

La Comida

MARGARITAS DE LA CASA

DOWNTOWN MARGARITA	10
Blanco, Fresh Sour Mix	
PALOMA	12
Blanco, Fresh Lime Juice and Squirr	
PRICKLY PEAR MARGARITA	12
Blanco, Sour Mix and Fresh Prickly Pear, Salt & Lime Wheel	
BLOOD ORANGE MARGARITA	12
Blanco, Sour Mix and Fresh Blood Orange, Salt & Lime Wheel	
TAMARIND MARGARITA	12
Blanco, Sour Mix and Fresh Tamarind, Salt & Lime Wheel	
GUAVA MARGARITA	12
Blanco, Sour Mix and Fresh Guava, Salt & Lime Wheel	
PASSION FRUIT MARGARITA	12
Blanco, Sour Mix and Fresh Passion Fruit, Salt & Lime Wheel	
MANGO MARGARITA	12
Blanco, Sour Mix and Fresh Mango, Salt & Lime Wheel	

All Margaritas De La Casa are made with Tradicional Tequila 100% De Agave

MARGARITAS ESPECIALES

SIEMPRE CALIENTE	13
Jalapeño Infused Blanco, passion fruit, fresh house sour mix and our special hot sauce	
VERANO DE ALISCO	13
Blanco, fresh house sour mix, cilantro, mint, splash 7up and Tajin	
MIS AMIGOS	13
Blanco tequila, fresh lime juice and agave nectar	
SPICY CUCUMBER	14
Jalapeño Infused Blanco, muddled cucumber, fresh sour mix	
MEZCALITO	14
Mezcal, fresh sour mix and agave nectar	
EL CORRAL	15
Anejo, fresh sour mix and Grand Marnier float	

ENSALADA

***ENSALADA ORGANICA** 10
Baby Greens, Avacado, Queso Fresco, Sesame Seeds, Tortilla Strips, Balsamic Vinaigrette

***ENSALADA DEL MONO** 12
Romaine, Chorizo, Roasted Red Pepper, Queso Fresco & Jalapeño Avocado Dressing

***CAMARON A LA PARRILLA** 15
Grilled Shrimp, Mango, Jicama, Orange Segments, Chili Lime Dressing

***CARNE ASADA** 14
Cucumber, Radish, Charred Red Onion, Aji Amarillo Dressing

***SOPA DE TORTILLA CON POLLO** 9
Tomato, Chile Chipotle, Cilantro, Tortilla Strips, Sour Cream

***POZOLE** 9/15
Hominy, Pork, Onion, Shredded Cabbage, Radish

***TAMALES** 10
Chicken Tomatillo, Pork Guajillo, Sour Cream and Red Onion Coleslaw

***HUEVOS RANCHEROS** 12
Eggs, Corn Tortilla, Queso Fresco, Ranchero Salsa, Beans

***GUACAMOLE** 12
Pico de Gallo, Jalapeño, Lime Juice

***QUESO FUNDIDO** 14
Oaxaca Melted Cheese, Chorizo, Roasted Poblano Pepper

***TOSTADA DE ATUN** 14
Tuna, Pico de Gallo, Micro Greens, Aji Amarillo

***NACHOS POBLANOS** 10
Carne Asada, Chicken, Guacamole, Oaxaca Cheese, Jalapeños, Pico de Gallo & Beans

***ELOTES ASADOS** 10
Mexican Street Corn, Queso Fresco, Chile Lime, Butter

FLAUTAS DE POLLO 12
Rolled Chicken Tacos, Oaxaca Cheese, Queso Fresco, Sour Cream and Tomatillo Salsa

COCTEL

***COCTEL DE CAMARON** 13
Shrimp, Mango, Avocado, Cucumber, Pico de Gallo and Clamato. Served with Plantain Chips

- 2 Guacatillo, Avocado, Cilantro
- 2 Tomatillo, Grilled Onion, Serrano
- 2 Roma Tomato, Habanero, Roasted Garlic
- 5 Trio De Salsa

SALSAS

TAQUERIA

***POLLO AL GUAJILLO** 13

Cilantro, Salsa Verde, Avocado

***CARNITAS** 13

Pork, Onions, Cilantro Salsa Fresca

***CARNE ASADA** 15

Avocado, Cilantro, Onions, Salsa Roja

***PESCADO A LA PARRILLA** 14

Grilled Fish, Chipotle Cole Slaw, Jalapeño Cream, Pickled Onions

***CAMARON AL MAYA** 15

Breaded Shrimp, Salted Purple Cabbage, Mango, Jalapeño Cream, Habanero Salsa

***SEA BASS FRITO A LA BAJA** 15

Tempura Battered, House Made Slaw, Crema de Chipotle, Pickled Radish

***AL PASTOR** 13

Guajillo Pork, Pineapple, Guacatillo Salsa, Onions, Cilantro

ESPECIALIDADES

***CHILE RELLENO/ADD CARNE ASADA** 13/18

Crispy Battered Stuffed Poblano Pepper, Queso Fresco, Ranchera Sauce. Carne Asada

***TORTA GRANDE** 16

Beef, Ham, Queso Fresco, Avocado, Lettuce, Tomato, Chipotle Mayo and Potato Chips

***HAMBURGUESA MEXICANA** 15

Avocado, Jalapeño Bacon, Oaxaca Cheese and Sweet Potato Fries

***ENCHILADA DE POLLO/CAMARON** 16/18

Queso Oaxaca, Sour Cream and Green Tomatillo Sauce. Pulled Chicken or Shrimp

***CHILE VERDE** 17

Pork seared, Green Tomatillo Salsa, Nopales

***BURRITO CON POLLO** 16

Chicken Burrito, Ranchero Salsa and Crema Fresca

***PUERCO AHUMADO** 19

Smoked Pork Shoulder, Adovada Sauce and Plantain Chips

***POLLO AL HORNO** 18

Mixiote Chicken, Nopales, Mexican Squash, Onions and Achiote Sauce

***CAMARON DEL GOLFO** 20

Gulf Shrimp, Butternut Squash, Chorizo, Cherry Tomatoes, Roasted Corn & Crema de Guajillo

***FAJITAS** 18

Choice of Chicken or Steak, Guacamole, Pico De Gallo, Sauted Corn, Bell Peppers & Onions

***CARNE DE RES A LA PARRILLA** 21

Beef Strip Loin Steak, Mushroom Cream, Oven Roasted Peppers, Potatoes, Chorizo, Onions

***PESCADO A LA PLANCHA** 24

Sea Bass, Green Beans, Zucchini, Tomatoes, Carrots, Onions, Corn and Lemon Butter

FAVORITAS DEL MONO

LA SANGRIA 10/35
Receta de la casa

CUCUMBER GIMLET 14
Gin, Muddled Cucumber, Fresh Lime Juice, Agave Nectar

MEXIMULE 14
Vodka, Passion Fruit Puree, Fever Tree Ginger Beer

MEXICAN OLD FASHIONED 13
Bourbon, Cherries, Oranges, Agave Nectar, Bitters

TEQUILA FLIGHTS

Flights include 3 shots of varying ages paired with our Famous Sangrita

GRAN CENTARIO 29

HERRADURA 33

MILAGRO 39

100% Organic **AZUÑIA** 41



CERVEZA

MEXICAN

XX Amber 7

Bohemia 7

XX Lager 7

Indio 7

Pacifico 7

Corona 7

Corona Light 7

Victoria 7

Tecate 7

Tecate Light 7

DOMESTIC

PBR 5

Bud Light 5

Coors Light 5

IMPORT

Heineken 7

Stella 7

DRAFT

Modelo Especial 7

Negra Modelo 7

NON-ALCOHOLIC

St. Pauli Girl N/A 6

REFRESCOS

3 **JARRITOS** Piña, Mandarina, Tamarindo

3 **MEXICAN COKE**

VINO

VINO BLANCO GL/BTL

Chardonnay, Alamos, Mendoza, Argentina 8/24

Sauvignon Blanc, Edna Valley, California 9/27

VINO ROJO

Malbec, Skeleton, Mendoza, Argentina 8/24

Pinot Noir, Apaltagua Reserva, Tricao Valley Estate, Curico, Chile 9/27

Cabernet Sauvignon, Finca Las Moras, San Juan, Argentina 10/30

Red Blend, La Catrina, Sonoma County, California 9/27

BURBUJAS

La Marca, Proseco, Italy 9/27

POSTRES

*PLATANOS FRITOS 7

FLAN DE CAMELO 7

TRES LECHES 7

CHURROS 7

Some menu items may contain nuts. For specific allergy information, please inquire with your server

Consumption of raw and undercooked MEAT, POULTRY, SEAFOOD, SHELLSTOCK, or EGGS may increase your risk of food-borne illnesses

*** Vegetarian Menu available upon request***