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
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 jalapeño. $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.*