

Antojitos - Appetizers

GUACAMOLE Traditional Guacamole with pico de gallo, garlic, cilantro, jalapeño	7	QUESADILLAS Melted Chihuahua cheese stuffed in a flour tortilla, served with sour cream and guacamole. Add: Chicken or Veggies \$2 - Steak \$3 - Shrimp \$6	7
FLAUTITAS Flute shaped tacos with shredded chicken & tamatillo sauce, topped with shredded lettuce, tomato, cheese & crema fresca.	8	NACHOS Our Tortilla chips, layered with beans, Chihuahua & Cheddar cheeses and topped with sour cream, pico de gallo, guacamole & jalapeños. Add: Chicken or Ground Beef \$2 - Steak \$3	8
ELOTITOS An ear of corn, split into 3 pieces, prepared in the traditional vendor style: mayo, queso cotija & chili powder.	5	QUESO FUNDIDO A blend of Mexican cheese, served bubbling hot in a cast iron skillet. Add: Fresh Chorizo \$2 - Rajas \$2 - Roasted Tamatillo \$2 - Mushroom \$2	8
TILAPIA CEVICHE A traditional Mexican fish salad in a citrus marinade, tossed with fresh pico de gallo, garlic, cilantro and avocado.	8		

PATRON'S JUMBO WINGS: 6 Wings @ 7 or 12 Wings @ 11

HOMEMADE SAUCES:

Garlic Parmesan - Tamarind - BBQ - Teriyaki - Traditional Mole - Hot - Sracha Fire - Diablo Honey Habanero (**Try at your own risk!**) Diablo Illegal ***Not For the Faint of Heart*** Add - \$5

Sopas - Ensaladas

AVOCADO SALAD Romaine lettuce, topped with fresh avocados, tossed with onion, green pepper, tomato & lime juice. Add: Chicken \$3 - Steak \$4	8	STEAK SALAD Strips of grilled skirt steak on a bed of the garden's best greens, topped with red onions, queso fresco crumbles, tomatoes & crispy tortilla chips.	13
CALDO DE TLALPENO Shredded chicken with rice & pico de gallo. Served with avocado, queso fresco & mild chipotle pepper.	16 OZ. Bowl	7	

Entrees

Add soup or a salad for 2.50

AL CILANTRO Grilled Chicken on a bed of crisp shredded potatoes covered with a roasted tomatillo sauce, topped with green onions & cilantro	14	CARNE ASADA Marinated grilled skirt steak served with rice, beans guacamole and corn or flour tortilla. Add Shrimp - \$6	17
MOLE Covered with specialty mole sauce from Puebla made with 32 diverse ingredients including peppers, nuts and hints of chocolate, served with rice and beans.	15	FLAUTAS Classic chicken flautas served with lettuce, shredded cheese, tomato and sour cream, served with rice and beans.	10
CHIPOTLE Grilled Chicken smothered with a chipotle & achiote marinade served with rice and beans.	14	TAMPIQUENA Grilled skirt steak topped with sliced chile poblano & onion, served with a cheese enchilada, rice, beans and corn or flour tortillas.	19
L MOJO DE AJO Tilapia sautéed with our garlic sauce served with rice and your choice of baked potato or grilled vegetables.	13	BISTEC ALA MEXICANA Grilled skirt steak, tomatoes, onions and jalapeño chili peppers, sautéed and served with refried beans, rice and corn or flour tortillas.	17
A LA DIABLA Sautéed tilapia in a spicy habanero red sauce (HOT HOT HOT) served with your choice of baked potato or grilled vegetables.	13	ENCHILADAS 3 Classic enchiladas stuffed with cheese, topped with melted cheese, cilantro, green onions & sour cream, plus your choice of red, green or mole salsa, Served with rice & beans. Substitute chicken or beef - \$2, steak - \$3	10
FAJITAS Classic fajitas with bell peppers, tomato, onion and your choice of meat, served with rice, beans and corn or flour tortillas. Chicken Steak Shrimp Combo choice	13 15 16 17	JALAPEÑO BURGER Your choice of a 1/2 pound burger or three sliders, infused with Jalapeños, topped with grilled onions, tomato, lettuce, avocado and cilantro. Served with Patron's famous Parmesan and cilantro tossed fries.	12

La Taqueria – The Taco Stand

Select your main course ingredients for the following dinners

YOUR FILLER OPTIONS

Steak - Chicken - Chorizo - Steak and chorizo Combo - Carnitas - Pescado - Shrimp - Al Pastor

TACOS Your choice of three corn, flour or hard shell tortilla, filled with your choice of meat, topped with lettuce, tomato and cheese or onions and cilantro.	9	CARNE ASADA 3 tender grilled skirt steak tacos with a bold roasted garlic and roasted poblano mojo, with pickled red onion, cilantro & cotija cheese. Topped with crispy potatoes.	13
BURRITO Flour tortilla filled with rice, beans, cheese, sour cream, your choice of meat and topped with melted cheese.	9	AL PASTOR 3 red chili marinated grilled pork tacos served with caramelized grilled pineapple and topped with pickled red onion and cilantro.	11
TORTA Mexican sandwich with beans, mayo, tomato, chipotle, cheese, lettuce and your choice of meat	9	CARNITAS 3 slow braised pork tacos with a crisp red cabbage slaw and chipotle aioli. Topped with cilantro and roasted peanuts.	11
		BAJA FISH 3 beer battered tilapia tacos topped with a crisp red cabbage slaw and chipotle aioli.	11

Acompanamientos - Sides

RICE	2	HABANERO SALSA	1
BEANS	2	TORTILLAS	1.5
CHILE RELLENO	5	GRILLED VEGGIES	4
PICO DE GALLO	1	GUACAMOLE	2
SOUR CREAM	1.5		

Signature Gourmet Tacos

Add rice and beans for \$3

Postres - Desserts

CHURROS	5
FLAN	5
CHOCOLATE CAKE	4
CHEESE CAKE	4