

Lunch Menu

Served daily until 3 p.m.



DAILY FEATURES

MONDAY - CRISPY CARNITAS BOWL \$7.99

Pork carnitas on cilantro lime rice, layered with black beans, corn, jalapeno, pico de gallo and Monterey Jack covered in chipotle wine sauce with queso fresco, chopped cilantro and sour cream drizzle

TUESDAY - TACO SALAD \$7.99

Crispy flour tortilla shell filled with refried beans, ground sirloin, mesclun salad mix, tomato and cheddar. Served with cilantro vinaigrette dressing

WEDNESDAY - QUESADILLA Y AVOCADO TOSTADA \$8.49

Corn tostada topped with avocado, black bean, mesclun salad mix, pico de gallo and queso fresco combined with chicken fajita quesadilla with green onion, tomato, sour cream and chopped cilantro

THURSDAY - SOPA Y MANGO ENSALADA \$8.99

Our tortilla soup served with mesclun salad mix with mint leaves, jicama, red grapes, mango, spicy pumpkin seeds and queso fresco with honey vinaigrette

FRIDAY - STACKED POLLO TINGA ENCHILADAS \$8.99

Poblano chicken tinga, sunny side up egg, avocado, roasted red bell pepper, and sour cream sauce layered between corn tortillas, topped with tomatillo salsa. Served with black beans and Mexican rice

ESPECIALIDADES

ASADA Y ENCHILADA \$15.79

Grilled skirt steak with house marinated onions on a bed of chimichurri sauce. With a veracruz enchilada, black beans and cilantro lime rice

RELLENO DE HONGOS \$11.29

Roasted poblano pepper filled with Jalisco mushroom blend, topped with roasted bell peppers, micro cilantro and queso fresco, drizzled with poblano sauce. Served with Mexican rice
vegetarian

POLLO CHIPOTLE \$12.99

Grilled chicken breast topped with chipotle wine sauce and Monterey Jack. Served with seasonal vegetables and Mexican rice
gluten-free

SALMON \$14.49

Grilled fresh fillet topped with chimichurri sauce and micro cilantro. Served with asparagus and cilantro lime rice
gluten-free

FAJITAS Chicken \$14.99

Served on a bed of onion, green bell pepper, topped with roasted red bell pepper and cilantro. With guacamole, sour cream, pico de gallo, Mexican rice, Ranchero beans and fresh flour tortillas

Steak \$16.29

Combinación \$15.99

TACOS Y ENCHILADAS

Served with beans and rice

TRADICIONAL \$8.99

Two corn tacos, crispy or soft, filled with a choice of ground sirloin or chicken tinga, shredded lettuce, cheddar and tomato

JUAREZ \$9.29

Cheese enchilada topped with chili con carne and cheddar combined with a crispy ground sirloin taco topped with shredded lettuce, cheddar and tomato

MONTEREY \$9.49

Chicken enchilada topped with poblano sour cream sauce and poblano drizzle combined with a soft taco filled with fajita chicken topped with lettuce, tomato and cheddar

TACOS DE FAJITA Chicken \$9.99

Two corn tortillas with avocado, pico de gallo, chopped cilantro and queso fresco.

Certified Angus Beef™

Skirt Steak \$10.79

GUADALAJARA \$10.29

Chicken enchilada topped with sour cream sauce and poblano drizzle with a ground sirloin enchilada and beef tamale, both covered in chili con carne, topped with cheddar

BARBACOA \$10.79

Two tacos filled with braised and pulled Certified Angus Beef™ brisket, with house marinated red onion, chopped cilantro, roasted tomatillo sauce and Monterey Jack
gluten-free

PESCADO ^ \$10.99

Two tacos filled with sauteed mahi mahi topped with chipotle aioli, Veracruz vegetables, roasted red bell pepper, Monterey Jack, chopped cilantro and queso fresco
gluten-free

^ Signature Dish. Ask About Our Gluten-free Versions. Steak, Eggs & Seafood Are Available Cooked To Order And May Be Served Undercooked. Ceviche Is Served Raw. Please Direct Any Food Allergy Concerns To The Manager Prior To Placing Your Order.

Disclaimer: Always check with the business for pricing and availability of menu items. SinglePlatform is not responsible for menu or pricing changes, but the information is believed to be accurate when posted. Listing of a menu does not mean that there is any affiliation, endorsement or sponsorship between SinglePlatform and the listed business.