



Family Owned & Operated
EST. 2000

ANTOJITOS (STARTERS)

Guacamole Fresco

Avocado, serrano, tomato, onion, cilantro, seasoned chips. 14.5

Add Salsa tasting: 

Tomatillo-árbol, serrano-lime, macha, habanero tartemado. +5

Street Corn Esquites

Fire-roasted corn, crema, queso Cotija, tajin, lime, cilantro. 10

Goat Cheese Jalapeños

Tequila bacon, tamarind balsamic, cilantro garlic aioli, queso fresco. 10.5

Tortilla Soup

Chicken, Mexican rice, zucchini, onion, potato, carrot, cilantro, tomato. 10.5

Tlayuda

Corn masa flatbread, carne asada, chorizo, black beans, onion, queso mixto, salsa macha, cilantro, avocado. 15

Al Pastor Sticky Wings

Agave chile glazed, pineapple salsita, cilantro. 15

Tostada de Cochinita Pibil

Achiote pork, fried plantains, black beans, sour orange salsa, chicharron, pickled onion. 15

Queso Fundido

Fried queso mixto, salsa verde, raja, onion, corn tortillas. 14
Add chorizo +4

Empanadas

Beef brisket, queso mixto, cilantro garlic aioli. 10

Pork Belly Sopes

Corn masa, refritos, pork belly chicharrón, molcajete salsa, crema, queso fresco, cilantro, onion. 14

Pulpo Tostada

Charred octopus, avocado mousse, pickled onion, salsa macha, fried cilantro. 16

Queso Blanco

Signature Cheese Dip. 10

CRUDOS (RAW)

Shrimp Ceviche*

Citrus, red onion, tomatillo, cilantro, serrano, avocado, chive oil, arbol oil, plantain chips 18.5

Tuna Tostadita*

Ancho ponzu, sesame, avocado, serrano, chipotle aioli, cilantro, crispy garlic, chile threads, mini tostadas. 19.5

Hamachi Tiradito*

Passion fruit aguachile, orange, avocado, pickled onions, árbol chile oil. 18.

DEL HUERTO (SALADS & BOWLS)

Guajillo citrus chicken +5 | Mushroom al pastor +5 | Ancho rubbed steak +7

Shrimp al carbón +8 | Blackened salmon + 11

Tijuana Ceasar

Charred romaine, masa crouton, picked onion, chile-dusted pepitas, charred corn, avocado, cotija Ceasar dressing. 14

Taco Salad

Romaine, black beans, crema, queso mixto, guacamole, pico de gallo, jalapeño ranch dressing. 13

Cancún Summer Salad

Baby greens, pineapple, red grapes, mandarin oranges, goat cheese, candied walnuts, cilantro champagne vinaigrette. 13

Cali Rice Bowl

Cilantro rice, black beans, lettuce, pico de gallo, Chihuahua cheese, cilantro garlic aioli, crispy cheese quesadilla. 13

TAQUERIA DE CASA (TACOS)



Birria Brisket

3 corn tortillas, 24hr slow-braised brisket, Chihuahua cheese, cilantro, onion, guajillo broth, Mexican rice, refritos, serrano lime salsa. 21

Monterrey

2 crispy cheese shells, ancho rubbed steak, onions, cilantro, queso fresco, blistered jalapeños, guacamole, cilantro rice, black beans. 19

Roasted Cauliflower

2 corn tortillas, pineapple guajillo, cauliflower, lettuce, cilantro, radish, tomatillo pico de gallo, cilantro rice, avocado salsa. 17

Ensenada-Style Grouper

2 corn tortillas, tempura battered, cabbage, chipotle aioli, cilantro, pickled onions, cilantro rice, black beans. 19

FRESH HAND-PRESSED CORN TORTILLAS



Corn



Molino



Hand-formed
tortillas

STREET TAQUEROS

3 corn tortillas, cilantro, onion, salsa, Mexican rice, refried beans.

Carne asada 19

Guajillo citrus chicken 17

Carnitas 18

Al pastor 18

Chorizo 18

Shrimp al carbón 19

Gluten Free 

Vegetarian 

Vegan 

Peanut 

Spicy 

***CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any known food allergies. Specific dishes do contain nuts or use ingredients that may be manufactured in a facility that processes nuts.

*18% gratuity will be added to tabs of more than \$200. *20% gratuity will be added to parties of 6 or more. *Not responsible for lost or stolen articles/items.

*We reserve the right to refuse service to anyone. *Prices subject to change without notice.

FAJITAS AL CARBÓN

Served with Mexican rice, refritos, guacamole, queso fresco, rajas, pico de gallo, charred onions, peppers, tomatoes, sour cream, flour tortillas.

Clásicas

Guajillo citrus chicken 23
Ancho rubbed steak 26
Add shrimp al carbón +8

Vegetarian

Zucchini, squash, onion, carrots, bell peppers, cauliflower. 22

MAR (SEAFOOD)

Mojo Shrimp*

Garlic shrimp, lemon butter, onions, tomatoes, cilantro rice, refritos. 21

Diablo Shrimp*

Chile negro shrimp, roasted habanero salsa, onions, tomatoes, cilantro, Mexican rice, refritos. 21

Mahi Fernandez*

Center-cut mahi, serrano lime, blackened shrimp, guacamole, cilantro rice, black beans, salsa de árbol. 26

Chipotle Tequila Shrimp*

Tequila shrimp, smoky chipotle cream, cilantro rice, black beans. 21

TRADICIONES (TRADITIONS)

Enchiladas Verdes

Shredded chicken tinga, Chihuahua cheese, tomatillo salsa, Mexican rice, lettuce, crema, pico de gallo, guacamole. 19

Enchiladas de Mole

Shredded chicken tinga, salsa de mole, crema, red onions, queso fresco, refritos, Mexican rice, Chihuahua cheese. 19

Enchiladas Chicken and Spinach

Shredded chicken tinga, creamy spinach, queso, poblano crema, red onions, cilantro, Mexican rice, refritos. 19

Carnitas

24hr Dos Equis slow-braised pork, onions, guacamole, pico de gallo, jalapeños, salsa cruda, Mexican rice, refritos, crema, flour tortillas. 24

Churrasco*

Hand-cut skirt steak, chimichurri, yuca frita, cilantro garlic, cilantro rice, black beans, pickled onions. 34
Add shrimp al carbón +8

Tamales

Shredded chicken tinga tamales, salsa roja, salsa verde, Chihuahua cheese, crema, Mexican rice, refritos. 19

Flautas

Shredded chicken tinga, flash-fried corn tortillas, crema, guacamole, queso fresco, radish, refritos, Mexican rice, tomatillo árbol salsa. 19

Carne Asada*

Certified Angus Beef® char-grilled ribeye, Mexican rice, refritos, knob onion, jalapeños, avocado salsa, crema, pico de gallo, flour tortillas. 29
Add shrimp al carbón +8

Pancho Villa Chicken & Shrimp

Guajillo citrus chicken, blackened shrimp, salsa cruda, cilantro, queso, Mexican rice, refritos. 25

Margarita Chicken

Tequila chicken, grilled onions, cilantro, lettuce, crema, pico de gallo, guacamole, Mexican rice. 20

TEX-MEX

Agave Burrito

Mexican rice, black beans, crema, guacamole, pico de gallo, Jack cheese, lettuce, queso, salsa roja.

Guajillo citrus chicken 19

Shrimp al carbón 21

Ancho rubbed steak 20

Carnitas 19

Mushroom al pastor 18

Tex-Mex Duros

3 crispy corn tortillas, ground beef or shredded chicken tinga, lettuce, shredded queso, pico de gallo, crema, Mexican rice. 17

Chile Relleno

Roasted battered poblano peppers, Oaxaca cheese, salsa ranchera, crema, green onions, Mexican rice, refritos.

Ground beef 18

Shredded chicken tinga 19

Quesadilla Tejana

Crispy flour tortilla, Chihuahua cheese, crema, guacamole, pico de gallo, Mexican rice.

Guajillo citrus chicken 19

Shrimp al carbón 21

Ancho rubbed steak 20

Carnitas 19

Mushroom al pastor 18

Chimichanga

Flour tortilla, flash-fried, queso, Mexican rice, lettuce, crema, guacamole, pico de gallo.

Guajillo citrus chicken 19

Shrimp al carbón 21

Ancho rubbed steak 20

Carnitas 19

Mushroom al pastor 18

Nachos Libre

Seasoned ground beef, chicken tinga, refritos, jalapeños, queso, lettuce, sour cream, pico de gallo, guacamole. 17

Gluten Free  Vegetarian  Vegan  Peanut  Spicy 

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