

Cocina Mexicana



Authentic
Mexican Food



Appetizers

Taquitos de Pollo \$8.50

6 fried mini chicken tacos served w/ sour cream & guacamole

Quesadilla \$10

Grilled corn OR flour tortilla, w/ cheese, served w/ sour cream & salsa

- w/ **Grilled Veggies OR *MEAT*** \$13

Tostada \$5

Fried open-face tortilla w/ beans, chicken, cheese, pico de gallo, sour cream & lettuce

- w/ **ground beef, tinga OR shrimp** \$5.50

Queso con Chorizo \$8

Melted cheese w/ Mexican sausage served w/ corn tortillas or chips

Queso Fundido \$8

Melted cheese mixed w/ poblano peppers, onions & mushrooms. Served w/ corn tortillas or chips

Nachos \$10

Corn chips w/ beans, cheese, pico de gallo & sour cream • **add *Meat*** \$13

Sopes \$9

(2) homemade thick corn tortillas w/ pinto beans, onions, cilantro, cheese, sour cream & choice of sauce (Mild or Medium or Hot)

- w/ **Chicharron OR *meat*** \$12

Papas con Carne \$11.50

French fries w/ cheddar cheese, pico de gallo & choice of meat (Chorizo or Carne Asada)



Pozole



Ensalata Mexicana



Nachos



Sopes

Huarache \$10

Lg corn tortilla w/ beans, cheese, onions, cilantro, lettuce & choice of homemade sauce (Mild or Medium or Hot) • **add *Meat*** \$13.50

Chalupas \$10

(3) corn tortillas w/ cheese, sour cream, lettuce & choice of protein & sauce (Mild or Medium or Hot) (Chicken or Carnitas or Potato)

Salsa & Chips \$3.50

Guacamole & Chips Sm \$5 Lg \$8

Sopas

Sopa de Pollo \$7 - Chicken soup

Sopa de Carne \$10 - Hominy & pork

Salads

Ensalada Mexicana \$9.50

Lettuce, pico de gallo, cucumber, avocado, cheese & radish
• **Add *Meat* OR baby shrimp** \$13

Taco Salad \$13

Fried flour tortilla basket w/ lettuce, pico de gallo, cucumber, radish, cheese & avocado w/ choice of *meat*

Ensalada con Nopalitos \$11

Lettuce, grilled cactus, pico de gallo, radish, cucumber, cheese & avocado served w/ corn chips

Tacos

Authentic tacos / soft corn tortillas w/ onion & cilantro (unless stated otherwise)
Pricing is for 1 (one) taco. Available w/ single tortilla.

Lengua \$4.25

Beef tongue

Cecina \$4.25

Grilled cured salted beef

Carne Asada \$4.25

Mexican grilled Steak

Picadillo \$4

Ground beef

Al Pastor \$4

Grilled pork w/ pineapple



El Mexicano

El Mexicano \$5

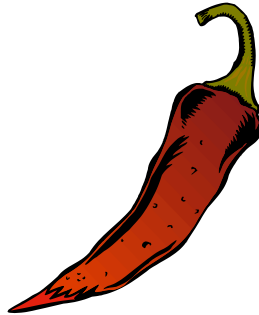
Choice of *protein* or grilled veggies w/ grilled cactus, french fries, onion, cilantro & avocado

Taco de Pescado \$4.25

Fried tilapia w/ mexican cabbage slaw & sour cream on a flour tortilla

Shrimp Taco \$4.25

Fried shrimp w/ mexican cabbage slaw & sour cream on a flour tortilla



Carnitas \$4

Mexican pulled pork

Chorizo \$4

Mexican grilled sausage

Pollo \$4

Grilled pieces of marinated chicken

Carne Enchilada \$4

Grilled Pork marinated w/ salsa roja (mild)

Papas con rajas \$4

Potatoes w/ bits of poblano pepper over rice

Maiz con rajas \$4

Corn w/ cheese, onion, & poblano pepper over rice

Arroz, frijoles y queso \$4

Rice, pinto beans & cheese only

Taco de especial \$Price varies

Check the board or Ask your server

Arabes \$4.25

Grilled pork & onion w/ parsley, cilantro & sour chipotle sauce

Side Orders

Arroz \$2.75

Mexican rice

French Fries \$4.50

Chips \$1.50

Queso Fresco \$1.50

Frijoles \$2.75

Vegetarian pinto or black beans w/ queso fresco

Grilled Vegetables \$5

Pepinos \$3

Cucumber slices w/ lime & Mexican spices

Pico de Gallo \$4.50

Diced tomatoes, onions, cilantro, lime juice & a touch of jalapeño

Cactus Salad \$5

Grilled cactus, tomato, radish, onions, lime juice, cilantro & a touch of jalapeño

Chimi Sauce \$2

Melted Cheese mixed w/ salsa

Additional Toppings \$.50 each

Pico de gallo • Cheese • Sour Cream
Lettuce • Avocado • Tomato

Burritos

All burritos include rice, cheese, sour cream, lettuce, pico de gallo & choice of beans on a flour tortilla

No meat \$9.50

w/ potatoes \$11

w/ eggs \$11

w/ corn \$11

w/ grilled veggies \$11

w/ *Meat* \$13

Fish or Shrimp \$13.50

Combo (2 proteins)* \$14



Price depends on Meat Selection

Tortas

Mexican sandwich // local roll w/ mayonnaise, beans, lettuce, tomato, avocado, jalapeños & choice of protein.
Add queso oaxaca for \$2

Torta Cubana \$13.50

Ham, pastor, salami & yellow cheese

Torta Hawaiian \$13.50

Milanesa, ham, pineapple queso oaxaca

Torta de Chorizo \$11

Add egg for \$1

Torta al Pastor \$11

Torta de Carne Enchilada \$11

Torta de Papas (potato) \$10

Torta de Pollo \$11

Torta de Milanesa \$12

Thin breaded steak or chicken

Torta de Carne Asada \$12

Torta de Cecina \$12

Torta de Lengua \$12

Torta de Jamón (Ham) \$10

Torta de Queso (Cheese) \$10

Enchiladas

All Enchiladas made w/ corn tortillas
Served w/ Mexican rice, & choice of
pinto or black beans

Enchiladas Verdes \$13

2 Chicken enchiladas w/ salsa verde, queso fresco
& sour cream

Enchiladas Rojas \$13

2 Cheese enchiladas w/ salsa roja, queso fresco
& sour cream

Shrimp Enchiladas \$13.50

2 Shrimp enchiladas w/ chipotle sauce, queso fresco
& sour cream

Combo Enchiladas \$15

1 chicken, 1 cheese & 1 shrimp enchilada
w/ cheese & sour cream

Mole Enchiladas \$14

2 Chicken enchiladas w/ Mole
poblano, queso fresco & sour cream

Cemitas Poblanas \$12.50

Authentic Poblano sandwich (sesame seed roll) filled w/
avocado, chipotle, string cheese, cilantro, guacamole &
choice of meat!



Cemita



Alambre

Alambres

“Fajita” Chopped meat & veggies w/ melted cheese
Served w/ Mexican rice & choice of
pinto or black beans & (3) soft corn tortillas.
Substitute for (3) flour tortillas \$1

***Alambre de Pollo \$15**

Grilled chicken w/ bacon bits, mushrooms,
tomatoes, peppers, onions & melted cheese

***Alambre de Res \$15**

Carne Asada (Steak) w/ bacon bits, mushrooms,
tomatoes, peppers, onions & melted cheese

***Zarape \$16**

Grilled chicken & steak w/ chorizo, onions,
peppers, tomatoes & melted cheese

***Gallito \$15**

Grilled chicken & Al Pastor w/ onions,
mushrooms, peppers, tomatoes & melted cheese

***Plato Ranchero \$16**

Grilled pork w/ cactus, onions, peppers, tomatoes,
fried egg & melted cheese

***Substitute Rice & beans for avocado & (4)
Corn tortillas* \$14**

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.*



Platters

Served w/ Mexican rice, (3) corn tortillas & choice of pinto or black beans

Substitute for (3) flour tortillas... \$1

Carne / Beef

Bistec a la Mexicana* \$14

Tender slices of Steak in mexican tomato sauce w/ jalapeño, sliced onion & cilantro

Milanesa* \$14

Fried breaded steak w/ potatoes, lettuce & pico de gallo

Cecina* \$15

Grilled cured salted steak w/ sautéed onions & cactus

Tampiqueña* \$20

Grilled beef (steak) w/ sautéed onions & cactus, served w/ (1) enchilada & guacamole

Lengua en Salsa Verde* \$15

Grilled Beef tongue w/ salsa verde, potatoes & sliced onions



Bistec a la mexicana



Carnitas

Pollo /Chicken

Pollo a la Parrilla* \$14

Grilled marinated chicken breast w/ sautéed onion & cactus

Pollo en Salsa Verde* \$13

Shredded Chicken w/ salsa verde, green beans, cactus & zucchini

Tinga* \$13

Shredded Chicken in Chipotle-Tomato sauce w/ sliced onion

Arroz con Pollo* \$13

Shredded chicken w/ mushroom, onion, tomato & broccoli, served over Mexican rice

Mole Poblano* \$14

Shredded chicken w/ homemade mole poblano sauce & sesame seeds

Tlacoyos \$14

(2) thick corn tortilla filled w/ beans, covered in salsa verde, cactus, onions, cilantro & cheese served w/ rice & Grilled Chicken breast

Chimichangas \$13

Grilled or fried flour tortilla filled w/ cheese and choice of meat (**beef** or **chicken**)

Add Chimi Sauce \$1.50

Puerco /Pork

Carne Adobada* \$14

Grilled Pork-steak marinated in salsa roja w/ sauteed onion & cactus

Puerco en Salsa Verde* \$14

Pork chunks with salsa verde and cactus

Carnitas* \$14

Mexican style Pulled Pork, served w/ lettuce & pico de gallo

Chorizo Toluqueño* \$14

Chunks of chorizo w/ cactus & onions cooked in salsa roja (mild)

Seafood

Seafood Combo \$20

Breaded tilapia fish w/ 1 shrimp enchilada & 1 shrimp tostada

Filete de Pescado (fried tilapia fish) **\$15**

Served w/ Mexican rice, beans & (3) corn tortillas

Camarones (shrimp) **\$15**

Choice of breaded or chipotle style shrimp, served w/ Mexican rice, beans & (3) corn tortillas



Vegetarian

Served w/ Rice & choice of beans & (3) corn tortillas
Substitute for (3) flour tortillas... \$1

Chile Relleno* \$14

Battered Fried Poblano pepper filled w/ cheese covered
in Mexican tomato sauce

Bean Enchiladas \$11

(3) pinto bean enchiladas w/ red,
green & chipotle sauce w/ cheese & sour cream
Served w/ Mexican Rice

Flautas \$13

(3) Fried rolled potato tacos w/ guacamole OR
lettuce, cheese & sour cream
Served w/ Mexican Rice & Beans

Veggie Alambre* \$14

Grilled broccoli, zucchini, mushrooms, onion,
tomato, peppers w/ melted cheese

Vegetarian Combo \$19

(1) Cheese enchilada, (1) Chile Relleno &
(1) vegetarian tostada



Chile Relleno



Huevos Motuleños

Tamales

Chicken, Pork, Veggie or Sweet
\$3.50

Ask to see what is available!

Huevos

(Eggs)

Served w/ rice & choice of beans & (3) corn tortillas
Substitute for (3) flour tortillas... \$1

Huevos a la Mexicana* \$10

Scrambled eggs w/ onions, tomatoes & cilantro.
Add mushrooms \$1.50

Huevos Rancheros* \$10

Two fried eggs on a corn tortilla
w/ Mexican tomato sauce & cilantro

Huevos con Chorizo o Jamón* \$10

Scrambled eggs mixed w/ Mexican sausage or
chopped ham

Chilaquiles Verdes \$11.50

Corn chips w/ salsa verde, sour cream, cheese, onion, &
cilantro. Served w/ 2 fried eggs & beans
Add Meat for an additional fee

Huevos Motuleños \$11.50

(2) Tostadas w/ black beans, egg, ham, tomato, green
peas, onions & cheese. Served w/ sweet plantains.

Bebidas

(Beverages)

Fountain soda \$3

Bottled water \$2

Mexican sodas & juices \$3

Hot coffee or tea \$2

***Agua de Tamarindo**

(Drink made from tamarind seedpods)

***Agua de Jamaica**

(Drink made from petals of hibiscus flowers)

***Agua de Horchata**

(Drink made from rice & milk)

***S \$2 M \$2.50 L \$3 Pitcher \$7.50**

Postres

(Desserts)

Ask to see what is available!