

# LUNCH MENU

## CINCO DE MAYO

### APPETIZERS

#### GUACAMOLE SM7 LG11

Handmade to order with fresh avocado and squeeze lime juice.

Garnish with pico de gallo and served with  
Homemade tortilla chips.

#### TACOS DORADOS

Pulled chicken and oaxaca cheese rolled up  
in a corn tortilla deep fried ,topped with lettuce, sour  
cream and queso fresco. 10

#### FIESTA NACHOS

Homemade tortilla chips layered with refried beans ,  
pico de gallo, sour cream, queso fresco and avocado  
Select Chicken or chorizo 9

#### CRAB SAN LUCAS

Handmade to order with fresh avocado and squeeze lime juice.

Garnish with pico de gallo and served with  
Homemade tortilla chips.12

#### POZOLE SOUP

Chicken , hominy and mil chili peppers broth 5

### SALADS

Add salmon 10 Add chicken 4 Add shrimp 5

#### EL MARIACHI

Organic spring mix ,apples,grapes ,strawberries,mango and  
walnuts in a blue agave tequila mango vinaigrette 7

#### NOPALES

Fresh cactus paddle cut in to strips cooked to perfection  
mix with pico de gallo,fresh radish and homemadePickle  
jalapeño peppers garnish with avocado and queso fresco. 8

### TACOS

4 Per order

All tacos are made with hand made  
Corn tortillas and fresh dice onions and cilantr

#### 4 CARNITAS PORK

Pork chunks 10

#### 4 CHICKEN TINGA

pulled chicken seasoned with  
tomatoes,onions and ligh chipotle sauce 10

#### 4 ALPASTOR

Marinated thin slices of pork  
in a red chile sauce with pineapple 10

#### 4 VEGETABLES

Add lettuce,tomatoes,sour cream and queso fresco. 2.50  
Add side of rice and refried pinto beans 3.50

#### SODAS JARRITOS 2.25



Piña colada 5

Margarita mix glass 3

Margarita mix pitcher 9  
(non alcoholic)

### ENTREES

All entrees comes with house salad  
And side of rice and refried pinto beans

#### POLLO MOLE POBLANO

Pan seared chicken breast cooked to perfection cover with mom`s  
homemade mole poblano sauce. 15 (contains nuts)

#### CHILE RELLENO

Single fired roasted poblano pepper stuffed with oaxaca cheese ,  
dipped in a egg batter and fried. Finished with  
Saute fresh corn ,onions,cilantro,jalapeños, in a tomatoe cream sauce 14

#### ENCHILADAS

3 organic handmade corn tortillas filled with pulled chicken and cheese  
covered of your select of sauce  
Green tomatillo spicy - Red guajillo (not spicy) or Traditional mole poblano (mild)

Garnish with shredded lettuce ,sour cream and queso fresco 14

#### TEQUILA SALMON

Pan seared alaskan salmon,finished with fresh serrano, squeeze lime juice,  
cilantro in a blue agave tequila sauce 17

#### SHRIMP FAJITA

Sauteed large shrimp withfresh bell peppers and onions  
accompanied with shredded lettuce,sour cream,pico de  
gallo,monterrey cheese and side of flour tortillas 17

#### CHICKEN FAJITA

Pan seared chicken breast Sauteed withfresh bell peppers and onions  
accompanied with shredded lettuce,sour cream,pico de  
gallo,monterrey cheese and side of flour tortillas 15

#### CARNITAS PLATTER

### BURRITOS

Flour tortilla stuffed with rice,refried beans,pico de gallo,oaxaca cheese  
with side of sour cream.

#### ALPASTOR

Marinated thin slices of pork  
in a red chile sauce with pineapple 9

#### CHICKEN TINGA

pulled chicken seasoned with  
tomatoes,onions and ligh chipotle sauce 9

#### SHRIMP 10

### BEVERAGE

#### AGUAS FRESCAS 3.50

Fruit drink made by blending fresh fruit with water, and bit of sugar .

Pineapple

Mango

Watermelon

Cantaloupe

Horchata

a refreshing drink made with rice, milk  
,cinnamon, and sugar

Jamaica (hibiscus ice tea)





# CINCO DE MAYO

## APPETIZERS

### GUACAMOLE SM7 LG11

Handmade to order with fresh avocado and squeeze lime juice.

Garnish with pico de gallo and served with

Homemade tortilla chips.

### TACOS DORADOS

Pulled chicken and oaxaca cheese rolled up in a corn tortilla deep fried, topped with lettuce, sour cream and queso fresco. 10

### FIESTA NACHOS

Homemade tortilla chips layered with refried beans, pico de gallo, sour cream, queso fresco and avocado

Select Chicken or chorizo 9

### CRAB SAN LUCAS

Handmade to order with fresh avocado and squeeze lime juice.

Garnish with pico de gallo and served with

Homemade tortilla chips. 12

### POZOLE SOUP

Chicken, hominy and mil chili peppers broth 5

## SALADS

Add salmon 10 Add chicken 4 Add shrimp 5

### EL MARIACHI

Organic spring mix, apples, grapes, strawberries, mango and walnuts in a blue agave tequila mango vinaigrette

### NOPALES

Fresh cactus paddle cut in to strips cooked to perfection mix with pico de gallo, fresh radish and homemade Pickle jalapeño peppers garnish with avocado and queso fresco.

## TACOS

4 Per order

All tacos are made with hand made

Corn tortillas and fresh dice onions and cilantro

### 4 CARNITAS PORK

Pork chunks 12

### 4 CHICKEN TINGA

pulled chicken seasoned with tomatoes, onions and light chipotle sauce 12

### 4 ALPASTOR

Marinated thin slices of pork in a red chile sauce with pineapple 12

### 4 VEGETABLES 12

Add lettuce, tomatoes, sour cream and queso fresco. 2.50  
Add side of rice and refried pinto beans 3.50

### SODAS JARRITOS 2.25



Piña colada 5

Margarita mix glass 3

Margarita mix pitcher 9  
(non alcoholic)

## ENTREES

All entrees comes with house salad  
And side of rice and refried pinto beans

### POLLO MEXICANO

Pan seared chicken breast topped with homemade roasted poblano and bell peppers, jumbo lump

Crab and melt monterrey and oaxaca cheese, finished with chile de arbol cream sauce 21

### POLLO MOLE POBLANO

Pan seared chicken breast cooked to perfection cover with mom's homemade mole poblano sauce. 17

(contains nuts)

### EL MARIACHI PORCK CHOP

Pan seared 8oz french cut pork chop topped with sautee honey crispie apples in a spicy chipotle demiglace. 19

### CHILE RELLENO

Single fired roasted poblano pepper stuffed with oaxaca cheese, dipped in a egg batter and fried. Finished with

Saute fresh corn, onions, cilantro, jalapeños, in a tomatoe cream sauce 15

### ENCHILADAS

3 organic handmade corn tortillas filled with pulled chicken and cheese covered of your **select of sauce**

Green tomatillo spicy - Red guajillo (not spicy) or Traditional mole poblano (mild)

Garnish with shredded lettuce, sour cream and queso fresco 16

### TEQUILA SALMON

Pan seared alaskan salmon, finished with fresh serrano, squeeze lime juice, cilantro in a blue agave tequila sauce 21

### SHRIMP FAJITA

Sauteed large shrimp with fresh bell peppers and onions accompanied with shredded lettuce, sour cream, pico de gallo, monterrey cheese and side of flour tortillas 20

### CHICKEN FAJITA

Pan seared chicken breast Sauteed with fresh bell peppers and onions accompanied with shredded lettuce, sour cream, pico de gallo, monterrey cheese and side of flour tortillas 18

### CARNITAS PLATTER

Tender pork simmer in their own juice served with cactus salad. 17

## BEVERAGES

### AGUAS FRESCAS 3.50

Fruit drink made by blending fresh fruit with water, and bit of sugar.

#### Pineapple

#### Mango

#### Watermelon

#### Cantaloupe

#### Horchata

a refreshing drink made with rice, milk, cinnamon, and sugar

#### Jamaica (hibiscus ice tea)

