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TOGO, PICK UP & CURBSIDE

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COCKTAILS

- MARGARITA CAMPESINA** 9
Fresh lime, agave nectar and tequila
- PEPINO JALAPEÑO** 9
Cucumber, jalapeño, fresh lime, mezcal & tequila
- LA SWEET CHINGONA** 9
Tamarind, mango puree, fresh lime, mezcal & tequila
- SEASONAL SANGRIA** 8
- PIÑA PLACERA** 15
Served in a fresh pine apple, vodka, orange juice, lime juice and pineapple juice.
- COCO LOCO** 12
Served in a fresh coco, rum, natural coconut water and lime juice.
- LA FUERZA MARGARITA** 50
5 in one 'Mi Campo Tequila' Margarita
- MEZCAL EN PARIS** 13
Fresh lime juice, agave nectar, Del Magey VIDA Mezcal and habiscus liqueur.
- CADILAC MARGARITA** 13
Fresh lime juice, agave nectar, tequila and Grand Mariner.
- MR. BLACK COFFEE COCKTAIL** 11
Coffee liquor, tequila & mezcal agave nectar and milk.

- FOUNTAIN SODAS** 3
- TOPO CHICO MINERAL** 3.5
- MEXICAN COCACOLA** 3.5

STARTERS

- CHIPS & SALSA** 3
- CHICHARRONES** 6
crispy pork skins tossed in cascabel salt served with salsa verde and lime
- GUACAMOLE** Small 6.5 Large 9.5
Served with chips and topped with toasted pepitas and cotija cheese
- ESQUITE (GRILLED STREET CORN)** 7.95
Grilled corn with Mexican crema, lime, cotija and cilantro
- QUESADILLAS** 9.99
Large flour tortilla with melted cheese, crema, pico de gallo and guacamole
Add Beef 3 | Add Chicken 2 | Add Carnitas 2
- MEXICO CITY STREET FRIES (CDMX)** 9.99
Fries tossed in cascabel salt and topped with housemade chorizo, fundido cheese, poblano crema and cilantro

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DRAFT

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|--------------|-----------------|--------------|------------------------|
| 6 | Modelo Negro | 7 | Golden Road Mango Cart |
| | Modelo Especial | | Coronado Guava IPA |
| | Pacifico | | 805 Blond Ale |
| HH\$4 | | HH\$5 | Panic Track 7 |
| | | | Sierra Nevada Hazy IPA |

BOTTLE

- Corona 5.5
- Modelo Especial 5.5
- Budlight 5.5
- Coors light 5.5

BUCKET

- Five Coronas 25

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALADS

TIJUANA CAESAR 8.95
Romaine Hearts, Caesar Dressing, Tortilla Strips,
Poblano Chiles, Pepitas, Cotija
Add Carne Asada \$5 ~ Achiote Chicken \$4

COSECHA SALAD 9
Romaine, red onion, blackend corn, beans,
squash, cotija cheese, pico de gallo and
cilantro vinaigrette. Add Carne Asada 5
Achiote Chicken 4

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TORTAS & BURGERS

TORTA MILANESA 12
Crispy Pork Cutlet, Avocado, Shredded Romaine,
Escabeche, Cosecha Sauce, Acme Bread

MEXICO CITY BURGER (CDMX) 13.45
Fundido Cheese, Poblano Chile, Cosecha Sauce,
Arugala, Pickled Onions. Add Bacon 1.85

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BURRITOS

MISSION-STYLE BURRITO
Carnitas 9.5 Achiote Chicken 10 Asada or Pastor 10.5
Black beans, Spanish Rice, Salsa Roja & Cheese
Wet Style Add 1.50 **Gringo Style Add** 3
BEAN & CHEESE BURRITO 8

CHILE VERDE PORK BURRITO 10
Chile Verde, Black beans, Spanish Rice & Cheese
Wet Style Add 1.50

MARKET SHRIMP 14.75 **OR FISH BURRITO** 13.75
Seasonal Sauces and Garnish

VEGGIE BURRITO 13.5
Crispy rolled flour tortillas, filled with veggies,
and fundido cheese. Topped with poblano crema,
served with salsa roja, guacamole and rice.



FLAUTAS, RELLENOS & FAJITAS

FLAUTAS 13.5
Crispy rolled flour tortillas, filled with carnitas
and fundido cheese. Topped with poblano crema,
served with salsa roja, guacamole and beans.

CHILE RELLENO W/ ENCHILADA 15.99
Your favorite combo! A chile relleno and a chicken
enchilada with green sacue + rice and beans.

SIZZLING PLATTER Chicken 16 Beef 16.5 Shrimp 17
A sizzling and steaming platter with all the grilled favorites.
Served with rice and warm tortillas.

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DESSERTS

CHURROS & ICE CREAM 6.25
Cream filled churros with ice cream.

FLAN 6.75
Traditional flan.

TRES LECHEs CAKE 6.95
Moist cake, whipped cream, dulce de leche & seasonal fruit.

TACOS

THREE LARGE TACOS PER ORDER

TACOS DE PAPA 11.5
Yukon Potato, Poblano Sofrito, Pickled Onion, Poblano
Crema, Easter Egg Radish, Cotija & rice.
*** Ask For Vegan \$11.5**

CARNITAS 11.95
Pickled Onion, Cilantro, Tomatillo Salsa, Pork Rinds & rice.

ACHIOTE CHICKEN 12.5
Poblano Crema, Salsa Roja, Cotija & rice.

CARNE ASADA 13.5
Arugala, Charred Onion Salsa, Shaved Radish, Cotija & rice.

MARKET FISH 13.99 Shrimp 14.99
With Seasonal Sauces, Garnish & rice.

TACOS AL PASTOR 12.5
Marinated pork, pineapple,
onion, cilantro with salsa & rice.

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HOUSE SPECIALITIES

CHILE VERDE PLATE 13.5
Slow-cooked pork in a green tomatillo sauce.
Served with rice, beans and warm tortillas.

CARNITAS DE LA PLAZA 12.99
Braised and simmered pork carnitas. Served with beans,
rice, pico de gallo, chile de arbol salsa and a roasted
jalapeño. Served with corn tortillas.

POZOLE ROJO 11.75
Traditional Mexican stew made with hominy
in a guajillo broth. Garnished cabbage, radish,
oregano and fresh tortilla chips.

ENCHILADAS VERDES 13.99
Two enchiladas filled with chicken and cheese.
Smothered in salsa verde and finished with crema
& Cotija cheese. Served with Veggies or rice.

MOLE ENCHILADAS 14.50
Two enchiladas filled with stewed shredded chicken,
topped with mole and crema.and finished with crema
& Cotija cheese. Served with Spanish rice.

NEW! **CARNE ASADA PLATE** 16.99
A true traditional Mexican style carne asada dish!

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VEGAN

ENCHILADAS DE CALABACITA 12
Two enchiladas filled with sauteed squash, zuchini, corn,
cilantro, onions and served with rice.

PLANT BASED TACOS DE PAPA 11.5
Yukon potato, poblano, pickled onion,
radish, mild salsa and rice.

