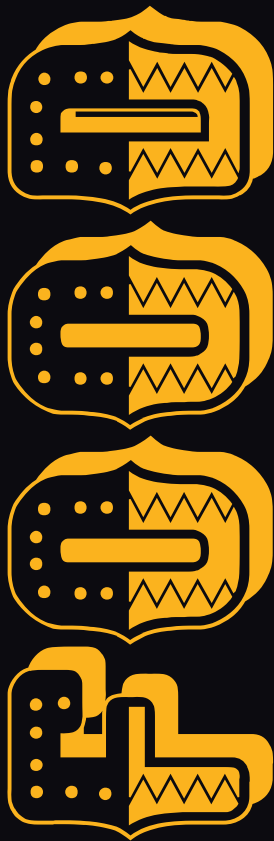




A vertical decorative pattern on a black background. It features a central pink and yellow flower with a white center. Above and below it are symmetrical white and yellow scrollwork and leaf-like shapes. The text "PAY CASH & SAVE 4%" is positioned to the left of the central flower.

PAY CASH & SAVE 4%





PIPIAN

SPECIALS

[SERVED MONDAY TO FRIDAY UNTIL SOLD OUT]

MOLE POBLANO \$15.59 | 1st week of the month |

thick and savory chili made w/ over 35 ingredients - 5 or more different types of dry peppers, spices, mix of fried nuts (peanuts, almonds & pecans), fried fruits, chocolate, served over chicken, white rice & beans, comes w/ tortillas

STEAK A LA MEXICAN \$15.59 | 2nd week of the month |

simple and very traditional, ribeye steak braised in a fresh and tasty tomato sauce. A la Mexican refers to the colors of the mexican flag, topped w/ green chiles, white onions & red tomatoes. Comes with tortillas, rice & beans. Make your own taco and enjoy!

PIPIAN \$15.59 | 3rd week of the month |

savory green mole made from pumpkin seeds & spices, served over pork ribs & white rice, comes w/ tortillas

COSTILLAS DE PUERCO EN SALSA VERDE \$15.59 | 4th week of the month |

pork ribs covered w/ tomatillo sauce, potatoes & banana peppers, comes w/ white rice & tortillas



MOLE POBLANO



BARBACOA DE BORREGO

SABADO Y DOMINGO

[SATURDAY & SUNDAY]

BARBACOA DE BORREGO half pound **\$24.95**

lamb meat marinated and cooked for over 4 hours, served w/ consommé (lamb meat broth topped w/ garbanzo beans, rice, onions & cilantro), comes w/ tortillas

POSOLE large **\$14.55**

traditional stew made w/ hominy and pork meat seasoned w/ a combination of spices and topped w/ lettuce, radishes & oregano, comes w/ tortillas -or- home made tostadas



POSOLE

PAY CASH & SAVE 4%

APPETIZERS

GUACAMOLE \$5.20

QUESO FRITO \$6.25

CHEESE DIP \$5.20

QUESO FUNDIDO \$11.45
poblano peppers and chorizo crumbs mixed
in melted cheese

EZQUITES \$5.20
toasted corn, sautéed in butter w/ onions, epazote,
topped w/ chili powder, tajin, lime juice, cheese & mayonnaise

EMPANADAS one \$4.65 three \$13.99 (CONTAIN GLUTEN)
crescent shaped savory pastry made of corn dough filled w/ your choice of meat (beef -or- chicken),
topped w/ sour cream & cotija cheese salad on the side

NACHOS \$9.89
fried tortillas topped w/ one meat of your choice (carne asada, chicken, al pastor -or- chorizo),
pico de gallo, jalapeño pickles, mexican cheese blend & sour cream

CAMARÓNES SALTEADOS \$21.85
whole shell-on shrimp (1 lbs) served on a base of lettuce, sautéed w/ garlic, crush pepper, butter,
lemon juice & soy sauce

CEVICHE (RAW SEAFOOD CURED IN FRESH LEMON -OR- LIME JUICE)
(TOPPED W/ AVOCADO, ONION & CILANTRO. SERVED W/ CHIPS)

CEVICHE DE CAMARON (CHOPPED SHRIMP) \$11.45

CEVICHE DE PESCADO (CHOPPED FISH) \$10.39

CEVICHE MIX (CHOPPED SHRIMP & FISH) \$12.45



QUESO FRITO



QUESO FUNDIDO

PAY CASH & SAVE 4%

SOPEES & GORDITAS

[SOPEES: HAND CRAFTED ROUND THICK CORN TORTILLA]
base of beans, your choice of meat, topped w/ cotija cheese

[GORDITAS: TRANSLATES TO "LITTLE FATTIES". A REFERENCE TO THEIR APPEARANCE - HAND CRAFTED THICK CORN TORTILLA]
stuffed w/ your choice of meat, comes w/ beans & melted mozzarella

CARNE ASADA, CHORIZO, AL PASTOR -OR- POLLO \$6.25 each
steak, chorizo, marinated pork -or- chicken

TRIPA, LENGUA -OR- CABEZA \$7.29 each
tripe, cow tongue -or- cow head

QUESO GORDITAS \$6.25 each
cheese gorditas
comes with pico de gallo, onions & cilantro on the side



PELLISCADAS VERACRUZANAS

[HAND CRAFTED THICK PINCH ROUND TORTILLA]

BASIC \$7.29 | add meat \$1.99 |
comes w/ a base of chef's special non-spicy sauce
topped w/ queso fresco, onions & cilantro



ENSALADAS [SALADS]

POLLO ENSALADA 314 \$10.39
lettuce, chicken, green peppers, tomatoes, onions, cilantro, cotija cheese & lime vinaigrette

CAMARÓN ENSALADA 314 \$12.49
lettuce, shrimp, green peppers, tomatoes, onions, cilantro, cotija cheese & lime vinaigrette

PLATILLOS [DINNER ALL DAY]

TODO EL DIA

CARNE ASADA \$18.70

grilled tender skirt steak, topped w/ grilled onions & jalapeños, served w/ salad, rice, beans & tortillas

STEAK MEXICANO \$18.19

rib-eye steak sautéed w/ onions, green peppers & tomatoes, served w/ rice, beans & tortillas

PORK STEAK \$16.65

pork steak topped w/ grilled onions, served w/ salad, rice, beans & tortillas

POLLO 636 \$17.69

breaded chicken breast, topped w/ chorizo, shrimp, cheese & cilantro, served w/ rice, beans & tortillas

MOLCAJETE \$24.95

ribeye steak, chicken, chorizo, shrimp, cheese, cambay onions, nopales (cactus leaves) & banana pepper, served w/ chef's special sauce & tortillas

Make your own taco w/ all the goodies & enjoy!



MOLCAJETE



GUACHINANGO

ALAMBRE \$19.75

grilled steak and chicken, topped w/ chopped bacon, ham, red & yellow bell peppers, cheese & onions, served w/ tortillas

AGUACHILE \$20.79

Sinaloa style ceviche - shrimp and lime juice marinated scallops (cooked), serrano peppers, garlic, cilantro salt, mixed w/ cucumber & red onions, served w/ your choice of crackers, home made tostadas -or- chips

GUACHINANGO (RED SNAPPER) \$24.95

deep fried red snapper, comes w/ salad, beans & white rice, served w/ tortillas

ARRACHERA CON PAPAS \$15.59

seasoned skirt steak, served w/ french fries

CAMARONES AL AJILLO \$19.75

shrimp sautéed w/ butter, garlic, chile negro, onions, cilantro & lemon pepper, side of mayonnaise, comes w/ salad & white rice, served w/ tortillas

BOCA DEL RIO \$19.75

breaded fried -or- grilled tilapia, covered w/ melted mozzarella and topped w/ shrimp, comes w/ salad & white rice, served w/ tortillas



FAJITAS

[ALL FAJITAS COME W/ RICE & TORTILLAS]

FAJITA TRADICIONAL 314 \$21.85
tilapia, shrimp & scallops

FAJITA TRADICIONAL 636 \$19.75
chicken, steak, shrimp & chorizo

POLLO \$18.70
chicken

RES \$18.70
beef steak

CAMARÓN \$19.75
shrimp

MIX \$20.79
chicken, beef & shrimp

TOSTADAS

[HOMEMADE HARD FLAT TORTILLA]

CARNE ASADA, CHORIZO, AL PASTOR -OR- POLLO \$7.29 each
base of beans, your choice of meat (steak, chorizo, marinated pork -or- chicken),
lettuce, tomato, avocado & cotija cheese

HUARACHES

[HAND CRAFTED FLATTENED OVALS OF CORN MASA. SHAPED TO RESEMBLE THE SOLE OF A MEXICAN SANDAL]
comes w/ a base of beans, mozzarella cheese, choice of meat, topped w/ lettuce, tomato, avocado & cotija cheese

CARNE ASADA, CHORIZO, AL PASTOR -OR- POLLO \$13.50
steak, chorizo, marinated pork -or- chicken

TRIPA, CABEZA -OR- LENGUA \$14.55
tripe, cow head -or- cow tongue



PAY CASH & SAVE 4%

TACOS

[MAKE IT CRUNCHY]

\$0.50 extra per taco

[RECOMMENDED SIDE OF GRILLED CAMBRAY ONIONS] \$3.10

CARNE ASADA, CHORIZO, AL PASTOR - & - POLLO \$3.90 each
steak, chorizo, marinated pork & pineapple -or- chicken

TRIPA, CABEZA - OR - LENGUA \$5.20 each
tripe, cow head -or- cow tongue

CAMARÓN - OR - PESCADO \$5.20 each
shrimp -or- fish

VEGETARIAN \$3.90 each
green peppers, onions, tomatoes, mushrooms & pineapple

GRINGAS TACOS \$4.45 each
grilled cheese, al pastor, onions & cilantro folded into a flour tortilla

QUESABIRRIA \$10.39 order of two
beef barbacoa style folded into a corn tortilla w/ melted mozzarella cheese, topped w/ onion & cilantro, comes w/ a side of consommé for dipping



QUESADILLAS

CARNE ASADA, CHORIZO, AL PASTOR - OR - POLLO
steak, chorizo, marinated pork -or- chicken

medium \$9.89 large \$10.90 | add fries \$2.85 |

TRIPA, LENGUA - OR - CABEZA
tripe, cow tongue -or- cow head

medium \$11.99 large \$12.95 | add fries \$2.85 |

SINCRONIZADAS

QUESADILLA SINCRONIZADA \$12.49
mozzarella cheese, mexican cheese blend, grilled chicken, ham, tomato & onions between two flour tortillas, comes w/ salad on the side

BURRITOS

[ALL THE GOODIES INSIDE] | add fries \$2.85 |

CALI BURRITO \$12.49

base of fries, steak, mexican cheese blend, pico de gallo & creamy chipotle sauce

CARNE ASADA, CHORIZO, AL PASTOR -OR- POLLO \$11.45

steak, chorizo, marinated pork -or- chicken

TRIPA, LENGUA -OR- CABEZA \$13.50

tripe, cow tongue -or- cow head

VEGGIE \$10.39

green peppers, onions, tomatoes, mushrooms & pineapple

TORTAS

[MEXICAN SANDWICH] | add fries \$2.85 |

CARNE ASADA, JAMÓN, CHORIZO, AL PASTOR -OR- POLLO \$11.45

steak, ham, chorizo, marinated pork -or- chicken

TRIPA, LENGUA -OR- CABEZA \$13.50

tripe, cow tongue -or- cow head

HAWAIANA \$13.50

ham, sausage, queso fresco, mayo, scrambled egg, jalapeños, tomatoes, onions, lettuce, avocado & pineapple

CUBANA \$13.50

ham, sausage, queso fresco, mayo, scrambled egg, jalapeños, tomatoes, onions, lettuce & avocado

MILANESA \$13.50

breaded chicken breast, mayo, jalapeños, tomatoes, onions, lettuce & avocado

ENCHILADAS VERDE (GREEN)

[MADE W/ TOMATILLO SAUCE & JALAPENOS]

CARNE ASADA (STEAK) \$13.50

POLLO (CHICKEN) \$13.50

QUESO (CHEESE) \$11.45

MIXTAS (MIX) \$14.30

ENCHILADAS ROJAS \$15.59

corn tortillas stuffed w/ your choice of steak, chicken -or- cheese, topped w/ guajillo sauce, grilled corn, cotija cheese & onions

FLAUTAS

POLLO \$13.50

corn tortilla rolled tightly around a chicken filling, deep-fried, topped w/ sour cream & cheese, comes w/ a side of salad

BEEF \$13.50

corn tortilla rolled tightly around a ground beef filling, deep-fried, topped w/ sour cream & cheese, comes w/ a side of salad



DEL MAR [FROM THE SEA]

COCTELES (COCKTAILS)

(TOPPED W/ TOMATO, ONION, CILANTRO & AVOCADO, SERVED W/ CHIPS)

DE CAMARON (SHRIMP) \$16.65

MIXTAS (SHRIMP & SCALLOPS) \$18.70

CAMPECHANO (FISH, SHRIMP & SCALLOPS) \$19.75



PAY CASH & SAVE 4%

DESAYUNOS

[BREAKFAST 10am - 1pm]

DESAYUNO RANCHERO \$13.50

rib-eye steak, two eggs of your choice, beans & pico de gallo, comes w/ tortillas

HUEVOS A LA MEXICANA \$11.45

scrambled eggs, diced tomatoes, green chili peppers & onions, seared in a hot skillet, comes w/ rice, beans & tortillas

HUEVOS CON CHORIZO \$11.45

crumbled chorizo, scrambled eggs, comes w/ rice, beans & tortillas

HUEVOS RANCHEROS \$11.45

two over easy -or- over hard eggs covered w/ house ranchero sauce, a side of queso fresco, comes w/ red rice, beans & tortillas

SIDES

ARROZ (MEXICAN RICE) \$3.10

WHITE RICE \$3.10

FRIJOLE (BEANS) \$3.10

PAPAS FRITAS (FRIES) \$3.10

EXTRA CHIPS \$1.00

CREMA (SOUP CREAM) \$2.10

CHILE TOREADO \$1.30

PICO DE GALLO \$2.75

GRILLED CAMBRAY ONIONS \$3.10

HOUSE SALSA VERDE/ROJA (to go)

16oz \$9.35 - 6 - 32oz \$12.49



GRILLED CAMBRAY ONIONS

PAY CASH & SAVE 4%

MENU PARA NIÑOS

[KIDS MENU]

QUESADILLA \$8.30 | comes w/ fries |

CHICKEN FINGERS \$8.30 | comes w/ fries |

KIDS BURGER \$8.30 | comes w/ fries |

BEBIDAS [BEVERAGES]

AGUAS FRESCAS small \$4.15 large \$5.19
HORCHATA, HIBISCUS

REFRESCOS (MEXICAN BOTTLE SODA) \$4.10
MEXICAN COLA, MEXICAN JARRITOS

FOUNTAIN SODA \$2.60
COCA COLA, DIET COCA COLA, SPRITE, FANTA ORANGE, DR. PEPPER, LEMONADE

HAND CRAFTED LEMONADE 24 oz \$6.25

STRAWBERRY LEMONADE 24 oz \$6.25

ICED TEA \$2.60

CAFÉ CON LECHE (CHEF'S SPECIAL RECIPE ICED COFFEE) \$4.65

POSTRES [DESSERTS]

BLUEBERRY HIBISCUS FLAN \$8.50

PASTEL 3 LECHES \$8.00

PAY DE MANGO (MANGO PIE) \$7.25

CHURROS \$7.25 order of three
coated w/ cinnamon sugar & chocolate sauce

CHEF'S FRIED VANILLA ICE CREAM \$9.35
comes w/ blueberries & strawberries, tossed in cinnamon sugar

PAY DE MANGO

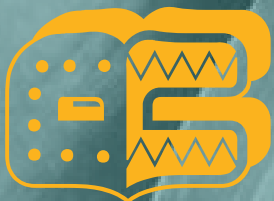
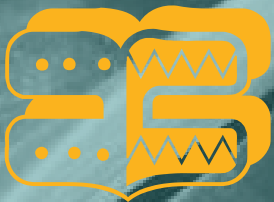


*All of our cocktails are made w/
real fruit & hand crafted syrups*



LA BAMBA

“There is the difference”



*Herradura de Plata, Cazadores Reposado, Cazadores Blanco,
Hornitos Blanco, Hornitos Reposado, Hornitas Anejo,
El Mayor Reposado, Espolon Blanco, Espolon Anejo,
Luna Azul Reposado, Patron Silver, Clase Azul
Don Julio Blanco, Don Julio Reposado, Don Julio 70,
Don Julio 1942, 100 Anos Blanco, 100 Anos Reposado,
Tres Generaciones, 1800 Reposado, 7 Leguas*



TEQUILAS

Tequila

* SIGNATURE
** CLASSIC

HOUSE MARGARITA - on the rocks 24 oz \$8.85 32 oz \$10.90

FROZEN HOUSE MARGARITA 24 oz \$8.85 32 oz \$10.90

| add flavors \$1.50 - hibiscus, mango, strawberry-or- cucumber habanero |

TOP SHELF MARGARITA 16 oz \$14.55

tequila of your choice, on the rocks, grand marnier, lime juice, agave syrup

TOP SHELF FLAVORED MARGARITA 16 oz \$15.59

tequila of your choice, on the rocks, grand marnier, lime juice, agave syrup

| pick a flavor - hibiscus, mango, strawberry-or- cucumber habanero |

PALOMA** \$10.39

tequila hornitos reposado grapefruit, lime juice, agave syrup, grapefruit soda, salted glass rim

CANTARITO** \$12.45

tequila hornitos silver, rum blanco, grapefruit juice, orange juice, lime juice, tajin, anise syrup

LOST IN THE SEA* \$11.45

tequila cazadores blanco, orange infused vodka, lemon juice, orange bitters, blue curacao, egg whites

EL HIJO PRODIGO* \$10.39

tequila cazadores reposado, apricot liquor, sweet vermouth, lime juice

SMASH DE TEQUILA* \$12.45

tequila luna azul reposado, hibiscus syrup, honey syrup, fresh orange cubes, cucumber cubes, mint leaves, ginger beer

PUEBLO CAFE* \$10.39

tequila hornitos reposado, cinnamon syrup and mexican blend coffee

PRINCIPLE GTO* \$11.45

tequila el mayor reposado, grapefruit, crème cacao, coffee beans

MEXICAN MARTINI* \$10.39

tequila cazadores, gran gala, orange liquor, lime juice, surup

MEXICAN MULE** \$9.35

tequila espolon, lime juice, ginger beer

SANGRIA* \$12.99

tequila luna azul reposado, cognac, apple brandy, red wine, lemon juice, orange juice

BLODY MARIA** \$10.39

tequila cazadores, lime juice, bloody maria mix, olive, celery, cucumber

Para todo mal,

MEZCAL,

y para todo bien
también.

Y si no hay remedio,
litro y medio!

For everything bad,

MEZCAL,

for everything good,
the same.

And if there is no remedy,
liter and a half!

MEZCAL

[EL SILENCIO ESPADIN, MONTE LOBOS
CASA AMIGOS MEZCAL]

MEZCAL STRAWBERRY MARGARITA* \$11.95
mezcal el silencio, fresh strawberry syrup, lime juice orange liquor

PROFECY* \$11.95
mezcal el silencio, lemon juice, blackberry syrup, coffee beans

SILENCIO DEL RIO* \$11.95
mezcal el silencio, watermelon juice, lime juice, jalapeno slice, cilantro

CIELO AZUL* \$11.95
mezcal el silencio, lemon juice, cinnamon syrup, blue curacao, peach bitters, orange bitters



* SIGNATURE
** CLASSIC

VODKA

LA BAMBA* \$11.45
orange infusion vodka, ginger liquor, lime juice, orange bitters

TROPICAL TAMARIND* \$10.39
tamarind vodka, lime juice, tamarind soda, chamoy, tajin

CLASSIC MARTINI** \$8.30

SWEET LEMON DROP MARTINI* \$8.30

WHISKEY

MANHATAN** 11.95
maker's mark whiskey, sweet vermouth, bitters, peach bitters

SUTIL PINEAPPLE* \$11.95
maker's mark whiskey, pineapple juice, lime juice, bitters, vanilla agave syrup

SPIRITS

Buchanan's 21y/18y/12y, Crown Royal, Chivas Regal, Jack Daniel's, Maker's Mark, Johnnie Walker Black Label
Titos, Grey Goose, Flor de Caña Rum, Captain Morgan,
Wine: Red (Cabernet Sauvignon), White (Chardonnay)

CERVEZA

BOTTLE IMPORTED BEER \$5.70
Corona, Tecate, Blue Moon, XX, Modelo Especial, Negra Modelo
Corona Familiar 32oz \$9.35

BOTTLE LOCAL BEER \$4.15
Budweiser, Budlight

DRAFT BEER 16oz \$4.94 & 24oz \$7.25
Modelo Especial, Blue Moon, Local Beer, Pacifico

MICHELADA 314 \$9.35

GIN

French 75* \$10.39

GIMLET \$9.35

RUM

DAIQUIRI \$9.35
| blackberry -or- raspberry |

PINA COLADA* \$12.45



PAY CASH & SAVE 4%

PAY CASH & SAVE 4%

