



TACOS

ISOLAMENTE!

\$3

EACH

SERVED ON
HANDMADE
NIXTAMALIZED
CORN MASA
TORTILLAS

SERVED WITH
CILANTRO, ONION,
LIME & RADISH

SUBSTITUTE
LETTUCE WRAP 0.50

SALSA
TOMATILLO
VERDE
HABANERO

You can purchase
our home-made
tortillas

- CARNE ASADA

grilled hanger steak marinated in citrus & pasilla negro chile
- CHORIZO

our blend of ground pork, guajillo chile, smoked paprika & chile de arbol
- BARBACOA

braised beef w/ herbs
- POLLO

grilled marinated achiote chicken
- AL PASTOR

achiote marinated pork shoulder sliced char-grilled with pineapple
- CARNITA

slow cooked pork shoulder w/ spices, negra modelo beer & a hint of orange
- LENGUA

beef tongue, braised tender, w/ victoria beer, bay leaf, & onion
- TRIPA

tripe slow simmered with garlic, onion & herbs, lightly crisped a la plancha
- COCHINITA

marinated pork slow-cooked in banana leaf with guajillo chile & achiote
- D'IBERVILLE CAMARON

grilled spice-rubbed shrimp & pineapple pico
- SEASONAL FISH

our seasonal fish chopped & seasoned w/ chilies, & pineapple pico
- SCALLOP

blackened scallops, seasoned w/ chilies, & pineapple pico
- VEGETARIANO

squash, zucchini, bell peppers, onions
- CACTUS

a rare, chilled, authentic taco with cactus, red onions & tomatoes
- MARKET MUSHROOM

chopped & char-grilled mushrooms a la plancha
- CACHETE

steamed beef cheek, simmered to excellence w/ bay leaf, oregano & garlic
- GRINGO TACO

ground beef or tinga chicken, cheese & lettuce

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Appetizers

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- GUACAMOLE 12OZ

10 (ADD BACON 0.99)

hand mashed avocado, lime, pico de gallo, cilantro
- QUESO 8OZ | 12OZ

7 | 10

smooth blend of mexican cheeses
- SPINACH QUESO 12OZ

11

queso w/ creamy spinach made in house
- CHORIZO QUESO 12OZ

12

queso w/ our house made paprika chorizo
- MAS QUESO 12OZ

12

ground beef, queso, pico de gallo
- TRIFECTA

15

queso + pico de gallo + guac

(all separate)

add pineapple +.50

- SWEET PLANTAINS

4

fried, sliced, & seasoned plantain
- SPICY CUCUMBER

5

sliced market cucumbers, in our spicy secret sauce
- POLLO FLAUTAS

8

lettuce, crema, tomato, queso fresco
- STREET STYLE CORN

8

mexican street corn, mayo, cotija cheese, crushed taki
- BRUSSEL SPROUT NACHOS

12

tortilla chips topped w/ grilled corn, crema, red onion, fried egg, & char-grilled brussel sprout
- LOADED TACO FRIES

12

queso, cotija cheese, pico de gallo, guacamole, crema

SELECT A TACO FLAVOR FROM ABOVE
- FAJITA NACHOS

12

bed of tortilla chips topped w/ bell pepper, onions & queso

SELECT A TACO FLAVOR FROM ABOVE

Flavor Creations

PICK A TACO FLAVOR & WE'LL CHANGE UP THE PRESENTATION

- GRINGO QUESADILLA

10

cheese + YOUR TACO FLAVOR
- FAJITA QUESADILLA

12

bell peppers, onions + YOUR TACO FLAVOR
- TACO TRUCK BURRITO

12

lettuce, onion, tomato, queso fresco, rice & beans + YOUR FLAVOR TACO
- TACO BOWL

12

black beans, rice, lettuce, guac, pico & sour cream + YOUR FLAVOR TACO
- TACO SALAD

12

lettuce, tomato, guacamole, sour cream, bell peppers, onions + YOUR FLAVOR TACO

CHOOSE: BOWL OR TORTILLA SHELL

Fajitas

- CHICKEN OR STEAK

13
- MIXTO (CHICKEN & STEAK)

15
- TRIO (CHICKEN, STEAK & SHRIMP)

16
- SHRIMP

15
- SCALLOPS

16



ALLERGY WARNING: PLEASE ALERT US TO ANY ALLERGIES YOU MAY HAVE PRIOR TO PLACING YOUR ORDER. PLEASE BE ADVISED THAT ALL OF OUR FOODS ARE PREPARED IN A COMMON KITCHEN AND THAT WE CANNOT GUARANTEE THAT CROSS-CONTACT WITH OTHER ALLERGENS WILL NOT OCCUR.

Tortas

{ SANDWICHES }
HOMEMADE PAN TELERA

CUBANA	15
carne asada, chicken, chorizo, egg, lettuce, avocado, tomato, jalapeño, refried beans, & mayo	
HAWAIIANA	13
ham, char-grilled pineapple rings, monterey cheese, lettuce, avocado, tomato, jalapeño, & mayo	
MEXICAN PHILLY	12
steak asada, cheese, onions, & peppers	
TACO	12
PICK YOUR FAVORITE TACO FLAVOR	
& we'll slap that business in a sandwich	
w/ lettuce, avocado, tomato, jalapeño	

Soups

CUP | BOWL

CHICKEN TORTILLA SOUP	5 8
chicken broth, cheese, tortilla chips, veggies & avocado	
BLACK BEAN SOUP	5 8
queso fresco, crema, cilantro	

Especiales de la Casa

CEVICHE	MKT
cured in citrus juices w/ cilantro, onion, & jalapeños	
CHOOSE: SEASONAL FISH OR CAMARONES	
CARNE ASADA	15
carne 'a suh duh', classic marinated steak & onions	
CARNITAS	14
slow cooked pork shoulder w/ spices, negra modelo beer & a hint of orange	
PECHUGA DE POLLO	14
char-grilled chicken breast, on a bed of black beans & rice, layered w/ cheese	

Molcajetes



"MOKA - HET - TAY"
SERVED SIZZLING IN A
TRADITIONAL LAVA ROCK MOLCAJETE

CARNE	18
marinated steak, chicken, nopales, queso fresco, knob onion	
SEAFOOD	25
shrimp, scallops, tilapia, nopales, queso fresco, knob onion	
SURF & TURF	27
steak, chicken, shrimp, nopales, queso fresco, knob onion	

Side Pieces

RICE	3
BEANS	3
FRIES	3
BLACK BEANS	3
RICE & BEANS	5
CHILE RELLENO.....	5
poblano pepper, monterey cheese, ground beef	
PIÑA CON LIMÓN	5
fresh pineapple chunks, topped w/ lime	
PICO DE GALLO 8OZ 12OZ	7 10
add fresh pineapple chunks or mushrooms +3	

Burritos

CALIFORNIA BURRITO	14
french fries, beans, guacamole, sour cream, pico de gallo	
CHOOSE: STEAK OR CHICKEN	
THE "P5" BURRITO	12
cheese & rice, rolled up	
CHOOSE: STEAK OR CHICKEN	
BURRITO ASADA	12
the classic steak, grilled onions & peppers	
rolled up w/ our burro sauce	
BREAKFAST	10
egg, cheese, chorizo w/ verde salsa	

Tamales

PORK	7
pork, ground beef, queso fresco, burro sauce	
CHICKEN	7
tinga chicken, enriched w/ our chili powder, queso fresco, salsa verde	

Enchiladas

SERVED ALONGSIDE
RICE & BEANS

GRINGO	10
CHOOSE: POLLO OR QUESO w/ queso on top	
VERDES	12
fajita chicken topped w/ verde salsa	
ROJAS	11
pulled pork & our classic roja sauce	
VEGETARIANA	10
rolled w/ squash, zucchini, bell pepper, onion & mushrooms topped with verde salsa	
CHIPOTLE	12
fajita chicken topped w/ our house-made chipotle sauce	
MOLE	13
CHOOSE: POLLO OR CHORIZO, topped w/ mole sauce	
(item contains nuts)	

Empanadas

TWO DEEP FRIED EMPANADAS
LETTUCE, CREMA, QUESO FRESCO,
TOMATO, & AVOCADO

POLLO	8
mexican-spiced tinga chicken	
PORK	8
slow cooked pork shoulder w/ spices, negra modelo beer & a hint of orange	
BEEF	8
seasoned ground beef	

Sweets

CHURROS	5
TRES LECHEs CAKE	5
SOPAPILLAS	5

LOVE OUR STUFF?
BUY THE COOKS A ROUND 6.00

