

*La Comida*

# MARGARITAS DE LA CASA

<b>DOWNTOWN MARGARITA</b>	9
Blanco, fresh sour mix	
<b>PALOMA</b>	10
Blanco, fresh lime juice and squirt	
<b>PRICKLY PEAR MARGARITA</b>	11
Blanco, sour mix and fresh prickly pear, salt & lime wheel	
<b>BLOOD ORANGE MARGARITA</b>	11
Blanco, sour mix and fresh blood orange, salt & lime wheel	
<b>TAMARIND MARGARITA</b>	11
Blanco, sour mix and fresh tamarind, salt & lime wheel	
<b>GUAVA MARGARITA</b>	11
Blanco, sour mix and fresh guava, salt & lime wheel	
<b>PASSION FRUIT MARGARITA</b>	11
Blanco, sour mix and fresh passion fruit, salt & lime wheel	

All Margaritas De La Casa are made with Tradicional Tequila 100% De Agave

# MARGARITAS ESPECIALES

<b>SIEMPRE CALIENTE</b>	12
Herradura Blanco, passion fruit, fresh house sour mix and our special hot sauce	
<b>VERANO DE JALISCO</b>	13
Karma Blanco, fresh house sour mix, cilantro, mint, splash 7up and Tajin	
<b>MIS AMIGOS</b>	13
Casamigos Blanco tequila, fresh lime juice and agave nectar	
<b>MESCALITO</b>	14
Xicarú Mezcal, fresh sour mix and Agave Nectar	
<b>EL CORRAL</b>	14
Davalos Anejo, fresh sour mix and Grand Marnier float	
<b>EL JEFE</b>	17
Don Julio Anejo, agave nectar & fresh sour mix	

# ENSALADA

# APERITIVO Y SOPAS

# CEVICHE

## ENSALADA ORGANICA 10

Baby Greens, Avacado, Queso Fresco, Sesame Seeds, Tortilla Strips, Balsamic Vinaigrette

## ENSALADA DEL MONO 10

Romaine, Chorizo, Roasted Red Pepper, Queso Fresco & Jalapeño Avacado Dressing

## \*CAMARON A LA PARRILLA 13

Grilled Shrimp, Mango, Jicama, Orange Segments, Chili Lime Dressing

## \*CARNE ASADA 13

Cucumber, Radish, Charred Red Onion, Aji Amarillo Dressing

## \*SOPA DE TORTILLA CON POLLO 7

Tomato, Chile Chipotle, Cilantro, Tortilla Strips, Sour Cream

## \*POZOLE 7/14

Hominy, Pork, Onion, Shredded Cabbage, Radish

## \*HUEVOS RANCHEROS 10

Eggs, Corn Tortilla, Queso Fresco, Ranchero Salsa, Beans

## GUACAMOLE 8

Pico de Gallo, Jalapeño, Lime Juice

## QUESO FUNDIDO 12

Oaxaca Melted Cheese, Chorizo, Roasted Poblano Pepper

## \*TOSTADA DE ATUN 13

Tuna, Pico de Gallo, Micro Greens, Aji Amarillo

## NACHOS POBLANOS 9

Carne Asada, Chicken, Guacamole, Oaxaca Cheese, Jalapeños, Pico de Gallo & Beans

## ELOTES ASADOS 8

Mexican Street Corn, Queso Fresco, Chile Lime Butter

## GUAJILLO CRISPY TACOS 9

Potato, Chorizo, Avocado, Queso Fresco, Jalapeño Cream covered in Guajillo Salsa

## FLAUTAS DE POLLO 9

Rolled Chicken Tacos, Oaxaca Cheese, Queso Fresco, Sour Cream and Tomatillo Salsa

## \*CEVICHE DE CAMARON 12

Shrimp, Mango, Avocado, Cucumber, Tomato, Onion and Clamato. Served with Plantain Chips

# SALSAS

2 Guacatillo, Avocado, Cilantro

2 Tomatillo, Grilled Onion, Serrano

2 Roma Tomato, Habanero, Roasted Garlic

5 Trio De Salsa

# TAQUERIA

- \*POLLO AL GUAJILLO** 11  
Cilantro, Salsa Verde, Avocado
- \*CARNITAS** 11  
Pork, Pickled Red Onions, Salsa Fresca
- \*CARNE ASADA** 12  
Avocado, Charred Onions, Salsa Roja
- \*PESCADO A LA PARRILLA** 12  
Grilled Fish, Chipotle Cole Slaw, Jalapeño Cream, Pickled Onions
- \*CAMARON AL MAYA** 13  
Breaded Shrimp, Salted Purple Cabbage, Mango, Jalapeño Cream, Habanero Salsa
- \*SEA BASS FRITO A LA BAJA** 13  
Tempura Battered, House Made Slaw, Crema de Chipotle, Pickled Radish

# ESPECIALIDADES

- \*TORTA GRANDE** 13  
Beef, Ham, Queso Fresco, Avocado, Lettuce, Tomato, Chipotle Mayo and Potato Chips
- \*HAMBURGUESA MEXICANA** 13  
Avocado, Jalapeño Bacon, Oaxaca Cheese and Sweet Potato Fries
- \*ENCHILADA DE POLLO** 14  
Pulled Chicken, Queso Fresco, Onions and Mole Poblano Sauce
- \*ENCHILADA DE CAMARON** 15  
Shrimp, Queso Oaxaca, Sour Cream and Green Tomatillo Salsa
- \*BURRITO CON POLLO** 14  
Chicken Burrito, Ranchero Salsa and Crema Fresca
- \*PUERCO AHUMADO** 17  
Smoked Pork Shoulder, Adovada Sauce and Plantain Chips
- \*POLLO AL HORNO** 16  
Mixiote Chicken, Nopales, Mexican Squash, Onions and Achiote Sauce
- \*CAMARON DEL GOLFO** 18  
Gulf Shrimp, Butternut Squash, Chorizo, Cherry Tomatoes, Roasted Corn & Crema de Guajillo
- \*FAJITAS** 16  
Choice of Chicken or Steak, Guacamole, Pico De Gallo, Sauted Corn, Bell Peppers & Onions
- \*CARNE DE RES A LA PARRILLA** 19  
Marinated Beef Skirt Steak, Wild Mushroom, Oven Roasted Poblano Peppers and Nopales
- \*PESCADO A LA PLANCHA** 22  
Sea Bass "Veracruz", Garlic, Olive, Serranos, Cilantro, Tomato, Onions and Bell Peppers

# FAVORITAS DEL MONO

**LA SANGRIA** 9/30

Receta de la casa

**EL PICA PICA** 13

Don Julio Silver Tequila, infused with habanero, fresh sour mix and agave nectar

**MEXIMULE** 14

Absolut Vodka, passion fruit puree, Fever Tree ginger beer

**THE BLUE MONKEY** 12

Olmea Altos Plata, fresh sour mix, Blue Curacao

## TEQUILA FLIGHTS

Flights include 3 samples of varying ages paired  
with our famous sangrita

**CABRITO** 19

**HERRADURA** 29

**AVION** 35

**MILAGRO** 39

100% Organic **AZUÑIA** 41



## CERVEZA

### MEXICAN

XX Amber 6

Bohemia 6

Modelo Especial 6

Negra Modelo 6

Pacifico 6

Corona 6

Corona Light 6

Tecate 6

### DOMESTIC

PBR 5

Bud Light 5

Coors Light 5

### IMPORT

Heineken 6

Stella 6

### DRAFT

XX Lager 6

### NON-ALCOHOLIC

Kaliber N/A 6

## REFRESCOS

3 **JARRITOS** Piña, Mandarina, Tamarindo

3 **MEXICAN COKE**

# VINO

## VINO BLANCO GL/BTL

Chardonnay, Cono Sur, Bicicleta, Central Valley, Chile	8/24
Sauvignon Blanc, Novas, Gran Reserva, San Antonio Vally, Chile	9/27

## VINO ROJO

Malbec, Skeleton, Mendoza, Argentina	8/24
Pinot Noir, Apaltagua Reserva, Tricao Valley Estate, Curico, Chile	9/27
Cabernet Sauvignon, Veramonte, El Caballero, Colchagua Valley, Chile	9/27
Bordeaux Blend, Adobe Guadalupe, Gabriel, Guadalupe Valley, Mexico	15/50

## BURBUJAS

La Marca, Proseco, Italy	9/27
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# POSTRES

\*PLATANOS FRITOS 6  
1921 Cream of Tequila

FLAN DE CARAMELO 6

TRES LECHES 6

\*Some menu items may contain nuts. For specific allergy information, please inquire with your server\*

\*Consumption of raw and undercooked MEAT, POULTRY, SEAFOOD, SHELLSTOCK, or EGGS  
may increase your risk of food-borne illnesses\*

\* Vegetarian Menu available upon request\*