

POPULAR ITEMS

Guacamole Avocado spiked with fresh lime juice and pico de gallo.	\$8.95
Carne Asada Charbroiled skirt steak, red onion and cilantro.	\$12.95
Tomatillo Verde 3 Corn tortillas stuffed with your choice of beef, pulled chicken, cheese or portobello, topped with salsa verde, crema and queso añejo. Served with rice and beans.	\$14.95
Jarochos Adobo-lime rubbed char-grilled shrimp topped with diced jicama, cucumber, pickled red onion, and cilantro salsa cruda.	\$13.95
Suizo Choice of meat, crema, queso chihuahua, guacamole, beans, lettuce and tomato. Topped with salsa dulce and melted chihuahua cheese.	\$14.95
Quesadillas Don Jose Corn tortillas stuffed with queso chihuahua, grilled onions, frijoles, and jalapeño rajas. Served with salsa cruda.	\$8.95
Ceviche Citrus spiked Tilapia or Shrimp with pico de gallo, olive oil, and sea salt, served with saltine crackers.	\$11.95
L.A. Califa Choice of meat, house potatoes, cilantro chimichurri, queso chihuahua, crema, beans.	\$14.95

BOTANICS (APPETIZERS)

Guacamole Avocado spiked with fresh lime juice and pico de gallo.	\$8.95
Ceviche Citrus spiked Tilapia or Shrimp with pico de gallo, olive oil, and sea salt, served with saltine crackers.	\$11.95
Coctel de Camaron Chilled Shrimp in house made spicy cocktail sauce, pico de gallo and avocado chunks. Served parfait style with saltine crackers.	\$11.95
Queso Fundido Melted creamy chihuahua cheese topped with your choice of chorizo +1 or rajas poblanas and choice of tortillas.	\$8.95
Taquitos De Tinga De Pollo Crispy rolled corn tortillas stuffed with pulled chicken tinga. Topped with queso fresco and crema. Served with salsa cruda.	\$8.95
Revoltijo	\$12.95

Flash fried plantain topped with carne asada, poblano rajas, mushrooms, and chopped onion. Topped with queso chihuahua au gratin.

Quesadillas Don Jose **\$8.95**

Corn tortillas stuffed with queso chihuahua, grilled onions, frijoles, and jalapeño rajas. Served with salsa cruda.

Empanadas **\$6.95**

Turnovers stuffed with choice of camarón (shrimp, poblano rajas, queso chihuahua), picadillo (beef, raisins, rice) or espinaca (baby spinach & queso de cabra).

Camarones Juanita **\$11.95**

Pan-tossed shrimp with chile de árbol flakes, chile guajillo salsa, garlic, and lime. Served with fired grilled toast.

Queso de Cabra Ranchero **\$9.95**

Warm creamy goat cheese in spicy salsa ranchera. Served with fire grilled garlic bread.

Papas Primavera **\$5.95**

House seasoned potatoes topped with cilantro chimichurri.

Elotes de la Calle **\$6.95**

Roasted corn on the cob, ancho chile crema, queso fresco, butter and chile powder.

Panela **\$8.95**

Slices of seared queso panela topped with roasted tomato & poblano, drizzled with ancho chile balsamic sauce and sprinkled with Mexican oregano.

Nachos **\$9.95**

Crispy tortilla chips smothered with beans, salsa dulce, melted chihuahua cheese, crema and guacamole.

Ben Aqui **\$10.95**

Beef hash layered with poblano rajas, ranchero sauce and chihuahua cheese au gratin.

SALADS (ENSALADAS)

Jicama Salad **\$8.95**

Mixed greens, fresh jicama, tomatoes, cucumber, red and white onion, all served with freshly squeezed lime juice chopped cilantro and olive oil.

Espinaca Salad **\$9.95**

Baby spinach, creamy goat cheese, toasted sesame, applewood bacon, and sliced pear. Served with chipotle balsamic vinaigrette.

El Cesar Salad **\$10.95**

Romaine, chargrilled chicken breast, corn tortilla strips, queso añejo, creamy chipotle caesar dressing

El Burro Bowl **\$12.95**

Romaine, roasted corn, black beans, poblano rice, pico de gallo, avocado, queso fresco and choice of protein (pulled chicken, carnitas, ground beef, pastor, steak +3). Served in a burrito bowl with ancho aioli.

La Patrona **\$14.95**

Mixed greens. Red and white onion, green and red bell peppers, and tomato wedges tossed with charbroiled tilapia or adobado shrimps and jalapeño-lime vinaigrette.

SOPAS/SOUPS

Crema Poblano \$6.95
Cream of roasted poblano peppers. Topped with tortilla chips, poblano rajas.

Caldo de Pollo \$9.95
Choose between poached chicken breast or thigh, simmered in a broth with crunchy vegetables and leeks. Served with rice and tortillas.

Azteca \$7.95
Tapatio's original tortilla chicken soup tastefully simmered with chipotle pepper and topped with queso Chihuahua and avocado slices. Served with rice.

Caldo de Camaron \$14.95
Rich guajillo pepper broth, chunks of carrot and potato with Gulf shrimp. Served with rice and tortillas.

Caldo de Res \$12.95
Braised beef short ribs, crunchy vegetables leeks and cilantro soup. Served with rice and tortillas.

PLATOS FUERTES / ENTREES

Pechuga Tapatia \$16.95
Chicken breast tossed with mushrooms, garlic and onion. Topped with salsa verde, melted Chihuahua cheese and served with rice and beans.

Pechuga Bandera \$16.95
Charbroiled chicken breast topped with roasted tomato, poblano rajas, and creamy goat cheese. Served with arroz verde and esquites de calabaza.

La Flaca \$16.95
Adobo rubbed charbroiled chicken breast on a bed of sautéed baby spinach served with roasted seasonal vegetables, queso panela and ancho crema.

Carne Asada \$24.95
Charbroiled skirt steak topped with grilled Spanish onions and poblano rajas. Served with a cheese enchilada Tapatia, rice, beans and choice of tortillas.

Arrachera Xx \$24.95
Charbroiled skirt steak marinated with XX Lager beer and garlic. Topped with spanish onios and poblano rajas. Served with nopalitos, frijoles de la olla and guacamole.

Costillas de Res En Tomatillo \$17.95
Tender beef short ribs off the bone, simmered with potato in tomatillo salsa verde. Served with rice, beans and your choice of tortillas.

Asada Frites \$24.95

Charbroiled marinated skirt steak topped with grilled onions and poblano rajas. Served with house potatoes, cilantro chimichurri and Jicama salad.

Pollo en Mole De Reyna \$17.95
Your choice of chicken breast or thigh, topped with our complex mole POBLANO. Served with rice, beans and tortillas

Fabulosa \$21.95
Carne Asada, chile relleno, flauta de pollo, served with rice and beans

Camarones Monte Alban \$18.95
Pan-tossed jumbo shrimp, onion, tomato, garlicky cilantro chimichurri, flambéed with smokey mezcal and chile de árbol. Served with Mexican red rice.

Camarones al Tequila \$18.95
Pan-tossed jumbo shrimp with guajillo adobo, garlic, onion, tomato, cilantro and flambéed with tequila. Served with arroz verde, guacamole and pico de gallo.

Salmon Citrico \$18.95
Light citrus and Mexican oregano marinated char-broiled salmon. Topped with mango jalapeño salsa. Served with mexican red rice and grilled calabacita and red bell pepper slices.

LOS CLASICOS

Steak Sincronizada \$15.95
2 Flour tortillas stacked and stuffed with steak pico de gallo and beans topped with melted queso chihuahua. Served with rice and beans.

Sincronizada De Papa \$13.95
Flour tortillas stacked and stuffed with diced, seasoned potatoes, pico de gallo and beans topped with melted queso chihuahua. Served with rice and beans.

Chimichanga \$14.95
Crispy flour tortilla filled with beans, queso chihuahua and your choice of picadillo (beef hash) or pulled chicken adobado, topped with guacamole and crema. Served with rice and beans.

Las Flautas De La Casa \$13.95
2 crunchy rolled tortillas stuffed with choice of picadillo (beef hash) or pulled chicken adobado, topped with guacamole and crema. Served with rice and beans.

Enfrijoladas \$14.95
Chihuahua cheese stuffed flour tortillas topped with a black bean cream sauce, queso añejo, crema and red onion. Served with poblano rice.

Chile Rellenos \$16.95
2 lightly battered, cheese stuffed poblano peppers. Topped with a mild tomato sauce and crema, served with rice and beans.

BURRITOS

\$14.95

Fajitas

Choice of meat, sauteed red&green peppers, onions, tomato, ancho chile sauce, crema, queso chihuahua, beans.

Suizo

Choice of meat, crema, queso chihuahua, guacamole, beans, lettuce and tomato. Topped with salsa dulce and melted chihuahua cheese.

\$14.95

L.A. Califa

Choice of meat, house potatoes, cilantro chimichurri, queso chihuahua, crema, beans.

\$14.95

Vegetariano

Crema, queso chihuahua, guacamole, lettuce, tomato, beans. Topped with melted queso chihuahua and pico de gallo.

\$14.95

FAJITAS

An exciting way to prepare your own tacos with your choice of tender skirt steak, chicken breast, shrimp or vegetables pan tossed with onion, tomato, red and green pepper. Served with rice, beans, guacamole, crema, and your choice of tortillas.

Steak Fajitas

Tossed with onion, tomato, red and green pepper. Served with rice, beans, guacamole and crema and tortillas.

\$22.95

Shrimp Fajitas

\$21.95

Chicken Fajitas

\$17.95

Vegetarian Fajitas

\$15.95

Combo

Pick 2

\$22.95

TACOS PACIFICO

(Pick 2) Served with jicama salad or rice and beans. Add a 3rd taco \$2.

Mar de Cortez

Dos Equis Amber beer battered shrimp, shredded lettuce, red cabbage, and ancho chile crema.

\$13.95

Del Mar

Lightly battered tilapia topped with mixed greens and cilantro crema.

\$13.95

Brasas

Citrus marinated char-grilled tilapia topped with mixed greens, pico de gallo, and jalapeño vinaigrette.

\$13.95

Jarochos

Adobo-lime rubbed char-grilled shrimp topped with diced jicama, cucumber, pickled red onion, and cilantro salsa cruda.

\$13.95

Bellos

Adobo marinated charbroiled portabello mushrooms, in warm tortillas de maiz topped with pineapple/mango relish.

\$13.95

Abrazo de Camaron \$13.95
Seared Chihuahua Cheese stuffed with shrimp and roasted poblano. Topped with ancho crema, cilantro and onion.

TACOS D.F.

(Pick 2) Served with jicama salad or rice and beans. Add a 3rd taco \$2.

Deshebrada \$12.95
Beef short rib, grilled onions, jalapeño rajas, cilantro and pickled red onion.

Carne Asada \$12.95
Charbroiled skirt steak, red onion and cilantro.

Pastor \$12.95
Ancho chile braised pork, pickled red onion and cilantro.

Tinga De Pollo \$12.95
Pulled chicken tinga, bacon, pickled red onion, cilantro and queso fresco.

Choriqueso \$12.95
Chargrilled Chorizo. Roasted pepper and onion. Seared panela and serrano crema. Served on flour tortilla.

Carnitas \$12.95
Pork confit topped with pico de gallo and guacamole.

Abrazo de Carne \$12.95
Seared Chihuahua Cheese stuffed with steak, chorizo and bacon. Topped with cilantro crema and red onion.

ENCHILADAS

A la Max \$14.95
3 Corn tortillas seared with chile guajillo adobo stuffed with picadillo (beef hash), pulled chicken adobado or queso chihuahua. Topped with, queso añejo and crema.

Crepas \$14.95
3 Flour tortillas stuffed with fresh spinach, queso Chihuahua and topped with a mild chipotle cream sauce. Served with arroz verde, esquites de calabaza and guacamole. Substitute pulled chicken adobado.

Tomatillo Verde \$14.95
3 Corn tortillas stuffed with your choice of beef, pulled chicken, cheese or portobello, topped with salsa verde, crema and queso añejo. Served with rice and beans.

Mole Pobalano \$14.95
3 Corn tortillas stuffed with your choice of beef, pulled chicken, cheese or plantains, topped with mole poblano, queso añejo, and crema. Served with rice and beans.

Suizas \$14.95
3 Corn tortillas stuffed with queso chihuahua, beef or pulled chicken, topped with salsa dulce and chihuahua cheese au gratin. Served with rice and beans.

De La Costa

\$16.95

3 Corn tortillas stuffed with ancho chile rubbed shrimp. Topped with chile poblano crema, rajas and red onion. Served with arroz verde and esquites de calabaza.

BEVERAGES

Horchata \$2.50

Soda \$2.25

Limonada \$2.25

Milk \$2.50

Orange Juice \$2.50
