



Taqueria place & cantina

# SHOTS SERVED WITH YOUR CHOICE OF TEQUILA.



**BLANCO:** CLEAR AGAVE GOODNESS  
**REPOSADO:** AGED 2-12 MONTHS  
**AÑEJO:** AGED 1-3 YEARS

## BLANCO

Unaged and bottled immediately after distillation or aged less than 2 months in stainless steel or oak barrels.

## HORNITOS

Pepper and vanilla bean with grilled pineapple – 6

## CASAMIGOS

Crisp and clean with citrus vanilla – 7.5

## 818

Citrus, cinnamon and agave citrus – 7.5

## HERRADURA

Herbal and slightly woody – 7.5

## MILAGRO

Smooth notes of citrus and peppers – 6

## DON JULIO

Lemon, lime and grapefruit – 7

## CAZADORES

Citrus, agave, anise and white peppers – 7

## PATRÓN

Sweet with hints of citrus – 7

## 1800

Cinnamon, pepper and floral notes – 6.5

## CASA NOBLE

A Carlos Santana favorite – 8

## MAESTRO DOBEL

Uncommonly smooth – 8

## REPOSADO

Aged a minimum of 2 months, but less than a year in oak barrels of any size.

## HORNITOS

Caramel and fudge notes with a spicy finish – 7

## CASAMIGOS

Caramel and cocoa with a long smooth finish – 8.5

## 818

Silky, agave forward oak barrels – 8.5

## HERRADURA

Vanilla and cinnamon – 8.5

## MILAGRO

Natural and clean with caramel notes – 7

## DON JULIO

Dark chocolate, vanilla and cinnamon – 8

## CAZADORES

Herbal and agave forward – 8

## PATRÓN

Oak, citrus and honey – 8

## 1800

Agave, citrus and honey – 7.5

## CASA NOBLE

Bold, honey and butterscotch – 9

## MAESTRO DOBEL

A sophisticated choice that won't break the bank – 9

## AÑEJO

Aged a minimum of 1 year but less than 3 years in small oak barrels.

## HORNITOS

Caramel and vanilla with woody sweetness – 8

## CASAMIGOS

Sweetness lined with hints of spice – 9.5

## 818

Agave forward, light oak, vanilla and butterscotch – 9.5

## HERRADURA

Agave and dried fruit – 9.5

## MILAGRO

A hint of coconut with a sweet and spicy finish – 8

## DON JULIO

Wild honey, oak and butterscotch – 9

## CAZADORES

Citrus, agave, herbal and peppers – 9

## PATRÓN

Vanilla, oak, honey and melon – 9

## 1800

Vanilla, cream soda and cinnamon – 8.5

## CASA NOBLE

Sweet tobacco note with honey and white pepper. Aged for 2 years – 10

## MAESTRO DOBEL

Distinct and definite añejo – 10

# RESERVA



## CLASE AZUL GOLD

Aged 12 months after distillation in French oak casks. This whiskey is preserved in an iconic, elegant bottle – 25

## CLASE AZUL REPOSADO

Aged 8 months after distillation and preserved in a beautiful iconic bottle – 22

## MAESTRO DOBEL 50

A smooth, silky, sensational tequila, 100% blue agave, citrus and vanilla – 20

## AVIÓN 44

Aged at least 36 months in American oak barrels. Infused with luscious fruits – 18

## DON JULIO 1942

Exceptional taste, prestigious brand reputation, scent notes of caramel, vanilla and citrus – 22

# APPETIZERS

## CRUNCHY TAQUITOS

Beef or Chicken - 10

## TAQUITOS D' CAMARÓN - 13

## TAQUERO GRANDE PLATTER - 16

## SOFT FLAUTITAS - 10

## PAPAS LOCAS - 12

## FRESH TABLESIDE GUACAMOLE - 12

## MERLOT QUESO FUNDIDO - 12

## FLYING WINGS - 12

## FRESH CEVICHE - 12

## STREET CORN - 10

## QUESO DIP - 9

## SPINACH QUESO DIP - 10

## TOREADOS JALAPEÑO DIP - 10

## TAQUERO SUPER DIP - 13

## CHORIZO DIP - 10

# KID'S MEALS

YOUR CHOICE OF 2 SIDES: FRIES,  
BLACK BEANS, BROCCOLI OR RICE.  
KID'S MEAL DOES NOT INCLUDE A DRINK.

**7.95**

- CHICKEN ROLL TAQUITOS
- CHEESEBURGER
- MAC & CHEESE
- CHICKEN FINGERS
- CHICKEN ENCHILADA
- CHICKEN & CHEESE NACHOS
- GROUND BEEF, BEAN & CHEESE BURRITO
- CORN DOG
- HARD OR SOFT SHELL TACO  
Cheese and your choice of chicken or ground beef.



# ZERO-PROOF MOCKTAILS

*Drinks for Kids*

**8**

## PALOMITA

Grapefruit soda, lime and Tajín soda water.

## MANGONADA

Mango, agave and lime soda water.

## BLACKBERRY VIBE

Blackberries, lime, agave and soda water.

## PASSION-FRUIT FEL

Maracuya, agave, lime and soda water.

## WATERMELON-BASIL FEL

Watermelon, agave, lime and soda water.

## PIÑA COLADA FEL

Coconut cream, pineapple, lime and soda water.

## CHAMOY-YADA

Mango, chamoy, agave and lime with a Tajín rim.

## SHIRLEY TEMPLE

Grenadine, Sprite and blue curaçao.



## STREET TACO COMBO

Enjoy our mix deal! Get your choice of 4 taco minis with corn or flour tortillas topped with onions, cilantro and molcajete salsa. Complete your meal with a side of Mexican rice, refried beans or whole black beans – 14

**YOUR CHOICE OF PROTEIN**



# STREET



# TACOS

## D'LUX TACO COMBO

4 delicious tacos served with a side of Mexican rice and refried beans or whole black beans or cauliflower rice – 18

## D'LUX COMBO OPTIONS:

Sirloin Asada  
Salmon  
Grilled Potato  
Avocado Taco  
Sonora Style

Baja Style: Shrimp or Fish  
Cabo Style: Shrimp or Fish  
Alambre  
Lettuce Shell Taco



## PROTEIN CHOICES

### CHICKEN

Chargrilled marinated chicken.

### AL PASTOR

Seasoned and marinated pork grilled to perfection.

### CARNITAS

Traditional tender slow-cooked pork.

### CHORIZO

Mexican sausage made with mild spicy ground pork.

### BARBAGOA

Braised, seasoned beef cooked slowly.

### COCHINITA PIBIL

A slow-roasted pork marinated in a special blend of ingredients.

### SALMON

In-season grilled fish.

### SHRIMP

Grilled seasoned shrimp.

### GROUND BEEF

Flavorful seasoned ground beef.

### STEAK \*

Chargrilled marinated Angus sirloin.

### TINGA

Shredded chicken cooked with adobo and chipotle.

### VEGGIES

Mixed house grilled veggies.

# Taste of Mexico

## MINI TOSTADAS

3 mini crunchy tostadas layered with refried beans and your choice of protein. Topped with lettuce, queso fresco, pico de gallo, sour cream and avocado – 14

## ENCHILADAS

3 corn enchiladas stuffed with your choice of protein, covered in salsa verde and queso fresco. Topped with sour cream and served with a side of rice – 14

## TACO SALAD

A tomato basil flour shell filled with your choice of protein on a bed of Mexican rice topped with lettuce, queso fresco, sour cream, pico de gallo and guacamole. Served with our house pepita dressing – 14

## TAMALES

3 tamales filled with chiles. Topped with your choice of protein, queso fresco, salsa, lettuce, pico de gallo and avocado – 14

## QUESADILLA

A quesadilla with Monterrey Jack cheese and your choice of protein. Served with Mexican rice and a guacamole salad – 16

## CHIMICHANGA

A tortilla rolled and stuffed with refried beans and your choice of protein, then golden fried to perfection and covered in queso dip. Served with Mexican rice and a guacamole salad – 16

## GUACA-TORTA

A torta bread with guacamole and your choice of protein and queso fresco. Served with a side and seasoned fries – 14

## HOUSE SALAD

Mixed spring lettuce topped with your choice of protein and avocado, queso fresco, pico de gallo and cucumbers. Served with your choice of ranch, pepita dressing or vinaigrette – 14

## TAQUERO MUCHO BURRITO

A large tortilla stuffed with Mexican rice, black beans and your choice of protein. Covered with queso dip and drizzled with chipotle dressing – 16

## DON JAVIS BURRITO

A large tortilla stuffed with Mexican rice, black beans and your choice of protein. Covered with queso dip and salsa verde. Drizzled with sour cream and topped with avocado and cheese – 16

## NACHOS

Warm tortilla chips covered with queso dip, black beans, pico de gallo, pickled jalapeños and your choice of protein. Topped with guacamole and sour cream – 14

## MINI SOPES

3 masa boats topped with your choice of protein, beans, salsa verde, lettuce, pico de gallo, queso fresco, sour cream and guacamole – 14

## HUARACHE

One 10" masa boat with your choice of protein. Topped with molcajete salsa, queso fresco, beans, pico de gallo, sour cream and guacamole – 14

# FAVORITOS OF TAQUERO MUCHO

## JOSE CUERVO FAJITAS

Steak, chicken, shrimp and salmon. Served with rice, beans, lettuce, sour cream and guacamole – 22

## D'LUX FAJITAS

Sirloin steak, chicken and shrimp served with rice, beans, lettuce, sour cream and guacamole – 20

## SIRLOIN CARNE ASADA

Our famous plate of steak with shrimp – 20

## SALTILLO SIZZLING SALAD

A salad with your choice of chicken, steak or shrimp with a mix of fajita ingredients and house made cilantro vinegar – 19

## SIZZLING ENCHILADAS

3 enchiladas: 1 steak, 1 chicken and 1 carnitas. Served on a bed of crispy rice with a guacamole salad and black beans – 18

## POLLO LOCO

Chicken breast topped with mushrooms and spinach. Served with a side of rice and a guacamole salad – 18

## CHORI POLLO

Chicken breast topped with chorizo and cheese dip. Served with rice and a guacamole salad – 18

## POLLO BOWL

A bed of half rice and half black beans topped with chicken, onions, cilantro, pico de gallo and avocado – 18

## FLAUTAS CANCÚN-STYLE

Crispy flour flautas filled with chicken, cheese and poblano pepper. Served with a side of rice, a guacamole salad and corn cake – 18

## CALIFORNIA BURRITO

Try it! Your choice of chicken or steak, California-style burrito filled with roasted poblano pepper, sour cream, pico de gallo, frijoles de la olla and topped with molcajete salsa – 18

## PESCADO A LA PLANCHA

Grilled tilapia fillet seasoned to perfection with our homemade seasoning on a bed of sautéed vegetables and onions with a side of rice, black beans, lettuce, tomatoes, raw onions and a slice of avocado – 18

## TULUM CITY TACOS

3 tacos: 1 steak, 1 chicken and 1 carnitas cooked with citrus chipotle sauce. Served with a side of rice or beans – 16

## TROPICAL PINEAPPLE FAJITA

Real pineapple sautéed with veggies and your choice of sirloin, grilled chicken, shrimp or fish – 19

## SHRIMP OR SIRLOIN MEXI-BURGER

Shrimp or ground sirloin with grilled caramelized onions, American cheese, lettuce, tomato, bacon, guacamole and chipotle dressing. Served with a side of seasoned fries or house salad – 18

**ADD TO YOUR MEAL:**  
SMALL SOPA POBLANA  
OR SOPA AZTECA + 4.5

**SUBSTITUTE MEXICAN RICE FOR VEGETARIAN CAULIFLOWER RICE + 3**



## CHICKEN MOLE POBLANO

A chicken breast covered with our special recipe mole poblano sauce. Served with rice and black beans – 18

## ROSEMARY GARLIC RIB-EYE

There's only 1 way to serve this meal - well done. Cooked with butter, fresh garlic and rosemary, seasoned with pink Himalayan salt and black pepper. Served with a side of chimichurri sauce, fresh-cut vegetables and seasoned fries – 24

*\*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# Only for **BIRRIA LOVERS**



## **BIRRIA TACOS**

3 birria tacos with onions, cilantro and a side of consommé – 14

## **BIRRIA RAMEN**

A fusion of noodles with birria plate, onions, cilantro, jalapeños and a boiled egg – 14

## **BIRRIA NACHOS**

Tortilla chips with birria, cilantro, onions, jalapeños, queso fresco, sour cream and guacamole – 14

## **QUESABIRRIA**

A flour tortilla filled with Monterrey Jack cheese, birria, onions and cilantro. Served with a side of consommé, ready to dip it! – 14

## **BOWLS**

*SUBSTITUTE MEXICAN RICE FOR VEGETARIAN CAULIFLOWER RICE + 3  
ADD TO YOUR MEAL A SMALL SOUP OF YOUR CHOICE + 5*

## **TAQUERO BOWL**

A bed of Mexican rice with your choice of protein, black beans, lettuce, pico de gallo, guacamole, sour cream and queso fresco – 15

## **FAJITA BOWL**

A bed of Mexican rice with your choice of protein, black beans, lettuce, mixed bell peppers, onions, zucchini, queso fresco, sour cream and guacamole – 16

## **ACP BOWL**

A bed of Mexican rice with up to 2 choices of protein topped with bacon and queso dip – 15

## **CAULIFLOWER BOWL**

A bed of sautéed cauliflower rice mixed with fajita veggies. Topped with your choice of filling and pico de gallo – 16

**DON'T FORGET TO CHOOSE YOUR PROTEIN.**

## **SOUPS**

### **SOPA POBLANA**

Creamy poblano pepper soup served with shredded chicken queso fresco and tortilla chips – 14

### **SOPA AZTECA**

Blended black beans with guajillo and chipotle pepper. Topped with sour cream, queso fresco and tortillas chips – 14



## **SOFT DRINKS**

**3.45**

**COCA-COLA**  
**DIET COKE**  
**COKE ZERO SUGAR**  
**FANTA**  
**SPRITE**  
**PINK LEMONADE**  
**DR PEPPER**

**3.95**

**OUR FRESH  
MEXICANAS  
AGUAS  
FRESCAS**  
Horchata or  
Jamaica  
(1 refill only)



## **DESSERTS**

ASK YOUR SERVER FOR DETAILS.



# MARGARITAS

ALL MARGARITAS ARE HAND SHAKEN WITH REAL FRUIT, FRESH LIME, FRESH ORANGE JUICE, ORGANIC AGAVE AND TOP-BRAND TEQUILAS. SERVED WITH A SALT, SUGAR OR TAJÍN RIM UNLESS SPECIFIED OTHERWISE.

**DON JAVI'S NOBLE MARGARITAS**  
 Carlos Santana's favorite Casa Noble Tequila, organic agave, fresh-squeezed lime and orange with a splash of Grand Marnier – 16



**PALOMA ORGANICA 1800**  
 1800 Reposado, grapefruit soda, fresh-squeezed lime with a salt and Tajín rim – 14



**SKINNY MILAGRO SILVER**  
 Organic agave, fresh-squeezed lime and orange juice – 14



**MANGO CHAMOY**  
 Cazadores Reposado, real mango, organic agave, fresh-squeezed lime blended with chamoy. Served with a chamoy and Tajín rim – 14



**WATERMELON-BASIL 818**  
 818 Reposado, fresh watermelon basil, organic agave and fresh-squeezed lime – 14



**STRAWBERRY LIMONADA**  
 Casamigos Blanco, organic agave, fresh-squeezed lemon and real strawberry pulp – 15



**MARACUYA PASSION**  
 Tanteo Blanco Tequila, fresh maracuya fruit, organic agave and fresh-squeezed lime – 14



**THREE DON JULIO**  
 Strawberry, blanco, reposado and añejo tequilas, organic agave and fresh-squeezed lime and orange juice – 16



**CUCUMBER PICANTE**  
 21 Seeds Blanco Tequila infused with cucumbers and jalapeños with organic agave and fresh-squeezed lime juice. Served with a Tajín and chamoy rim – 14



**MUY BLACKBERRY**  
 Maestro Dobel, blackberries, organic agave and fresh-squeezed lime and orange – 16



**JALAPEÑO LOVER RICO VERDE**  
 Tanteo infused with jalapeño, organic agave and fresh-squeezed lime and orange juice – 14



**GUAVA-CHIPOTLE TANTEO**  
 Tanteo chipotle fusion, real guava pulp, organic agave, fresh-squeezed lime and orange juice with a Tajín rim – 16



**PINEAPPLE RICA!**  
 Patrón Silver, pineapple, organic agave, fresh-squeezed lime with a chamoy and Tajín rim – 14



**HIBISCUS GRAPEFRUIT**  
 21 Seeds Tequila, hibiscus water, grapefruit, organic agave and fresh-squeezed lime juice – 14



**GUANABANA-RITA**  
 Herradura Silver Tequila, Guanabana pulp, organic agave and fresh-squeezed lime – 14



**KADILLAC FRESCA**  
 Don Julio Silver, organic agave, fresh-squeezed lime and a splash of Grand Marnier – 15



**TAMARINDO**  
 Hornitos Blanco, tamarindo pulp, organic agave, fresh-squeezed lime with a chamoy and Tajín rim – 14



**SMOKY MARGARITA**  
 Casamigos Artisan Mezcal, organic agave, fresh-squeezed lime and orange juice – 14



# CANTARITOS



YOUR CHOICE OF REPOSADO TEQUILA, FRESH-SQUEEZED CITRUS JUICE AND GRAPEFRUIT SODA WITH A TAJÍN RIM.

**MAKE IT YOUR WAY**  
**16.00**  
 PATRÓN  
 HERRADURA  
 MAESTRO DOBEL  
 CASAMIGOS

**ONE PER PERSON**  
**14.00**  
 1800  
 CAZADORES  
 MILAGRO  
 HORNITOS



**PRO. 10 PEOPLE**  
**160.00**

# “GINGER BEER”

## MOSCOW BEER

Absolut Vodka, ginger beer and lime – 13

## EL DIABLO

Hornitos Reposado, crème de cassis, lime and ginger beer – 13

## MEXICAN MULE

Cazadores Tequila, lime and ginger beer – 13

## GIN GIN MULE

Gin, lime, mint, organic agave and ginger beer – 13

## MEZCAL MULE

Smoky mezcal, lime and ginger beer – 13



# MEZCAL

ALL MEZCALS ARE MADE WITH AN ARTISANAL TOUCH.

18.00

## TRY A SMOKY MEZCAL FLIGHT

### UNION UNO

Citrus and smoky flavors – 8

### VAGO ELOTE

Smoky sweet and roasted corn – 8.5

### CASAMIGOS

Smoky flavor, licorice and minerality – 9

### 400 CONEJOS

Smoky agave and oak wood – 8

“HEY! IT’S LIKE SMOKY MEXICAN MOONSHINE!”

# CAZUELAS

YOUR CHOICE OF REPOSADO TEQUILA, GRAPEFRUIT SODA, SODA WATER WITH SLICES OF ORANGES, GRAPEFRUIT AND LIMES ON THE ROCKS

22.00



# FLIGHT CLUB

A TRADITIONAL BLEND OF 3 TASTES OF TEQUILA SERVED WITH A SANGRITA.

## CASA

Hornitos Blanco, Hornitos Reposado and Hornitos Añejo – 12

## DON’T FEAR THE REPOSADO

Casamigo Reposado, Milagro Reposado and 1800 Añejo – 18

## ¡ANDA!

Santana Casa Noble Blanco, Hornitos Reposado and Cazadores Añejo – 15

## HIGH ROLLER

Don Julio 1942, Clase Azul and Maestro Dobel – 35

## SMOK’N MEZCAL

Casamigo, Unión Uno and 400 Conejos Mezcal – 22

# COCKTAILS

## HOUSEMADE SANGRIA – 13

## MOJITO

Bacardí Blanco hand-shaken with organic agave, fresh-squeezed lime juice and mint – 14

## MIMOSA

Fresh-squeezed orange juice and sparkling wine – 14

## RANCH WATER

1800 Blanco with soda water on the rocks – 12

## MICHELADA

A mix of tomato juice with spices, salt, lime and your choice of beer – 12

## TEQUILA SUNRISE

Fresh-squeezed orange juice and 1800 Tequila with a splash of grenadine – 13

## LAVA COLADA

Captain Morgan Original Spiced Rum, pineapple juice and coconut cream with a swirl of strawberry – 12

## CARAJILLO

A great coffee brand with Patrón XO Cafe and Licor 43 – 12

# WINE LIST

PINOT GRIGIO – 12

CHARDONNAY – 12

PINOT NOIR – 12

CABERNET – 11

SAUV BLANC – 11

PROSECCO – 13

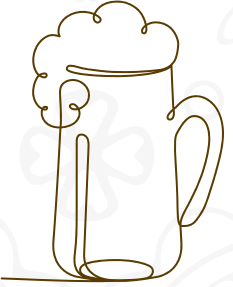


# “COLD DRAFT BEER”

16 OZ. 6.00

## MEXICANAS CHOICE

Dos XX Ambar  
Dos XX Lager  
Modelo Especial  
Negra Modelo  
Corona  
Pacífico  
Tecate Light  
Corona Premier



## DOMESTICAS CHOICE

Blue Moon  
Miller Lite  
Coors Light  
Los Bravos  
Angry Orchard  
Gate City  
Extra Pale Ale 420  
Scofflaw IPA  
Michelob ULTRA  
Bud Light



# BOTTLED BEER 5.00

## LOCAL CRAFT BEER

Samuel Adams  
Guinness  
Heineken  
Stella Artois  
Shock Top  
Sierra Nevada  
Negra Modelo  
Modelo Especial  
Corona  
Corona Light



# Viral MEAL



“TAKE US TO THE LAKE OR HOUSE PARTY!!”

# CATERING MENU

# fiesta! Time!

## PARTY PLATTERS

FOR 15-20 PEOPLE. INCLUDES CHIPS, SALSA, GUACAMOLE AND SOUR CREAM.  
60 PCS – 120

## QUESADILLAS

Your choice of ground beef, grilled chicken, cheese, pastor or veggies.

## CRUNCHY TAQUITOS

Your choice of grilled chicken or shredded beef.

## ENCHILADAS

Your choice of grilled chicken, ground beef, carnitas (pork) or cheese.

**TAQUERO PLATTER**  
Comes with 20 quesadillas, 20 taquitos and 20 enchiladas.

## PACKAGES

ALL PACKAGES INCLUDE CHIPS AND SALSA.

## MOLCAJETE ENCHILADAS

3 enchiladas filled with Monterey cheese and your choice of seasoned ground beef, grilled chicken or carnitas. Served with rice and refried black beans – 13/person

## NACHOS BAR

Colorful chips, seasoned ground beef or grilled chicken, roasted tomato sauce, fresh jalapeño, cheese and lettuce – 11/person

## GALLON DRINKS

Sweet Tea – 16  
Pink Lemonade – 16  
Horchata – 19  
Jamaica – 19

## FAJITAS BAR

SIRLOIN STEAK, GRILLED CHICKEN OR A COMBO. SERVED WITH FLOUR TORTILLAS, CHEESE, LETTUCE, GUACAMOLE, SOUR CREAM, PICO DE GALLO, RICE AND REFRIED BLACK BEANS.

## BIG PAPA

Approximately 3 tacos – 19/person

## THE CHIKITA

Approximately 2 tacos – 16/person

## EXTRAS - 16 OZ. EACH

Queso Dip – 14  
Guacamole – 14  
Salsa – 9

## MARGARITAS

Get the ready-to-serve mix. Just add the desired amount of tequila.