



COMIDA

ENTRADAS

ELOTES

ROASTED CORN CREMA DE OAXACA, MAYO, QUESO FRESCO,
LIME & TAKIS PERSONAL \$7 / FAMILIAR \$14

7 / 14

ADELITA'S QUECA

DEEP FRIED CORN QUESADILLA, FILLED WITH QUESO OAXACA &
CARNITAS, LETTUCE, & CREMA OAXACA

5.5 / 11

BIRRIA ESTILO JALISCO

BABY GOAT CONSOMME SOUP, COOKED TRADITIONAL JALISCO STYLE,
STEAMED, AND WRAPPED IN MAGUEY LEAF, MARINATED IN RICH SPICES.
SERVED WITH SIDE OF ONION, CILANTRO, AND TORTILLAS

23

NOPALITOS FRITOS

BATTERED AND FRIED NOPALITOS SERVED WITH OUR HOUSE MOLE

11

S.L.P. ENCHILADAS

4 TRADITIONAL SAN LUIS POTOSÍ ENCHILADAS, MADE WITH MINI
TORTILLAS ADOBADAS IN GUAJILLO PEPPER, STUFFED WITH CHEESE.
SERVED WITH CREMA DE OAXACA, QUESO FRESCO, & SALSA VERDE.

16

EL WERO FUN DEE DUM

CHORRIQUESO CON SAL DE CHAPULIN. SERVED WITH TORTILLA CHIPS

14

GREEN COCHINO

PORK BELLY CHICHARRON BRAISED IN SALSA VERDE.
SERVED WITH TORTILLAS

10

TACO PLACERO

FRIED PORK BELLY, QUESO OAXACA, PICO DE GALLO, AVOCADO,
SALSA BORRACHA, NOPALES ASADOS, & LIME. SERVED
WITH CORN TORTILLAS

17

DORILOCOS

NACHOS IN A BAG. YOUR CHOICE OF

11

"PRAWN STAR"

SHRIMP, QUESO BLANCO, CILANTRO, MEZCAL ONIONS
JALAPEÑO, & SALSA BORRACHA

"BASIC GRINGO"

CHOICE OF CHICKEN TINGA, PASTOR, BARBACOA, OR CHORIZO WITH
PICO DE GALLO, ROASTED CORN, QUESO BLANCO, & SALSA BORRACHA

PLATOS PRINCIPALES

FLAUTOTAS

3 LONG FLAUTAS STUFFED WITH TOMATO BRAISED CHICKEN, QUESO OAXACA, LETTUCE, & SALSA BORRACHA

19

FAJITA HUASTECA

6OZ SKIRT ARRACHERA STEAK, MARINATED IN PULQUE LIMON, WITH 4 TRADITIONAL SAN LUIS ENCHILADAS, MADE WITH GUAJILLO CORN MASA, STUFFED WITH QUESO FRESCO, TOPPED WITH SOUR CREAM, SALSA, VERDE, & QUESO FRESCO. SERVED WITH GUACAMOLE

23

DATE LAS TRES

ENMOLADAS DE POLLO. 3 CHICKEN MOLE ENCHILADAS, WITH SESAME SEEDS, RED ONIONS, & SOUR CREAM

19

AL PRECIPICIO

BIRRIA STYLE QUESADILLAS DE CHIVITO, SEARED WITH QUESO OAXACA, WITH A SIDE OF CONSOMME, CILANTRO, & ONION

22

LOBO DE MAR

FEEDS TWO. CRISPY WHOLE LUBINA (BRANZINO) MOSTLY DEBONED, OVER. BED OF MEXICAN RICE, SMOTHERED IN SALSA DE PULCATA. SERVED WITH LIMES & TORTILLAS

35

TACOS

ALL TACOS SERVED WITH ONIONS & CILANTRO

PASTOR 5.5

ACHIOTE & PINEAPPLE MARINATED PORK, SLOWLY ROASTED AND SEARED

CRISPY CHICKEN TINGA 5.5

MINT CHIPOTLE ADOBO BRAISED CHICKEN, SERVED ON CRISPY TACO

CARNITAS 5

MICHOACAN-STYLE BRAISED PORK

BARBACOA DE BRISKET 5.5

SLOW ROASTED BRISKET, STEAMED IN TRADITIONAL BARBACOA STYLE

POBRE WEY 4

TRADITIONAL REFRIED EPAZOTE BLACK BEANS, WITH SHREDDED QUESO OAXACA

BAJA SNAPPER 7

BAJA STYLE RED SNAPPER, MARINATED IN TAMARIND ADOBO, WITH SLICED AVOCADO

PASTOR PARA CONEJOS 4.5

PASTOR MARINATED ROASTED CAULIFLOWER, DICED PINEAPPLE, ONIONS & CILANTRO

COMIDA

POSTRES

FLAN DE AVELLANA

HAZELNUT FLAN WITH CARAMEL & FROZEN FERRERO ROCHER POWDER

7

SIDES

ARROZ MEXICANO

FRIJOLEZ REFritos

FRIJOLEZ CHARROS

CHIPS & SALSA

GUACAMOLE

4

4.5

4.5

5

6

ESPECIALES

ASK YOUR SERVER OR BARTENDER ABOUT
OUR ALL OF OUR ROTATING COCKTAIL,
BEER, & FOOD SPECIALS.

BURROS NOCTURNOS



**AFTER HOURS KITCHEN
LATE NIGHT BURRITOS
AVAILABLE AFTER 11PM
SUNDAY-THURSDAY**

LATE NIGHT BURRITO \$10

**HOUSE LATE NIGHT BURRITO STUFFED WITH OUR CHEF'S
CHOICE OF EITHER PASTOR, BARBACOA, CARNITAS, OR CHICKEN TINGA,
WITH LETTUCE, BEANS, MEXICAN RICE, CREMA, & GUACAMOLE**

CHIPS & SALSA 5



HOURS OF OPERATION

BAR HOURS: 4PM-2AM MON-THU 2PM-2AM SAT & SUN

KITCHEN HOURS: 4PM-11PM MON-THU 4PM-2AM FRI 2PM-2AM SAT 2PM-11PM SUN