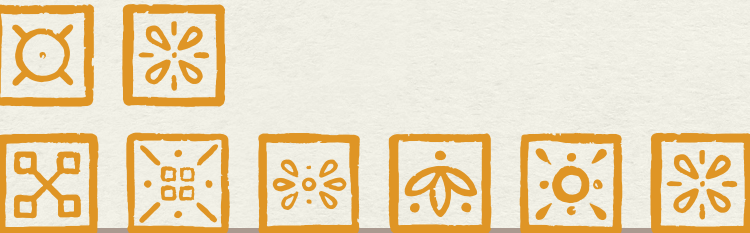




DINNER MENU

Served 3pm - Close



July 25th-August 8th

✂ 3-Course Dinner | \$35 Per Person ✂

APPETIZER | Choose 1

TABLESIDE GUACAMOLE

Prepared just the way you like it – with fresh avocados, spicy serrano chiles and a special blend of herbs and spices.

CRISPY FLAUTAS

Four crispy flour tortillas filled with grilled chicken and jack cheese. Topped with cotija cheese and crema fresca. Served with jalapeño jelly and red pepper dip.

TORTILLA SOUP

A traditional house-made favorite. Chicken broth, tender chicken, fresh vegetables, jack cheese and fresh avocado.

MEXICAN CAESAR SALAD

Romaine lettuce, cotija cheese, tomatoes, roasted pepitas and crisp tortilla strips tossed in our Cilantro-Pepita Dressing™.

ENTRÉE | Choose 1

2-ITEM COMBO

Includes refried beans, rice, sweet corn cake & your choice of 2 from the following:

TACOS: Chicken Machaca Crispy Taco, Beef Barbacoa Crispy Taco

ENCHILADAS: Cheese, Beef Barbacoa, Chicken Machaca

CLASSICS: Chicken Tamale, Chile Relleno, Crispy Chicken Flautas

FAJITAS DUO

Select two of your favorites! Grilled chicken, skirt steak* or sautéed shrimp. Served with rice, frijoles de la olla, guacamole, sweet corn cake & choice of tortillas.

CARNE ASADA & SHRIMP

Skirt steak* topped with pico de gallo and sautéed shrimp. Served with frijoles de la olla, rice, fresh guacamole and warm tortillas.

SHRIMP MAZATLÁN ENCHILADAS

Sautéed with tomatoes, onions and jack cheese with fire-roasted tomatillo and relleno sauces. Served with frijoles de la olla, rice and sweet corn cake.

CARNE ASADA BURRITO

Skirt steak*, roasted pasilla chiles, onions, frijoles de la olla, jack cheese and salsa picante. Served with guacamole, refried beans, rice and sweet corn cake.

VEGGIE FAJITAS

Fresh vegetables and spinach with a grilled chile relleno. Served with rice, frijoles de la olla, guacamole, sweet corn cake & choice of tortillas.

DESSERT | Choose 1

DEEP-FRIED ICE CREAM

Vanilla ice cream in a cinnamon-sugar coating with chocolate sauce, caramel sauce and whipped cream.

HOME-STYLE FLAN

A traditional house-made favorite. Rich vanilla custard topped with decadent golden caramel sauce and whipped cream.

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



COCKTAILS

sold separately

CLASSIC PALOMA 13.75

El Jimador Silver, grapefruit juice, lime juice
and agave nectar with a Tajín chili rim.

WATERMELON CANDY SHOT 11.75

El Jimador Silver, watermelon liqueur, lime juice,
chamoy, agave nectar with a Tajín chili rim.
Topped with a watermelon lollipop.

CADILLAC MARGARITA 12.75

Made with premium Lunazul Reposado and
sweet & sour. Served hand-shaken and on the
rocks with a side shot of Cointreau Noir.

Flavors add 1.00

*Strawberry • Mango • Raspberry
Pomegranate • Midori Melon • Blackberry*

EL DUEÑO MARGARITA 17.75

"The Owner" served in a 21oz. schooner is the
Top Shelf of Top Shelves! Casa Del Sol Blanco,
triple sec, sweet & sour and a 50ml bottle of
Grand Marnier.

MARGARITA FLIGHT 15.00

Three of our favorite House Margaritas!
Blackberry, Mango & Signature.

MOJITO FLIGHT 16.00

Four refreshing mojitos featuring SelvaRey White Rum.
Original • Blackberry • Mango Chile • Strawberry Watermelon

MOCKTAILS

sold separately

STRAWBERRY-CILANTRO SODA 5.50

Strawberry puree, cilantro, lime juice,
agave nectar and soda water.

CUCUMBER COOLER 5.50

Muddled cucumbers, lime juice,
agave nectar and soda water.

AGUA DE JAMAICA 5.50

HORCHATA 5.50

WE ARE A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances,
a 3.99% surcharge is included on all guest checks.

