

TACOS & BEER



COCINA MEXICANA

BOCADILLOS - APPETIZERS

Guacamole - there is no such thing as too much avocado! Chunky avocado based dip, topped with *pico de gallo* and *queso cotija* \$5

Guacamole con Elote - chunky avocado based dip, topped with roasted corn \$5.50 **VE**

Quesadilla - flour tortilla with our melted Mexican cheese blend, *pico de gallo*, lettuce and sour cream \$8 Add meat +\$3 Add fish, seafood or tongue +\$4 **V**

Quesadillas Fritas - two of the traditional crispy deep-fried handmade tortillas filled with cheese or chorizo and cheese. Topped with lettuce, *queso cotija*, sour cream and *arbol chile salsa* \$7.50

Quesadilla de Espinacas - whole wheat tortilla filled with our Mexican cheese blend, fresh spinach, onions, mushrooms and black beans, topped with tomatillo sauce \$10 Add guacamole +\$1.50 **V**

Nachos de Cantina - Bar Style Nachos with our Mexican cheese blend, black beans, *pico de gallo*, sour cream and guacamole with your choice of meat \$13 Fish, seafood or tongue +\$2

Nachos TJ - Bar Style Nachos with our Mexican cheese blend, black beans, *pico de gallo*, sour cream and guacamole \$10

Sopes - two thick deep fried hand-made tortillas topped with beans, lettuce, *queso cotija*, sour cream, sliced tomatoes, onions and *arbol chile salsa* with your choice of meat \$8 Fish, seafood or tongue +\$4

Ceviche de Pescado - mahi-mahi fish marinated in our citrus juice with onions, tomatoes, cilantro, avocado and jalapeños. Served with corn chips \$7  

Vegan Ceviche de Nopal - tender cactus prepared ceviche style marinated in our citrus juice with onions, tomatoes, cilantro, avocado and jalapeños. Served with corn chips \$6 **VE** 

Tacos Dorados - three crispy corn tortilla tacos filled with potatoes. Topped with lettuce, sour cream, *queso cotija* and *arbol chile salsa* \$7 **V**

Trio Tostadas - three tostadas (*carnitas*, *tinga* and *barbacoa*) with refried beans, lettuce, sour cream, *queso cotija*, sliced tomatoes, onions and *arbol chile salsa* \$12

Esquites Tradicionales - grains of corn flooded with creamy-buttery goodness. Topped with chile powder, lime juice, *queso cotija* and mayonnaise \$7  

Trio de Salsas - *chile de arbol*, *habanero* and *chile verde* salsas. Served with tortilla chips \$4 **VE** 

SOPAS Y ENSALADAS - SOUPS AND SALADS

Sopa de Tortilla con Pollo - chicken, rice, tortilla strips, cheese, onions, cilantro and avocado \$8.50

Pozole Rojo - slow cooked pork soup with re-hydrated cured dried corn kernels (hominy), in a rich dried chile delicious broth. Topped with lettuce, cabbage, onion and cilantro \$10.50 

Pozole Verde - slow cooked chicken soup with re-hydrated cured dried corn kernels (hominy), in a delicious *chile verde* broth. Topped with lettuce, cabbage, onion and cilantro \$10.50 

Menudo - Mom's recipe of beef tripe in a glorious and rich red broth (only on weekends) \$14  

Caldo de Res - beef stew with potatoes, carrots, zucchini, chayote (squash) and corn on the cob with rice. Served with corn tortillas \$10.50

Caldo de Pollo - chicken stew with potatoes, carrot, zucchini, chayote (squash) and corn on the cob with rice. Served with corn tortillas \$10.50

El Taco Salad - crispy shell with lettuce, rice, beans and your choice of meat. Topped with sour cream, guacamole and *pico de gallo* \$10.5 Fish, seafood or tongue +\$4

Ensalada de Mango y Espinacas - grilled onions and spinach with mango chunks, avocado and your choice of meat. Topped with *queso cotija* and *pico de gallo* \$10 Fish, seafood or tongue +\$4

Ensalada del Jardín (a perfect addition to any of our dishes) - lettuce, cucumber, tomato, onion, avocado and our Mexican cheese blend with our homemade creamy chipotle dressing \$8 **VE**

Albóndigas - meatball soup with zucchini, potatoes and carrots \$10

Barbacoa - slow cooked beef stew from north Mexico in a mix of dried chiles and spices. Served with rice and pinto beans \$14 

PESCADOS Y MARISCOS - SEAFOOD

Tacos de Pescado a la Baja - two handmade corn tortilla tacos made with your choice of beer battered or grilled mahi-mahi fish topped with citrus cabbage, *pico de gallo* and our Baja homemade chipotle salsa. Served with rice and beans \$15

Tacos de Camarón a la Baja - two hand-made corn tortilla tacos made with your choice of beer battered or grilled prawns topped with citrus cabbage, *pico de gallo*, and our Baja homemade chipotle salsa. Served with rice and beans \$15

Tacos Campechanos - an excellent combination of grilled mahi-mahi fish and prawns on chipotle sauce. Served with rice and beans \$17 

Camarones al Ajillo - tiger prawns sautéed with white wine, garlic, butter and mushrooms. Served with rice, refried beans and flour or corn tortillas \$16.50

Camarones al Aguachile - tiger prawns macerated in lime and jalapeño sauce, with cucumber and red onion \$20  

Camarones al Chipotle - same succulent tiger prawns in our house made chipotle sauce. Served with rice, refried beans and flour or corn tortillas \$16.50 

Consuming raw or under-cooked eggs, meat, poultry, fish, shellfish or milk products may increase the risk of food-borne illness.

Camarones a la Diabla - prawns sautéed in our spicy red diablo salsa with mushrooms, onions and garlic. Served with rice, refried beans and flour or corn tortillas \$16.50 🦐

Coctel de Camarón - fresh shrimp cocktail made with onions, tomatoes, cilantro and avocado on a seafood broth \$16

Coctel Campechano - fresh shrimp and octopus cocktail made with onions, tomatoes, cilantro and avocado \$17

PLATILLOS TRADICIONALES - TRADITIONAL DISHES

- all traditional dishes come with rice and beans -

Carne Asada - lean grilled inside skirt steak. Served with avocado, *nopales*, onions, fried chiles and tortillas \$16

Chile Relleno a la Baja - fresh Poblano pepper stuffed with our Mexican cheese blend and vegetables. Dipped in egg batter, deep fried and topped with sour cream and red sauce \$14 V

Pollo a la Crema - tender chicken breast sautéed in a rich and delicious creamy sauce with fresh mushrooms and onions \$14

Pollo con Mole Poblano - the iconic house made *Mole* with chicken (contains peanuts). Served with flour or corn tortillas \$14

Steak a la Baja - lean strips of tender steak, sautéed onions, tomatoes and jalapeños. Served with flour or corn tortillas \$14

Fajitas - chicken or steak sizzling hot over a bed of sautéed onions, bell peppers, zucchini and mushrooms. Served with *pico de gallo* and sour cream \$16

Combo Fajitas - chicken, steak and shrimp fajitas. Served with *pico de gallo* and sour cream. Serves two \$25

Veggie Fajitas - grilled mushrooms, zucchini, red peppers, green peppers, tomatoes and onions. Topped with sour cream and guacamole \$13 V

Chuletas de Puerco - tender pork chops in delicious tomatillo sauce \$14 🥔

Enchiladas - three corn tortillas filled with your choice of meat. Topped with *salsa verde* or *salsa roja* and our Mexican cheese blend \$12 Fish, seafood or tongue +\$3

Enchiladas de Fonda - three corn tortillas soaked in *chile California* and *chile guajillo* filled with chicken. Topped with lettuce, sour cream, *queso cotija*, tomatoes and onions \$14

Enchiladas de Mole - three corn tortillas filled with chicken, topped with *Mole* \$14

Flautas Estilo Sonora - three crispy flour tortilla tacos filled with chicken. Topped with *queso cotija*, onions, sliced tomatoes, lettuce, sour cream and *arbol chile salsa* \$12.50

Plato de Carnitas - Michoacan style slow cooked *carnitas*. Served with *pico de gallo*, limes, salsa and corn tortillas \$15

DIRECTO DEL TACO TRUCK - TACO TRUCK STYLE

Tacos - handmade tortillas, cilantro, chopped onions, radishes, limes and homemade salsas with your choice of filling:

Chorizo con Papas - house made sausage with potatoes, pinto beans and red sauce. 🌶

Pastor - marinated pork with grandmas recipe, which includes pineapple chunks and homemade avocado sauce. 🌶

Carne Asada - finely chopped beef, pinto beans and red sauce.

Pollo - marinated chicken breast.

Carnitas - Slow cooked pulled pork marinated in authentic Mexican ingredients and with our secret recipe, *pico de gallo* and red sauce.

Tinga - chicken with onions, tomato and chipotle sauce.

Nopales con Huevo - scrambled eggs with cactus and red sauce.

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Chicharron en Salsa Roja - pork skin braised with our house made tomatillo sauce and pinto beans.

Cochinita Pibil - Directly from the Yucatan Peninsula. Slow cooked pork marinated in achioite. A must try!

Barbacoa - slow cooked beef stew from north Mexico in a mix of dried chiles and spices. Topped with pinto beans. 🌶

Vegetariano - rice, pinto beans, cheese, sour cream, *pico de gallo* and avocado. 🌶

Rajas con queso - roasted poblano pepper with cheese, sour cream and corn. V 🌶

Pescado - Mahi-mahi fish, cabbage, *pico de gallo* and a delicious homemade chipotle sauce.

Pollo con Mole Poblano - Chicken with *Mole*, rice and sesame seeds.

Lengua - beef tongue with *salsa verde*.

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Camarón - Shrimp, *pico de gallo*, chipotle salsa and cabbage.

Taco Plate - two tacos with the filling of your choice. Served with rice and beans \$13 With fish, seafood or tongue \$2

Burrito Grande - our mega flour tortilla burrito filled with rice, beans, cheese, sour cream, guacamole and your choice of meat \$10 Fish, seafood or tongue +\$2 🌶

Burrito Mojado - straight from the streets of Tijuana! our wet burrito is a flour tortilla filled with your choice of meat, rice, beans, sour cream, guacamole, and *salsa verde* or *salsa roja*. Topped with *pico de gallo* and our Mexican cheese blend \$11 Fish, seafood or tongue +\$2

Fajita Burrito - whole wheat tortilla filled with grilled mushrooms, zucchini, red peppers, green peppers, tomatoes, onions, our Mexican cheese blend, rice and black beans. Topped with *pico de gallo* and guacamole \$11 V

Chimichanga - crispy flour tortilla burrito filled with your choice of meat. Topped with lettuce, *pico de gallo*, our Mexican cheese blend, guacamole and sour cream \$12

Huarache Tradicional - An elongated tortilla in the form of a *huarache* (traditional Mexican sandal) with refried beans, *queso cotija*, *nopales*, onion, *carne asada*, *arbol chile salsa*, and *salsa verde* \$11

Torta - Mexican style Sandwich with ham, cheese, tomatoes, lettuce, onions, avocado and your choice of meat \$10

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ACOMPAÑAMIENTOS - SIDES

Tamal Tradicional - steamed corn dough filled with chicken or beef \$4

Arroz a la Mexicana - (*arroz rojo*) Mexican style jazmin rice \$3

Enchilada - corn tortilla filled with your choice of meat and covered with *salsa verde*, *salsa roja* or *Mole* \$4

Frijoles - Your choice of black beans, pinto beans or refried beans with *queso cotija* \$4

Chile Relleno - battered deep fried fresh poblano peper stuffed with cheese and vegetables \$9

Tortillas - three handmade corn tortillas \$2

Tortillas de Harina - three flour tortillas \$1

Chiles Fritos - three sautéed jalapeño chiles \$3 🌶

POSTRES - DESSERTS

Flan - delicious homemade custard \$5.50

Helado Frito - deep fried vanilla ice cream coated with egg white and corn flakes, spiced with cinnamon \$5.50

Churros - fried-dough pastry dusted in a mix of sugar, cinnamon and chocolate \$5.50

Arroz con Leche - Mexican style rice pudding with raisings and cinnamon \$6

BEBIDAS - DRINKS

Refrescos - fountain Soda \$3

Mexican Sodas - bottled goodness: Jarritos (mandarin, strawberry, tamarind, pineapple or lime) and Mexican Coca-Cola \$3.50

Café - House coffee \$3

Café de Olla - Mexican style coffee with piloncillo and cinnamon \$4

Virgin Drinks - (ask your server) \$5

Chocolate Caliente - Mexican hot chocolate with cinnamon \$4

Hot or Iced tea - \$3

Lemonade - \$3

Aguas Frescas - real fruit based drinks (ask your server for available flavors) \$4

SOME OF OUR SPECIALTY AUTHENTIC INGREDIENTS

Queso Cotija - Typical from the Michoacan region in Mexico, this is a hard, dry and firm hand made salty cheese. Is produced during the months of July-October since is produced by naturally grown mountain grass and then aged to perfection

Queso Oaxaca - Also known as Queso Asadero o Quesillo, Queso Oaxaca is a semi-soft, white, string-type, Hispanic-style cheese made from cow's milk.

Queso Menonita - Soft white cheese available in braids, balls or rounds and originates in the Mexican state of Chihuahua. In Chihuahua, it is called queso menonita, after the Mennonite communities of northern Mexico that first produced it, while elsewhere it is called queso Chihuahua.

Chile Guajillo - This is a variety of chile pepper of the species *Capsicum annuum* and is considered mild to medium. They are sometimes used to make the salsa for tamales; the dried fruits are seeded, soaked, pulverized to a thin paste, then cooked with salt and several other ingredients to produce a thick, red, flavorful sauce.

Maiz de Grano - The delicious, historic and nutritious grain plant in its most authentic form.

Chile California - Also known as anaheim chiles, anaheim peppers or california chile peppers and when dried as california chiles, chili pasado or chile seco del norte. This Mexican chile is usually very mild and used to make tamales, marinades, stews and soups.

Nopales - This kind of cactus can be eaten raw or cooked, has medicinal properties and has been a key ingredient of traditional Mexican food since pre-hispanic times. In its natural form comes with thorns that have to be skillfully cut before cooking. The nopal plant produces a fruit called tuna.

Achiote - This is a red-yellow seed that is crushed to create a spice. This plant grows in the Mayan region has been used as colorant for religious rites associated with the rain and as a condiment to wonderful dishes from the Yucatan area.

Chorizo - pork sausage with traditional spices and a secret grandma's touch.