



MEATS

Asada • Alp pastor • Carnitas • Pollo • Birria de Res • Lengua • Grilled veggies • Ground Beef
• Shredded Chicken • Beer Battered fish • Beer Battered Shrimp

WITH

QUESABIRRIA

\$9

Three Tortillas dipped in birria consomme stuffed with cheese, onions, cilantro, and shredded birria.
(Add consome \$3)

QUESADILLA

\$9

A flour tortilla filled with monterey jack cheese and your choice of meat. With a side of lettuce, pico de gallo, sour cream, and guacamole.

BURRITO

\$10

On a flour or wheat tortilla with your choice of meat, rice, beans, pico de gallo, cheese, sour cream, & guacamole. Joined with a side of tortilla chips

BOWL

\$9

With your choice of meat, rice, beans, lettuce, pico de gallo, sour cream, cheese, guacamole and corn.
Add crispy tortilla \$1.00

TACO

\$2⁵⁰

With your choice of meat, diced onions and cilantro served on a soft corn tortilla

BAJA TACOS

\$3

Beer Battered Fish or Shrimp served on a corn tortilla topped with coleslaw, onions, and chipotle sour cream

TACO LOADED FRIES

\$8

Seasoned fries loaded with shredded cheese, house queso, ground beef, pico de gallo, grilled onions, and drizzled with chipotle sour cream.

TORTA

\$9

Toasted Mexican Sandwich with your choice of meat, mayo, refried beans, queso fresco, lettuce, tomatoes, onions, jalapenos, and guacamole.

TOSTADA

\$5

A crispy tortilla, spread with beans, your choice of meat, cheese, pico de gallo, lettuce, sour cream, and guacamole.

FLAUTAS

\$7

3 Crispy rolled corn tortillas filled with potato topped with your choice of meat, lettuce, queso fresco, pico de gallo & sour cream

COMBINATION PLATE

\$12

Served with either two tamales OR your choice of meat with three corn tortillas. With a side of beans, rice, and lettuce topped with pico de gallo, guacamole, and sour cream.

HOUSE CEVICHE

\$8

Your choice of diced fish, shrimp, or both. Marinated in lime juice, tossed with tomatoes, red onions, cucumber, avocado, fresh cilantro, and juicy mango. With a side of 1 tostada.

*Add ons are extra

SIDES

•CHIPS

\$1⁵⁰

•GUACAMOLE

\$3

•SALSA

\$1⁵⁰

•RICE

\$3

•REFIED BEANS

\$4

With queso cotija + chicharron

•SEASONED FRIES

\$5

•BEANS

\$3

•ESQUITE

\$5

Cup of corn topped with queso cotija, chili powder, and our homemade mayo dressing.

\$2 HANDMADE TAMALES

All the sauces, meats, and more are stuffed inside the tamales

All Made with Chicken Stock

- CHICKEN IN GREEN SAUCE
- CHICKEN IN MOLE SAUCE
- PORK IN RED SAUCE
- BEEF IN RED SAUCE
- TAMALES DE RAJAS

Stuffed with jalapeños and oaxaca cheese in a creamy tomato sauce

- SWEET CORN TAMALES
- POBLANO TAMALES

Stuffed with roasted poblano and Oaxaca cheese

- BLACK BEANS AND CHEESE
- VEGGIE TAMALES

Stuffed with carrots, zucchini, cabbage, and anaheim chiles

- STRAWBERRY TAMALES

(With Raisins)

- PINEAPPLE TAMALES

(With Raisins)

WET TAMALE

\$4

One tamale of your choice bathed in red or green warm sauce topped with pico de gallo, queso cotija, and drizzled with cool sour cream

Our tamales are 100% authentic hand wrapped and made with our finest ingredients. Our mission is to provide a high quality tamale from richmond.

DRINKS

AGUAS FRESCAS

\$3

Changing selection of fresh fruit

CAN SODA

\$1.⁵⁰

BOTTLED WATER

\$1.⁵⁰

MEXICAN BOTTLE SODA

\$2.⁵⁰

KIDS

QUESADILLA

\$5

A flour tortilla or 3 corn tortillas with steak, chicken, or just cheese. With a small side of lettuce and sour cream.

KIDS BURRITO

\$5

On a flour tortilla with either chicken or steak, beans, rice, and cheese.

DESSERTS

MEXICAN SUNDAE

\$6

Deep fried pineapple or strawberry tamale with vanilla ice cream & topped with pineapple or strawberry pureé

FLAN

\$4

Mexican Pastry

BUEN PROVECHO!

