

# Menu



## APERITIVOS

### Elote Esquite en Vaso

Grilled corn served in a cup with a creamy dressing, chipotle, cotija cheese, tangy tapatio-like salsa, and a squeeze of lime.

### Queso Fundido

Melted cheese, topped with spicy chorizo, fresh pico de gallo, creamy sour cream, and sliced avocado.

Choice of tortillas or chips. Add: Shrimp \$6, Carne Asada \$5

### Guacamole

A smooth and creamy avocado dip, mixed with onions, cilantro, lime, and a hint of spice, served with crispy tortilla chips.

### \* House Ceviche

Shrimp marinated in citrus juices, tomatoes, red onion, and cilantro.

### \*🔥 Aguachile Habanero

Shrimp marinated in a spicy, tangy chili lime sauce with cucumber, onion, and a touch of mango for sweetness.

### \* Botana Marisquera

A seafood platter with shrimp, octopus, and marinated seafood, perfect for sharing.

### \*🔥 Habanero Mango Molcajete

A fiery blend of spicy Habanero salsa and sweet mango, served with shrimp, octopus, and scallops for a bold and flavorful experience.

## MARISCOS

### Pescado del Mar

A fresh fish of the day, grilled to perfection and served with crab, shrimp, scallops, reduced cream, chorizo, and poblano rajas.

### Pescado Pipian

Grilled fish drizzled with a zesty pumpkin seed sauce, accompanied by rice and vegetables for a light yet flavorful dish.

### Pescado al Vapor

Lightly breaded and steamed fish, offering a crispy exterior and moist interior, served with vegetables and a side of fresh salad.

### Mojarra Frita

Crispy fried Mojarra, served with rice, veggies, and shrimp for a classic seafood platter. Contains bones.

### 🔥 Pasta a La Diabla

A spicy seafood pasta with shrimp, black mussels, and other marinated seafood.

### Pasta Fuegos

Thick creamy white sauce pasta tossed with grilled shrimp and bell peppers.

### \* Habanero Mango Molcajete

A fiery blend of spicy Habanero salsa and sweet mango, served with shrimp, octopus, and scallops for a bold and flavorful experience.

## ENTREES

### Chile En Nogada

Traditional stuffed poblano peppers, topped with a rich Almond sauce and pomegranate seeds, served alongside rice and seasonal vegetables.

### Cochinita Pibil

Tender pork marinated in achiote and citrus, slow-cooked and served with pickled onions, tortillas, and fresh veggies. Choice of tortillas

### Chile Verde

A savory stew made with pork and green chilies, simmered with fresh herbs, and served with rice, beans, and tortillas. Choice of tortillas

### Enchiladas Suizas

Flour tortillas stuffed with chicken or cheese, covered in a creamy green sauce with chorizo and sour cream. Optional: topped with chorizo. Add chicken or beef

### Enchiladas

3 Rolled corn tortillas stuffed with a choice of our pipian verde, mole Poblano or Suiza. Option Trio: includes all three.

### Chile Relleno

A smoky poblano pepper stuffed with cheese, dipped in egg whites and lightly fried to create a perfect balance of flavor. Choice of tortillas. Add Shrimp \$6

### Pollo Mole Poblano

Chicken cooked in a rich, smoky mole sauce made with chocolate and chili, served with rice and seasonal vegetables. Choice of tortillas

### Pipian Verde

Chicken in a tangy green sauce made with pumpkin seeds and tomatillos, served with rice and veggies for a comforting meal.

### Ribeye

Served on a hot skillet accompanied with grilled shrimp, juicy elote and savory veggies.

## CALDOS

### Menudo

A traditional Mexican soup made with tender tripe, hominy, and a flavorful broth, perfect for warming the soul.

### Caldo de Queso

A comforting soup with fresh cheese, potatoes, and herbs, offering a light but satisfying flavor.

### Pozole

A hearty soup made with hominy and pork, seasoned with roasted poblano peppers and spices for a deep, savory taste.

### Caldo del Mar

A Mexican seafood soup made with shrimp, fish and octopus.

# Menu



## TACOS

6

### Cochinita

Slow-cooked achiote-marinated pork, topped with tangy pickled red onions and salsa for a flavorful bite.

### Camaron

Fried shrimp, served with cabbage, pineapple pico, chipotle, mayo, and a squeeze of lime.

### Pescado

Fried fish served with cabbage, pineapple pico, chipotle mayo, and a tangy lime kick.

### 🔥 Poblano con Chorizo

Smoky poblano pepper stuffed with spicy chorizo sausage for a satisfying taco experience.

### Asada

Grilled steak, thinly sliced and topped with onions, cilantro, and salsa for a traditional taco experience.

### Taco Dorado de Brisket

Crispy fried tacos filled with slow-cooked brisket, topped with lettuce, pineapple pico, and sour cream.

## BURRITOS

### Asada

Grilled steak with poblanos, spicy rajas, guacamole, cheese, beans, and your choice of toppings, all wrapped in a flour tortilla.

### Burro de Fuego

A burrito stuffed with a chile relleno, beans, rice and salsa. Choice of protein asada, chicken, or shrimp. **Add shrimp \$4**

### Burro de Brisket

Oven cooked brisket wrapped with fresh guacamole, refried beans, pico de gallo, and melted mozzarella.

### Chile Verde Burrito

Green chile pork, simmered with fresh herbs, all wrapped in a flour tortilla. Includes rice and beans inside.

## POSTRES

### Flan

Creamy caramel custard with a silky texture, topped with a delicate caramel.

### Churros Capirotada

Crispy, golden sticks of dough, dusted with cinnamon sugar, with nut variety served with a side.

### Tres Leches

A rich sponge cake soaked in a blend of three milks, finished with whipped cream and fresh fruit for a light yet indulgent treat.

### Flan de Coco

A tropical twist on the classic flan, made with coconut milk for a creamy, exotic flavor.

## SALADS

### Mango Avocado

A fresh salad featuring juicy mango, creamy avocado, tomatoes, onions, and spinach, dressed with a light vinaigrette.

### Cien Fuegos Ensalada

A vibrant spring mix with queso fresco, apples, onions, tomatoes, raisins, and your choice of protein for a well-rounded bite.

**Protein: chicken, beef, shrimp \$6**

## KIDS

### Chicken Tenders with Fries

Crispy, golden chicken tenders served with a side of fries and your choice of dipping sauce.

### Quesadillas

Soft flour tortillas filled with melted cheese, served with your choice of protein.

**Add carne asada or chicken \$4. Add shrimp for \$5**

## AGUA FRESCAS

• Jamaica • Horchata • Tamarindo

• Fresh squeezed lemonade 5

• Fresh squeezed orange juice 6

## BEVERAGES

• Coca Cola

• Diet Coke

• Sprite

• Dr. Pepper

• Orange Fanta

• Lemonade

• Gingerale

• Mexican Coke • Topo Chico

Items Are Subject to Change. Items marked with an asterisk (\*) may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Automatic 20% gratuity charge on tables of 6 or more.

# Drinks Menu



## RED WINES

• Terra Madi (Tempranillo)	15 / 55
• Chatea Camou (CAB/MERLOT)	80
• Symettria Eje (Red blend)	77
• Guaname (Merlot)	90
• Parvada (Cabernet)	110

## WHITE WINES

• Terra Madi Blanc de Noirs (Sparkling)	14 / 52
• Roganto (Chardonnay)	19 / 72
• Dos Buhos (Chenin Blanc)	102
• Drosophila (White Blend)	90

## ROSÉ

• Dos Buhos (Rose Sparkling)	90
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## TEQUILA

• Don Julio Silver	14
• Don Julio Reposado	15
• Don Julio Añejo	16
• Don Julio 70th	18
• 1942	30
• Clase Azul Silver	20
• Clase Azul Reposado	30
• Casamigos Silver	13
• Casamigos Reposado	14
• Casamigos Añejo	16
• Derechito Silver	13
• Derechito Reposado	15
• Derechito Extra Añejo	20
• Patron Silver	10
• Patron Reposado	11
• Patron Añejo	16
• House Tequila	7

## MEZCAL

• Casamigos	10
• Lopez Real	10

## BACANORA

• Manchado	10
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## RUM

• Captain Morgan	8
• Malibu	8
• Bacardi	8
• House Rum	7
• Mk Oaxacan	10

## VODKA

• Titos	9
• Grey Goose	11
• Ketel One	11
• House Vodka	7

## WHISKEY

• Crown Royal	10
• Jack Daniels	8
• Woodford Reserve	10
• Johnnie Walker	
<i>Red \$9 - Black \$13 - Blue \$30</i>	
• Buchanans Deluxe	12
• Jameson	10
• Makers Mark	10



# Drinks Menu



## CLASSIC COCKTAILS

• Paloma	15	• Pina Colada	15
• Classic	10	• Sangria	15
• Skinny	12	• Mimosas	8
• Cadillac	18	• Espresso Martini	16
• Fresa	12	• Mojito	15
• Mango	12		

## SIGNATURE COCKTAILS

**Cozumel** 18  
Tropical and refreshing, with passionfruit, Mexican rum, almond syrup, and pineapple. Topped with Peychaud's bitters, sage, and freeze-dried pineapple.

**Rio Sonora** 18  
A smoky Bacanora cocktail with prickly pear liqueur, cempasuchitl flower liquor, and lemon juice. Served over ice with dehydrated lemon.

**Lilikoi Sour** 17  
Vodka, passion fruit liqueur, lemon juice, and red wine foam. Served with a double shake and garnished with dehydrated lemon.

**Fuegos** 16  
Tequila, blood orange liqueur, and lime, rimmed with spicy salt. A bold, citrusy cocktail with a spicy kick.

**Compa Spritz** 18  
Gin, pomegranate liqueur, lemon juice, and agave nectar, topped with sparkling wine. Served with orange peel for a refreshing spritz.

## BOTTLED BEER 5

Modelo Especial, Pacifico, Corona Extra, Corona Light, Victoria, Dos XX lager, Tecate Roja, Tecate Light, Blue Moon, Coors Light, Corona Zero.

## DRAFT BEER 6

Modelo Negra, Bohemia, Dos XX Amber, Lagunitas.

**Michelada** 15  
Your choice of beer



# Desayunos & Brunch



AVAILABLE 9AM -12PM SATURDAY & SUNDAY

## AGUA FRESCAS 4

• Jamaica • Horchata • Tamarindo

• Fresh squeezed lemonade 5

• Fresh squeezed orange juice 6

## COFFEE

Cafe 3

Cafe de olla 5

## BREAKFAST DRINKS FAVORITES

• **Michelada** 15

A zesty and refreshing Mexican beer cocktail made with light beer, lime juice, and our own in-house Michelada mix. Perfectly balanced with a tangy, spicy kick.

• **Sangria** 15

A vibrant and fruity Spanish classic, combining red wine, brandy, and a medley of fresh citrus and seasonal fruits.

• **Mimosas** 8

A refreshing blend of sparkling champagne and freshly squeezed fruit juice, light and bubbly with a zesty twist.

• **Compa spritz** 18

Gin, pomegranate liqueur, lemon juice, and agave nectar, topped with sparkling wine. Served with orange peel for a refreshing spritz.

• **Espresso Martini** 16

A rich and energizing cocktail that combines the boldness of freshly brewed espresso with the smoothness of vodka and a touch of coffee liqueur.

• **Mazapán Martini** 16

A sweet and creamy concoction inspired by the classic Mexican treat, featuring smooth vodka, rich almond liqueur, and a hint of peanut flavor, finished with a dusting of cinnamon and sugar.

# Desayunos & Brunch



AVAILABLE 9AM -12PM SATURDAY & SUNDAY

- **Huevos con Nopal Chile Colorado** 14  
Scrambled eggs with grilled cactus, red chili sauce, potatoes, onions, and refried beans for a savory start to your day. French toast with capirotada spin on it.
- **Pancakes** 13  
Fluffy pancakes served with syrup and your choice of fresh fruit or whipped cream.
- **Molletes** 15  
Open-faced bolillo rolls topped with eggs, refried beans, chorizo, crema, cheese, onions, and avocado for a hearty breakfast.
- **Huevos Divorciados** 15  
Two eggs with red and green salsas, served over fried tortillas with refried beans and potatoes.
- **Huevos con Chorizo** 16  
Scrambled eggs with spicy chorizo sausage, served with refried beans, potatoes, and tortillas.
- **Huevos a la Mexicana** 14  
Scrambled eggs with tomatoes, onions, and jalapeños, served with refried beans and potatoes.  
*Add bacon for \$2*
- **Chilaquiles** 15  
Fried corn tortilla chips simmered in salsa (red, green or both), and topped with cheese, eggs, onions, cilantro, and crema.
- **Breakfast Burrito** 15  
A burrito filled with scrambled eggs, chorizo, potatoes, and cheese all wrapped in a flour tortilla.
- **Omelette** 16  
A fluffy omelette with your choice of cheese, veggies, or meats for a custom breakfast experience.  
spinach, mushrooms, bell peppers, onions, cheese. *Add Asada \$3 Add Avocado \$2*
- **Huevos Rancheros** 15  
Fried eggs on corn tortillas with tomato-based sauce, beans, and potatoes for a traditional Mexican breakfast.
- **Steak and Eggs** 25  
Grilled Ribeye steak served with two eggs cooked to your liking, accompanied by potatoes for a hearty breakfast.