

*La Comida*

# MARGARITAS DE LA CASA

<b>DOWNTOWN MARGARITA</b>	10
Blanco, fresh sour mix	
<b>PALOMA</b>	12
Blanco, fresh lime juice and squirt	
<b>PRICKLY PEAR MARGARITA</b>	12
Blanco, sour mix and fresh prickly pear, salt & lime wheel	
<b>BLOOD ORANGEMARGARITA</b>	12
Blanco, sour mix and fresh blood orange, salt & lime wheel	
<b>TAMARIND MARGARITA</b>	12
Blanco, sour mix and fresh tamarind, salt & lime wheel	
<b>GUAVA MARGARITA</b>	12
Blanco, sour mix and fresh guava, salt & lime wheel	
<b>PASSION FRUIT MARGARITA</b>	12
Blanco, sour mix and fresh passion fruit, salt & lime wheel	
<b>MANGO MARGARITA</b>	12
Blanco, sour mix and fresh mango, salt & lime wheel	

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

# MARGARITAS ESPECIALES

<b>SIEMPRE CALIENTE</b>	13
Jalapeno Infused Milagro 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>MISAMIGOS</b>	13
Casamigos Blanco tequila, fresh lime juice and agave nectar	
<b>SPICY CUCUMBER</b>	14
Jalapeno Infused Milagro Blanco, muddled cucumber, fresh sour mix	
<b>MEZCALITO</b>	14
Kimo Sabe Mezcal, fresh sour mix and Agave Nectar	
<b>EL CORRAL</b>	15
Gran Centenario Anejo, fresh sour mix and Grand Marnier float	

**\* ENSALADA ORGANICA 10**

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

**\* ENSALADA DEL MONO 12**

Romaine, Chorizo, Roasted Red Pepper, Queso Fresco & Jalapeno Avocado Dressing

**\* CAMARON A LA PARRILLA 15**

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

**\* CARNE ASADA 14**

Cucumber, Radish, Charred Red Onion, Aji Amarillo Dressing

**\* SOPA DE TORTILLA CON POLLO 8**

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

**\* POZOLE 8/14**

Hominy, Pork, Onion, Shredded Cabbage, Radish

**\* TAMALES 9**

Chicken Tomatillo, Pork Guajillo, Sour Cream and Red Onion Coleslaw.

**\* HUEVOS RANCHEROS 11**

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

**\* GUACAMOLE 10**

Pico de Gallo, Jalapeño, Lime Juice

**\* QUESO FUNDIDO 13**

Oaxaca Melted Cheese, Chorizo, Roasted Poblano Pepper

**\* TOSTADA DE ATUN 14**

Tuna, Pico de Gallo, Micro Greens, Aji Amarillo

**\* NACHOS POBLANOS 9**

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

**\* ELOTES ASADOS 9**

Mexican Street Corn, Queso Fresco, Chile Lime, Butter

**FLAUTAS DE POLLO 11**

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

**\* COCTEL DE CAMARON 13**

Shrimp, Mango, Avocado, Cucumber, Pico de Gallo and Clamato. Served with Plantain Chips

2 Guacatillo, Avocado, Cilantro

2 Tomatillo, Grilled Onion, Serrano

2 Roma Tomato, Habanero, Roasted Garlic

5 Trio De Salsa

# SALSAS

# ENSALADA

# APERITIVO Y SOPAS

# COCTEL

# TAQUERIA

**\*POLLO AL GUAJILLO** 12

Cilantro, Salsa Verde, Avocado

**\*CARNITAS** 12

Pork, Onions, Cilantro Salsa Fresca

**\*CARNE ASADA** 14

Avocado, Cilantro, Onions, Salsa Roja

**\*PESCADO A LA PARRILLA** 13

Grilled Fish, Chipotle Cole Slaw, Jalapeño Cream, Pickled Onions

**\*CAMARON AL MAYA** 14

Breaded Shrimp, Salted Purple Cabbage, Mango, Jalapeño Cream, Habanero Salsa

**\*SEA BASS FRITO A LA BAJA** 14

Tempura Battered, House Made Slaw, Crema de Chipotle, Pickled Radish

**\*AL PASTOR** 12

Guajillo Pork, Pineapple, Guacatillo Salsa, Onions, Cilantro

# ESPECIALIDADES

**\*CHILE RELLENO/ADD CARNE ASADA** 11/16

Crispy Battered Stuffed Poblano Pepper, Queso Fresco, Ranchera Sauce. Carne Asada

**\*TORTAGRANDE** 14

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/CAMARON** 14/16

Queso Oaxaca, Sour Cream and Green Tomatillo Sauce. Pulled Chicken or Shrimp.

**\*CHILE VERDE** 15

Pork seared, Green Tomatillo Salsa, Nopales

**\*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** 17

Choice of Chicken or Steak, Guacamole, Pico De Gallo, Sauted Corn, Bell Peppers & Onions

**\*CARNE DE RES A LA PARRILLA** 19

Beef Strip Loin Steak, Mushroom Cream, Oven Roasted Peppers, Potatoes, Chorizo, Onions

**\*PESCADO A LA PLANCHA** 22

Sea Bass, Green Beans, Zucchini, Tomatoes, Carrots, Onions, Corn and Lemon Butter

# FAVORITAS DEL MONO

**LA SANGRIA** 10/35  
Receta de la casa

**CUCUMBER GIMLET** 14  
Hendricks Gin, Muddled Cucumber, Fresh Lime Juice, Agave Nectar

**MEXIMULE** 14  
Helix, passion fruit puree, Fever Tree ginger beer

**MEXICAN OLD FASHIONED** 13  
Maker's Mark, Cherries, Oranges, Agave Nectar, Bitters

## TEQUILA FLIGHTS

Flights include 3 shots of varying ages paired with our Famous Sangrita

**GRAN CENTENARIO** 29  
**HERRADURA** 33  
**MILAGRO** 39  
100% Organic **AZUÑIA** 41



## CERVEZA

### MEXICAN

XX Amber 7  
Bohemia 7  
XX Lager 7  
Indio 7  
Pacifico 7  
Corona 7  
Corona Light 7  
Victoria 7  
Tecate 7  
Tecate Light 7

### DOMESTIC

PBR 5  
Bud Light 5  
Coors Light 5

### IMPORT

Heineken 7  
Stella 7

### DRAFT

Modelo Especial 7  
Negra Modelo 7

### NON-ALCOHOLIC

St. Pauli Girl N/A 6

## REFRESCOS

3 **JARRITOS** Piña, Mandarina, Tamarindo

3 **MEXICAN COKE**

# VINO

## VINO BLANCO GL/BTL

Chardonnay, Alamos, Mendoza, Argentina	8/24
Sauvignon Blanc, Edna Valley, California	9/27

## VINO ROJO

Malbec, Skeleton, Mendoza, Argentina	8/24
Pinot Noir, Apaltagua Reserva, Tricao Valley Estate, Curico, Chile	9/27
Cabernet Sauvignon, Finca Las Moras, San Juan, Argentina	10/30
Red Blend, La Catrina, Sonoma County, California	9/27

## BURBUJAS

La Marca, Proseco, Italy	9/27
--------------------------	------

# POSTRES

\*PLATANOS FRITOS 7

FLAN DE CAMELO 7

TRESLECHES 7

CHURROS 7

\*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\*