



TAQUERIA & TEQUILA BAR



APPETIZERS

- guacamole & chips** 12.95
FRESH AVOCADO, TOMATO, CILANTRO, ONIONS, FRESH LIME JUICE
- nachos conchita** 12.95
HOMEMADE TORTILLA CHIPS WITH REFRIED BLACK BEANS, MOZZARELLA CHEESE, PICO DE GALLO, JALAPEÑOS, SOUR CREAM, GUACAMOLE
CHOICE OF: BEEF | CARNITAS | CHICKEN | CHORIZO
- homemade yuca empanadas** 3.95 EACH
SERVED WITH JALAPEÑO CORN CREAM
CHOICE OF: CHEESE | BEEF | CHICKEN | SHRIMP | BROCCOLI & CHEESE
- street corn** 4.00
MAYONNAISE, COTIJA CHEESE, MEXICAN SPICES
- jamaican street corn** 4.25
JERK MAYONNAISE AND TOASTED COCONUT
- queso fundido** 12.95
BAKED MOZZARELLA CHEESE, PICKLE JALAPEÑOS, SAUSAGE, ONIONS
- grilled steak bocadillas** 11.95
SERVED WITH SPICY JALAPEÑO CHIMICHURRI
- shrimp avocado** 12.95
STUFFED WITH FRESH SHRIMP, LIME JUICE, ONION, CILANTRO, TOMATO, OLIVE OIL
- ceviche mixto** 13.95
SHRIMP AND CODFISH COOKED IN FRESH LIME JUICE THEN MIXED WITH CILANTRO, ONIONS, MANGO, CUCUMBER, TOMATO, OLIVE OIL, AVOCADO
- chicken wings mancha manteles** 8.95
MOLE IN DARK SAUCE, CALLED THE NATIONAL DISH OF MEXICO THE BITTER-SWEETNESS OF CHOCOLATE SUBTLY COUNTERACTS THE SPICINESS OF THE PEPPERS. THIS BRIGHT RED SAUCE CONTAINS SPICY CHORIZO, NUTS, TOMATO, ANCHO CHILES, PINEAPPLE AND PLANTAIN. IT TASTES SWEET, SPICY AND FRUITY
- tamarind wings** 8.95
MARINATED IN TROPICAL FRESH TAMARIND JUICE WITH MEXICAN SPICES
- melissa's wings** 8.95
CHOICE OF: COCONUT MANGO | BUFFALO | JERK HONEY
- chicken fingers** 7.95
HOMEMADE BREADED CHICKEN BREAST SERVED WITH POTATO CHIPS

SALADS & SOUPS

- frijoles soup** 5.95
BLACK BEANS, PICO DE GALLO, QUESO FRESCO, TOPPED WITH TORTILLA CHIPS
- azteca soup** 7.95
TOMATO AND GUAJILLO PEPPER BROTH SERVED WITH HOMEMADE CRISPY TORTILLA CHIPS, QUESO FRESCO, CREMA, AVOCADO
- churrasco** 19.95
GRILLED SKIRT STEAK, MARINATED IN SERRANO PEPPER ADOBO, ROMAINE LETTUCE, ROASTED CORN, CHERRY TOMATOES, FRESCO MANGO DRESSING
- camarones** 14.95
BABY SHRIMP ROMAINE LETTUCE, CHERRY TOMATOES, BLACK BEANS, ROASTED CORN, QUESO FRESCO, PASSION FRUIT DRESSING
- huaquechula** 12.95
POLLO A LA PLANCHA, ROASTED CORN, CHERRY TOMATOES, QUESO FRESCO, ROMAINE LETTUCE, AVOCADO, PASSION FRUIT DRESSING
- vegan salad** 11.95
SPINACH, SQUASH, TOMATO, MANGO, CUCUMBER, AVOCADO, BLACK BEANS WITH MANGO DRESSING

SANDWICHES

all sandwiches served with french fries

- skirt steak** 12.95
CARAMELIZED ONIONS, MOZZARELLA CHEESE, REFRIED BEANS, AVOCADO, CHIPOTLE MAYO
- cuban** 10.95
TRADITIONAL CUBAN PRESSED SANDWICH WITH ROASTED PORK, HAM, SWISS CHEESE, PICKLES, MUSTARD AND MAYO
- milanesa** 9.95
BREADED CHICKEN BREAST, LETTUCE, TOMATO, ONIONS, AVOCADO, REFRIED BLACK BEANS, CHIPOTLE SAUCE
- al pastor** 9.95
PORK MARINATED OVERNIGHT IN MEXICAN SPICES AND GRILLED TO PERFECTION, SERVED WITH GREEN PINEAPPLE, CARAMELIZED ONIONS, AVOCADO, CHIPOTLE SAUCE

PLATOS TAQUERIA

all platos served with rice & beans

- fajitas chef franco recipe**
TOMATO, POBLANO PEPPER, FRESH GARLIC, ONIONS
CHICKEN: 16.95 | STEAK: 19.95
MIXTAS (CHORIZO, STEAK, CHICKEN, SHRIMP) 23.95
- skirt steak** 22.95
MEXICAN STYLE MARINATED IN MOJO AGRIO JALAPEÑO, GARLIC, SALT AND BLACK PEPPER
- pollo ala crema** 15.95
CHICKEN BREAST MARINATED IN OLIVE CITRUS JUICES, MEXICAN SPICES SAUTÉED IN A CREAMY TEQUILA SAUCE, FRESH CORN, POBLANO PEPPER, TOMATO

HOMEMADE SIDE DISHES

\$5.00

french fries > black refried beans & rice > guacamole

tortilla chips > pico de gallo > sautéed spinach > sweet plantains & green plantains † maduros or tostones †

TACOS DE LONG BEACH

\$3.50 each

all tacos served on a soft corn tortilla

- pescadito**
CODFISH MARINATED OVERNIGHT IN MEXICAN SPICES, HEART OF PALM, MANGO CHILI SAUCE
- carne asada**
GRILLED STEAK, CHIPOTLE SALSA, PICO DE GALLO, GUACAMOLE
- pollo**
CHICKEN BREAST MARINATED IN MEXICAN PEPPERS, AND SERVED WITH PICO DE GALLO, TOMATILLO SAUCE, GUACAMOLE, COJITA CHEESE
- carnitas grandma's recipe**
CRISPY PORK, CILANTRO, ONIONS, TOMATILLO SAUCE
- al pastor**
PORK MARINATED OVERNIGHT IN MEXICAN SPICES AND GRILLED TO PERFECTION SERVED WITH GRILLED PINEAPPLE, CARAMELIZED ONIONS, CILANTRO
- chorizo**
HOMEMADE MEXICAN CHORIZO, ONIONS, CILANTRO, RUPERTA'S CHIPOTLE SAUCE
- vegan**
ROASTED YELLOW SQUASH, PICO DE GALLO, GUACAMOLE, REFRIED BLACK BEANS

CHEF'S TACO SPECIALS

- gringo tacos** 4.50
HARD SHELL TACO, GROUND BEEF, HOT CHEESE, LETTUCE, PICO DE GALLO, SRIRACHA MAYO
- bbq chicken tacos** 4.95
SHREDDED BBQ CHICKEN, BLACK BEANS, PICO DE GALLO, CREMA
- bbq steak tacos** 4.95
SHREDDED BBQ STEAK, APPLES, CRISPY ONIONS, PICO DE GALLO
- sweet potato tacos** 4.95
ROASTED SWEET POTATOES, CORN, PUMPKIN SEEDS, QUESO TATEMADO, SALSA VERDE
- crispy fish tacos** 4.95
BEER BATTERED WHITE FISH, COLESLAW, PICO DE GALLO, SRIRACHA MAYO
- taco arabe** 5.95
MARINATED PORK WITH OREGANO, ONIONS, CUMIN, GRANDMA'S CHIPOTLE HOT SAUCE SERVED ON A FLOUR TORTILLA
- caliente shrimp tacos** 5.95
MARINATED WITH FRESH CHIPOTLE PEPPER LIME JUICE, CUMIN SERVED WITH ORANGE AVOCADO SALSALITA ON A FLOUR TORTILLA
- taco slud** 11.95
A CRISPY YUCA TORTILLA SHELL FILLED WITH RICE, BEANS, LETTUCE, PEPPERS, CORN, ONIONS, TOMATO AND SERVED WITH A CILANTRO DRESSING
CHOICE OF: BEEF | CARNITAS | CHICKEN | CHORIZO | SHRIMP
- facos duros** 11.95
3 CRISPY CORN TORTILLAS SERVED WITH LETTUCE, CREMA, CHEESE, REFRIED BLACK BEANS
CHOICE OF: POTATO WITH CHORIZO | OAXACA CHEESE | CHICKEN & CHEESE
- facos alambre** 14.95
A POPULAR MEXICAN TACO WITH GRILLED STEAK, BACON, POBLANO PEPPERS, ONIONS, CHEESE AND SERVED WITH EITHER CORN OR FLOUR TORTILLA IN AN IRON SKILLET
- shrimp tacos** 14.95
3 HARD SHELL TACOS WITH CITRUS SHRIMP, CILANTRO, ONIONS, OLIVE OIL, TOMATOES, AVOCADO, CHIPOTLE MAYONNAISE

PLATOS TIPICOS MEXICANOS

- meme quesadilla** 10.95
FLOUR TORTILLA STUFFED WITH MOZZARELLA CHEESE AND SERVED WITH PICO DE GALLO, SOUR CREAM, GUACAMOLE
CHOICE OF: BEEF | CARNITAS | CHICKEN | CHORIZO | SHRIMP + \$3.00
- vegetarian quesadilla** 9.95
ROASTED SQUASH, SPINACH, PICO DE GALLO, GUACAMOLE, SOUR CREAM
- cheese quesadilla** 7.95
MOZZARELLA CHEESE, PICO DE GALLO, GUACAMOLE, SOUR CREAM
- burritos de puebla** 10.95
FLOUR TORTILLA WRAPPED WITH RICE, REFRIED BLACK BEANS, LETTUCE, COTIJA CHEESE, PICO DE GALLO, GUACAMOLE, SOUR CREAM
CHOICE OF: BEEF | CARNITAS | CHICKEN | CHORIZO | SHRIMP + \$3.00
- vegan burrito** 9.95
BLACK REFRIED BEANS, RICE, ROMAINE LETTUCE, ROASTED SQUASH, PICO DE GALLO, GUACAMOLE
- bbq chicken burritos** 12.95
FLOUR TORTILLA WRAPPED WITH RICE, REFRIED BLACK BEANS, LETTUCE, COTIJA CHEESE, PICO DE GALLO, GUACAMOLE, SOUR CREAM
- bbq beef burritos** 12.95
FLOUR TORTILLA WRAPPED WITH RICE, REFRIED BLACK BEANS, LETTUCE, COTIJA CHEESE, PICO DE GALLO, GUACAMOLE, SOUR CREAM
- ostada de queso oaxaca** 10.95
TWO CRISPY TORTILLAS, OAXACA CHEESE, REFRIED BEANS, LETTUCE, CREAM, AVOCADO, COTIJA CHEESE, TOMATILLOS SAUCE TO PERFECTION
- chilaquiles** 11.95
HOMEMADE TOMATILLOS SAUCE AND CRISPY TORTILLAS, ONIONS, COTIJA CHEESE, MEXICAN CREAM WITH FRIED EGGS ON TOP, SERVED WITH RICE AND BEANS
- flautas de queso** 11.95
CHEF PEÑA'S FAVORITE DISH - AUTHENTIC MEXICAN CORN TORTILLA TUBES WITH TROPICAL CHEESE SERVED ON TOP, LETTUCE, CREAM, BEANS, COTIJA CHEESE, TOMATILLOS SAUCE TO PERFECTION
- mellisa's enchiladas** 12.95
3 SOFT CORN TORTILLAS, TOMATILLO SALSA, ONIONS, CREMA, LETTUCE, COTIJA CHEESE
CHOICE OF: BEEF | CARNITAS | CHICKEN | CHORIZO | SHRIMP + \$3.00
- vegan enchiladas** 12.95
3 SOFT CORN TORTILLAS, KALE, SWEET POTATOES, BLACK BEANS, TOMATILLO SAUCE, PICO DE GALLO, AVOCADO
- shrimp enchiladas** 15.95
3 SOFT CORN TORTILLAS, GRILLED SHRIMP, LETTUCE, JACK CHEESE AND GUAJILLO SAUCE
- sopes** 8.95
TWO HOMEMADE TORTILLAS WITH REFRIED BEANS, LETTUCE, CREAM, COTIJA CHEESE
CHOICE OF: CHORIZO | STEAK | CHICKEN
- tatitas burrito bowl** 11.95
SERVED IN A BOWL WITH YOUR CHOICE OF MEAT OR VEGETABLES, RICE, REFRIED BEANS, LETTUCE, PICO DE GALLO, GUACAMOLE, SALSA, CORN, SOUR CREAM
CHOICE OF: CHORIZO | CHICKEN | CARNITAS | ASADA



TAQUERIA & TEQUILA BAR



COCKTAILS

SILVER

- the best margarita you've ever had** 8
THREE PERFECT INGREDIENTS IN PERFECT PROPORTION MAKE THE PERFECT MARGARITA. CORAZON BLANCO, FRESH SQUEEZED LIME JUICE, ORGANIC AGAVE NECTAR
- paloma** 9
POPULAR IN THE CLUBS OF MEXICO CITY. TRES AGAVES SILVER, LIME JUICE, GRAPEFRUIT SODA
- niño grande** 10
SMOOTHER THAN A MARGARITA, STRONGER THAN A DAIQUIRI, TEQUILA AND RUM PLAYING VERY NICE TOGETHER
- sangre dulce** 10
BEAUTIFUL AND SEDUCTIVE. CORAZON BLANCO, PASSION FRUIT, GUAVA, AGAVE, SANGRIA FLOAT
- lady of long beach** 11
LOCAL SUMMER SECRET! OLMECA ALTOS PLATA, FRESH LIME, PROSECCO
- supremo** 14
WHEN THE BEST ISN'T GOOD ENOUGH SAY, "SUPREMO." CASAMIGOS SILVER, FRESH MUDDLED CITRUS, COINTREAU

REPOSADO

- spicy margarita** 10
A CLEAR CUSTOMER FAVORITE. TRES AGAVES REPOSADO, JALAPEÑO INFUSION, SOMBRA MEZCAL, FRESH LIME AND AGAVE
- piña en fuego** 12
THIS SMOKY SWEET SENSATION! TRES AGAVES REPOSADO, ROASTED PINEAPPLE, CINNAMON DEMERARA, SOMBRA MEXCAL AND A HINT OF HABANERO
- escándalo** 11
THE SCANDAL IS HOW GOOD THIS IS! SANTERA REPOSADO, APEROL, LEMON AND A HINT OF GRAPEFRUIT

AÑEJO

- tradición** 11
OLD FASHIONED, PUEBLA STYLE. CORAZON AÑEJO, AZUCAR EN BRUTO, ACAI AND LONG PEPPER
- fuego del sol** 12
CORAZON AÑEJO, SPLASH OF AGAVE, ORANGE BITTERS AND HABANERO
- miles to go before i sleep** 11
THIS COCKTAIL IS LOVELY, DARK AND DEEP. RIAZUL AÑEJO, POMEGRANATE, ROSEMARY AND MOLE BITTERS

MEZCAL

- mezcal sour** 11
CASAMIGOS MEZCAL, FRESH SQUEEZED LEMON AND LIME, AGAVE, EGG WHITE, TOPPED WITH MOLE BITTERS
- margarito** 9
JUST LIKE THE BEST MARGARITA, BUT WITH THE SMOKINESS OF MEZCAL INSTEAD OF TEQUILA
- sonrisa** 11
I WISH YOU COULD HAVE SEEN THE SMILE ON THE FACE OF MY ABUELO WHEN HE FIRST TASTED THIS! MONTELOBOS MEZCAL, APEROL, CINNAMON DEMERARA

RUM

- daiquiri** 8
WHITE RUM, FRESH LIME, ORGANIC AGAVE
- mojito** 9
WHITE RUM, FRESH MUDDLED MINT AND LIME
- rum punch** 8
OUR HOUSE MIX OF RUMS AND FRESH JUICES
- mojito exclusivo** 11
THE REAL MCCOY, FRESH MUDDLED MINT AND LIME, AZUCAR MORENA, STRAINED AND SERVED UP

COCTELES DE CERVEZA

- loaded corona** 8
SO WE OPEN YOUR CORONA AND POUR A SHOT OF BACARDI LIMON INSIDE. NOT EVERYTHING HAS TO BE FANCY
- michelada** 8
MEXICAN CLASSIC. LIKE A BEER BLOODY MARY
- spicy pacifico** 9
IT'S PRETTY TOUGH TO DRINK "PLAIN" BEER AFTER THIS! JALAPEÑO INFUSED TEQUILA AND FRESH SQUEEZED LIME MAKE THIS A MUST TRY!
- ciervo negra** 9
IT'S LIKE AN ICE-CREAM FLOAT. IF THE ICE CREAM WAS HORCHATA AND THE FLOAT WAS A MIX OF BEER, TEQUILA AND HOT SAUCE. IT SOUNDS CRAZY, BUT IT TASTES INCREDIBLE

All cocktails can be made with your favorite tequila or other spirit, just ask!
We only served the highest quality 100% agave tequilas

ASK YOUR SERVER FOR THE
COCKTAIL OF THE DAY

HOUSE SHOT \$3
niño de la casa

SMOOTHER THAN A MARGARITA, STRONGER THAN A DAIQUIRI. A ROUND (OR TWO!) OF THESE IS THE BEST WAY TO START YOUR EVENING

\$2

TACO TUESDAY

WINE

REDS

- angeline, pinot noir** CALIFORNIA 9
- the crusher, merlot** CALIFORNIA 9
- the crusher, cabernet sauvignon** CALIFORNIA 9
- domaine bousquet, malbec** ARGENTINA 9
- el coto, crianza** RIOJA, SPAIN 9

WHITES

- alverdi, pinot grigio** ITALY 9
- casas patronales, sauvignon blanc** CHILE 9
- julia james, chardonnay** CALIFORNIA 9
- laluca, prosecco** ITALY 9

HOUSE SANGRIA

glass 8 | bottle 30

BEER

DRAFT

- corona light, pacifico, negra modelo, barrier (seasonal)** 6

BOTTLE

- corona, stella artois, dos equis especial, dos equis amber, sol, tecate, cusquena** 6

FLIGHTS

A perfect way to sample new tequilas. try our favorite flights
or create your own!

- mezcal** HOUSE FAVORITE: SOMBRA JOVEN, EL BUHO JOVEN, ILEGAL REPOSADO 11
- silver** HOUSE FAVORITE: CORAZON, CASAMIGOS, EL TESORO 12
- reposado** HOUSE FAVORITE: TRES AGAVES, HERRADURA, HORNITOS 13
- añejo** HOUSE FAVORITE: TRES GENERACIONES, PATRON, SANTERA 14
- vertical** SAMPLE THE SILVER, REPOSADO AND AÑEJO OF THE SAME BRAND 14

TEQUILA/MEZCAL

\$6 SHOT | \$9 ROCKS

- casadores blanco, corazon blanco, corraleo silver, espolón, hornitos plata, olmeca altos plata, one with life silver, santera blanco, tres agaves silver, cazadores reposado, house infusion, sombra mezcal joven**

\$8 SHOT | \$12 ROCKS

- avión silver, casa noble crystal, casamigos blanco, don julio blanco, el tesoro blanco, herradura silver, patrón silver, riazul plata, tres generaciones plata, casa noble reposado, casamigos reposado, corazon reposado, corraleo reposado, don julio reposado, el tesoro reposado, herraduro reposado, patrón reposado, santera reposado, tres agaves reposado, tres generaciones reposado, cazadores añejo, corraleo añejo, hornitos añejo, olmeca altos añejo, santera añejo, casamigos mezcal joven, el buho mezcal joven, montelobos mezcal joven, pasote reposado, bozal espadin barril**

\$10 SHOT | \$14 ROCKS

- roca patrón silver, roca patrón reposado, avión reposado, avión añejo, casa noble añejo, corazon añejo, don julio añejo, patrón añejo, riazul añejo, roca patrón añejo, tre generaciones añejo, ilegal mezcal reposado, del maguey chichicapa**

SUPER PREMIUM TEQUILA

avión 44

SHOT 24
ROCKS 36

casa noble extra añejo

SHOT 24 ROCKS 36

clase azul plata

SHOT 14
ROCKS 21

clase azul reposado

SHOT 18 ROCKS 27

don julio 1942

SHOT 20
ROCKS 30

espolón black

SHOT 20
ROCKS 30