracha-tempura with mixed cabbage, salsa fresca, and topped with our cilantro crema on three flour tortillas	\$16.25
BLT & C	roasted carnitas and bacon, topped with lettuce, salsa fresca, and our chipotle aioli on three flour tortillas	\$15.75
MAHI MAHI	marinated with pineapple and soy, flame grilled, topped with mixed cabbage, salsa fresca and queso fresco on three corn tortillas	\$16.75
SHORT RIB	braised in negra modelo, topped with our pickled red onions queso fresco and a sprinkle of cilantro; served on three flour tortillas	\$16.25
SHRIMP	seasoned and blackened on three flour tortillas, cabbage and avocado salsa topped with a cilantro crema, salsa fresca and queso fresco	\$16.25
AL PASTOR	grilled pork marinated in pineapple and citrus juices, chiles and authentic mexican spices; served on three corn tortillas topped with grilled pineapple, onion, cilantro and our sesame salsa	\$15.75

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M A R G A R I T A S

unless specified, all margaritas are recommended and served on the rocks as blending alters the recipe and flavor

MI CASA	el jimador reposado, triple sec , s&s on the rocks or frozen	9.25
	strawberry, mango, passion fruit, guava, or pina colada	10.25
	gran gala (cadillac), midori , or tuaca	11.25
	grand marnier (cadillac), chambord , or st. germain	12.25
SPOT LIGHT	blanco-of-the-month, triple sec , fresh lime half; served in a bucket	9.75
ORIGINAL CLASSIC	azunia reposado , usda certified organic tequila, organic agave nectar, fresh lime half (no sweet 'n sour), shaken with grand marnier ; served in a bucket glass	13.25
PERFECT CADILLAC	1800 reposado, cointreau , s&s, a floater of gran gala	12.75
ROCADILLAC	roca patron silver, cointreau, grand marnier , fresh lime half; shaken and served in a bucket over a large cube	14.75
MANGO - NEADA	a frozen mexican classic; el jimador reposado , mango and chamoy (spicy plum), tajin rim with a tamarindo stick (traditional spicy fruit candy)	11.25
EL PEPINO	herradura silver , muddled cucumbers, agave nectar, splash s&s and club soda	11.50
BLOOD ORANGE	cazadores blanco, solerno blood orange , lime half, ruby red, and a tajin rim	11.75
MEXICAN MULE	casa noble crystal (certified organic), ginger beer, half a lime, dash of bitter	11.25
PACIFIC HURRICANE	frida kahlo blanco , oj & pineapple, grenadine, passion, black magic rum floater	10.75
TROPICAL A-GO-GO	dulce vida blanco , muddled orange with tropical red bull	11.25
PALOMA GRAPEFRUIT	cuervo tradicional plata, pamplemousse , lime squeeze, grapefruit juice, club soda	11.25
PALOMA SQUIRT	casamigo blanco , sparkling citrus 'squirt' with a pinch of salt; baja mexico style!	10.25
TAMARINDO	arette blanco , tamarindo, fresh lime half, club soda, tajin rim	11.00
HIBISCUS	arette blanco , hibiscus, simple syrup, fresh lime half, club soda	10.00
COCONUT CHANEL	corazon blanco , coconut cream, simple syrup, shaken w/toasted coconut	10.50
BILLIONAIRE	mi campo reposado 3 oz tequila shot, gran gala , half a lime, splash oj & bling	14.25
MEXICAN MAI TAI	1800 coconut, creme de almond , pineapple & oj, black magic rum floater	10.75
SHARK ATTACK	altos plata, malibu coconut rum, muddled cherry, pineapple & oj	10.75
ICED LATTE	patron xo cafe , rice milk by 'horchata ole' with a dash of cinnamon	9.75
NECTAR SQUEEZE	hornitos plata , double lime, double agave nectar, club soda splash	11.00
SKINNY GURL	cuervo tradicional silver , half a lime, splash of agave nectar and club soda	10.50
SKINNY HOT GURL	cuervo tradicional silver , muddled jalapeño, lime half, agave nectar, club soda	10.50
SKINNY MEZCAL	el silencio expandin , half a lime, splash of agave nectar, club soda	10.50
FLAMING FRIDA	frida kahlo blanco , muddled jalapeño, agave nectar, oj and s&s splash; shaken	10.00
AGAVE LEMONADE	tres agaves blanco , muddled lemon press, agave nectar; shaken w/ a sugar rim	10.25
SUNRISE	frida kahlo blanco , a juice blend of cranberry, pineapple and orange juice	10.25
OLD FASHION	arette anejo , muddled orange, agave nectar, bitters; shaken/served in a bucket	10.75
KICK ASS	commemorativo anejo, triple sec, blue curaçao , s&s	10.50
KISS ASS	commemorativo anejo, triple sec, black raspberry , s&s	10.50
MISO HORNY	mi campo silver , a quadruple shot (4 ounces) on the rocks, triple sec , s&s served in a 32 oz glass	18.50
F UGLY BETTY	our signature 36oz frozen margarita with el jimador reposado , a bottled beer bomb , fresh lime half, 1 oz 'test tube' shot of el jimador reposado and our collectible rubber duck. Betty's is responsible for good times :-)) not bad decisions XO	23.75

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TEQUILA

make any tequila shot a margarita for \$1.00 extra or a craft, shaken with fresh lime and agave nectar for \$1.50 extra

	<u>BLANCO</u>	<u>REPOSADO</u>	<u>ANEJO</u>	<u>RESERVA ESPECIAL</u>
ALTOS	9.00	10.00	11.00	
ARETTE	9.00	9.25	9.75	
ASOM BROSO	10.00	12.00	30.00	VINTAGE 99.
AVION	9.00	11.00	13.00	'44' 29.
AZUNIA (organic)	9.25	10.25	11.25	2 YEAR SPECIAL EDITION 18.
CABO WABO	11.00	12.00	13.00	
CASAMIGOS	9.50	10.50	11.50	
CASA NOBLE	10.00	11.00	12.00	5 YEAR 19
CAZADORES	9.50	9.75	10.00	
CENOTE	10.00	12.00	14.00	
CHAMUCOS	11.25	12.25	13.25	
CLASA AZUL	14.75	16.75		
CODIGO 1530	11.25	14.25	17.25	
CORAZON	8.75	9.75	10.25	
CORRALEJO	9.00	9.75	10.50	GRAN 29. '99,000' 29.
CORZO	10.00	11.00	12.00	
CRUZ DEL SOL	9.50	10.50	11.50	
CUERVO TRADICIONAL	9.25	9.75		LA FAMILIA 26.
DON FULANO	12.00	14.00	16.00	
DON JULIO	10.50	12.50	14.50	'1942' 29.
DON LORENZO	11.50	12.50		
DULCE VIDA	9.25	10.00	10.75	5 YEAR X Anejo 15.
EL JIMADOR	8.75	9.25	9.75	
EL TESORO	9.75	10.25	10.75	PARADISO 20.
ESPOLON	8.75	9.25	9.75	
FORTALEZA	11.00	13.00	15.00	
FRIDA KAHLO	9.00	11.00	13.00	
G4	10.00	12.00	14.00	
GRAN CENTENARIO	8.75	9.25	9.75	
HERRADURA	9.25	10.25	11.25	ULTRA 12.
HORNITOS	8.75	9.00	9.25	
LIBRE (infusions)	9.25			MANGO, PINEAPPLE or MINT CHOCOLATE
LOS ARANGO	9.00	11.00	13.00	
MAESTRO DOBEL	9.25	10.25	11.25	
MI CAMPO	9.00	9.50		
MILAGRO	9.00	9.25	9.75	
PARTIDA	10.50	11.50	12.50	
PASOTE	11.00	12.00	13.00	
PATRON	9.75	10.75	11.75	X-ANEJO 20. PLATINUM 33. PIEDRA 49.
PELIGROSO	8.75	9.25	9.75	
RIAZUL	9.00	10.00	11.00	
ROCA PATRON	13.00	14.00	15.00	
SIETE LEGUAS	11.00	12.00	13.00	
SINO	9.50	10.50		IRISH 9.
SUERTE	9.00	9.50	10.00	
TANTEO (infusions)	9.75			HABENARO, JALAPENO or CHIPOTLE
TEQUILA OCHO	12.00	13.00	14.00	
TRES AGAVES	9.25	9.50	9.75	
TRES GENERACIONES	9.25	10.25	11.25	
1800	9.00	9.50	10.00	COCONUT 9.
1921	11.00	12.00	13.00	
1 2 3 ORGANIC	11.00	12.00	13.00	

MEZCAL

make any mezcal shot a margarita for \$1.00 extra or a craft, shaken with a fresh lime half and agave nectar for \$1.50 extra

NUESTRA SOLEDAD espadin	10.50	EL SILENCIO espadin	9.75	PRIMARIO espadin	11.00
EL JOLGORIO espadin	15.00	UNION espadin/cirial	10.25	SOMBRA espadin	11.00
CORTE VETUSTO ensamble	20.00	DON LORENZO cuishe	14.25	ILEGAL reposado	11.75
ALIPUS san andres	12.00	SANTO mezquila	13.25	SE BUSCA anejo	12.50
ANIMAS espadin	11.00	XICARU anejo	13.00	CASTA TRIBAL ensamble 18 yr	14.00
LOS VECINOS espadin	9.75	LOS JAVIS reposado	11.00	MONTOLOBOS joven	10.75
BOZAL tobaciche	13.50	DEL MAGUEY chichicapa	14.00	CRANEO organic espadin	14.50

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SALSAS

available for take-out

ROASTED TOMATO - VERDE TOMATILO - INFERNO	PINT	\$5.25
	QUART	\$8.25
PICO DE GALLO - SPICY AVOCADO - CILANTRO CREAMA	SIDE	\$1.25

APPETIZERS

GUACAMOLE	build-your-own guacamole in an authentic stone molcajete with sides of fresh avocado, tomatoes, onion, cilantro, jalapeños, grilled lime and a pinch of sea salt	\$11.95
QUESO DIP	melted queso with our house-made salsa fresca and a touch of jalapeño; add chorizo	\$7.75 \$9.75
BEAN DIP	homemade refried beans mixed with our queso dip; add chorizo	\$7.25 \$9.25
STREET TACOS	choice of three; roasted carnitas, chicken adobado, or carne asada on three corn tortillas, with onion and cilantro; guacamole and sour cream	\$10.25
MINI FISH TACOS	three mini 'battered' cod tacos, corn tortillas, cabbage, salsa fresca and baja sauce	\$10.25
JALA' WRAPS	six homemade jalapeño halves, wrapped in bacon and filled with cream cheese	\$13.50
CEVICHE	lime marinated blend of mahi, shrimp, scallops, salsa fresca, cucumbers, avocado	\$13.50
FLAUTAS	three flour rolled tacos stuffed with your choice of chicken adobado, short rib or potato; topped with monterey queso, lettuce, guacamole and sour cream	\$10.25
TAQUITOS	three corn rolled tacos stuffed with your choice of chicken adobado, short rib or potato; topped with queso fresco, lettuce, guacamole and sour cream	\$10.25
BAJA FRIES	curly fries, melted monterey queso, carne asada; topped w/guacamole and sour cream	\$9.75
MEXICAN PIZZA	crispy flour tortilla shell topped with refried beans, melted monterey queso, salsa fresca, lettuce, guacamole and sour cream; add roasted carnitas, carne asada or chicken adobado	\$9.25 \$12.25
CUCUMBERS	cool cucumber slices marinated in fresh lime juice and sprinkled with chile tajin	\$6.25

BUILD-YOUR-OWN NACHOS

start with you choice of MONTEREY QUESO or QUESO DIP and BLACK or REFRIED beans...

price includes: CHOICES OF	ADDITIONS	\$ 22.50 MAMA	\$ 32.50 DADDY
salsa fresca	avocado	\$2.25	\$4.50
sour cream	carnitas	\$2.75	\$5.50
guacamole	chicken adobado	\$2.75	\$5.50
raw onions	carne asada	\$2.75	\$5.50
cilantro	chicken breast	\$3.25	\$6.50
jalapeños	short rib	\$3.75	\$7.50
lettuce	shrimp	\$3.75	\$7.50

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