



TEMPO

STARTERS / ANTOJITOS

GUAC AND CHIPS

18

BOTANA MIXTA (SERVES 3-4)

55

GRILLED CARNE ASADA, GRILLED CHICKEN, CHORIZO, GRILLED PANELA CHEESE, GRILLED CACTUS, GRILLED CHILE TOREADO, ONION, BELL PEPPER, GRILLED CAMBRAY ONIONS, RICE, BEANS, GUACAMOLE, TORTILLAS

PORK BELLY BITES

20

SERVED WITH HONEY SRIRACHA SAUCE, SERRANO SAUCE, AND TORTILLAS

COSTA AZUL

24

BACON-WRAPPED SHRIMP STUFFED WITH CREAM CHEESE, SERVED OVER MIXED GREENS WITH HONEY SRIRACHA AND CHIPOTLE MAYO

CRISPY PORK BELLY & RIB EYE

22

GUACAMOLE, PICO DE GALLO, CILANTRO, LIME, TORTILLAS

PANELA ASADA

16

ROASTED TOMATO, GUACAMOLE, SALSA MACHA, SALSA TINGA, CILANTRO, FLOUR TORTILLAS

TUNA TOSTADA

24

SERVED OVER SALSA NEGRA, TOPPED WITH GUACAMOLE, RED ONIONS, CUCUMBER, CILANTRO, AND SESAME SEEDS. SERVED WITH TOSTADAS AND GARLIC AIOLI ON THE SIDE

TEMPO WINGS

15

YOUR CHOICE OF SAUCE: BUFFALO, MANGO-HABANERO, BBQ, A LA DIABLA, CHILTEPIN, OR POW POW CHIPOTLE, SERVED W/ RANCH

FLAUTAS

18

TWO DEEP FRIED TORTILLAS STUFFED WITH BEEF, TOPPED WITH SAUCE, LETTUCE, ONION, TOMATO, SOUR CREAM AND FRESH CHEESE

QUESO FUNDIDO

18

MELTED CHEESE, ONIONS, FLOUR TORTILLAS, PICO DE GALLO, PEPPERS, YOUR CHOICE OF ASADA, OR CHORIZO

TAMAL

12

MASA STUFFED WITH YOUR CHOICE OF BEEF OR CHICKEN, TOPPED WITH TINGA SAUCE AND LIME CREMA WRAPPED IN A CHEESE CRUST

NACHOS GORDOS

20

CRISPY CHIPS LAYERED WITH TOMATILLO CREAM, MOZZARELLA, QUESO FRESCO, CHEDDAR, JALAPEÑOS, PICO DE GALLO, LIME CREMA, AVOCADO PURÉE, AND BEANS. TOPPED WITH YOUR CHOICE CARNE ASADA, OR CHICKEN TINGA

MINI SOPES

20

GRILLED BEEF AND BONE MARROW WITH BEANS, CHEESE, AND CHILTEPIN

LOADED FRIES

16

CRISPY FRIES TOPPED WITH BONELESS WINGS AND YOUR CHOICE OF SAUCE: MANGO HABANERO, HOT & SPICY, OR CHILTEPIN

PAQUETE NORTEÑO

25

SUSHI ROLL WITH FLAMIN' HOT CHEETOS, CHILTEPIN IN THE CRUST, AND CRUNCHY PORK CHICHARRÓN. PORK BELLY BITES WITH HONEY-SRIRACHA INFUSED WITH CHILTEPIN

GUISADOS DEL RANCHO

BIRRIA

20

BEEF IN BROTH, ONION, CILANTRO, LIME, TORTILLAS

CARNE EN SU JUGO

24

BEEF, BROTH, BACON, POT BEANS, ONION, CILANTRO, STEWED ONION, LIME, TORTILLAS

CHICKEN MOLE

20

AIRLINE CHICKEN, HOMEMADE MOLE, RICE, HABANERO-PICKED ONIONS, SESAME SEEDS, TORTILLAS

COCHINITA PIBIL

24

PORK MACIZA IN ADOBO, REFRIED BEANS, RICE, TORTILLAS, AND HABANERO ONIONS

BISTEC A LA MEXICANA CAZUELA

24

TENDER DICED STEAK SAUTÉED WITH TOMATOES, ONIONS, PEPPERS, SERVED WITH RICE, BEANS AND TORTILLAS

CHILE COLORADO CAZUELA

24

SLOW-BRAISED BEEF SIMMERED IN A RICH, SMOKY RED CHILE SAUCE, SERVED WITH RICE, BEANS AND TORTILLAS

TACOS

CARNE ASADA TACOS (2)

16

CORN TORTILLA WITH CHEESE CRUST, BEANS, SAUTÉED ONION, AVOCADO

SURF AND TURF TACOS (2)

18

CORN TORTILLA WITH MELTED CHEESE, TOPPED WITH COSTA AZUL SHRIMP (BACON-WRAPPED) AND CARNE ASADA. SERVED WITH BONE MARROW, PICO DE GALLO, AVOCADO PUREE, TAQUERA SALSA, AND CHIMICHURRI AIOLI

TACOS AL CARBON (2)

15

FLOUR TORTILLA, GRILLED JALAPEÑO, AND CHEESE, MIXED TOGETHER ON A FLOUR TORTILLA. TOPPED WITH GUACAMOLE, PICKLED ONIONS, AND TAQUERA SAUCE

TACOS PULPO ZARANDEADO (2)

14

CORN TORTILLAS, OCTOPUS MARINATED IN ZARANDEADO SPICES, GRILLED TO SMOKY PERFECTION, AND SERVED WITH FRESH PICO DE GALLO, CABBAGE, AND CHIPOTLE CREAM

TACOS DE FRIJOL CON QUESO (2)

10

CORN TORTILLA, REFRIED BEANS WITH CHARCOAL-GRILLED OAXACA CHEESE

TACOS DE NOPALES ASADOS (2)

10

CORN TORTILLA, GRILLED CACTUS WITH ONION, CILANTRO, PICO DE GALLO, CHEESE CRUST

TACOS ENSENADA STYLE (2)

16

CORN TORTILLA, BATTERED SHRIMP OR FISH, CARROT SALAD, CABBAGE, PICO DE GALLO, CHILE TOREADO, SAUTÉED ONION, SOUR CREAM, AND CHIPOTLE AIOLI



PLATILLOS



MR. TEMPO PLATE - POPURRI	40
CHICKEN ENCHILADA WITH SWISS SAUCE AND MELTED CHEESE, BEEF FLAUTA WITH LETTUCE, ONION, AND TOMATO, GUACAMOLE, TAMAL TOPPED WITH TINGA SAUCE, CREAM, AND CHEESE, GRILLED CARNE ASADA, BEANS AND FRESH CHEESE	
TAMAL & CHILAQUILES	21
BEEF OR CHICKEN TAMAL TOPPED WITH OUR HOUSE CHILAQUILES, MELTED CHEESE, SALSA TINGA AND CREAM	
CHICKEN ENMOLADAS	19
SHREDDED CHICKEN, MOLE SAUCE, CREAM, FRESH CHEESE, HABANERO-PICKED ONIONS, SESAME SEEDS AND CILANTRO	
ENCHILADAS SUIZAS	17
CORN TORTILLAS STUFFED WITH CHICKEN, TOPPED WITH TOMATILLO SAUCE, MELTED CHEESE, LIME CREMA AND MICRO CILANTRO	
TRIO OF ENCHILADAS	22
CORN TORTILLA ENCHILADAS: CHICKEN TINGA WITH SWISS SAUCE, RIBEYE WITH CREAM SAUCE, AND SHRIMP WITH CHIPOTLE SAUCE, ALL TOPPED WITH MELTED CHEESE, PICKLED ONION, SOUR CREAM, AND CILANTRO	
FAJITAS	24
SAUTÉED BELL PEPPERS, ONIONS, CHEESE, TOMATOES, SERRANO PEPPERS, SERVED WITH A SIDE OF RICE, BEANS, SOUR CREAM, GUACAMOLE, PICO, CHILE TOREADO AND FLOUR OR CORN TORTILLA YOUR CHOICE OF PROTEIN: CHICKEN OR ARRACHERA	
CHILTEPIN BURGER	30
BRIOCHE BUN, GOURMET MEAT BLEND, SAUSAGE, TOMATO, ONION, GRILLED PINEAPPLE, LETTUCE, CHILTEPIN, MAYO, KETCHUP, MUSTARD, AND GARLIC SERRANO FRIES	
CHILE RELLENO	20
STUFFED WITH CHEESE AND CHORIZO, SERVED WITH RICE, BEANS, TOMATO SAUCE, AND TORTILLAS	
BEEF FILLET WITH BUTTER	40
CHIMICHURRI, ROASTED TOMATO, GARLIC, BUTTERED BREAD	

BONE-IN CARNITAS (CHAMORRO)	40
SLOW COOKED PORK CARNITAS (PORK SHANK) SERVED WITH GUACAMOLE, PICO, TINGA SALSA, CORN TORTILLAS, AND GRILLED SERRANO PEPPERS	
LAMB SHANK BIRRIA	40
SLOW COOKED LAMB SHANK (CHAMORRO) SERVED WITH ONIONS, GRILLED SERRANO PEPPER, CILANTRO, LIME, CORN TORTILLAS.	
SALMÓN A LA TUMBADA	44
GRILLED SALMON, RICE, TINGA SAUCE, SEAFOOD (SHRIMP, OCTOPUS, SCALLOPS) CILANTRO, LIME	
GRILLED OCTOPUS ZARANDEADO	40
GRILLED ONIONS, TOMATOES, GUAC, CHILE TOREADO, PICO, TORTILLAS	
FILET MIGNON TRUFFLE RISOTTO (6 OZ)	60
CHARCOAL-GRILLED BEEF STEAK SERVED WITH TRUFFLE RISOTTO, CHIVES, AND A RED WINE GLAZE	
MOLCAJETES	
GREEN SAUCE, GRILLED PANELA, GRILLED NOPAL, CHILE TOREADO, CORN OR FLOUR TORTILLAS, AND YOUR CHOICE OF PROTEIN:	
<u>MEATS</u> (ARRACHERA AND CHORIZO)	48
<u>SEAFOOD</u> (CAMARONES AND PULPO ZARANDEADO)	48
<u>MIXTO</u> (ARRACHERA, CHORIZO, OCTOPUS AND ZARANDEADO SHRIMP)	55
CARNE ASADA PLATE	40
ARRACHERA STEAK, SERVED WITH PANELA, CHILE TOREADO, GUACAMOLE, GRILLED NOPALES, GRILLED ONIONS, PICO DE GALLO, BEANS, CORN O FLOUR TORTILLAS	
CAMARONES A LA DIABLA	24
SHRIMP COOKED IN SPICY DIABLA SAUCE, RICE, BEANS, FRESH CHEESE, SALAD, AND RANCH DRESSING	
MILANESA DE POLLO EMPANIZADA	20
TOPPED WITH TINGA SAUCE, GRATIN CHEESE, AND SERVED WITH FRENCH FRIES	



FROM THE GRILL



"JOSPER"

*ALL STEAKS ARE SERVED MEDIUM. RARE ON A HOT PLATE

BONE IN RIBEYE PRIME (14 OZ) 70

NEW YORK STRIP PRIME (14 OZ) 80

 **TOMAHAWK PRIME (36 OZ) 170**

SIDES:	
MASHED POTATOES	12
FRIES (GARLIC SERRANO OR TRUFFLE)	10
CHILES TOREADOS	6
GUACAMOLE	5
NOPAL ASADO	5
ENSALADA DE NOPAL	10



SEAFOOD & RAW BAR



BLOODY MARY OYSTER SHOT (21 + OVER)	
FRESH OYSTER WITH BLOODY MARY WITH MEZCAL	
*FRESH OYSTERS	
<u>HALF DOZEN</u>	
<u>DOZEN</u>	
VARIETY OF KUSSHI, EL MONARCA, AND KUMIAI OYSTERS, SERVED WITH MIGNONETTE, CHINGON BLACK SAUCE AND AGUACHILE SAUCE	
STUFFED OYSTERS	
THREE OYSTERS STUFFED WITH SEARED ALBACORE CEVICHE (GEISHA STYLE)	
*TRIO CEVICHE	
OUR THREE CEVICHEs: RED ONION, AND AVOCADO; SHRIMP AGUACHILE IN MAZATLÁN-STYLE SAUCE; AND COOKED SHRIMP WITH CLAMATO AND SPICY SAUCE.	
CEVICHE TROPICAL, MANGO, CUCUMBER, TOMATO, ONION	
CEVICHE TOSTADA	
YOU CAN ORDER YOUR CHOICE OF: AGUACHILE CEVICHE, COOKED SHRIMP CEVICHE OR TROPICAL CEVICHE	

8	 *GREEN AGUACHILE	25
	CURED SHRIMP BATHED IN GREEN AGUACHILE SAUCE, SERVED WITH AVOCADO, CUCUMBER, CILANTRO, AND RED ONION. ACCOMPANIED BY TOSTADAS AND GARLIC AIOLI	
19		
36	OCTOPUS AND SHRIMP ZARANDEADO	34
	GRILLED OCTOPUS AND SHRIMP ZARANDEADO STYLE, SERVED WITH RICE	
	*SEAFOOD TOWER 1	74
18	OCTOPUS, COOKED SHRIMP, SCALLOPS, SHRIMP AGUACHILE, RED ONION, LIME, SALT, AND PEPPER, SERVED WITH ADDICTIVE SALSA, GARLIC AIOLI, AND TOSTADAS. (SERVES 2-3)	
22	 *SEAFOOD TOWER 3	110
	OCTOPUS, COOKED SHRIMP, RAW SHRIMP, MEXICAN SCALLOPS, TUNA TARTARE, TRIO CEVICHE, SHRIMP PATE, HALF DOZENS OF FRESH & STUFFED OYSTERS, 5 PERUVIAN SCALLOPS ON THE SHELL, SHRIMP AGUACHILE VERDE, SERVED WITH ADICTIVA SAUCE, CHINGON BLACK SAUCE, GARLIC AIOLI AND TOSTADAS (SERVES 4-5)	
12		



TOUR OF JAPAN

GARLIC EDAMAME (REGULAR OR SPICY)



*TIRADITO RAINBOW

TUNA, SALMON, HAMACHI, AND CAJUN-SEARED ALBACORE, TOPPED WITH PASSION FRUIT PONZU, BUBU ARARE, SLICED SERRANO, GINGER, LEMON, AND MICROGREENS

*SPICY TUNA CRISPY RICE

CRISPY RICE TOPPED WITH FRESH SPICY TUNA, AVOCADO, SERRANO SLICES, EEL SAUCE, GREEN ONIONS, SESAME SEEDS, AND A SPICY MAYO BASE

*SASHIMI HAMACHI

SERVED WITH PASSION FRUIT PONZU SAUCE, CHIVES, SERRANO CHILI, CILANTRO, AND MICRO GREENS

*GEISHA ROLL

SPICY CRAB, SHRIMP TEMPURA, CREAM CHEESE, AVOCADO, TOPPED WITH UNAGI, EEL SAUCE, BERRY SAUCE, SAMBAL AIOLI, AND WHITE SESAME SEEDS

NIGIRI RAINBOW

TUNA, SALMON, HAMACHI, AND CAJUN-SEARED ALBACORE; TOPPED WITH SLICED SERRANO, GINGER, LEMON, AND MICROGREENS

10	*CITRUS ROLL	25
24	SHRIMP TEMPURA, KANIKAMA, PERSIAN CUCUMBER, AVOCADO, TOPPED WITH SALMON, CRACKED PEPPER, LEMON SLICE, EEL SAUCE, WHITE SESAME SEEDS, AND BLACK TOBIKO	

24	*CEVICHE ROLL	26
	TEMPURA SHRIMP, AVOCADO, CUCUMBER, AND KANIKAMA WRAPPED IN SOY PAPER, TOPPED WITH TUNA, SALMON, ALBACORE CEVICHE, SPICY SAUCE, AND EEL SAUCE	

22	 *KING ROLL	28
	BLUEFIN TUNA, SALMON, HAMACHI, PERSIAN CUCUMBER, AVOCADO. TOPPED WITH SERRANO PEPPER, TRUFFLE AIOLI, CRISPY ONIONS, EEL SAUCE, MICROGREENS, SPICY MAYO BASE	

26	*QUEEN ROLL	27
24	SPICY SCALLOPS, IMITATION CRAB, CUCUMBER, SHISO LEAVES, RED TOBIKO, AVOCADO, WRAPPED IN SEARED ALBACORE, TOPPED WITH YUZU AIOLI, MICRO CILANTRO, BLACK SESAME SEEDS, SRIRACHA, YELLOW TOBIKO, EEL SAUCE BASE	

	*SUSHI BOAT	180
	KING ROLL (1), QUEEN ROLL (1), NIGIRI (12) FRESH OYSTERS (6), SASHIMI (6)	

SALADS

BRUSSEL SPROUTS CAESAR

FRIED BRUSSELS SPROUTS, CAESAR DRESSING, HONEY SIRACHA, PARMESAN CHEESE

GRILLED CHICKEN CAESAR SALAD

ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING, CROUTONS, PARMESAN CHEESE, GRILLED MARINATED CHICKEN BREAST

22	ENSALADA DE NOPALES	10
	GRILLED NOPALES, PICO DE GALLO, FRESH CHEESE, AVOCADO	

22

SIDES

FRIES (GARLIC SERRANO OR TRUFFLE)
MEXICAN STREET CORN (ESQUITE)
CREAMY TRUFFLE MASHED POTATOES
MAC AND CHEESE
CHILE TOREADO GUERO
SERRANO GRILLED PEPPERS

10	ENSALADA DE NOPALES	10
10	GUAC	5
12	PICO	5
14	TORTILLAS	2
8	TOSTADAS	2
8	NOPAL ASADO	5

DESSERTS



BUTTER CAKE

SERVED WITH VANILLA ICE CREAM AND FRESH FRUIT
MAKE IT DIRTY: TOPPED WITH SHOT OF TEQUILA COFFEE (21+ OVER) +5

ELOTE FLAN

SERVED WITH DULCE DE LECHE AND MEZCAL (21+ OVER)

16	CHEESECAKE BANANA FOSTER	16
	SERVED WITH DULCE DE LECHE AND MEZCAL (+21 OVER)	

16	SOPAPILLA CHEESECAKE	16
	CHEESECAKE WRAPPED IN PUFF PASTRY WITH DULCE DE LECHE	

*ALL DESSERTS CAN BE PREPARED WITHOUT MEZCAL FOR MINORS, UPON REQUEST.

(*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BAR MENU

MARGARITAS (ADD EXTRA SHOT OF #MASCHINGON TEQUILA +\$)

MANDILON MARGARITA

ESPADIN MEZCAL, CLARIFIED LIME, ORANGE LIQUEUR, AGAVE

TAQUERO MARGARITA

BURNT BANANA PEPPER INFUSED TEQUILA, CHILE ANCHO LIQUEUR, LIME, AGAVE

MARGARITA FLIGHT

CUCUMBER, STRAWBERRY, TAMARINDO, GARDEZ, MANGO

HOUSE SPECIAL MARGARITA

YOUR CHOICE OF: CLASSIC, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY, TAMARINDO, WATERMELON OR GUAVA

CADILLAC MARGARITA

#MASCHINGON TEQUILA, FRESH LIME, AGAVE, FRESH LEMON WITH A SHOT OF GRAN GALA ORANGE LIQUEUR, TAJIN RIM

SKINNY MARGARITA

#MASCHINGON TEQUILA, FRESH LIME, AGAVE, SODA WATER, TAJIN RIM

ELISE'S MARGARITA

#MASCHINGON TEQUILA, FRESH LIME, WILDBERRY, AGAVE, SODA WATER, TAJIN RIM

EL PELIGROSO

CASAMIGOS REPOSADO, BLUE CURACAO, FRESH LIME, AGAVE, TAJIN RIM

GEISHA MARGARITA (AKA GARDEZ)

MANGO-PINEAPPLE-SERRANO INFUSED TEQUILA, AGAVE, FRESH LEMON AND TAJIN TOPPED WITH FRESH FRUIT YOUR CHOICE: REGULAR, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY OR GUAVA

STRAWBERRY JALAPENO MARGARITA

#MASCHINGON TEQUILA, FRESH LEMON, MUDDLED JALAPENO, STRAWBERRY, TAJIN RIM

SMOKEY MARGARITA

MEZCAL, FRESH LIME, AGAVE, TAJIN RIM
YOUR CHOICE: CUCUMBER, TAMARINDO OR LIME

MIA'S MARGARITA

MANGO-PINEAPPLE-SERRANO INFUSED TEQUILA, WATERMELON JUICE, AGAVE, FRESH LEMON, TAJIN RIM TOPPED WITH FRESH FRUIT

THE BIGGEST MARGARITA (DOUBLE MARGARITA)

#MASCHINGON TEQUILA, FRESH LIME JUICE, ORANGE JUICE & LEMON JUICE, AGAVE, MINT YOUR CHOICE: CLASSIC, GUAVA, STRAWBERRY, WILDBERRY OR MANGO

LA TOXICA MARGARITA

MEZCAL, HIBISCUS, ORANGE JUICE, LIME JUICE, HOMEMADE SIMPLE SYRUP, ORANGE BITTERS, MINT

YARDS & CANTARITOS (KEEP THE SOUVENIR)

TEMPO DOUBLE MICHELADA YARD

SERVED WITH OUR FAMOUS MICHELADA MIX AND YOUR CHOICE OF DRAFT BEER

COWGIRL KISS CANTARITO (DOUBLE)

SPICY TAMARINDO VODKA, GRAPEFRUIT SODA, LIME JUICE, AND YOUR CHOICE OF RED BULL FLAVOR: WATERMELON, TROPICAL, COCONUT BERRY

TEMPO FAMOUS COCKTAILS

MANIACO

#MASCHINGON TEQUILA, MEZCAL, ANCHO REYES CHILE LIQUEUR, LIME JUICE, ORGANIC AGAVE, AND A PINCH OF MALT SALT

LA REINA

RUM, WATERMELON JUICE, CREME DE CACAO, HOMEMADE SIMPLE SYRUP, FRESH LEMON

CRAFT PALOMA

#MASCHINGON TEQUILA, PAMPLEMOUSSE LIQUEUR, FRESH LIME, GRAPEFRUIT JUICE, AGAVE, SALT RIM

EL REY

SERRANO INFUSED TEQUILA, AGAVE, BLUE CURACAO, LIME JUICE, TAJIN RIM

EL GUAPO

SERRANO INFUSED TEQUILA, HOMEMADE SIMPLE SYRUP, FRESH LIME JUICE, ANCHO REYES CHILE LIQUEUR WITH MUDDLED CUCUMBER, SERRANO

PINA PARA LA NINA

SERRANO INFUSED TEQUILA, AGAVE, FRESH LIME, ANCHO REYES CHILE LIQUEUR, PINEAPPLE, TAJIN RIM

UNA LADY

EMPRESS GIN, FRESH LIME, HOMEMADE SIMPLE SYRUP, MUDDLED MINT AND CUCUMBER, TONIC WATER

OAXACA OLD FASHIONED

#MASCHINGON TEQUILA, MEZCAL, AGAVE, ORANGE, PEYCHAUD'S BITTERS

MARTINIS

ESPRESSO

ESPRESSO, VODKA, KAHLUA

CLASSIC

YOUR CHOICE OF: GIN OR VODKA
YOUR CHOICE OF: DRY OR DIRTY

SIRENA

VODKA, CHAMBORD, AGAVE, CITRUS, WILDBERRIES

COSMOPOLITAN

VODKA, CRANBERRY, ORANGE LIQUEUR

LEMON DROP MARTINI

VODKA, TRIPLE SEC, LEMON JUICE, SIMPLE SYRUP

LA ENAMORADA

VODKA, STRAWBERRY LIQUEUR, LEMON, EGGWHITE, TOPPED WITH AZTEC CHOCOLATE AND ROSE CRYSTALS

APPLE MARTINI

VODKA, APPLE, LEMON, SIMPLE SYRUP

COTTON CANDY MARTINI

GEISHA COCKTAILS

JAPANESE OLD FASHIONED APEROL, SUNTORY WHISKEY, BITTERS	14
LA NINA FRESA APEROL, STRAWBERRY PUREE, CHAMPAGNE, SODA WATER	14
OAXACAN WAKE-UP LA MISION MEZCAL, ESPRESSO	14
LYCHEE MARTINI EMPRESS GIN, UNFILTERED SAKE, LEMON JUICE, LYCHEE PUREE	14
JAPANESE PALOMA TOKI JAPANESE WHISKEY, LICOR 43, AGAVE, LEMON JUICE	14
AQUA FUJI #MASCHINGON TEQUILA, ORGEAT, BLUE CURACAO, FRESH ORANGE, AGAVE, YUZU	14
ADY BLOSSOM MEZCAL, HIBISCUS, AGAVE, YUZU, LIME	14
POGU DAIQUIRI VODKA, FRESH PASSION FRUIT, ORANGE, GUAVA, LEMON	14
SHIZO OLD FASHIONED SMOKED KIKORI JAPANESE WHISKY, GRAPEFRUIT BITTERS, SHIZO LEAF SYRUP	16
LYCHEE NEGRONI GIN, GIFFARD LYCHEE, LUXARDO, MARACHINO, CAMPARI	14

MULES

TEMPO MULE KIKORI JAPANESE WHISKEY, MIXED BERRIES, FRESH YUZU, TRADITIONAL	14
LUIS MULE (TRADITIONAL) TITO'S VODKA, FRESH LIME, GINGER BEER	13
OC MULE ORANGE VODKA, FRESH LIME, ORANGE BITTERS, GINGER BEER	13
GIORGIO OAXACA MULE MEZCAL, FRESH LIME, GINGER, ANGOSTURA BITTERS	13
CHINGON MULE MIYA TEQUILA, FRESH LIME, GINGER, ANGOSTURA BITTERS	13

MOST POPULAR COCKTAILS

CAZUELITAS TLAQUEPAQUE (DOUBLE) TEQUILA, FRESH ORANGE, LIME & GRAPEFRUIT, SQUIRT	20
NEGRONI GIN, CINZANO SWEET VERMOUTH, CAMPARI	14
OLD FASHIONED BUFFALO TRACE BOURBON, AMARO, BITTERS TRIO, MAPLE SYRUP	15
CARAJILLO LICOR 43 ESPRESSO, IRISH CREAM LIQUEUR, ROSEMARY	14
APEROL SPRITZ APEROL, PROSECCO, SODA WATER	14
WHISKEY SOUR WHISKEY, FRESH LEMON, HOMEMADE SIMPLE SYRUP, EGG WHITE, ANGOSTURA BITTERS	13
MAI TAI RUM, LIME JUICE, AGAVE, ORGEAT, PINEAPPLE JUICE, WITH A FLOAT OF DON Q	13
TEQUILA SUNRISE #MASCHINGON TEQUILA, ORANGE JUICE, GRANADINA	13
MOJITO RUM, FRESH LIME, MINT, HOMEMADE SIMPLE SYRUP, BITTERS, SODA WATER	14
SEX ON THE BEACH VODKA, PEACH SCHNAPPS, ORANGE, CRANBERRY JUICE	13
CHURRUMBOM VODKA, CRANBERRY, SODA WATER, FRESH LIME	12
MANHATTAN WHISKEY, SWEET VERMOUTH, AROMATIC BITTERS	14
LONG ISLAND ICE TEA #MASCHINGON TEQUILA, VODKA, RUM, GIN, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP, COKE	14
ADIOS MF VODKA, TEQUILA, RUM, GIN, BLUE CURACAO, LIME, ORGANIC AGAVE, SODA WATER	14
SMOKED OLD FASHIONED HEAVEN HILL SMOKED, AMARO, BITTERS TRIO, RICH SYRUP	18
LUNA PINTADA TEQUILA, HOMEMADE HORCHATA, LICOR 43, ESPRESSO	14
BLUE LAGOON VODKA, BLUE CURAÇAO, LEMON, SIMPLE SYRUP	13
ALABAMA SLAMMER GIN, AMARETTO, BOURBON, ORANGE JUICE	13
MIDORI SOUR	13
BLOODY MARY	13
GIN & TONIC	13
TOM COLLINS	13
RUM PUNCH	13
MIMOSA OR BELLINI	8

ZERO PROOF COCKTAILS

GINGER MOJITO	11
FRESH MINT, LIME JUICE, HOMEMADE SIMPLE SYRUP, GRENADINE, GINGER BEER	
CUCUMBER	11
FRESH CUCUMBER, LIME JUICE, SIMPLE SYRUP, TAJIN	
BERRIES MOCKTAIL	11

WINE BY THE GLASS

STAGS LEAP CHARDONNAY	15
SAUVIGNON BLANC	10
CABERNET SAUVIGNON	10
PINOT NOIR	10
CHARDONNAY	10
ROSÉ	10
PINOT GRIGIO	10
CHAMPAGNE	7
SANGRIA	13

WINE BY THE BOTTLE

RED	
AUSTIN HOPE CABERNET	95
MARTIN RAY PINOT NOIR	55
PUERTO ABIERTA RED BLEND	52
PRISONER RED	90
WHITE	
ANGELINE SAUVIGNON BLANC	30
STAGS LEAP CHARDONNAY	50
FRISK RIESLING	32
PIGHIN PINOT GRIGIO	42
ANGELINE CHARDONNAY	30
CHAMPAGNE	
DOM PERIGNON	375
VEUVE CLICQUOT YELLOW	120
MOET IMPERIAL	110
MOET IMPERIAL ROSE	125
MOET IMPERIAL ICE	130
OPERA PRIMA BRUT	30

SAKE

SHO CHIKU BAI NIGORI (750ML)	18
UNFILTERED, SILKY, BOLD	
SHO CHIKU BAI JUNMAI GINJO (300ML)	16
BRIGHT, FLORAL	

COFFEE, TEA & WATER

COFFEE	4
CAPPUCCINO	5
ESPRESSO SHOT	5
AMERICANO	5
LATTE	5
SPANISH LATTE	5
FLAVORS: VANILLA, CARAMEL & MOCHA	

DRAFT BEER

#MASCHINGON MEXICAN LAGER	7
#MASCHINGON BLONDE ALE	7
MODELO	7
PACIFICO	7
TARANTULA HILL WEST COAST IPA	8
TARANTULA HILL HAZY IPA	8
MICHELOB ULTRA	7
SAPPORO	8
DRAFT BEER YARD MICHELADA (KEEP THE SOUVENIR)	15

BOTTLED BEER

FIRESTONE WALKER 805	8
MODELO ESPECIAL	6
NEGRA MODELO	6
PACIFICO	6
MICHELOB ULTRA	6
CORONA EXTRA	6
ELYSIAN SPACEDUST IPA	9
ASAHI (22 OZ BOTTLE)	12
SAPPORO (20 OZ BOTTLE)	12
#MASCHINGON MEXICAN LAGER (16 OZ)	6
CORONA (NON-ALCOHOLIC)	6
UPGRADE YOUR BEER TO MICHELADA +3	

AGUA FRESCAS

WATERMELON, STRAWBERRY, MANGO, CUCUMBER OR TAMARINDO	6
---	---

FOUNTAIN SODAS

PEPSI	4
DIET PEPSI	4
STARRY	4
DR.PEPPER	4
LEMONADE	4
RASPBERRY ICE TEA	4
UNSWEETENED ICED TEA	4
PEACH ICED TEA (FRESHLY BREWED)	4
MEXICAN COCA COLA BOTTLE	5

LIQUOR LIST

UPGRADE YOUR LIQUOR WITH A BIG ROCK (ICE) +2

TEQUILA

#MASCHINGON	9
CASA MEXICO BLANCO	11
CASA MEXICO CRISTALINO	13
LALO BLANCO	13
CLASE AZUL REPOSADO	30
TEQUILA OCHO PLATA	13
SIETE LEGUAS AÑEJO	17
SIETE LEGUAS REPOSADO	14
SIETE LEGUAS BLANCO	13
DON JULIO 1942 EXTRA AÑEJO	30
DON JULIO 70 CRISTALINO	17
DON JULIO AÑEJO	15
DON JULIO REPOSADO	14
HERRADURA SUPREMA EXTRA AÑEJO	45
CASAMIGOS REPOSADO	14
EL TORITO BLANCO	12
DON FULANO BLANCO	14
DON FULANO REPOSADO	16
DON FULANO AÑEJO	22
ARETTE BLANCO	12
EL TESORO REPOSADO	15
TRES AGAVES AÑEJO	15
MIJENTA BLANCO	12
MIJENTA REPOSADO	18
MIJENTA AÑEJO	28
COMISARIO BLANCO	14
COMSIARIO AÑEJO	22

WHISKEY

OLD FORESTER 1920 BOURBON	14
HEAVEN HILL BOURBON	12
HIBIKI HARMONY JAPANESE WHISKEY	20
BLANTON'S BOURBON	21
BUFFALO TRACE BOURBON	10
COLONEL TAYLOR SMALL BATCH BOURBON	20
EAGLE RARE 10 YEAR BOURBON	20
WELLER SPECIAL RESERVE BOURBON	20
WELLER 12 YEAR BOURBON	23
MAKERS MARK BOURBON	13
TOKI JAPANESE WHISKEY	12
WOODFORD RESERVE BOURBON	12
WOODFORD RESERVE RYE	12
KIKORI JAPANESE WHISKEY	11
JACK DANIELS	10
JAMESON IRISH	10
CROWN ROYAL	11
CROWN ROYAL XO	18

JAPANESE WHISKEY

HIBIKI HARMONY	20
TOKI	12
KIKORI	11
JAPANESE WHISKEY FLIGHT	20
KIKORI, TOKI & HIBIKI HARMONY	

MEZCAL

MATALOTE	10
VIVO CLANDESTINO	12
SALVADORES CAFE MEZCAL	15
MONTELOBOS TOBALA MEZCAL	20
DERRUMBES OAXACA	15
DERRUMBES DURANGO	16
SIETE MISTERIOS ENSABLE	20
SIETE MISTERIOS TOBALA	22
VAGO MEZCAL ELOTE	16

SCOTCH WHISKY

LAGAVULIN 16 YEAR	21
JOHNNY WALKER BLACK LABEL	12
JOHNNY WALKER BLUE LABEL	45
MACALLAN 12 YEAR SHERRY OAK	22
MACALLAN 18 YEAR SHERRY OAK	54
BUCHANAN'S 12 YEAR	12
BUCHANAN'S 18 YEAR	19
BUCHANAN'S RED SEAL	29
OBAN 14 YEAR	19
DALMORE CIGAR MALT	28

VODKA

GREY GOOSE	13
TITO'S	10
KETEL ONE	11

GIN

BOMBAY SAPPHIRE	11
HENDRICK'S	12
EMPRESS	11

RUM & COGNAC

CAPTAIN MORGAN SPICED RUM	10
RON ZACAPA 23 YEAR RUM	14
HENNESSY XO COGNAC	36
HENNESSY COGNAC	12
REMY MARTIN VSOP	16
REMY MARTIN XO COGNAC	35
BACARDI WHITE RUM	11

HAPPY HOUR

\$10 EVERYTHING

• TUESDAY & THURSDAY: OPEN - 6 PM AND 9 PM - CLOSE
• WEDNESDAY: ALL DAY • FRIDAY: OPEN - 6 PM
• SATURDAY: 3 PM - 6 PM • SUNDAY : 3 PM - 6 PM AND 9 PM - CLOSE

FOOD

GUAC AND CHIPS

PANELA ASADA

ROASTED TOMATO, GUACAMOLE, SALSA MACHA, SALSA TINGA, CILANTRO, FLOUR TORTILLAS

NACHOS

CHIPS, TOMATILLO CREAM, MOZZARELLA, COTIJA, CHEDDAR, JALAPENOS, PICO, LIME CREMA, AVOCADO PURÉE, BEANS

TAMAL

MASA STUFFED WITH YOUR CHOICE OF BEEF OR CHICKEN, TOPPED WITH TINGA SAUCE AND LIME CREMA WRAPPED IN A CHEESE CRUST

FLAUTAS

TWO DEEP FRIED TORTILLAS STUFFED WITH BEEF, TOPPED WITH SAUCE, LETTUCE, ONION, TOMATO, SOUR CREAM AND FRESH CHEESE

TEMPO WINGS

YOUR CHOICE OF SAUCE: BUFFALO, MANGO-HABANERO, BBQ, A LA DIABLA, CHILTEPIN, OR POW POW CHIPOTLE, SERVED W/ RANCH

CHICKEN TENDERS

LEMON PEPPER, BUFFALO, BBQ, MANGO HABANERO & POW POW

QUESADILLA

SERVED WITH SOUR CREAM, GUAC, PICO AND JALAPEÑOS

TACOS DE FRIJOL CON QUESO (2)

CORN TORTILLA, REFRIED BEANS WITH CHARCOAL-GRILLED OAXACA CHEESE

TACOS ENSENADA STYLE (2)

CORN TORTILLA, BATTERED FISH, CARROT SALAD, CABBAGE, PICO DE GALLO, CHILE TOREADO, SAUTÉED ONION, SOUR CREAM, AND CHIPOTLE AIOLI

CARNE ASADA TACOS (2)

CORN TORTILLA WITH CHEESE CRUST, BEANS, SAUTÉED ONION, AVOCADO

LOADED FRIES

CRISPY FRIES TOPPED WITH BONELESS WINGS AND YOUR CHOICE OF SAUCE: MANGO HABANERO, HOT & SPICY, OR CHILTEPIN

BAR

HOUSE MARGARITA

YOUR CHOICE OF: CLASSIC, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY, TAMARINDO, WATERMELON OR GUAVA

OLD FASHIONED

WHISKEY, AMARO, BITTERS TRIO, MAPLE SYRUP, BAY LEAVES, ROSEMARY, ORANGE

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER

WHISKEY SOUR

WHISKEY, FRESH LEMON, HOMEMADE SIMPLE SYRUP, EGG WHITE, ANGOSTURA BITTERS

MAI TAI

RUM, LIME JUICE, AGAVE, ORGEAT, PINEAPPLE JUICE, WITH A FLOAT OF DON Q

MOJITO

RUM, FRESH LIME, MINT, HOMEMADE SIMPLE SYRUP, BITTERS, SODA WATER

COSMOPOLITAN

VODKA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP, CRANBERRY

CUBETAS 30

YOUR CHOICE OF 6 BOTTLED BEERS. (CRAFT BEERS NOT INCLUDED)

LEMON DROP

VODKA, TRIPLE SEC, LEMON JUICE, SIMPLE SYRUP

TEQUILA SUNRISE

TEQUILA, ORANGE JUICE, GRENADINE

CHURRUMBOM

VODKA, CRANBERRY, SODA WATER, FRESH LIME

SEX ON THE BEACH

VODKA, PEACH SCHNAPPS, ORANGE AND CRANBERRY JUICE

TEMPO MICHELADA

SERVED WITH OUR FAMOUS MICHELADA MIX AND A BOTTLED BEER OF #MASCHINGON MEXICAN LAGER (16OZ)

VODKA MULE

TITO'S VODKA, FRESH LIME, GINGER BEER, ANGOSTURA BITTERS

DRAFT BEER 5

#MASCHINGON MEXICAN LAGER, #MASCHINGON BLONDE ALE, MODELO, MICHELOB ULTRA, PACIFICO

BOTTLED BEER 5

#MASCHINGON MEXICAN LAGER, MODELO ESPECIAL, NEGRA MODELO, PACIFICO, MICHELOB ULTRA, CORONA EXTRA

WINE GLASS 6

WHITE OR RED

MIMOSA GLASS 6

CHAMPAGNE GLASS 6

#MASCHINGON TEQUILA 7

SANGRIA 9

TUESDAY
TACO
TUESDAY
2X1 TACOS AND
HOUSE
MARGARITAS

WEDNESDAY
HAPPY
HOUR
ALL DAY

THURSDAY
THIRSTY THURSDAY
ALL DAY
\$9 MARTINIS
\$7 MARGARITAS

TUESDAY -
SUNDAY
BRUNCH
OPEN-2PM

SUNDAY
COCKTAILS
\$7 ALL
DAY

BRUNCH MENU

(TUESDAY - SUNDAY OPEN - 2PM)

OMELETTES

ALL DISHES INCLUDE 1 SIDE: TATER TOTS, COUNTRY POTATOES, OR FRUIT AND 1 BREAD: BRIOCHE, SOURDOUGH TOAST, ENGLISH MUFFIN

VEGGIE OMELETTE

FILLED WITH RED AND GREEN BELL PEPPERS, SPINACH, MUSHROOMS, QUESO FRESCO, AND RED ONION, TOPPED WITH AVOCADO

16

CHORIZO OMELETTE

FILLED WITH CHORIZO, CHIPS, VEGETABLES, OAXACA CHEESE, TOPPED WITH SAUCE AND SERVED WITH BLUE CORN TORTILLAS

16

PORK BELLY OMELETTE

FILLED WITH PORK BELLY IN TOMATO SAUCE, CHIPS, AND OAXACA CHEESE, HALF-COVERED IN TOMATO SAUCE WITH A DRIZZLE OF LIME CREMA

16

EGG WHITES OMELETTE

EGG WHITES WITH SPINACH, CHERRY TOMATO, ASPARAGUS, MUSHROOMS, CHIPS AND CHEESE

16

HAM OMELETTE

FILLED WITH HAM, CHIPS, AND OAXACA CHEESE

17

BUILD YOUR OWN OMELETTE

3 EGGS WITH INGREDIENTS OF YOUR CHOICE

18

PICK 1 (CHEESES): OAXACA, FRESH MOZZARELLA, CHEDDAR

PICK 3 (VEGETABLES): SPINACH, TOMATO, ONION, BELL PEPPERS, MUSHROOMS, JALAPEÑOS

PICK 1 (MEAT): BACON, SAUSAGE, HAM, CHORIZO OR CHICKEN TINGA

EXTRAS: AVOCADO +\$2/ EGG WHITES SUBSTITUTE +\$2

HOUSE SPECIALS

HUEVOS RANCHEROS

2 EGGS ANY STYLE ON FRIED TORTILLAS WITH BEANS, TOPPED WITH SPICY TOMATO SAUCE, QUESO FRESCO, CREAM, MICRO CILANTRO AND YOUR CHOICE OF ONE SIDE: TATER TOTS, COUNTRY POTATOES, OR FRUIT. ADD PROTEIN +5: CHICKEN, RIBEYE, PORK BELLY

16

CLASSIC BREAKFAST

2 EGGS ANY STYLE WITH SAUSAGE, BACON OR HAM, TOPPED WITH AVOCADO AND YOUR CHOICE OF ONE SIDE: TATER TOTS, COUNTRY POTATOES, OR FRUIT, AND BREAD: BRIOCHE, SOURDOUGH TOAST OR ENGLISH MUFFIN

18

THE GRIDDLE COMBO

2 EGGS ANY STYLE, CHOICE OF PROTEIN: HAM, BACON, SAUSAGE, AND YOUR CHOICE OF FRENCH TOAST OR PANCAKES AND ONE SIDE: TATER TOTS, COUNTRY POTATOES, OR FRUIT

19

BREAKFAST BURRITO

FILLED WITH TATER TOTS, BEANS, MOZZARELLA, PICO DE GALLO, EGG, SAUCE, GUACAMOLE, AND CHOICE OF PROTEIN: RIBEYE, CHICKEN, PORK BELLY, OR VEGGIES AND YOUR CHOICE OF ONE SIDE: TATER TOTS, COUNTRY POTATOES, OR FRUIT

17

BURRITO GEISHA (WET BURRITO)

FILLED WITH RICE, BEANS, PICO DE GALLO, CREAM, GUACAMOLE, AND CHOICE OF PROTEIN: RIBEYE, CHICKEN, PORK BELLY OR VEGGIES, TOPPED WITH TOMATILLO SAUCE, AND MELTED CHEESE

17

STEAK & EGGS

8 OZ NEW YORK STEAK, 2 EGGS ANY STYLE, AND CHILAQUILES TOPPED WITH CREAM, ONION, CILANTRO AND YOUR CHOICE OF BREAD: BRIOCHE, SOURDOUGH TOAST, ENGLISH MUFFIN

26

RED CHILAQUILES

CRISPY TORTILLA CHIPS TOSSED IN SPICY TOMATO SAUCE, SERVED WITH BEANS, QUESO FRESCO, RED ONION, CILANTRO, CREMA, EGG ANY STYLE, AND CHOICE OF PROTEIN: RIBEYE OR CHICKEN

19

GREEN CHILAQUILES

CRISPY TORTILLA CHIPS TOSSED IN CREAMY TOMATILLO SAUCE, SERVED WITH BEANS, QUESO FRESCO, RED ONION, CILANTRO, CREMA, EGG ANY STYLE, AND CHOICE OF PROTEIN: RIBEYE OR CHICKEN

19

EGGS BENEDICT

ENGLISH MUFFIN WITH CHORIZO, POACHED EGGS, HOLLANDAISE SAUCE, QUESO FRESCO, PICKLED RED ONION, MICRO CILANTRO AND YOUR CHOICE OF ONE SIDE: TATER TOTS, COUNTRY POTATOES, OR FRUIT

20

SWEETS

CLASSIC PANCAKES

THREE FLUFFY BUTTERMILK PANCAKES, TOPPED WITH BUTTER, BERRIES, CAJETA, AND STRAWBERRY SAUCE

16

FRENCH TOAST

TWO SLICES OF FLUFFY BREAD DIPPED IN OUR HOUSEMADE VANILLA BUTTER TOPPED WITH STRAWBERRIES, BLUEBERRIES, AND CAJETA

16

SIDES

BACON

5

HAM

5

SAUSAGE

5

2 EGGS ANY STYLE

8

BREAD

4

TATER TOTS

7

SALAD

6

SAUTÉED VEGETABLES

6

GUACAMOLE

7

CHILES TOREADOS

4

FRENCH FRIES

9

BEANS

5

FRESH FRUIT

5

BRUNCH MENU

TUESDAY - SUNDAY OPEN - 2PM)

LUNCH

GUAC AND CHIPS

FLAUTAS

TWO DEEP FRIED TORTILLAS STUFFED WITH BEEF, TOPPED WITH SAUCE, LETTUCE, ONION, TOMATO, SOUR CREAM AND FRESH CHEESE

HALF DOZEN OYSTERS

VARIETY OF KUSSHI, EL MONARCA, AND KUMIAI OYSTERS, SERVED WITH MIGNONETTE, CHINGON BLACK SAUCE AND AGUACHILE SAUCE

DIRTY FRIES

MOZZARELLA, CHEDDAR, COTIJA, CHIPOTLE AIOLI, PICKLED ONIONS, GREEN ONION, SUNNY SIDE UP EGG, AND CILANTRO, SERVED W/ FRIED CHILE SERRANO

ENCHILADAS

CORN TORTILLAS, TOMATILLO SAUCE, BLACK SESAME SEEDS, AND LIME CREMA, SERVED WITH RICE & BEANS YOUR CHOICE OF CHICKEN OR CHEESE

KING ROLL

BLUEFIN TUNA, SALMON, HAMACHI, PERSIAN CUCUMBER, AVOCADO. TOPPED WITH SERRANO PEPPER, TRUFFLE AIOLI, CRISPY ONIONS, EEL SAUCE, MICROGREENS, SPICY MAYO BASE

CARNITAS TACOS

PORK BELLY IN FLOUR TORTILLAS WITH GUACAMOLE AND PICKLED ONION

CHEESEBURGER

BRIOCHE BUN, LETTUCE, TOMATO, ONION, BEEF PATTY, CHEESE BLEND, MAYONNAISE, KETCHUP AND MUSTARD

NACHOS

CHIPS TOPPED WITH CREAMY SUIZA SAUCE, BEANS, CHOICE OF PROTEIN, CHEESE BLEND, PICO DE GALLO, JALAPEÑOS, CREAM, AVOCADO PURÉE, FRESH CHEESE, AND MICRO CILANTRO

PROTEINS: CHICKEN TINGA, RIBEYE, SUADERO

CHICKEN TENDERS

YOUR CHOICE OF FAVORS: BBQ, MANGO HABANERO, BUFFALO. SERVED WITH FRIES

*GREEN AGUACHILE

CURED SHRIMP BATHED IN GREEN AGUACHILE SAUCE, SERVED WITH AVOCADO, CUCUMBER, CILANTRO, AND RED ONION. ACCOMPANIED BY TOSTADAS AND GARLIC AIOLI

TUNA TOSTADA

SERVED OVER SALSA NEGRA, TOPPED WITH GUACAMOLE, RED ONIONS, CUCUMBER, CILANTRO, AND SESAME SEEDS. SERVED WITH TOSTADAS AND GARLIC AIOLI ON THE SIDE

18	TACOS DORADOS	16
	FILLED WITH POTATO, CHEESE, AND BEANS, TOPPED WITH LETTUCE, CREAM, FRESH CHEESE, ONION, TOMATO, AND TOMATO SAUCE	
18		
	TACOS ENSENADA STYLE (2)	16
	CORN TORTILLA, BATTERED SHRIMP OR FISH, CARROT SALAD, CABBAGE, PICO DE GALLO, CHILE TOREADO, SAUTÉED ONION, SOUR CREAM, AND CHIPOTLE AIOLI	
16		
	TACOS AL CARBON (2)	15
	GRILLED RIBEYE, JALAPEÑO, AND CHEESE, MIXED TOGETHER ON A FLOUR TORTILLA. TOPPED WITH GUACAMOLE, PICKLED ONIONS, AND TAQUERA SAUCE	
11		
	QUESADILLA	17
	SERVED WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO, AND TAQUERA SAUCE. CHOICE OF PROTEIN: CHORIZO, RIBEYE, CHICKEN TINGA, PORK BELLY	
19		
	CAESAR SALAD	17
	LETTUCE WITH CAESAR DRESSING, PARMESAN CHEESE, AND CROUTONS, ADD CHICKEN +5	
28		
	CALIFORNIA ROLL	16
	CUCUMBER, AVOCADO, TEMPURA SHRIMP, IMITATION CRAB, TOPPED WITH WHITE AND BLACK SESAME SEEDS	
14		
	BONE-IN CARNITAS (CHAMORRO)	40
	SLOW COOKED PORK CARNITAS (PORK SHANK) SERVED WITH GUACAMOLE, PICO, ROASTED SALSA, BLUE CORN TORTILLAS, AND GRILLED SERRANO PEPPERS	
16		
	NY STEAK	29
	8 OZ NEW YORK STEAK WITH CHIMICHURRI SAUCE, SERVED WITH 2 CHEESE ENCHILADAS, RICE, PICO DE GALLO, AND GUACAMOLE	
20		
	CHICKEN ENMOLADAS	19
	SHREDDED CHICKEN, MOLE SAUCE, CREAM, FRESH CHEESE, HABANERO-PICKED ONIONS, SESAME SEEDS AND CILANTRO	
16		
	*FRESH OYSTERS	
	<u>HALF DOZEN</u>	19
	<u>DOZEN</u>	36
25		
	VARIETY OF KUSSHI, EL MONARCA, AND KUMIAI OYSTERS, SERVED WITH MIGNONETTE, CHINGON BLACK SAUCE AND AGUACHILE SAUCE	
	CEVICHE TOSTADA	12
	YOU CAN ORDER YOUR CHOICE OF: AGUACHILE CEVICHE, COOKED SHRIMP CEVICHE OR TROPICAL CEVICHE	
24		