

ENTRADAS



SOUP OF THE DAY

Ask your server for our daily soup . . . **MP**



Bandeja

Our party platter, Serves 8 People
Guacamole, Elote, Rolled Tacos, Tostada Bites,
Mole Wings, Quesadilla . . . **125**

TACOS



PATO

Marinated Duck, Mole Negro, Queso Fresco, Habanero Crema, Cilantro, Pickled Onion, Micro Cilantro . . . **20**

QUESO BIRRIA

Queso Oaxaca, Marinated Short Ribs, Cilantro, Onion . . . **18**

CARNITAS

Marinated Pork, White Onion, Cilantro . . . **16**

CARNE ASADA

Grilled Carne Asada, Guacamole, Onion, Cilantro . . . **15**
Add Oaxaca . . . **2**

POLLO ASADO

Grilled Chicken, Guacamole, Onion, Cilantro . . . **15**
Add Oaxaca . . . **2**

ADD RICE & BEANS . . . 5



CHORIZO & WAGYU SMASH BURGER

Beef Chorizo, Wagyu Beef, American Cheese, Grilled Onions, Guacamole, Candied Bacon, Chipotle Mayo, Torta Bun . . . **25**

SHRIMP A LA DIABLA

Guajillo Chile Sauce served with Rice and Beans . . . **32**

CALIFORNIA BURRITO

Carne Asada, French Fries, Guacamole, Queso Oaxaca, Pico De Gallo, Crema . . . **20**
Make it Surf **\$6**

ENCHILADAS SUIZAS

Stuffed with Marinated Chicken, Queso Oaxaca, Salsa Verde, Lettuce, Cotija, Tomato, Crema, Pickled Onion . . . **28**

ENCHILADAS DEL MAR

Stuffed with Shrimp, Crab, Lobster, Oaxaca, Rosa Cream Sauce, Crema, Cotija, Cilantro. . . **38**

GUACAMOLE

Avocado, Lime, Salt, Onion, Serrano, Cilantro, Pico de Gallo, Cotija . . . **14**

TOSTADA BITES

Sauteéd Tiger Shrimp, Guacamole, Queso Cotija, Pickled Onion, Chipotle Mayo . . . **15**

FUNDIDO EL SUEÑO

Lobster, Crab, Shrimp, Chorizo, Queso Oaxaca, Secret Seasoning, Crema, Pickled Onion . . . **28**

MOLE WINGS

Fried Chicken Wings tossed in our house made Mole Sauce . . . **19**

TORTILLA SERVICE

Fresh Flour Tortillas served with Honey-Chili Butter . . . **7**

ELOTE

Corn, Cotija, Lime, Secret Seasoning, Mayo, Butter . . . **13**

QUESADILLA

Queso Oaxaca, Guacamole, Sour Cream . . . **14**
Add Meat **\$6**, Add Shrimp **\$8**, Add Fajita Peppers **\$3**

ROLLED TACOS

Chicken Tinga, Tomato Consomé, Guacamole, Crema, Lettuce, Cotija, Pickled Onion, Tomato, Cilantro Sauce . . . **15**

CALAMARI

Crispy Fried Calamari & Jalapeño, Served with Creamy Cilantro Sauce . . . **19**

PAPAS PANTERA

French Fries, Beans, Queso Oaxaca, Crema, Cilantro Salsa, Chipotle Mayo, Pico de Gallo, Cotija . . . **14**
Add Meat **\$6**, Add Shrimp **\$8** Add Fajita Peppers **\$3**



ENSALADA



PEPINO Y NOPALES

Cucumber, Nopales, Cherry Tomato, Avocado, Jalapeño, Cilantro, Red Cabbage, Lime Vinaigrette . . . **15**

CAESAR

Baby Romaine, Cotija, Crispy Tortillas, House Caesar Dressing . . . **13**

ADD CHICKEN . . . 7 ADD SHRIMP . . . 8

FUERTES



12 oz Angus Cut, Served with Chimichurri, Salsa Matcha Butter, Rice, Beans, Corn Tortillas . . . **49**

SURF & TURF FAJITAS

8 oz Skirt Steak, Shrimp, Bell Peppers, Rice, Beans, Flour Tortillas . . . **49**

SKIRT STEAK FAJITAS

8 oz Skirt Steak, Bell Peppers, Rice, Beans, Flour Tortillas . . . **36**

TIGER SHRIMP FAJITAS

8 Tiger Shrimp, Bell Peppers, Rice, Beans, Flour Tortillas . . . **38**

GRILLED CHICKEN FAJITAS

12 oz Grilled Chicken Breast, Bell Peppers, Rice, Beans, Flour Tortillas . . . **27**



COCKTAILS

Specialty MARGARITAS

 **EL NINO**
Tres Gen Plata, Cointreau,
Jalapeno, Cucumber, Tajin,
Agave ... **14**

 **CHICLE**
Casa Noble Blanco,
Watermelon, Amaro Nonino,
Pistachio ... **16**

 **QUE RICO**
Teremana Blanco,
Mango, Chamoy,
Firewater Bitters ... **18**

 **TROPIC LIKE ITS HOT**
Mi Campo Reposado,
Aperol, Cointreau, Pineapple,
Coconut, Orgeat ... **18**

MEZCAL Cocktails

 **BAD BUNNY**
Jalapeno Infused Real De Valle
Davino Maguey Tamarindo,
Carrot Juice ... **17**

 **SMOKE & MIRRORS**
Amaras Verde, Creme de Violette
Lemon, Rose Water ... **15**

 **CHUPACABRA**
Amaras Verde, Campari
Carpano Antica Formula ... **15**

 **LOWRIDER**
Amaras Verde, Walnut
Liqueur, Chocolate Bitters,
Angostura Bitters ... **15**

PATRON Tree

**MARGARITA
FLIGHT**
Mexican Candy
Desperado
Spicy Cucumber
Cenote Marg
\$64

SHOTS

 **MEXICAN CANDY**
Tequila, Watermelon,
Lime, Hot Sauce ... **9**

 **DESPERADO**
Habanero Infused Blanco,
Passion Fruit, Lime ... **9**

 **CHURRO**
Our Little Secret ... **9**

 **POP STAR**
Sour Patch Kids Infused Blanco,
Pop Rocks, Buzz Button ... **10**

Beer

*Bohemia Lager ... 9
*Pacifico ... 9
*Modelo Especial ... 9
*Dos Equis Amber ... 9
Xteca Lager ... 9
Xteca Hoppy Lager ... 9
394 Pale Ale ... 10
Sculpin IPA ... 12
Modelo Negra ... 9

*Bucket of Six - \$42

IT'S HAMMERTIME

128 oz Margarita

Starring: **MI CAMPO BLANCO** Choice of:
CLASSIC STRAWBERRY MANGO SPICY CUCUMBER

Make it a Cadillac **+49**

Serves 10 12oz Drinks



Minimum 4 Guests to Order

TEQUILA TASTING

Ask your server for our extensive
Agave Book.

3 PART TASTING

Choose any of the * Tequilas

27

Blanco, Reposado, Anejo

4 PART TASTING

38

PATRON FAMILY EXCLUSIVE

Blanco, Reposado,
Anejo, Extra Anejo

PREMIUM FLIGHT

63

Casa Dragones Blanco
Casa Dragones Reposado
Casa Dragones Anejo
Casa Dragones Joven



By The Glass

Ask your server for a Bottle List

RED

Domecq Red Blend ... 13
Daou Cabernet ... 15
Unshackled By Prisoner Red Blend ... 15
Meomi Pinot Noir ... 13
Monte Xanic Cab Syrah ... 15
Graffigna Malbec ... 12

WHITE

Charles Smith Reisling ... 12
Daou Chardonnay ... 14
Domecq Vino Blanco ... 12
Kim Crawford Sauvignon Blanc ... 12
Ruffino Pinot Grigio ... 11

Classic MARGARITAS

LA PINATA
Real De Valle Blanco, Triple
Sec Lime, Agave
Black Salt ... **13**

PALOMA
Hornitos Blanco, Grapefruit
Pamplemousse Liqueur
Lime ... **14**

POLKA DOT BIKINI
Hornitos Blanco, Lime,
Agave ... **13**

CADILLAC
El Tesoro Reposado
Cointreau, Gran Marnier
Lime, Agave ... **18**

DE LA CASA

CABALLERA
Cruzan, Chambord
Amaretto, Lemon, Agave ... **15**

PASSION OLD FASSIONED
High West Double Rye, Passion Fruit
Liqueur, Tikki Bitters ... **15**

DOC HOLLIDAY
Jim Beam, Strawberries
Peach Liqueur, Lemon,
Agave ... **14**

CENOTE WATER
Effen Cucumber Vodka, St Germaine,
Lemon, Eucalyptus Bitters, Agave ... **14**

PREMIUM Cocktails



MAZATLAN

Casa Noble Anejo
Carpano Antica Formula
Averna, Luxardo Cherry,
Angostura Bitters ... **27**

CACTUS FLOWER

Watermelon infused Dos
Hombres Joven, Lime,
Domaine de Canton,
Prickly Pear Syrup ... **21**

DULCE

CARAJILLO
Licor 43, Espresso,
Orange Zest Sweet Cream ... **14**

NO TEARS LEFT TO CHAI
Chai Infused Teremana Reposado
Vanilla Liqueur, Oat Milk, Egg White ... **16**

MIDNIGHT EXPRESS
Patron XO, And Our Little Secret
Espresso Martini Mix ... **18**

OH.. BEHAVE
Housemade Horchata, Mozart
Coconut, Spiced Dark Rum,
Licor 43 ... **16**

SPARKLING & ROSE

Campo Viejo Cava ... 9
Daou Still Rose ... 14



Split Plate Charge \$6 Corkage Fee \$25 90 Minute Time Limit On Parties Under 4 Parties 6 or more will include a 20% service charge
Consuming Raw or Undercooked Meats, Poultry, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness. Especially If You Have Certain Health Conditions