



Food Menu



STARTERS

El Botanero - \$35

4 mini quesadillas, 4 Mini chicken flautas, Half jalapeno cheese sausage, refried beans, guacamole, Mexican cream, and tortilla chips.

Mexican Wings (Order of 6 or 12 with one sauce) - \$14 / \$26

- Salsa Macha
- Tajin Lime
- Mole

Chicharron de Arrachera - \$38

Lightly fried Heartbrand Wagyu beef on a bed of guacamole served with tostadas.

Salsa Sampler - \$7

2 oz of each of our salsas, refried beans and guacamole served with tostadas.

Queso Fundido - \$16

Molten house-blend Cheese with your choice of Bistek or Chorizo, served with corn tortillas. **Choice of Shrimp for \$18**

Esquites (Corn in a Cup) - \$15

Mexican corn served with mayo, queso cotija, lime, and chili powder. **Add carne asada or birria for +\$5**

Grilled Panela - \$8

Grilled panela cheese served with house salsa and tortillas. **Add carne asada or birria for +\$5**

Loaded French Fries - \$12

Topped with cheese, bacon, chives, Mexican cream, and guacamole. **Add carne asada or birria for +\$5**

Nachos - \$12

Tortilla chips topped with cheese, Mexican cream, guacamole and pico de gallo.

- Carne Asada
- Chicken Fajita
- Pastor
- Birria

La Santa Quesadilla - \$22

Extra-large quesadilla stuffed with your choice of protein and cheese.

- Carne Asada
- Pastor
- Chicken Fajita
- Shrimp

BIRRIA SPECIALS

Birria - \$22

Slow-cooked, tender, and flavorful beef stew, seasoned with a rich blend of spices. Served with fresh cilantro, onion and lime.

Ramen Birria - \$22

Flavorful birria broth with Tapatio ramen noodles, topped with tender birria meat and garnishes.

Quesabirria - \$19

Birria-stuffed quesadilla, served with consommé.

Birria Torta - \$14

A traditional Mexican sandwich filled with birria, served with consommé. **Add Cheese for +\$3**

SALAD & SIDES

Ensalada Caesar - \$14

Chef's original recipe with house-made anchovy Caesar dressing. **Add shrimp +\$9, Chicken fajita +\$9 or Arrachera +\$14**

Sides

\$6 Refried Beans	\$3 Salsa
\$6 Guacamole	\$5 French Fries
\$6 Rice	\$8 Jalapeno Cheese Sausage
\$6 Grilled Panela Cheese	\$6 Grilled onions
\$6 Chiles Tostados	

DESSERTS

Churros - \$8

Crispy fried dough rolled in cinnamon sugar, served with cajeta and a scoop of vanilla ice cream

Tres Leches - \$13

Light sponge cake soaked in three types of milk, topped with whipped cream.

Campechana - \$16

Traditional Mexican puff pastry vanilla ice cream cake with cajeta.

TACOS

Order of 4 tacos served on corn tortillas with your choice of:

- \$12 **Carne Asada** - Served cilantro and onions
 - \$16 **Arrachera** - Served with avocado and cotija cheese
 - \$10 **Chicken Fajita** - Served with grilled onions
 - \$10 **Pastor** - Served with cilantro, onions and pineapple
 - \$13 **Shrimp** - Served over refried beans, cheese and chipotle sauce
- Add melted cheese or guacamole for +\$3**

TORTAS

Tortas served with your choice of Caesar salad or French fries.

Pastor, Carne Asada or Mix - \$19

Bolillo bread with black beans, pork al pastor or carne asada, caramelized onions, pineapple, avocado, and cilantro.

Milanesa - \$18

Bolillo bread with black beans, thinly cut breaded sirloin, tomato, mayo, avocado, and queso cotija.

Chilaquiles - \$13

Bolillo bread with beans, Cuishe green chilaquiles, cilantro, and cream. **Option to add milanesa +\$7**

A LAS BRASAS

Ribeye - \$72

14 oz Heartbrand Wagyu ribeye with sea salt and cambray potatoes.

Tomahawk (This dish may take up to 45 minutes or more) - \$148

40 oz Heartbrand Wagyu bone-in tomahawk with sea salt **Cover it in 24k gold leaf \$52**

Parrillada Cantinera - \$58

A flavorful platter of sausage, arrachera, chicken fajita, panela asado served with tortillas, rice, beans, grilled onions and guacamole.

Option to sub arrachera to ribeye \$98

SPECIALTIES

Arrachera - \$32

Grilled Heartbrand Wagyu skirt steak served with bulb onions and tortillas.

Milanesa - \$18

Thinly sliced and lightly breaded Heartbrand beef sirloin with avocado, slices of tomatoes, and a lime wedge.

Sabana de Invierno - \$24

Thinly sliced and lightly breaded Heartbrand beef sirloin topped with black beans, your choice of salsa, and melted cheese.

- Suiza - Cream-based tomatillo and serrano pepper sauce.
- Verde - Tomatillo and serrano pepper sauce.
- Chipotle sauce - Creamy chipotle sauce

Mexican Shrimp Cocktail - \$18

Fresh shrimp in a zesty tomato-based sauce with lime, avocado, onions, and cilantro.

Mexican Burger - \$22

Beef patty with grilled pineapple, pickled onions, tomato and cheese served with pickled jalapeno, French fries or Caesar salad.

Mexican Hotdog - \$16

Heartbrand grilled beef sausage topped with guacamole, cotija cheese, mustard, mayo and grilled onions, served in a toasted bun with pickled jalapeño and French fries or Caesar salad.

Chicken Enchiladas - \$16

Choose from mole, green, creamy chipotle or suizas (creamy tomatillo sauce), served with rice and beans.

Chicken Flautas - \$14

Crispy chicken-filled flautas served with rice and beans.

Chilaquiles - 16

Tortilla totopos with salsa (Verde, Suiza or Mole Poblano), queso fresco and crema mexicana. **Add: Chicken +\$3 - Egg +\$2**

SOFT DRINKS

Aguas Frescas - \$6

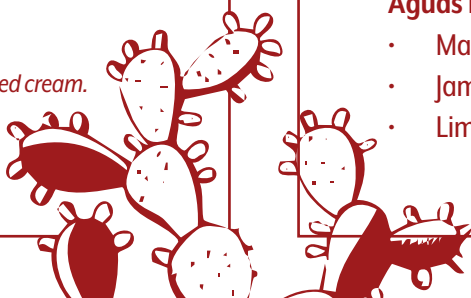
- Mazapan
- Jamaica
- Limonada

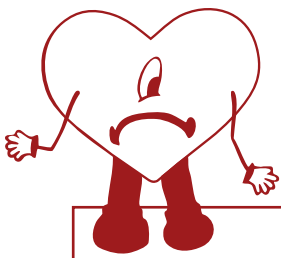
Jarritos - \$5

- Pineapple
- Tamarind
- Mandarin
- Fruit Punch
- Mango

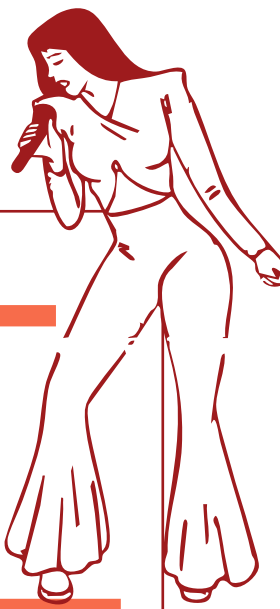
Sodas - \$6

- Mundet Cidral
- Mexican Coke





Drink Menu



OUR SIGNATURE "CHI-CHI"

\$11 each

Vodka, Pineapple, lime and coconut.

- Original
- Strawberry
- Mango
- Guava
- Passion Fruit
- Dragon Fruit

CANTARITO

Cantaritos is a traditional mexican cocktail from Guadalajara, Jalisco, served in clay cups of various sizes. Cantaritos are made fresh with Jose Cuervo Tequila, grapefruit soda, freshly squeezed orange, grapefruit, lime juice and a salted chili rim.

- \$19 **Pa' Ti** - Individual clay cantarito
- \$52 **Pa' la Banda** - Large shareable clay cantarito
- \$565 **Pa' la Fiesta** - Mega cantarito. Shareable clay cantarito

QUISHE FAVORITE COCKTAILS

CELAYA - \$13

Maestro Dobel Blanco Tequila, fresh muddled mandarin, lime, orange liqueur, and a Tajin rim.

VERACRUZ - \$14

LALO Tequila, fresh muddled cucumber, mint, and lime, topped with Squirt soda and a grapefruit habanero salt rim.

TOLUCA - \$12

Pineapple-jalapeño infused Gusto Batch Akul Mezcal, lime, and dehydrated jalapeño.

SHOTS

\$26 (Round of 6 frozen shots)

Perfect for celebrations:

- Baby Mango
- Coco Fresca
- Mexican Candy

MICHELADAS

\$10 **Cubana** - Beer with lime, and spices.

\$9 **Chelada** - Lime and salt

\$13 **Clamato preparado** - Clamato, petroleo, lime and salt.



CANTALITROS

\$15 each

Our iconic oversized cocktails, choose your Jarrito flavor with tequila, perfect for sharing or sipping solo. Available in four bold flavors:

- Pineapple
- Tamarind
- Mandarin Fruit
- Mango

CHISPARITA

Margaritas made with fresh ingredients, served frozen or on the rocks. Choose from:

- \$12 **Classic Lime**
- \$12 **Strawberry**
- \$12 **Mango**
- \$13 **Guava**
- \$12 **Passion Fruit**
- \$13 **Dragon Fruit**

COCKTAILS

Carefully crafted for every taste:

- \$11 **Paloma** - Tequila, fresh lime juice, and grapefruit soda.
- \$12 **La Batanga** - Tequila, lime juice, Coca-Cola, and a pinch of salt, stirred traditionally with a knife.
- \$11 **Moscow Mule** - Vodka, ginger beer, and lime, served in a copper mug.
- \$10 **Mojito** - White rum, fresh mint, lime, and soda water.
- \$10 **Ranch Water** - Tequila, lime, salt and soda water
- \$12 **Mezcalita** - Mezcal with tamarind for a smoky, tangy kick.
- \$11 **Cucumber Martini** - Vodka, fresh cucumber, and lime.
- \$12 **Cosmopolitan** - Vodka, triple sec, cranberry juice, and lime.
- \$12 **Espresso Martini** - Vodka, espresso, and coffee liqueur.
- \$14 **Carajillo** - Espresso with Licor 43 for a sweet finish.

BEER

A selection of Mexican and domestic beers:

- \$7 **Mexican Beers** - Modelo Especial, Negra Modelo, Pacifico, Victoria, Dos Equis.
- \$6 **Domestic Beers** - Bud Light, Bud Zero, Michelob Ultra.
- \$6 **Draft Beer** - Modelo, Pacifico, Dos Equis, Michelob Ultra, Stella

WINE

G / B Selection of our finest wines, available by the glass or bottle.

- \$9/ \$32 **Casa Madero 3V**, Cabernet Sauvignon, Valle de Parras
- \$9/ \$32 **Casa Madero**, Chardonnay, Valle de Parras
- / \$32 **Norton**, Chardonnay 1895, Lujan de Cuyo, Argentina
- / \$34 **Tahuan**, Cabernet Sauvignon, Mendoza, Argentina.
- / \$36 **Trivento Golden Reserve**, Malbec, Mendoza Argentina
- \$9/ \$30 **Campo Viejo**, Cava Brut, Penedes, Spain
- / \$30 **Campo Viejo**, Cava Rose, Penedes, Spain
- / \$28 **Stella**, Moscato Sicily, Italy
- / \$38 **Sea Sun**, Pinot Noir, California
- / \$28 **Torresella**, Pinot Grigio, Veneto, Italy



Happy Hour

DRINKS

- **Signature Chi-Chi:** Vodka, Pineapple, lime and coconut. - \$8
- **Cantalitros:** Tamarind, Spicy Mango, Pineapple, Passion Fruit. - \$12
- **Mexican Beers:** Modelo Especial, Negra Modelo, Pacifico, Tecate. - \$5

BITES

- **Mexican wings** - \$10/\$20
- **Loaded French fries** - \$8
 - Add carne asada, chicken, or birria for \$2.
- **La Santa Quesadilla** - \$18



Late Night Munchies

\$3 OFF ALL LATE NIGHT BITES:

EVERYDAY AFTER 10PM

Esquites (Corn in a Cup): Mexican corn with mayo, queso cotija and lime

Nachos: Tortilla chips topped with cheese, Mexican cream, guacamole and pico de gallo.

Torta: Pastor, Carne asada or Mixta

Tacos: Pastor or Carne asada

Mexican Hotdog: Heartbrand grilled beef sausage topped with guacamole, cotija cheese, mustard, mayo and grilled onions.



"Viva el Fin"

COMBOS PARA CURAR LA CRUDA

SAT AND SUN - ENDS AT 7PM

Bucket of Beers & Nachos - \$42

5 beers (Modelo, Pacifico, Dos Equis) + loaded nachos topped with cheese, beans, guacamole, pico de gallo, and jalapeños.

Jarritos & Birria Tacos - \$12

3 Birria Tacos served with consommé, perfectly paired with your choice of Jarritos soda: Tamarind, Pineapple, Lime, or Grapefruit.

Michelada & Chilaquiles - \$18

A classic Michelada paired with Chilaquiles Verdes, topped with crema, queso fresco, and a fried egg.