

APPETIZERS

Guacamole & Chips	\$8.50
Nachos	\$10.50
<i>Tortilla chips with beans, sour cream, diced tomato, onion, cheese with guacamole</i>	
Add Meat (steak or chicken) + \$3.00	
Corn in a Cup	\$5.50
<i>Buttered corn kernels with mayo, lime, salt and chili pepper</i>	
Cheese Quesadilla	\$3.50
<i>Corn or flour tortilla with delicious melted cheese</i>	
Meat Quesadilla	\$4.25
<i>Corn or flour quesadilla with your choice of meat (Steak, Pastor, Chicken, Chorizo or ham)</i>	
Add Rice and Beans (min 3 Quesadillas) ...	+ \$2.95

MARGARITAS & MORE

Classic Lime Margarita	\$8.99
Mango/Strawberry/Tamarind Margarita ...	\$9.25
Alebríje	\$9.75
<i>Mezcal, Lime and Hibiscus water</i>	
Morenito	\$9.75
<i>Mezcal with Sidal Soda</i>	
La Traicionera	\$8.50
<i>Vodka, Lime and Sangria Soda</i>	
La MeraMera	\$10.75
<i>Tequila, lime, tamarind water and Victoria beer</i>	
La Cachata	\$8.50
<i>Spiced Rum, Horchata and Cold Brew Coffee</i>	
Chelerita	\$10.75
<i>Margarita with a Toz Corona</i>	
Paloma	\$8.50
<i>Tequila, lime and grapefruit soda</i>	
Piña Colada	\$9.50
<i>Rum, Coconut cream and pineapple juice</i>	

BEER & MICHELADAS

Imported Beer	\$4.95
<i>Corona, Modelo Especial, Negra Modelo, Victoria and XX</i>	
Domestic Beer	\$3.75
<i>MGD, Miller Lite, Coors Light, Budweiser, Bud Light</i>	
Michelada	\$7.95
<i>12oz Beer with our special clamato based mix</i>	
Chelada	\$6.50
<i>12oz Beer with lime juice, salt and tajin rim</i>	

TACOS

Homemade corn tortilla with your choice of protein, served Mexican Style (Onion and Cilantro) or American Style (Lettuce and Tomato)

Additional Toppings: Cheese, Sour Cream, Avocado +\$35 each

Pastor Marinated Pork	\$3.50
Angus Steak	\$3.75
Chorizo Pork Mexican Sausage	\$3.50
Chicken Marinated Pulled chicken	\$3.50
Cecina Salt Cured dry beef	\$3.75
Carnitas Slow roasted pork meat	\$3.75
Beyond Ground Beef	\$4.00
Chile Relleno	\$4.25
<i>Cheese Stuffed poblano pepper</i>	
Rajas	\$3.50
<i>Seasoned poblano pepper strips</i>	

DESSERTS

Flan de La Abuela	\$5.75
<i>Exquisite Traditional Vanilla cheese custard with cajeta</i>	
Churros	\$5.75
<i>Traditional Mexican fried pastry rolled in cinnamon sugar, served with vanilla ice cream</i>	
Panqué de Elote	\$6.25
<i>Delicious Mexican sweet corn cake, served with vanilla ice cream</i>	
Chifuelos	\$6.75
<i>Our original recipe combining two traditional Mexican dishes: Chilaquiles + Buñuelos served with our homemade "sweet salsa"</i>	

KID'S MENU

Choose One:	\$7.00
<i>1 Taco (Angus Steak, Chicken or Carnitas)</i>	
<i>1 Cheese Quesadilla (Flour or Corn Tortilla) Add Meat +\$0.75</i>	
<i>6 pc Chicken Nuggets</i>	
Choose Two:	
<i>Rice, Beans, Fries or Salad</i>	

TORTAS

Telera roll, served with avocado, beans, lettuce, tomato, cheese and sour cream

Pastor	\$8.25
Ham	\$8.25
Angus Steak	\$8.75
Chorizo	\$8.25
Chicken	\$8.25
Cecina	\$8.25
Vegetarian	\$8.25
Avocado	\$8.25
Breaded chicken	\$9.50
Breaded steak	\$9.50
Cochinita	\$9.50
<i>Southeast Mexico style pulled pork, prepared with beans and cheese</i>	
Hawaiiana	\$10.00
<i>Ham, cheese and pineapple Served with grilled onion, beans, avocado, mayo/chipotle</i>	
Cubana	\$11.50
<i>Breaded steak, sausage, chorizo, ham and egg Served with grilled onion, beans, avocado, mayo/chipotle</i>	
"Chilakiller"	\$10.25
<i>Chilaquil (Green or Red) torta with sour cream, cheese, beans and onion</i>	
<i>Add Chicken, Steak or Egg+ \$3.00</i>	

Add Rice and Beans +\$2.95

GORDITAS

Grilled pocket of commeal dough filled with your choice of protein, beans and cheese

Angus Steak	\$5.95
Chicken	\$5.75
Pastor	\$5.75
Chorizo	\$5.75
Cecina	\$5.95
Chicharrón Verde	\$5.75
<i>Fried pork skin with green sauce</i>	
Beans & cheese	\$5.25
Poblano pepper strips	\$5.75
Nopales	\$5.75
<i>Seasoned cactus with onion and tomato</i>	
Carnitas	\$5.75

Add Rice and Beans +\$2.95
(Min 2 Gorditas)

Pozole

Mexican red hominy soup served with pork meat and cabbage, onion and oregano on the side

\$15.50

BURRITOS & BOWLS

13" Flour Tortilla or Bowl filled with your choice of protein, served with avocado, beans, lettuce, tomato, cheese and sour cream

Angus Steak	\$9.95
Chicken	\$9.50
Pastor	\$9.50
Chorizo	\$9.50
Cecina	\$9.95
Shrimp Fajita	\$9.95
Gringo	\$9.75
<i>Pastor, pineapple, beans and sour cream</i>	
Chicken Fajita	\$9.95
Steak Fajita	\$9.95
Vegetarian	\$9.50
Beyond Ground Beef	\$10.50

Add Rice and Beans +\$2.95

VOLCANES

Tostada with melted cheese topped with your choice of protein

Additional Toppings: Sour Cream, Avocado +\$50 each

Angus Steak	\$4.95
Chicken	\$4.75
Pastor	\$4.75
Chorizo	\$4.75
Cecina	\$4.95

ENTREES

Served with rice and beans

Chiles Rellenos	\$15.50
<i>2 Poblano peppers stuffed with cheese, served with ranchero sauce</i>	
Steak Fajitas	\$17.50
Chicken Fajitas	\$16.00
Enchiladas	\$14.50
<i>Three soft rolled tortilla stuffed with cheese or chicken, smothered in your choice of green or red sauce</i>	
Flautas	\$14.50
<i>Hard shell rolled tortillas stuffed with chicken, served with sour cream and cheese</i>	
Carne Asada	\$22.00
<i>Grilled skirt steak served with nopales, grilled onions and peppers</i>	
Cecina	\$20.00
<i>Salt cured dry beef served with nopales, grilled onions and peppers</i>	

ELITE TACOS

Additional Toppings: Cheese, Sour Cream, Avocado +\$35 each

Oaxaca	\$4.00
<i>Chopped Cecina, Nopales and garnished with a slice of avocado</i>	
Villamelon	\$4.00
<i>Angus steak, Chorizo and Fried Pork Skin</i>	
Barbacoa Estilo Jalisco	\$4.25
<i>Marinated barbacoa in a Deep-Fried hard-shell tortilla</i>	
Cochinita	\$3.50
<i>South-east Mexico style pulled pork, served with our special habanero salsa on the side</i>	
Milanesa	\$4.25
<i>Breaded steak, served with beans, grilled onions and garnished with a slice of avocado</i>	
Chicharrón Verde	\$4.25
<i>Fried pork skin cooked in our delicious green salsa</i>	
Gobernador	\$4.75
<i>Spiced grilled shrimp with cheese, grilled onions and peppers, served with our special chipotle salsa on the side</i>	
Arrachera	\$4.75
<i>Juicy Outer skirt meat with grilled onion and jalapeño</i>	

Add Rice and Beans +\$2.95 (Min 3 Tacos)

SIDE ORDERS

Grilled peppers	\$3.25
Grilled onions	\$3.75
Chips & Salsa	\$2.50
Sour cream	\$3.50
Cheese	\$3.50
Refried beans	\$3.75
Rice	\$3.75
Sliced avocado	\$6.00
Pico de Gallo	\$3.50
Pickled Jalapeños, carrots & cauliflower	
16oz/ 32oz/ Half Gallon	\$4.50/ \$7.50/ \$13.00

The Illinois State Department of Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Prices do not include tax and may change without notice
15% gratuity will be added to parties of 6 or more adults

SOFT DRINKS

Mexican soda	\$3.25
<i>Sidal, Sangria, Squirt, Janitos (Mandarin, Pineapple, Lime, Tamarind and Fruit Punch)</i>	
Mexican Coke	\$3.95
Can soda	\$2.25
<i>Coke, Squirt, Mountain Dew and Diet Coke</i>	
Mexican Flavored water 16oz/ 24oz	\$3.25/ \$4.50
<i>Horchata / Rice water, Jamaica / Hibiscus, Tamarind</i>	
Bottled water	\$2.00
Coffee	\$3.50

CUSTOMER PRICING NOTICE

Credit Card Transactions will apply an additional service charge of 3.4% by the credit card processor. Pay Cash and Save