

APPETIZERS

CEVICHE

poached baby shrimp marinated in citrus juices
with tomato, onion, cilantro, and avocado
14

GUACAMOLE

prepared how you want it right at your table
13

CALAMARES FRITOS

chile dusted crispy calamari served with chile mayo
14

MEXICAN STREET CORN

roasted corn on the cob rolled in
sweet cream, cotija cheese, and chile powder
5

PICADA MEXICANA (FOR 2)

nachos, chimichangas, quesados, and flautas
22

NACHOS CLASSICO

individually cut corn tortillas topped with
melted cheese, refried beans, and jalapeño
plain 9 with steak 14 with chicken 13 with chorizo 14

NACHOS TEJAÑO

tortilla chips topped with black beans, ground beef,
melted cheese, lettuce, pico de gallo,
sour cream, avocado, and jalapeño
14

FLAUTAS

crispy corn tortillas filled with chicken
topped with cheese, sour cream, and pico de gallo
12

BACON JALAPEÑO

jalapeño peppers filled with queso fresco
wrapped in bacon and served with guacamole
11

EMPANADAS

baked beef turnovers served with salsa arbol
9

QUESADOS

a Tequila Sunrise classic!

soft flour tortillas filled with muenster cheese and topped with salsa ranchera, sour cream, and guacamole
just cheese 11 with chicken 13 with steak 14 with chorizo 14 with vegetables 12 with shrimp 15

SOUPS AND SALADS

ENSALADA DE CASA

mixed greens, tomato, cucumber, avocado,
red onion, queso fresco, and house vinaigrette
10

ENSALADA DE CESAR

romaine, tomato, croutons, olives, parmesan
regular 12 with chicken 15 with shrimp 16

ENSALADA TEQUILA SUNRISE

mixed greens with roasted corn, guacamole
crispy calamari and creamy avocado dressing
16

TACO SALAD

lettuce, queso fresco, pico de gallo, sour cream
and grilled chicken in a crispy flour tortilla basket
15

TORTILLA SOUP

epazoté-tomato broth, avocado, queso blanco
crispy corn tortillas
6

SOPA DE POLLO

chicken and vegetable soup
6

SOPA DE FRIJOL NEGRO

black bean soup with onions and cilantro
5

*please notify your server or a manager of
any food allergies or dietary restrictions
prior to placing your order*

TACOS

TACOS COME 3 TO AN ORDER AND ARE SERVED WITH MEXICAN RICE AND REFRIED BEANS

CAMARONES FRITOS

crispy baby shrimp, Mexican slaw,
red onions, and chipotle mayo

17

AL PASTOR

achiote pork, pineapple,
cilantro and avocado

15

MEXICAN STREET TACOS

sautéed chorizo and hangar steak, poblano,
caramelized onions, cilantro, and melted cheese

16

CARNITAS

traditional pork carnitas, onions,
cilantro, and chile morita salsa

15

CLASSIC

crispy corn tortillas filled with beef or chicken
sour cream, lettuce, pico de gallo

14

BAJA FISH

beer battered tilapia, avocado,
Mexican slaw and creamy salsa verde

16

DE MIGNON

chile pasilla marinated filet mignon
onions, poblano peppers, salsa verde

21

ARUGULA CHICKEN

roasted chicken tenderloin topped with
baby arugula, pineapple, avocado, chile morita salsa

16

MAHI MAHI

mahi mahi, pineapple, chipotle mayo,
pico de gallo and salsa verde

18

AL CARBON

flour tortillas filled with marinated hangar steak
served with black beans, queso blanco,
pico de gallo, and guacamole

18

BURRITOS

CLASSIC

3 flour tortillas
with shredded beef or chicken
served with Mexican rice and beans

15

AHOGADO

chipotle marinated hangar steak, corn,
pico de gallo, salsa ranchera,
sour cream, and guacamole

18

CALIFORNIA

chili con carne, pinto beans, lettuce
Mexican rice, cheddar cheese,
sour cream, salsa verde and roja

16

COMBOS

SERVED WITH MEXICAN RICE AND REFRIED BEANS

CLASSIC COMBINATION

beef burrito, beef taco,
chicken enchilada ranchera

16

TEQUILA COMBO

chicken enchilada suiza,
quesadilla, beef chimichanga

16

VEGETARIAN

cheese enchilada, bean
burrito, guacamole tostada

16

EL JEFE

chile relleno, taco al carbon,
chicken enchilada mole

19

20% gratuity will be added to parties of 6 or more

ENCHILADAS

CORN TORTILLAS FILLED WITH YOUR CHOICE OF CHEESE, CHICKEN, VEGETABLES, OR STEAK
SERVED WITH MEXICAN RICE AND REFRIED BEANS

SUIZAS

creamy tomatillo sauce, topped with melted swiss cheese and sour cream served with white rice

15

RANCHERA

savory roasted tomato sauce, chiles, garlic, and spices

15

TRIO DE ENCHILADAS

chicken mole, beef suiza, cheese ranchera topped with lettuce, onions, cilantro, radish, and cotija cheese

18

MOLE POBLANO

Puebla's exotic mole made with a blend of chiles, spices, nuts, and chocolate

15

MOLE COLARIDITO

Oaxaca's signature red mole made with a blend of chiles, garlic, tomatoes topped with Mexican slaw and cheese

16

ENTREES

FAJITAS

sizzling platter of sauté onions, peppers, and mushrooms. with guacamole, sour cream, pico de gallo, lettuce, and tortillas
veggies 17 chicken 20 steak 23 pork 19 shrimp 23 mixed 24

PAELLA (FOR 2)

8 oz lobster tail, shellfish, and chicken please allow 25 minutes for service

62

POLLO EN SALSA AGUACATE

chicken breast in creamy avocado sauce avocado, lettuce, queso blanco

23

CHURRASCO SONORA

grilled skirt steak vegetables, potatoes, chimichurri

32

CAMARONES

jumbo shrimp in garlic sauce or diablo sauce with rice and vegetables or beans

23

ALAMBRES

skewered steak or chicken over a bed of white rice with chorizo, onions, tomato, peppers, salsa verde and roja
chicken 22 steak 26

CHIMICHANGAS

crisp flour tortillas rolled with steak or chicken topped with guacamole and sour cream served with Mexican rice and refried beans

16

CHILES RELLENO

poblano peppers filled with queso blanco topped with salsa ranchera served with Mexican rice, beans, and tortillas

18

SALMON VERDE TACOS

roasted Faroe Island salmon in romaine lettuce leaves topped with pineapple pico de gallo and salsa verde served with Mexican rice and refried beans

20

POLLO PARILLA

half a chicken grilled and topped with your choice of mole, ranchera, or tomatillo sauce served with plantains, Mexican rice, and refried beans

18

SALMON ESTILLO CANCUN

Faroe Island salmon, clams, baby shrimp white wine parsley sauce and white rice

24

QUESADILLA BURGER

grilled angus beef inside a flour tortilla with poblano, red peppers, cheese, onions, lettuce, and chipotle mayo with french fries or rice and beans

16

PUNTAS DE FILET MIGNON O POLLO

tips of chicken or filet mignon in chipotle tomato sauce Mexican rice, refried beans, and corn tortillas

chicken 20 filet mignon 29

MIGNON CRANBERRY PASILLA

grilled beef tenderloin over mashed potato cranberry pasilla sauce, arugula

35

SIDES

PERFECT FOR SHARING OR ADDING A LITTLE EXTRA TO YOUR MEAL

FRENCH FRIES

4

GUACAMOLE

4

ESQUITE

street corn off the cob in
cream, epazote, cotija, and chile

5

ROASTED POTATOES

4

MIXED VEGGIES

4

MADUROS

sweet plantains

5

KIDS MENU

SERVED WITH MEXICAN RICE AND REFRIED BEANS
SUBSTITUTE FRENCH FRIES FOR \$2

KIDS COMBO

CHOOSE ONE OR TWO:

taco, enchilada, burrito, quesadilla

7 for one 11 for two

GRILLED CHICKEN

11

BREADED CHICKEN TENDERS

11