



Appetizers

- **Cheese Quesadilla** with guacamole and sour cream *cheese* \$4.50 *chicken* \$5.50 *carne asada* \$7.50
- **Taquitos Dorado** three fried beef taquitos, with guacamole and sour cream \$5.50
- **Guacamole** House specialty, smashed to order \$6
- **Tostada** crisp corn or flour tortilla topped with beans, lettuce, cheese, tomato, sour cream and guacamole, *chicken* *beef* *carnitas* *carne asada* \$6
- **Nachos** tortilla chips, House made chorizo beans, jalapenos, green onions and cheddar cheese sauce \$7
- **Fish Tacos** two soft corn tortillas with grilled fish, red cabbage, cucumber, mango, cilantro \$7
- **Queso Fundido** melted oxaca cheese, chorizo and chile rajas, with tortilla chips \$7.50
- **Shrimp Tostada** two soft corn tortillas with shrimp, cilantro, onions, cucumbers, tomatoes, avocado \$8
- **Daily Ceviche** fresh fish marinated in fresh lemon & lime juices, cilantro, sweet peppers, onions and tomatoes \$8.50
- **Mexican Shrimp Cocktail** tiger shrimp, avocado, spicy tomatoes and cilantro \$12
- **Appetizer Platter** taquitos dorado, nachos and cheese quesadilla \$12

Soups (Served with corn or flour tortillas)

- **Caldo de Albóndigas** beef meatballs with carrots, celery, zucchini and potatoes \$7 bowl
- **Caldo de Pollo** chicken with avocado, chili, chipotle, cilantro, tortilla strips \$7 bowl
- **Caldo de Camarones** shrimp, potatoes & carrots in a spicy tomato broth \$11 bowl

Salads

- **Roasted Corn and Tomato Salad** roasted corn, heirloom tomatoes, panela cheese with a fresh basil dressing \$8 (*Seasonal*)
- **Chicken Avocado Lime Salad** marinated grilled chicken, avocado, tomato, cucumber, jicama & guacamole, baby greens with a lime-cilantro dressing \$9
- **Mexican Chopped Salad** marinated chicken, roasted corn, black and pinto beans, apples, jalapenos, tomatoes and queso cotija in a cumin vinaigrette \$9
- **Grilled Caesar Salad** grilled romaine spears, fresh parmesan cheese, croutons and House made Caesar dressing \$8.50 *with chicken* \$11
- **Grilled Seafood Salad** marinated shrimp, scallops, calamari, cilantro, onion, carrots, black beans, bell peppers, baby greens with a garlic-lemon vinaigrette \$11

House Specialties

(Served with rice, choice of House made refried, black or chorizo beans and corn or flour tortillas)

- **Chile Relleno** poblano pepper stuffed with ground beef or cheese, topped with a red chili sauce *Cheese* \$10 *Beef* \$12
- **ix-tapa Fish Tacos** two crispy flour or corn tortillas with grilled fish, red cabbage, chipotle cream, pico de gallo, mango and avocado sauce \$11
- **Chili Verde** tender chunks of pork in a spicy, salsa verde \$12
- **Tequila Lime Chicken** Marinated in tequila, fresh orange and lime juices and garlic, pan-sautéed \$12
- **Carnitas** slow-cooked, boneless pork, served with guacamole, onions and cilantro \$13
- **Milanesa** breaded, pan-fried chicken breast or skirt steak *chicken* \$11 *skirt steak* \$13
- **Pollo en Mole Poblano** chicken in our House made, spicy red mole sauce \$13
- **Carne ala Talpiqueña** grilled flat iron steak, with a cheese enchilada and guacamole \$15
- **Birria** braised beef short ribs, sautéed with our special spices \$15

Seafood (Served with rice, choice of House made refried, black or chorizo beans and corn or flour tortillas)

- **Huchinango** grilled red snapper, jalapeños, tomatoes, onions, bell peppers topped with veracruz sauce **\$14**
- **Grilled Tilapia** served with garlic shrimp **\$16**
- **Pescado** salmon filet sautéed in a garlic lemon butter sauce, topped with shrimp **\$16**
- **Camarones** (*select one*) grilled with mojo sauce, breaded, or wrapped with bacon **\$18**

Fajitas (Served with rice, choice of House made refried, black or chorizo beans and corn or flour tortillas) sautéed with spices, fresh tomatoes, onions, zucchini, red and green peppers, served on a sizzling skillet, with guacamole (jalapeños upon request) *chicken* **\$12** *steak* **\$14** *shrimp* **\$16** *vegetarian* **\$11**

Burritos (Served with rice, choice of House made refried, black or chorizo beans, guacamole, cilantro, onions)

- *vegetarian* **\$10** *chicken* **\$10** *carnitas* **\$10** *carne asada* **\$10** *birria* **\$11**
- *All burritos may be served with salsa rojas or salsa verde upon request*

Tacos (Served with rice, choice of House made refried, black or chorizo beans, guacamole, pico de gallo)

chicken *carne asada* *pastor* *carnitas* **\$10**

Enchiladas (Served with rice, choice of House made refried, black or chorizo beans)

- **Cheese in Salsa Verde** **\$10**
- **Chicken in Salsa Verde** **\$11**
- **Shredded Beef in Salsa Rojas** **\$11**
- **Chicken in Mole Sauce** **\$11**
- **Seafood (shrimp and fish) in Salsa Rojas** **\$12**

Combination Plates

(Served with rice, choice of House made refried, black or chorizo beans and corn or flour tortillas)

One Selection **\$10** *Two Selections* **\$12**

- **Beef Taco** ▪ **Cheese Enchilada** ▪ **Pork Tamale** ▪ **Chili Relleno** ▪ **Tostada**

Child's Plate **\$6.50**

(Served with a choice of soft drink, milk or juice, rice and choice of House made refried, black or chorizo beans)

Select One:

- **Mini Bean and Cheese Burrito**
- **Cheese Enchilada**
- **Chicken Fingers**
- **Cheese Quesadilla**

Desserts

- **ix• tapa Banana Split** bananas, chocolate sauce, marshmallow crème in a deep-fried tortilla with 3 scoops of ice cream, drizzled with chocolate sauce, dusted with cinnamon **\$8**
- **Mexican Bread Pudding** Mexican sweetbreads, raisins, cranberries, sautéed bananas, rum-flavored cream sauce **\$8**
- **Kahlua Flan** Kahlua-flavored Mexican flan **\$7**
- **Churros with Chocolate Sauce** **\$7**
- **Sorbet Trio – Cantaloupe, Watermelon and Tamarind** **\$7**

18% Gratuity Added for Parties of 6 or More