

COMIDA

APPETIZERS/STARTERS

HOLY GUACAMOLE	\$11
QUESO CON CHILE	\$6.50
AUTHENTIC STREET CORN	\$9
FRESH CUT YELLOW CORN, TAJIN AIOLI, COTIJA CHEESE, CILANTRO AND TAJIN	

SOUPS/SALADS

MEXICAN CAESAR WRAP	\$15.50
KALE ROMAINE MIX, POLLO ASADO, CILANTRO, PEPITAS AND TOMATO IN A CAESAR DRESSING WRAPPED IN A FLOUR TORTILLA	
MEXICAN CAESAR CHICKEN SALAD	\$15.50
KALE ROMAINE MIX, POLLO ASADO, CROUTONS, CILANTRO, PEPITAS AND TOMATO IN A CAESAR DRESSING	
CILANTRO LIME SHRIMP SALAD	\$16.50
SHRIMP, AVOCADO, CORN, BEANS, PICO DE GALLO, CABBAGE, MIXED GREENS AND ZESTY PINEAPPLE VINAIGRETTE	
POZOLE	SMALL \$9 LARGE \$12
TRADITIONAL HOMINY AND PORK SOUP	
CHICKEN TORTILLA SOUP	SMALL \$9 LARGE \$12
SHREDDED CHICKEN IN TOMATO BROTH WITH VEGGIES, TOPPED WITH CHIPS + AVOCADO	

ESPECIALES

SURFER BURRITO	\$16
SHRIMP, ASADA, FRIES, BAJA SAUCE, CHEESE, PICO DE GALLO, RICE AND GUACAMOLE	
CALIFORNIA BURRITO	\$15
ASADA, FRIES, BAJA SAUCE, CHEESE, PICO DE GALLO, RICE AND GUACAMOLE	
SHRIMP FAJITAS PLATE	\$20
MARINATED SHRIMP, FAJITAS VEGGIES, GUAC, RICE, BLACK BEANS & TORTILLAS	
STEAK FAJITAS	\$25
STEAK SERVED WITH FAJITAS VEGGIES, RICE, BEANS, TORTILLAS & HABANERO CILANTRO COMPOUND BUTTER	
TACOS BORRACHOS (2)	\$15.50
BEEF TACOS SMOTHERED WITH SALSA MADRE, COTIJA, ONION & CILANTRO	
DRUNKEN SHRIMP TACOS (2)	\$16.50
TWO CORN TORTILLAS FILLED WITH CHEESE, SHRIMP, PICO, FAJITAS, BAJA, & TOPPED WITH GREEN CRACK SAUCE	
SURF 'N TURF	\$35
STEAK, DIABLO SHRIMP, FAJITA VEGGIES, RICE, BEANS AND TORTILLAS	

CHIHUAHUA CLASSICS

CHOOSE YOUR BASE:

2 FAT TACOS	\$12
ONIONS & CILANTRO	
EL GORDO BURRITO	\$13
RICE, BEANS, CHEESE, SOUR CREAM, PICO DE GALLO, CHEESE AND AVOCADO SALSA	
CLASSIC QUESADILLA	\$12
CHEESE WITH A SIDE OF SOUR CREAM AND GUACAMOLE	
NACHOS GIGANTES	\$18
CHEESE, PICO DE GALLO, JALAPENOS, BEANS, COTIJA CHEESE, SOUR CREAM AND GUAC	
BIG BOWL	\$16
RICE, BEANS, RED CABBAGE, PICO DE GALLO AND SOUR CREAM	

DICK YOUR PROTEIN:

AL PASTOR	PORK MARINATED WITH ADOBO (CHIPOTLE PEPPERS) AND COOKED ON A SPIT, THEN GRILLED TO PERFECTION WITH FRESH PINEAPPLE CHUNKS
CARNITAS	SLOW COOKED PORK, BRAISED WITH CITRUS FRUITS AND AROMATICS
CARNE ASADA	DICED STEAK MARINATED IN COCA COLA AND SALT, GRILLED TO PERFECTION
POLLO ASADO	DICED DARK MEAT CHICKEN, MARINATED IN GARLIC, ONION, TURMERIC, PEPPER, SALT AND OTHER SPICES, GRILLED TO PERFECTION
SHREDDED BEEF	SLOW BRAISED BEEF WITH ADOBO, CHILIS, HOUSE BLEND SPICES. COOKED IN OUR VERY OWN CHIHUAHUA LAGER
VEGGIE	ZUCCHINI, PICO DE GALLO, CORN- SEASONED WITH BLACKENED TACO SEASONING AND GRILLED (VEGAN*)
MAHI MAHI	BLACKENED & GRILLED MAHI MAHI
SHRIMP	MEDIUM SHRIMP MARINATED IN OUR CILANTRO GARLIC LIME MARINADE AND GRILLED

THE BIG CHIHUAHUA BURRITO \$28
TWO BURRITOS ROLLED INTO ONE!

OVER HALF A POUND OF PROTEIN OF CHOICE, QUESO DIP, ONION, CILANTRO, CRACK SAUCE, LETTUCE, FRIES RICE, BEANS, BAJA SAUCE- DRIZZLED W BAJA, COTIJA AND CILANTRO.

DESSERT

CHURROS	\$6
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BREAKFAST

SERVED TIL 2PM	
MACHACA TACOS (2)	\$12
SHREDDED BEEF, OR CARNITAS, SCRAMBLED EGGS, WITH PICKLED ONIONS, COTIJA CHEESE AND CILANTRO	
CHILAQUILES	\$16
CHOICE OF RED OR SALSA VERDE. SCRAMBLED EGGS, CREMA, PICKLED ONIONS, COTIJA CHEESE AND CILANTRO, WITH YOUR CHOICE OF PROTEIN	
BREAKFAST BURRITO	\$13
SCRAMBLED EGGS, CILANTRO PESTO, HASH BROWNS, BEANS, CHEESE, WITH YOUR CHOICE OF PROTEIN	
AVOCADO TOAST	\$14
TOASTED SOURDOUGH, CILANTRO PESTO, GUAC, SLICED TOMATO, PICKLED ONION, COTIJA CHEESE, CILANTRO, WITH YOUR CHOICE OF PROTEIN +\$4	
HUEVOS RANCHEROS PLATE	\$13
THREE SCRAMBLED EGGS, SALSA ROJA, BEANS, RICE, PICKLED ONIONS, COTIJA CHEESE AND CILANTRO	
STEAK & EGGS	\$25
STEAK WITH TWO EGGS YOUR WAY, HASHBROWNS, AND 2 SLICES OF SOURDOUGH TOAST	
AMERICANA BREAKFAST	\$15
TWO EGGS YOUR WAY, CHOICE OF BACON OR SAUSAGE, SIDE OF HASHBROWNS AND 2 SLICES OF SOURDOUGH TOAST	
BREAKFAST SAMMIE	\$14
SOURDOUGH TOAST, BACON, CILANTRO PESTO, 2 FRIED EGGS, SLICED TOMATO AND AVOCADO	
CINNAMON ROLL	\$6
FRESH BAKED, GET EM WHILE THEY LAST	
BYO OMELETTE	\$16
CHOOSE UP TO THREE ADD INS - BACON, SAUSAGE, CHEESE, JALAPENOS, TOMATO, AVOCADO, ASADA, CARNITAS, POLLO ASADO, VEGGIE, SHRIMP SERVED WITH HASHBROWNS.	

CHILDREN'S MENU

BRC BURRITO	\$9
KIDS BOWL- CHOICE OF PROTEIN	\$9
CHIPS AND CHEESE	\$9
CHEESE QUESADILLA	\$9



LOS PERROS

SERVED TO-GO	
TWO PIECES WHITE FISH	\$9
TWO TURKEY PATTIES	\$9

BEBIDAS

COCKTAILS \$12 - \$15

TITOS & SODA

FRESH LIME, VODKA & TOPO CHICO

PALOMA

GRAPEFRUIT JUICE, LIME JUICE, AGAVE, AND TEQUILA

BLOODY MARÍA

HOUSE MADE CLAMATO MIX, LIME SQUEEZES AND VODKA OR TEQUILA

MEXICAN MULE

GINGER BEER, LIME, AGAVE & TEQUILA

CERVEZA \$6 - \$10

XXOLO 6.5% ABV \$6

CRAFT MEXICAN LAGER GARAGE BREWING CO

MODELO 4.2% ABV \$6

IMPORTED MEXICAN LAGER

PRIMERO 5% ABV \$6

CHIHUAHUA CERVEZA
CRAFT MEXICAN LAGER

SPACE DUST IPA \$10

8.2% ABV

ELYSIAN BREWING

BLOOD ORANGE HEFEWEIZEN

5.5% ABV \$7

GARAGE BREWING CO.

MONGO DOUBLE IPA \$10

8% ABV

PIZZA PORT

DRAFT PICKS HAZY IPA \$8

6.1% ABV

BUZZROCK BREWING CO

SALTY CREW BLONDE ALE \$7

4.5% ABV

CORONADO BREWING CO

PACIFICO 4.2% ABV \$6

IMPORTED MEXICAN LAGER

OKTOBERFEST 5.9% ABV \$7

SPATEN IMPORTED GERMAN BEER

MARGARITAS \$14 - \$18

WE MAKE OUR COCKTAILS FROM 100% PURO AGAVE TEQUILA Y MEZCAL

CADILLAC

CLASSIC MARGARITA WITH GRAND MARNIER FLOATER

CLASSIC

ORANGE, LIME, REPOSADO, PIÑA, AGAVE

SKINNY

FRESH LIMES, TOPO CHICO, BLANCO, AGAVE

FROZEN FRESA

FROZEN STRAWBERRY, LIME, BLANCO

MANGOÑADA

MANGO, LIME, BLANCO, CANDY

EL CHAPO

TAMARINDO, SWEET N SOUR, REPOSADO

SMOKY SANDIA

WATERMELON, MEZCAL, LIME

THE WEDGE

PIÑA, LIME, BLUE CURACAO, BLANCO

LA CHINGONA

GUAVA, AGAVE, LIME, MEZCAL

PEPINO

CUÇUMBER, LIME, AGAVE, BLANCO

PIÑA LOCA

ROASTED PIÑA, CHIPOTLE AGAVE, LIME, MEZCAL

FRIDA KAHLO

HABANERO, CITRUS, MEZCAL

PATRON JALAPENO MARG

PATRON SILVER, AGAVE, JALAPENO, LIME

LIVIN LA VIDA LOCA

BLOOD ORANGE-VIDA MEZCAL- LIME

MICHELADAS \$12

MANGO | TAMARINDO | STRAWBERRY |
HABANERO | CLAMATO

MEZCAL OR TEQUILA FLIGHTS

TEQUILA FLIGHT= 1 OZ POURS OF BLANCO, REPO AND ANEJO
MEZCAL FLIGHT IS "BUILD YOUR OWN"

MEZCALS \$10 - \$25

CASAMIGOS MEZCAL JOVEN

SUGAR-AGAVE-LEMON PEEL

DEL MAGUEY MEZCAL VIDA

BUTTERY-ALOE VERA-CITRUS

ILEGAL MEZCAL AÑEJO

DARK CHOCOLATE-CLOVE-BITTER ORANGE

DOS BOOTS MEZCAL

DIRT PEPPER, LEATHER

MONTELOBOS ORGANIC

BANANA, GRASS, SUGAR

TEQUILAS \$8 - \$30

CASAMIGOS

BLANCO | REPOSADO | AÑEJO

DON JULIO

BLANCO | REPOSADO | AÑEJO | 1942

PATRÓN

SILVER | REPOSADO | AÑEJO

JAJA TEQUILA

BLANCO | REPOSADO | AÑEJO

LOS SUNDAYS

BLANCO | REPOSADO | COCO

HERRADURA

BLANCO | REPOSADO | AÑEJO

CLASE AZUL

REPOSADO

DRINKS

SODA

DR. PEPPER, COKE, DIET COKE, COKE ZERO, SPRITE,
FANTA ORANGE, COKE CHERRY, FUZE ICED TEA

\$3.50

JARRITOS SODA

\$3.50

AGUAS FRESCAS / HORCHATA

\$3.50

TOPO CHICO

\$3.50

JUICES

ORANGE, GUAVA, MANGO, GRAPEFRUIT, PINEAPPLE

\$5.00