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SOUP

POZOLE ROJO \$5

Traditional Stewlike Soup of Tender Pork and Hominy Corn in a Mild Guajillo Broth. Served with Traditional Garnish Side and Choice of Flour or Corn Tortillas.

ENTREES

BRISKET TACOS

Smoked Brisket on Homemade Corn Tortillas. Broiled with Chihuahua Cheese. Garnished with Mexican Cole Slaw & Tomatillo Cream.

2 Taco Dinner \$9.75 3 Taco Dinner \$12.50

SURF & TURF TACOS

Grilled Steak, Sautéed Shrimp, Fire Roasted Poblano Pepper, Creamy Queso Blanco on Homemade Corn Tortilla. Broiled with Chihuahua Cheese.

2 Taco Dinner \$9.75 3 Taco Dinner \$12.50

TORTA AHOGADA DINNER \$11.50

Authentic Mexican Dipped Telera Bread Sandwich in a Spicy Red Sauce. Filled with Pork Tender Carnitas and Topped Garnished with Pickled Onion and Radish.