

Appetizers & Sides

BOTTOMLESS CHIPS AND SALSA \$1.75
OR FREE WITH PURCHASE OF ANY OTHER DIP

GUACAMOLE.....	8 (ADD BACON 0.99)
hand mashed avocados, lime, pico de gallo, cilantro	
QUESO.....	4/7
smooth blend of mexican cheeses & pickled jalapeños	
SPINACH DIP.....	8
queso with creamy spinach made in house	
CHORIZO DIP	9
queso with our house made paprika chorizo	
PICO DE GALLO	4/7
tomato, onion, cilantro, fresh serranos, salt, & lime	
STREET STYLE CORN.....	8
mexican street corn, mayo, cotija cheese, crushed taki	
MAS DIP.....	8
ground beef, queso, pico de gallo	
BEAN DIP	6
refried beans topped with queso	

FLAUTAS	8
lettuce, sour cream, tomato, queso fresco	
CHILE RELLENO.....	4
battered & fried poblano chiles, stuffed with chihuahua & goat cheese	
BLACK BEANS.....	3
fresh cooked black beans	
REFRIED BEANS	3
fresh cooked pinto beans	
MEXICAN RICE	3
fresh cooked mexican rice	
CARNE ASADA FRIES.....	11
asada steak, beans, cheddar, cotija cheese, pico de gallo, guacamole, crema	
MUSHROOM PICO DE GALLO.....	5/8
diced fresh mushroom, jalapenos, onion, lime	
PLANTAINS.....	4
fried plantains tossed in salt	



Tacos

YOUR CHOICE OF
YELLOW OR BLUE CORN TORTILLAS

SERVED ON HANDMADE NIXTAMALIZED
CORN MASA TORTILLAS

SERVED WITH CILANTRO, ONION,
LIME & RADISH

SUBSTITUTE LETTUCE WRAP 0.50

"OOOOOO...WEEE!
THESE ARE GOOD"



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 with herbs

POLLO

grilled marinated achiote chicken

AL PASTOR

achiote marinated pork shoulder sliced char-grilled with pineapple

CARNITA

slow-cooked pork shoulder with spices, negra modelo beer & a hint of orange

LENGUA

beef tongue braised tender with 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

CAMARON

grilled spice-rubbed shrimp

SEASONAL FISH

chili rubbed fish

VEGETARIANO

market vegetables

RAJAS

charred peppers & onion tossed in oregano with crema & cotija cheese

CACTUS

cactus, red onions, red peppers

MARKET MUSHROOM

grilled mushroom a la plancha

SUADERO

negro modelo slow roasted beef brisket to tenderness

CABEZA

braised beef head with bay leaf, achiote, chiles, avocado leaves

CACHETE

beef cheek, steamed to perfection

Empanadas

POLLO.....	8	BEEF.....	8
chili verde & tinga chicken		ground beef, potatoes	
RAJAS.....	6	PAPAS.....	6
charred peppers & cotija cheese		mashed potato	
PORK.....	8	QUESO	6
achiote marinated pork		monterrey jack cheese	

Tamales

(HAND-ROLLED IN A BANANA LEAF)

PICADILLO.....	5
ground beef, potatoes, sautéed onions	
TINGA.....	4
tinga chicken	
VEGETARIAN.....	6
sauteed carrots, zucchini, mushroom, red pepper, onions & garlic	

Tortas

(SANDWICHES)
SERVED ON PAN TELERA WITH
LETTUCE, AVOCADO, TOMATO, JALAPENOS

LENGUA	13
beef tongue braised tender with victoria beer, bay leaf & onion	
PASTOR	12
achiote marinated pork shoulder, sliced, char-grilled with pineapple	
ASADA	12
grilled hanger steak marinated in citrus & pasilla negro chile	
CUBANA	15
carne asada, chicken, egg, chorizo	
HAWAIIANA	13
ham, pineapple, monterrey cheese	
AHOGADA	12
carnitas, red onion, bean puree, dipped in ranchero sauce	
PHILLY CHEESE-STEAK	12
steak asada, cheese, onions, & peppers	

Soups

CHICKEN TORTILLA SOUP	7
chicken broth, cheese, tortilla chips & avocado	
BLACK BEAN SOUP	7
queso fresco, crema, avocado, jalapeño	
CALDO SIETE MARES	17
seafood broth, crab legs, mussels, squid, octopus, crab, shrimp	

Ensalada

[SHRIMP +5 / GRILLED CHICKEN +4 / SEASONAL FISH +5]

CACTUS SALAD	8
cactus leaf salad mixed with onions, tomatoes, cilantro & jalapeños	
SPICY CUCUMBER SALAD	8
minced garlic, red pepper flakes, lime juice, rice wine vinegar, cucumbers	
ENSALADA DE TACO	8
tortilla taco, lettuce, tomato, guacamole, sour cream, cheese	
STRAWBERRY SALAD	8
arcadian salad mix, spinach, strawberries, feta cheese, almonds	
AVOCADO SALAD	8
spinach, romaine, cucumber, avocado & tomato	

Molcajetes

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

CARNE	17
marinated steak, chicken, nopales, queso panela	
SEAFOOD	21
shrimp, scallops, tilapia, nopales, queso panela	
SURF & TURF	21
steak, chicken, shrimp, nopales, queso panela	

Fajitas

MARKET VEGETABLE, REFRIED BEANS, MEXICAN RICE
PICO DE GALLO, LETTUCE, SOUR CREAM, GUACAMOLE

CHICKEN OR STEAK	13
SHRIMP	15
SCALLOPS	16

[MAKE IT A CHIMICHANGA]

Burritos

CALIFORNIA BURRITO	12
steak asada, french fries, charro beans, guacamole, sour cream, pico de gallo	
THE "P5" BURRITO	12
chicken, cheese & rice, rolled up	
BURRITO ASADA	10
carne asada rolled up with our ranchera sauce	

Enchiladas

SERVED WITH RICE & BEANS

VERDES	11
fajita chicken in our verde sauce	
ROJAS	10
pulled pork and our salsa roja	
VEGETARIANA	9
rolled with squash, zucchini, bell pepper, onion and our verde sauce	
CHIPOTLE	11
chicken, house-made chipotle sauce, sour cream	

Del Mar

CEVICHE	MKT
shrimp cooked in citrus juices with cilantro, onion, & jalapeños	
COCTELES DEL MAR	MKT
onion, cilantro, avocado & house cocktail mix SELECT CAMARON, CEVICHE, OR OSTION (OYSTER)	
AGUACHILE (CHILI WATER)	MKT
shrimp marinated in citrus, cucumber, onion & habanero	
CAMARONES A LA DIABLA	MKT
jumbo shrimp a la plancha, ranchera sauce, & mexican rice	
MOJARRA	MKT
fried fish served with french fries or mexican rice	
TILAPIA	MKT
achiote rubbed tilapia filet with cactus leaf, knob onion, rice, and steamed vegetables	

Gringas

{QUESADILLAS}
COTIJA CHEESE MELTED ON A FLOUR TORTILLA

CHOICE OF

STEAK, CHICKEN, OR SHRIMP..... 12

Kids

TACO, ENCHILIADA, OR BURRITO	4
beef or chicken, served with rice & beans	
TENDERS AND FRIES	5
P5	7
chicken, cheese, and rice	
FRUIT SKEWERS	3

Drinks

BOTTLES 3.5

Coca Mexicana
Topo Chico
Squirt Grapefruit Soda
Jarritos
Root Beer
Sprite

AGUAS FRESCAS 3

ask for available flavors

Coke
products