

ENTRÉES

Tacos **\$2.75**
Soft, corn tortillas filled with your choice of meat, topped with onion, cilantro and your choice of salsa

Quesadillas **\$7.25**
Flour tortilla with 4 mexican blended cheese, side of guacamole, sour cream and pico de gallo.
Pollo Asado or Pork Meat Choice 9.00 Premium Meat 10.25

Burrito **\$9.05**
Flour tortilla, 4 mexican blended cheese, rice, beans, guacamole, onion, cilantro, choice of green or red salsa & your choice of meat.
Carne Asada 9.85 Premium Meat 10.25

Torta (Mexican Sandwich) **\$8.90**
Soft, white roll with crispy crust filled with beans, queso fresco, lettuce, tomato, avocado, jalapeños & your choice of meat.
Carne Asada 9.85 Premium Meat 10.55

Bad Ass Chicken Chopped Salad **\$9.75**
Mixed greens topped with roasted corn, jicama, grilled bell peppers, avocado, and queso fresco, tossed in our honey lime dressing.

Ceviche Plate **\$9.25**
Chopped shrimp cooked in lime juice. Mixed with red onions, tomato, cilantro, and cucumber, topped with avocado slices; served with tostadas.

Bad Ass Nachos **\$9.50**
Corn tortilla chips, beans, ranchero sauce, 4 mexican blended cheese, guacamole, sour cream, pico de gallo and jalapeno slices.
Pollo Asado 11.25 Carne Asada 12.45 Premium Meat 13.25

*Additional Charge for Short Rib Meat, Cabeza, Lengua & Fish

Any menu item can be made vegetarian.

MEAT CHOICES

 Yucatán Peninsula Dish

Carne Asada
Grilled steak in house seasoning.

Al Pastor
Thin, grilled pork shoulder, marinated in sweet dry chiles, aromatic spices & pineapple, mixed with grilled onion.

 **Cochinita Pibil**
Pork slowly roasted in a banana leaf, marinated in citrus juice, achiote paste & spices

Pollo Asado
Grilled chicken breast, marinated in mild dry chiles and lemon juice.

 **Poc-Chuc**
Thin, grilled pork shoulder, marinated in lime juice, onions & spices.

 **Lechon**
"Carnitas" slow roasted pork, marinated in our house seasoning & topped with shredded cabbage mix.

Short Rib
Boneless-Beef Slowly oven roasted, marinated in red wine and dry chiles.

Cabeza
Steamed head beef cooked with onion and spices.

Chorizo and Papa
Ground pork meat mixed with seasoned chopped potatoes.

Lengua
Steamed beef tongue with onions, bay leaves and spices.

Pescado
Grilled Cod fish marinated with butter lime sauce, topped with cilantro, jalapeño sauce, cabbage and tomato.

KIDS MENU \$6.85

Kids Quesadilla- kids chesse Quesadilla and a side of rice or beans

Kids Bean and Cheese Burrito

Kids Soft Taco- Chicken taco with a side of rice or beans

Kids Chicken Bowl- 6 oz bowl of rice topped with grill Chicken

DRINKS

Agua Fresca (Homemade Drinks) **\$3.50**

Horchata Rice, cinnamon, sugar & vanilla.

Jamaica Sweet, hibiscus flower iced tea.

Pineapple Crushed, fresh, pineapple water.

Watermelon Iced Tea Fresh crushed watermelon, sweetened

Bottled Drinks **\$3.25**

Mexican Coke

Flavored Jarritos

Fanta

Perrier Mineral Water

Fountain Drinks **\$2.10**

Coke

Lemonade

Fuze

Diet Coke

Dr. Pepper

(Raspberry Tea)

Sprite

Sides

Chips & Salsa 3.65

Chips & Guacamole 6.85

Rice 3.25

Beans 3.25

