

WELCOME TO :



COCTELES

- House Margarita \$9
House Gold Tequila | Triple Sec |
Margarita Mix | Splash of OJ
- La Tina Rita \$11
Altos Reposado | Fresh Lime Juice |
Agave Nectar
(Jalapeno Infused Add \$1) (Vida
Mezcal Add \$1)
- Happy Hibiscus Margarita \$12
Dobel Diamante | Hibiscus Jalapeno
Syrup | Fresh Lime Juice | Club Soda
- House Sangria \$9
Burgundy Red Wine | Brandy | Orange
Juice | Cinnamon Simple Syrup

CERVEZA

- Import Draft Beers \$5
Modelo Especial | Negra Modelo
- Craft Draft \$6
2 Rotating Local Taps (Ask your
server)
- Import Bottles \$5
Corona | Corona Light | Victoria | XX
Lager | XX Amber | Tecate | Sol |
Bohemia
- Domestic Bottle \$4.25
Budwieser | Bud Light | Michelob Ultra
| Miller Lite | Coors Light
- Craft Bottles/Cans and Cider \$6
Bells Two Hearted IPA | Bells Oberon
Wheat Ale | Coppertail Freedive IPA |
Crispin Cider | Brooklyn Brown Ale |
Brooklyn Lager |

VINO

- House Wines By the Glass \$9
Chardonnay | Pinot Grigio | Merlot | Cabernet Sauvignon

*Sales Tax Not Included | Please Drink Responsibly
Respect Social Distancing Guidelines | Due to COVID 19 Some Supplies are Limited*



MENU



APPETIZERS

CASA TINA CHIPS AND SALSA

Homemade salsa fresca with warm corn chip \$2.95

GAUCAMOLE SALAD

Fresh avocado dip served on a crisp flour tortilla with lettuce, tomato, cucumber and onion.

MONTERREY NACHOS

Tortilla chips layered with black beans, Monterey Jack cheese, queso fresco, jalapeños and sour cream.
\$11.95 Beef, Chicken or Veggie \$14.95

QUESADILLAS

Flour tortillas with cheese, grilled, and topped with sour cream \$8.95 Beef, Chicken or Veggie \$11.95

QUESADILLAS ALBANIL

Three corn tortillas filled with cheese, grilled and served with roasted tomato salsa. Choice of Chicken, Beef, Veggie, Wild Mushroom, or Rajas and Onions.
\$10.95

DOS FRIJOLES DIP

Pinto and black beans, cheese, black olives, onion, jalapenos, and our special salsa and served with warm tortillas. \$8.95

QUESO FUNDIDO

Melted Monterey Jack and Cheddar Cheese with roasted tomato salsa. Served with warm tortillas. With or without chorizo. Cup \$8.95 Bowl \$10.95

VEGGIE CHILE

Our spicy versions on top of rice and topped with cheese and onion. Cup \$8.50 Bowl \$11.50

CEVICHE

Fresh flounder marinated in lime juice and mixed with tomato, onion, cilantro and a touch of jalapeño (Harry's Favorite!). Served with chips. \$13.95

SOUPS AND SALADS

SOPA DE TORTILLA

Fresh tomato base with cheese and corn tortilla. Choice of chicken or vegetarian. Cup \$6.50 Bowl \$9.50

BLACK BEAN SOUP

Javier's thick version with cilantro and roasted jalapeno. Onion and chorizo sides. Cup \$5.95 Bowl \$ 8.50

POSOLE

Spicy. A rich chicken stew simmered with hominy and Ancho chili served with traditional condiments
Cup \$7.95 Bowl \$11.50

ENSALADA DE LA CASA

Full Salad \$9.95 Side Salad \$6.95

QUESO PANELA SALAD

Mixed greens topped with grilled panela cheese and roasted pumpkin seeds. \$12.95

JUST ANOTHER TACO SALAD

A crisp flour tortilla topped with mixed greens, cheese, tomato, beans, sour cream, and guacamole. Choice of chicken, beef, veggies, or bean. \$14.95

ENTREES - SPECIALTIES OF THE SEA

All entrees are served with rice and beans.

PESCADO A LA VERACRUZANA

An authentic and famous Veracruz dish. Tina Marie ate 12 orders in 3 days while vacationing in Puerto Escondido. Fresh grilled flounder topped with tomato, onion, capers, olives, and a touch of jalapeno. \$20.95

PESCADO AL MOJO DE AJO

Garlic lovers rejoice! Grilled flounder with white wine, butter, garlic, and fresh cilantro. \$20.95

FISH TACOS ENSANADA STYLE

Grilled flounder, cabbage, cheese, cilantro and our special sauces. On homemade corn tortillas. \$17.95

ENTREES - SPECIALTIES OF THE HOUSE

All entrees are served with rice and beans.

EL BURRITO

A flour tortilla filled with rice and beans topped with a mild chipotle salsa, cheese, and sour cream. Choice of chicken, beef, bean, or veggies \$14.95

AMERICAN TACOS

Two tortillas filled with your choice of beef, chicken, bean, or cactus. Crispy or soft with lettuce, cheese and sour cream. \$14.95

TACOS ESTILLO GUADALAJARA

Soft corn tortillas filled with cilantro and onions and your choice of Panela (grilled Mexican cheese), chorizo, carne asada, pork, chicken, or rajas. Served with 3 amazing homemade hot sauces. \$15.95

FLUTES

(MOO, PEEP OR QUESO QUESO)

Two flour tortillas stuffed, rolled and fried. Topped with salsa, guacamole, and sour cream. \$15.95

TOSTADA VAGABUNDA

Two crisp corn tortillas layered with beans, lettuce, cheese, guacamole and sour cream. Choice of chicken, beef, veggies, or bean. \$15.95

TAMALES

Fresh corn dough, wrapped in a corn husk and steamed, and topped with a mild tomato salsa and sour cream. Choice of Chicken or Rajas and Queso. \$13.95

STARVING ARTIST SPECIAL

A large plate of our vegetarian rice and beans with warm tortillas. \$9.50

CARNITAS IN SALSA VERDE

Pork Carnitas, chicharrones and cactus in a green tomatillo sauce. Served with homemade soft corn tortillas. \$20.95

CHILES RELLENOS

Fresh roasted poblano peppers stuffed with cheese and topped with the mild tomato salsa and sour cream. \$16.95

ENCHILADAS EN SALSA ROJA

The Bosses' favorite! Soft corn tortillas filled with beef, chicken, veggies or cheese, and topped with a slightly spicy New Mexico red chile sauce, onions and sour cream. \$18.95

ENCHILADAS VERDE

Tart and zesty! Soft corn tortillas filled with beef, chicken, veggies or cheese and topped with a green tomatillo salsa. \$18.95

MOLE POBLANO

One of Mexico's finest dishes! A rich blend of chocolate and chiles, slightly sweet and spicy, served on chicken or veggies. \$20.95

MOLE VERDE

A nutty sauce made from roasted pumpkin seeds, sesame seeds, and green tomatillos with a touch of jalapeno and garlic. Served on top of chicken breast strips or our veggie mix. \$20.95

LOS DOS MOLES

Half dish of Mole Poblano sauce and half dish of Mole Verde sauce. We provide tortillas and you do the rest! Chicken or vegetarian. \$20.95

ARROZ CABEZON

Pork and chicken in a tangy pibil sauce, made from the Mayan spice achiote, on a bed of rice and garnished with guacamole and pickled red onions. Served with homemade corn tortillas. \$20.95

FAJITAS

A sizzling platter of onions and bell peppers, accompanied by the usual condiments... cheese, sour cream, lettuce, guacamole, and roasted tomato salsa. Served with rice and beans and warm tortillas.

With choice of chicken, beef, (or combo of both), or vegetarian. For one: \$20.95 For two: \$28.95

With grilled flounder, for one: \$22.95 For two: \$29.95

**As always, all of our rice, beans and sauces are vegetarian. Please specify if you are vegan.*