

Aguas Frescas

Fresh, house-made juices served over ice:

- **Limón con Pepino** – Refreshing lime and cucumber blend- \$4.50
- **Agua de Sandía** – Light and sweet watermelon- \$4.50
- **Horchata** – Creamy rice drink with cinnamon \$4.50
- **Jamaica** – Hibiscus tea with citrus notes \$4.50
- **Agua de Piña** – Fresh pineapple juice - \$4.50
- **Agua de Mango** – Tropical mango juice- 4.50

Signature Sauces & Hot Sauces

Crafted with fresh juices and bold flavors:

- **Pineapple Habanero Hot Sauce** – Pineapple juice, habanero, turmeric, garlic, lime
- **Cilantro Lime Crema** – Smooth & tangy, perfect with spicy dishes and birria
- **Mango Chile Sauce** – Bright and spicy, ideal with grilled shrimp

Antojitos / Appetizers

- **Nopalitos** (*KNOWN FOR*) – Marinated cactus, tomatoes, jalapeño, lime, queso panela; add steak, chicken, or chorizo - \$12
- **Shrimp Ceviche** – Shrimp, mango, cucumber, lime juice; served with tostadas (vegetarian option available) - \$14
- **Salsa Trio** – Mango salsa, salsa verde, and salsa roja with tostadas- \$9
- **Queso Fundido** – Melted cheese with chorizo (or vegetarian); served with warm tortillas- \$15
- **Mini Quesadillas** – With avocado lime salsa; add chicken or steak - \$10
- **Chicken Taquitos** – Crispy rolled tacos with sour cream and cotija- \$11

Platos Fuertes / Entrées

- **Steak & Nopales** (*KNOWN FOR*) – Fajita-style, sizzling on a skillet, served with beans and cheese - \$30.99
- **Mole Rojo** – Rich house-made mole over chicken; served tableside with tortillas - \$24.99
- **Enchiladas Verdes** – Chicken or steak, salsa verde, cotija, sour cream - \$19.99
- **Branzino** – Grilled or mojarra-style; with jalapeño-lime butter sauce- \$29.99
- **Guava-Glazed Salmon** – Tropical and savory glaze (TBD sides) - \$28.99
- **Milanesa de Pollo** – Crispy chicken cutlet with limón vinaigrette salad - \$21.99

- **Shrimp with Pineapple Jalapeño Salsa** – Bright and spicy; served with sides - \$26.99
- **Birria Short Rib** – Braised beef in guajillo adobo, served with consommé, tortillas, onion & cilantro - \$28.99

Sides / A Lado

- Mexican Rice- \$4.00
- Beans - \$4.00
- Tortillas de Maíz comes with 5- \$2.99
- Elotes – Street-style corn - \$6.00

Postres / Desserts

- **Horchata Tres Leches** – With hibiscus drizzle - \$10.99
- **Flan** – Classic Mexican custard - \$9.89
- **Chocolate Abuelita Cake (KNOWN FOR)** – Rich and nostalgic - \$13.99
- **Churro Bites** – With cajeta, Nutella, and strawberries - \$9.95
- **Sorbet / Helado** – Non-dairy and refreshing:
 - Mango Pineapple - \$8.95
 - Strawberry Lime- \$8.95
 - Horchata Gelato- \$8.95

Ensaladas / Salads - lunch

- **Costa Mesa Salad**
- **Street Corn Salad**
- **Nopalito Salad**
- **Mexican House Salad**

Lunch Menu

- **Build-Your-Own Bowls** – Choose your base, protein, and toppings - \$14.95
- **Quesadillas** – With optional protein add-ons - \$12.85
- **Chicken Tinga Tostadas** – Shredded chicken in tomato-chipotle sauce - \$13.95
- **Tacos Dorados de Papa** – Crispy potato tacos - \$11.95
- **Tres Tacos (play on trio)** – Pick from shrimp, steak, chicken, or chorizo- \$15.95
- **Nopalitos Burrito** - Large flour tortilla filled with your choice of grilled chicken or carne asada, Mexican rice, black beans, Oaxaca cheese, pico de gallo, Sour cream. Served with a side of salsa verde. *Add guacamole +\$2*

Happy Hour Highlights

Taco Flight (3) – \$11

Ceviche (small) – \$10

Queso Fundido – \$10

Nopalito Salad – \$9

Aguas Frescas – \$3

Featured drinks:

La Flor de Nopali : Prickly Pear Purée, Blanco Tequila, fresh lime, agave, citrus soda, and a Tajín rim, topped with an edible flower. \$10

Oaxacan Gold Rush: Smoky Mezcal, grilled pineapple, fresh lemon, agave, and orange bitters, garnished with a pineapple frond or charred lemon wheel. \$10

Chili Mango Margarita: Tequila or Mezcal, fresh mango purée, lime, triple sec, and a hint of heat from ancho chili liqueur or jalapeño, with a chili-lime salt rim and mango spear. (seasonal) \$10

Shot flight:

Kids' Menu / Para Niños all \$9.95

For our smallest guests – served with rice, beans, or fruit

Mini Chicken Quesadilla

Flour tortilla with melted Oaxaca cheese and grilled chicken.

Taco Duo

Two soft tacos with choice of grilled chicken or steak, cheese, and mild salsa.

Cheese Quesadilla

Melted Oaxaca cheese in a warm flour tortilla. No spice, just flavor.

Chicken & Rice Bowl

Grilled chicken with Mexican rice and beans on the side.

Mini Nachos

Corn chips topped with melted cheese. Add chicken or steak if you like.

Churro Bites (Kid-size)

Small portion of crispy churros with a side of cajeta or Nutella for dipping.