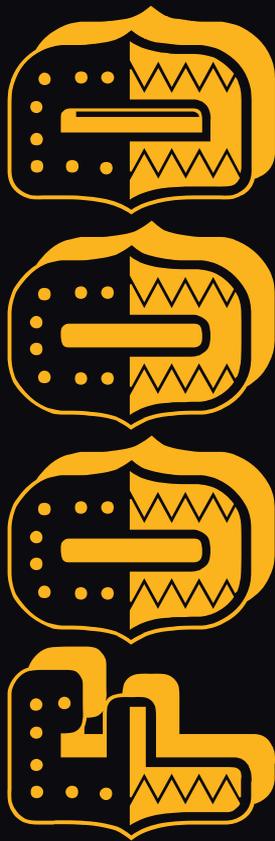




A vertical decorative pattern on a black background. It features a central pink and yellow flower with a white center. Above and below it are symmetrical, stylized floral motifs in white, yellow, and pink. The design is mirrored horizontally and vertically.

**PAY CASH & SAVE 4%**





PIPIAN

## SPECIALS

[ SERVED MONDAY TO FRIDAY UNTIL SOLD OUT ]

### MOLE POBLANO \$15.59 | 1<sup>st</sup> week of the month |

thick and savory chili made w/ over 35 ingredients - 5 or more different types of dry peppers, spices, mix of fried nuts (peanuts, almonds & pecans), fried fruits, chocolate, served over chicken, white rice & beans, comes w/ tortillas

### STEAK A LA MEXICAN \$15.59 | 2<sup>nd</sup> week of the month |

simple and very traditional, ribeye steak braised in a fresh and tasty tomato sauce. A la Mexican refers to the colors of the mexican flag, topped w/ green chiles, white onions & red tomatoes. Comes with tortillas, rice & beans. Make your own taco and enjoy!

### PIPIAN \$15.59 | 3<sup>rd</sup> week of the month |

savory green mole made from pumpkin seeds & spices, served over pork ribs & white rice, comes w/ tortillas

### COSTILLAS DE PUERCO EN SALSA VERDE \$15.59 | 4<sup>th</sup> week of the month |

pork ribs covered w/ tomatillo sauce, potatoes & banana peppers, comes w/ white rice & tortillas



MOLE POBLANO



BARBACOA DE BORREGO

## SABADO Y DOMINGO

[ SATURDAY & SUNDAY ]

**BARBACOA DE BORREGO** half pound **\$24.95**

lamb meat marinated and cooked for over 4 hours, served w/ consommé (lamb meat broth topped w/ garbanzo beans, rice, onions & cilantro), comes w/ tortillas

**POSOLE** large **\$14.55**

traditional stew made w/ hominy and pork meat seasoned w/ a combination of spices and topped w/ lettuce, radishes & oregano, comes w/ tortillas -or- home made tostadas



POSOLE

PAY CASH & SAVE 4%

# APPETIZERS

**GUACAMOLE** \$5.20

**QUESO FRITO** \$6.25

**CHEESE DIP** \$5.20

**QUESO FUNDIDO** \$11.45  
poblano peppers and chorizo crumbs mixed  
in melted cheese

**EZQUITES** \$5.20  
toasted corn, sautéed in butter w/ onions, epazote,  
topped w/ chili powder, tajin, lime juice, cheese & mayonnaise

**EMPANADAS** one \$4.65 three \$13.99 (CONTAIN GLUTEN)  
crescent shaped savory pastry made of corn dough filled w/ your choice of meat (beef -or- chicken),  
topped w/ sour cream & cotija cheese salad on the side

**NACHOS** \$9.89  
fried tortillas topped w/ one meat of your choice (carne asada, chicken, al pastor -or- chorizo),  
pico de gallo, jalapeño pickles, mexican cheese blend & sour cream

**CAMARÓNES SALTEADOS** \$21.85  
whole shell-on shrimp (1 lbs) served on a base of lettuce, sautéed w/ garlic, crush pepper, butter,  
lemon juice & soy sauce

**CEVICHE (RAW SEAFOOD CURED IN FRESH LEMON -OR- LIME JUICE)**  
(TOPPED W/ AVOCADO, ONION & CILANTRO. SERVED W/ CHIPS)

**CEVICHE DE CAMARON (CHOPPED SHRIMP)** \$11.45

**CEVICHE DE PESCADO (CHOPPED FISH)** \$10.39

**CEVICHE MIX (CHOPPED SHRIMP & FISH)** \$12.45



QUESO FRITO



QUESO FUNDIDO

PAY CASH & SAVE 4%

# SOPEES & GORDITAS

[ SOPEES: HAND CRAFTED ROUND THICK CORN TORTILLA ]  
base of beans, your choice of meat, topped w/ cotija cheese

[ GORDITAS: TRANSLATES TO "LITTLE FATTIES". A REFERENCE TO THEIR APPEARANCE - HAND CRAFTED THICK CORN TORTILLA ]  
stuffed w/ your choice of meat, comes w/ beans & melted mozzarella

**CARNE ASADA, CHORIZO, AL PASTOR -OR- POLLO** \$6.25 each  
steak, chorizo, marinated pork -or- chicken

**TRIPA, LENGUA -OR- CABEZA** \$7.29 each  
tripe, cow tongue -or- cow head

**QUESO GORDITAS** \$6.25 each  
cheese gorditas  
comes with pico de gallo, onions & cilantro on the side



# PELLISCADAS VERACRUZANAS

[ HAND CRAFTED THICK PINCH ROUND TORTILLA ]

**BASIC** \$7.29 | add meat \$1.99 |  
comes w/ a base of chef's special non-spicy sauce  
topped w/ queso fresco, onions & cilantro



# ENSALADAS [ SALADS ]

**POLLO ENSALADA 314** \$10.39  
lettuce, chicken, green peppers, tomatoes, onions, cilantro, cotija cheese & lime vinaigrette

**CAMARÓN ENSALADA 314** \$12.49  
lettuce, shrimp, green peppers, tomatoes, onions, cilantro, cotija cheese & lime vinaigrette

# PLATILLOS [ DINNER ALL DAY ]

## TODO EL DIA

### **CARNE ASADA \$18.70**

grilled tender skirt steak, topped w/ grilled onions & jalapeños, served w/ salad, rice, beans & tortillas

### **STEAK MEXICANO \$18.19**

rib-eye steak sautéed w/ onions, green peppers & tomatoes, served w/ rice, beans & tortillas

### **PORK STEAK \$16.65**

pork steak topped w/ grilled onions, served w/ salad, rice, beans & tortillas

### **POLLO 636 \$17.69**

breaded chicken breast, topped w/ chorizo, shrimp, cheese & cilantro, served w/ rice, beans & tortillas

### **MOLCAJETE \$24.95**

ribeye steak, chicken, chorizo, shrimp, cheese, cambay onions, nopales (cactus leaves) & banana pepper, served w/ chef's special sauce & tortillas  
Make your own taco w/ all the goodies & enjoy!



**MOLCAJETE**



**GUACHINANGO**

**ALAMBRE \$19.75**

grilled steak and chicken, topped w/ chopped bacon, ham, red & yellow bell peppers, cheese & onions, served w/ tortillas

**AGUACHILE \$20.79**

Sinaloa style ceviche - shrimp and lime juice marinated scallops (cooked), serrano peppers, garlic, cilantro salt, mixed w/ cucumber & red onions, served w/ your choice of crackers, home made tostadas-or- chips

**GUACHINANGO (RED SNAPPER) \$24.95**

deep fried red snapper, comes w/ salad, beans & white rice, served w/ tortillas

**ARRACHERA CON PAPAS \$15.59**

seasoned skirt steak, served w/ french fries

**CAMARONES AL AJILLO \$19.75**

shrimp sautéed w/ butter, garlic, chile negro, onions, cilantro & lemon pepper, side of mayonnaise, comes w/ salad & white rice, served w/ tortillas

**BOCA DEL RIO \$19.75**

breaded fried -or- grilled tilapia, covered w/ melted mozzarella and topped w/ shrimp, comes w/ salad & white rice, served w/ tortillas



# FAJITAS

[ ALL FAJITAS COME W/ RICE & TORTILLAS ]

**FAJITA TRADICIONAL 314 \$21.85**  
tilapia, shrimp & scallops

**FAJITA TRADICIONAL 636 \$19.75**  
chicken, steak, shrimp & chorizo

**POLLO \$18.70**  
chicken

**RES \$18.70**  
beef steak

**CAMARÓN \$19.75**  
shrimp

**MIX \$20.79**  
chicken, beef & shrimp

# TOSTADAS

[ HOMEMADE HARD FLAT TORTILLA ]

**CARNE ASADA, CHORIZO, AL PASTOR -OR- POLLO \$7.29 each**  
base of beans, your choice of meat (steak, chorizo, marinated pork -or- chicken),  
lettuce, tomato, avocado & cotija cheese

# HUARACHES

[ HAND CRAFTED FLATTENED OVALS OF CORN MASA. SHAPED TO RESEMBLE THE SOLE OF A MEXICAN SANDAL ]  
comes w/ a base of beans, mozzarella cheese, choice of meat, topped w/ lettuce, tomato, avocado & cotija cheese

**CARNE ASADA, CHORIZO, AL PASTOR -OR- POLLO \$13.50**  
steak, chorizo, marinated pork -or- chicken

**TRIPA, CABEZA -OR- LENGUA \$14.55**  
tripe, cow head -or- cow tongue



PAY CASH & SAVE 4%

# TACOS

[ MAKE IT CRUNCHY ]

\$0.50 extra per taco

[ RECOMMENDED SIDE OF GRILLED CAMBRAY ONIONS ] \$3.10

**CARNE ASADA, CHORIZO, AL PASTOR - & - POLLO** \$3.90 each  
steak, chorizo, marinated pork & pineapple -or- chicken

**TRIPA, CABEZA - OR - LENGUA** \$5.20 each  
tripe, cow head -or- cow tongue

**CAMARÓN - OR - PESCADO** \$5.20 each  
shrimp -or- fish

**VEGETARIAN** \$3.90 each  
green peppers, onions, tomatoes, mushrooms & pineapple

**GRINGAS TACOS** \$4.45 each  
grilled cheese, al pastor, onions & cilantro folded into a flour tortilla

**QUESABIRRIA** \$10.39 order of two  
beef barbacoa style folded into a corn tortilla w/ melted mozzarella cheese, topped w/ onion & cilantro, comes w/ a side of consommé for dipping



# QUESADILLAS

**CARNE ASADA, CHORIZO, AL PASTOR - OR - POLLO**  
steak, chorizo, marinated pork -or- chicken

medium \$9.89 large \$10.90 | add fries \$2.85 |

**TRIPA, LENGUA - OR - CABEZA**  
tripe, cow tongue -or- cow head

medium \$11.99 large \$12.95 | add fries \$2.85 |

# SINCRONIZADAS

**QUESADILLA SINCRONIZADA** \$12.49  
mozzarella cheese, mexican cheese blend, grilled chicken, ham, tomato & onions between two flour tortillas, comes w/ salad on the side

# BURRITOS

[ ALL THE GOODIES INSIDE ] | add fries \$2.85 |

## CALI BURRITO \$12.49

base of fries, steak, mexican cheese blend, pico de gallo & creamy chipotle sauce

## CARNE ASADA, CHORIZO, AL PASTOR -OR- POLLO \$11.45

steak, chorizo, marinated pork -or- chicken

## TRIPA, LENGUA -OR- CABEZA \$13.50

tripe, cow tongue -or- cow head

## VEGGIE \$10.39

green peppers, onions, tomatoes, mushrooms & pineapple

# TORTAS

[ MEXICAN SANDWICH ] | add fries \$2.85 |

## CARNE ASADA, JAMÓN, CHORIZO, AL PASTOR -OR- POLLO \$11.45

steak, ham, chorizo, marinated pork -or- chicken

## TRIPA, LENGUA -OR- CABEZA \$13.50

tripe, cow tongue -or- cow head

## HAWAIANA \$13.50

ham, sausage, queso fresco, mayo, scrambled egg, jalapeños, tomatoes, onions, lettuce, avocado & pineapple

## CUBANA \$13.50

ham, sausage, queso fresco, mayo, scrambled egg, jalapeños, tomatoes, onions, lettuce & avocado

## MILANESA \$13.50

breaded chicken breast, mayo, jalapeños, tomatoes, onions, lettuce & avocado

# ENCHILADAS VERDE (GREEN)

[ MADE W/ TOMATILLO SAUCE & JALAPENOS ]

## CARNE ASADA (STEAK) \$13.50

## POLLO (CHICKEN) \$13.50

## QUESO (CHEESE) \$11.45

## MIXTAS (MIX) \$14.30

## ENCHILADAS ROJAS \$15.59

corn tortillas stuffed w/ your choice of steak, chicken -or- cheese, topped w/ guajillo sauce, grilled corn, cotija cheese & onions

# FLAUTAS

## POLLO \$13.50

corn tortilla rolled tightly around a chicken filling, deep-fried, topped w/ sour cream & cheese, comes w/ a side of salad

## BEEF \$13.50

corn tortilla rolled tightly around a ground beef filling, deep-fried, topped w/ sour cream & cheese, comes w/ a side of salad



# DEL MAR [ FROM THE SEA ]

## COCTELES (COCKTAILS)

(TOPPED W/ TOMATO, ONION, CILANTRO & AVOCADO, SERVED W/ CHIPS)

**DE CAMARON (SHRIMP) \$16.65**

**MIXTAS (SHRIMP & SCALLOPS) \$18.70**

**CAMPECHANO (FISH, SHRIMP & SCALLOPS) \$19.75**



PAY CASH & SAVE 4%

# DESAYUNOS

[ BREAKFAST 10am - 1pm ]

## DESAYUNO RANCHERO \$13.50

rib-eye steak, two eggs of your choice, beans & pico de gallo, comes w/ tortillas

## HUEVOS A LA MEXICANA \$11.45

scrambled eggs, diced tomatoes, green chili peppers & onions, seared in a hot skillet, comes w/ rice, beans & tortillas

## HUEVOS CON CHORIZO \$11.45

crumbled chorizo, scrambled eggs, comes w/ rice, beans & tortillas

## HUEVOS RANCHEROS \$11.45

two over easy -or- over hard eggs covered w/ house ranchero sauce, a side of queso fresco, comes w/ red rice, beans & tortillas

# SIDES

ARROZ (MEXICAN RICE) \$3.10

WHITE RICE \$3.10

FRIJOLE (BEANS) \$3.10

PAPAS FRITAS (FRIES) \$3.10

EXTRA CHIPS \$1.00

CREMA (SOUP CREAM) \$2.10

CHILE TOREADO \$1.30

PICO DE GALLO \$2.75

GRILLED CAMBRAY ONIONS \$3.10

HOUSE SALSA VERDE/ROJA (to go)

16oz \$9.35 - 6 - 32oz \$12.49



GRILLED CAMBRAY ONIONS

PAY CASH & SAVE 4%

# MENU PARA NIÑOS

[ KIDS MENU ]

**QUESADILLA \$8.30** | comes w/ fries |

**CHICKEN FINGERS \$8.30** | comes w/ fries |

**KIDS BURGER \$8.30** | comes w/ fries |

## BEBIDAS [ BEVERAGES ]

**AGUAS FRESCAS** small \$4.15 large \$5.19  
HORCHATA, HIBISCUS

**REFRESCOS (MEXICAN BOTTLE SODA) \$4.10**  
MEXICAN COLA, MEXICAN JARRITOS

**FOUNTAIN SODA \$2.60**  
COCA COLA, DIET COCA COLA, SPRITE, FANTA ORANGE, DR. PEPPER, LEMONADE

**HAND CRAFTED LEMONADE 24 oz \$6.25**

**STRAWBERRY LEMONADE 24 oz \$6.25**

**ICED TEA \$2.60**

**CAFÉ CON LECHE (CHEF'S SPECIAL RECIPE ICED COFFEE) \$4.65**

## POSTRES [ DESSERTS ]

**BLUEBERRY HIBISCUS FLAN \$8.50**

**PASTEL 3 LECHES \$8.00**

**PAY DE MANGO (MANGO PIE) \$7.25**

**CHURROS \$7.25** order of three  
coated w/ cinnamon sugar & chocolate sauce

**CHEF'S FRIED VANILLA ICE CREAM \$9.35**  
comes w/ blueberries & strawberries, tossed in cinnamon sugar

PAY DE MANGO

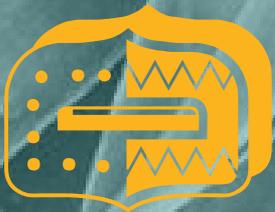
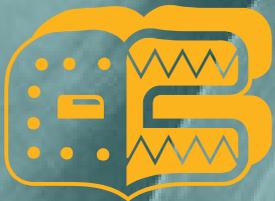
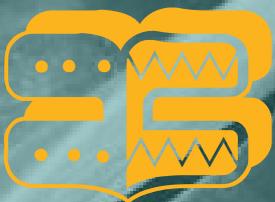
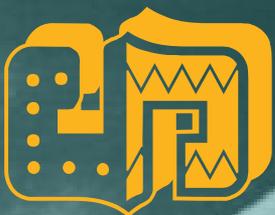


*All of our cocktails are made w/  
real fruit & hand crafted syrups*

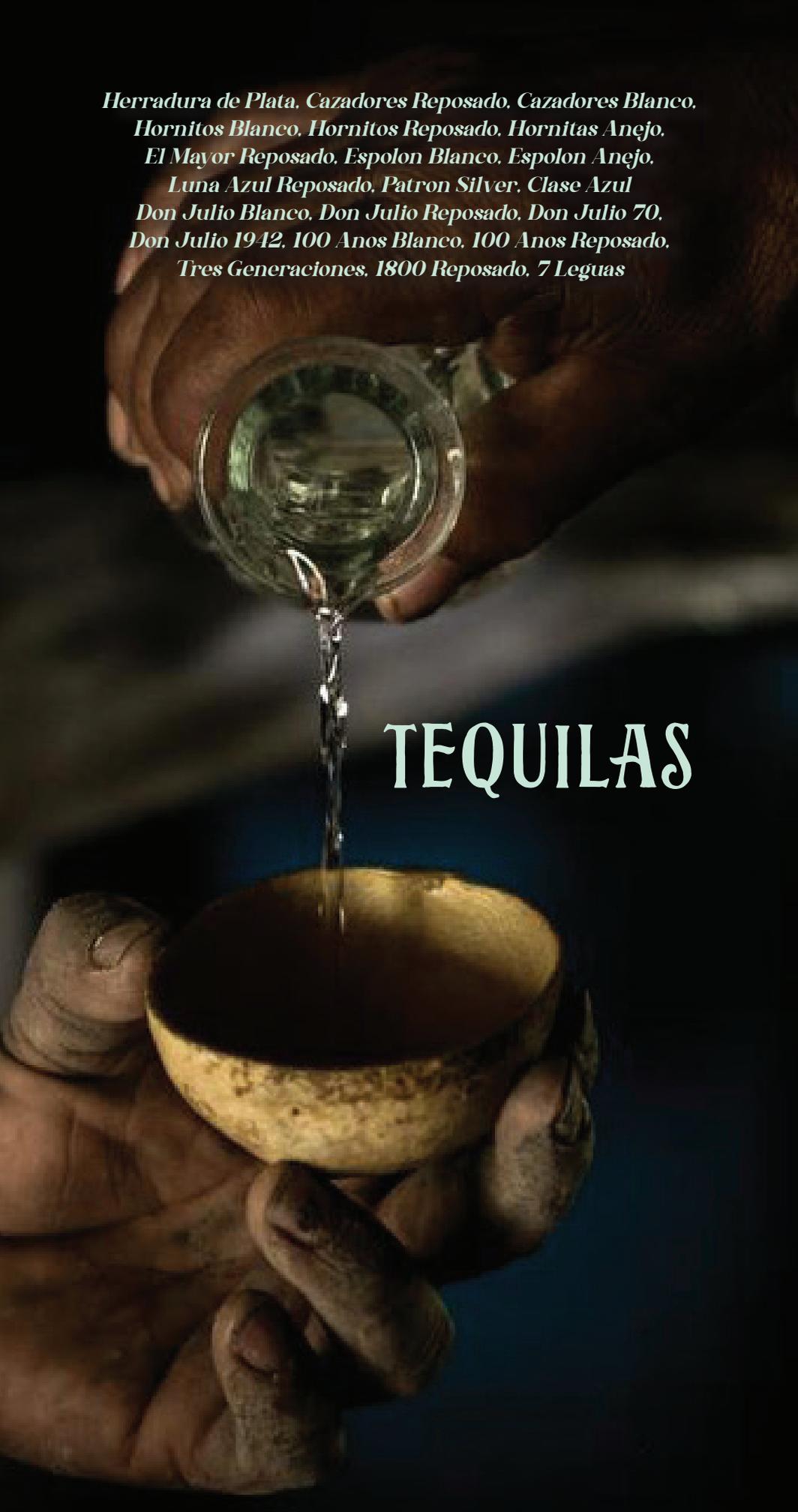


LA BAMBA

*“There is the difference”*



*Herradura de Plata, Cazadores Reposado, Cazadores Blanco,  
Hornitos Blanco, Hornitos Reposado, Hornitas Anejo,  
El Mayor Reposado, Espolon Blanco, Espolon Anejo,  
Luna Azul Reposado, Patron Silver, Clase Azul  
Don Julio Blanco, Don Julio Reposado, Don Julio 70,  
Don Julio 1942, 100 Anos Blanco, 100 Anos Reposado,  
Tres Generaciones, 1800 Reposado, 7 Leguas*



# TEQUILAS

# Tequila

\* SIGNATURE  
\*\* CLASSIC

**HOUSE MARGARITA - on the rocks** 24 oz \$8.85 32 oz \$10.90

**FROZEN HOUSE MARGARITA** 24 oz \$8.85 32 oz \$10.90

| add flavors \$1.50 - hibiscus, mango, strawberry-or- cucumber habanero |

**TOP SHELF MARGARITA** 16 oz \$14.55

tequila of your choice, on the rocks, grand marnier, lime juice, agave syrup

**TOP SHELF FLAVORED MARGARITA** 16 oz \$15.59

tequila of your choice, on the rocks, grand marnier, lime juice, agave syrup

| pick a flavor - hibiscus, mango, strawberry-or- cucumber habanero |

**PALOMA\*\*** \$10.39

tequila hornitos reposado grapefruit, lime juice, agave syrup, grapefruit soda, salted glass rim

**CANTARITO\*\*** \$12.45

tequila hornitos silver, rum blanco, grapefruit juice, orange juice, lime juice, tajin, anise syrup

**LOST IN THE SEA\*** \$11.45

tequila cazadores blanco, orange infused vodka, lemon juice, orange bitters, blue curacao, egg whites

**EL HIJO PRODIGO\*** \$10.39

tequila cazadores reposado, apricot liquor, sweet vermouth, lime juice

**SMASH DE TEQUILA\*** \$12.45

tequila luna azul reposado, hibiscus syrup, honey syrup, fresh orange cubes, cucumber cubes, mint leaves, ginger beer

**PUEBLO CAFE\*** \$10.39

tequila hornitos reposado, cinnamon syrup and mexican blend coffee

**PRINCIPLE GTO\*** \$11.45

tequila el mayor reposado, grapefruit, crème cacao, coffee beans

**MEXICAN MARTINI\*** \$10.39

tequila cazadores, gran gala, orange liquor, lime juice, surup

**MEXICAN MULE\*\*** \$9.35

tequila espolon, lime juice, ginger beer

**SANGRIA\*** \$12.99

tequila luna azul reposado, cognac, apple brandy, red wine, lemon juice, orange juice

**BLODY MARIA\*\*** \$10.39

tequila cazadores, lime juice, bloody maria mix, olive, celery, cucumber

Para todo mal,

**MEZCAL,**

y para todo bien  
también.

Y si no hay remedio,  
litro y medio!

For everything bad,

**MEZCAL,**

for everything good,  
the same.

And if there is no remedy,  
liter and a half!

# MEZCAL

[ EL SILENCIO ESPADIN, MONTE LOBOS  
CASA AMIGOS MEZCAL ]

## MEZCAL STRAWBERRY MARGARITA\* \$11.95

mezcal el silencio, fresh strawberry syrup, lime juice orange liquor

## PROFECY\* \$11.95

mezcal el silencio, lemon juice, blackberry syrup, coffee beans

## SILENCIO DEL RIO\* \$11.95

mezcal el silencio, watermelon juice, lime juice, jalapeno slice, cilantro

## CIELO AZUL\* \$11.95

mezcal el silencio, lemon juice, cinnamon syrup, blue curacao, peach bitters, orange bitters



\* SIGNATURE  
\*\* CLASSIC

# VODKA

## LA BAMBA\* \$11.45

orange infusion vodka, ginger liquor, lime juice, orange bitters

## TROPICAL TAMARIND\* \$10.39

tamarind vodka, lime juice, tamarind soda, chamoy, tajin

## CLASSIC MARTINI\*\* \$8.30

## SWEET LEMON DROP MARTINI\* \$8.30

# WHISKEY

## MANHATAN\*\* 11.95

maker's mark whiskey, sweet vermouth, bitters, peach bitters

## SUTIL PINEAPPLE\* \$11.95

maker's mark whiskey, pineapple juice, lime juice, bitters, vanilla agave syrup

# SPIRITS

Buchanan's 21y/18y/12y, Crown Royal, Chivas Regal, Jack Daniel's, Maker's Mark, Johnnie Walker Black Label  
Titos, Grey Goose, Flor de Caña Rum, Captain Morgan,  
Wine: Red (Cabernet Sauvignon), White (Chardonnay)

# CERVEZA

## BOTTLE IMPORTED BEER \$5.70

Corona, Tecate, Blue Moon, XX, Modelo Especial, Negra Modelo  
Corona Familiar 32oz \$9.35

## BOTTLE LOCAL BEER \$4.15

Budweiser, Budlight

## DRAFT BEER 16oz \$4.94 & 24oz \$7.25

Modelo Especial, Blue Moon, Local Beer, Pacifico

## MICHELADA 314 \$9.35

# GIN

## French 75\* \$10.39

## GIMLET \$9.35

# RUM

## DAIQUIRI \$9.35

| blackberry -or- raspberry |

## PINA COLADA\* \$12.45



PAY CASH & SAVE 4%

**PAY CASH & SAVE 4%**

