

APPETIZERS (Perfect for sharing)

QUESO FUNDIDO WITH RAJAS AND CHORIZO \$17

Queso fundido layered with savory refried chorizo beans, pork chorizo, roasted poblano rajas, and pickled onions. Served with three organic blue corn handmade tortillas.

TAMAL PLATE \$14

A sweet corn tamal topped with crema, rajas, cotija cheese, served on a bed of flavored mozzarella cheese sauce.

CHIPS AND SALSA 🌶️🌶️ \$10

Crispy, house-made corn tortilla chips served with our tomato salsa. Simple, fresh, and perfectly spiced.

CHICHARRÓN, CHIPS AND GUAC \$18

Fresh guacamole made from avocados, lime, cilantro, and jalapeños topped with a crunchy, made-to-order chicharrón strip, crispy house made tortilla chips, cotija cheese, and tangy pickled onions.

MINI ENFRIJOLADAS \$15

5 mini handmade corn tortillas filled with Monterey cheese, drenched in creamy refried chorizo pinto beans. Finished with a drizzle of crema, asprinkle of cotija cheese, cilantro, and onions.

FRUIT CHAMOY PLATTER \$13

A refreshing mix of seasonal fruit coated with Tajín and our signature housemade chamoy for the perfect sweet, tangy, and spicy bite.

MOLLETE \$10

Birote bread, buttered, topped with refried chorizo pinto beans, melted cheese, garnished with onion and cilantro.

MINI PAN CONCHITAS \$10

6 Freshly baked mini pan conchitas (soft and sweet Mexican bread with a sweet buttery crumbly topping). Served with house made cinnamon butter

SOUPS

RED MENUDO \$17

A rich bold red chili spice broth with tender beef tripe and hominy. Served with fresh garnishes and three organic blue corn handmade tortillas.

GREEN POZOLE \$17

A hearty and traditional Mexican stew made with tender pork, hominy, and a vibrant green broth. Served with house made crispy tostadas.

AZTECA SOUP \$14

A rich and comforting guajillo-based broth infused with onions, garlic, and spices, served with crispy tortilla chips, tender chicken, Mexican crema, fresh cilantro, and crumbled cheese for the perfect balance of flavor and texture.

BREAKFAST ENTREE

EL OMELETTE \$13

Mexican omelette made with fluffy Torta egg, crema, tomato, onion, cilantro, cotija cheese, and avocado.

LOADED BREAKFAST POTATO \$16

Baked potato served with crema, your choice of egg, chilaquiles salsa of choice, avocado slices, cilantro, and cotija cheese.

BREAKFAST MOLCAJETE \$45

Chile relleno, arrachera, eggs, queso fresco, longaniza link, and molcajete salsa. Served with three organic blue corn handmade tortillas.

BREAKFAST BURRITO \$16

Made with refried chorizo beans, Monterey cheese, breakfast potatoes, scrambled eggs, and your choice of chorizo, ham, breakfast sausage, or bacon.



CHILAQUILES \$19

Crispy house-made corn tortilla chips tossed in your choice of salsa, topped with Mexican crema, crumbled queso cotija, crisp raw purple onion, fresh cilantro, tangy pickled onion, sliced avocado, and two perfectly cooked eggs. A bold and flavorful Mexican classic!

HABANERO-QUILES 🌶️🌶️🌶️🌶️

This creamy habanero salsa packs a punch with bold flavors of habanero, garlic, lemon, and smoky spice.

ZESTY-QUILES 🌶️

A crowd favorite our fresh, creamy, zesty salsa has dominant flavors of jalapeño and lime, delivering a mild heat with a citrusy twist.

VERDE-QUILES 🌶️

A traditional mild green salsa made from roasted tomatillos, jalapeños, and fresh cilantro.

SWEET MOLE-QUILES 🌶️🌶️

Rich mole sauce with hints of chocolate and smoky dried chiles, balanced with a touch of spice and sweetness.

ROJO-QUILES (VEGAN SALSA) 🌶️🌶️

A vibrant red guajillo salsa with a robust blend of tomatillos, garlic, and onions.

CHIPOTLE-QUILES 🌶️🌶️

Smoky chipotle peppers blended into a creamy, savory sauce for a perfectly balanced, mildly spicy bite.

RELLENO-QUILES 🌶️🌶️

Smoky poblano pepper strips and a savory tomato chile relleno salsa.

Pollo \$4 – Chicken Protein Options: Birria \$5 – Beef
Arrachera \$8 - Steak Al Pastor \$4 – Pork Chorizo \$4 – Pork

HUEVOS

Served with a side of queso fresco, refried chorizo beans topped with cotija cheese, and three organic blue corn handmade tortillas. Garnished with pickled onion and chile toreado.

HUEVOS A LA MEXICANA \$14

Scrambled eggs cooked with sautéed tomatoes, onions, and jalapeños, garnished with fresh cilantro.

HUEVOS CON SALCHICHA \$14

Scrambled eggs cooked with 100% beef hot dog sausage slices.

HUEVOS CON CHORIZO \$16

Scrambled eggs cooked with pork chorizo.

HUEVOS RANCHEROS \$14

Two fried tortillas topped with two over-easy eggs and red salsa. Topped with cotija cheese.

HUEVOS DIVORCIADOS \$14

Two fried tortillas topped with two over-easy eggs. One egg served with green salsa and the other with red salsa. Topped with cotija cheese.

STEAK AND EGGS \$20

Hand-cut arrachera, cooked medium, served with two eggs cooked to your way.

EL SIMPLE \$12

2 eggs cooked to your preference served with bacon, ham, or breakfast sausage links.

20% TIP WILL BE ADDED TO PARTIES OF 6 OR MORE. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS INCLUDING WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SWEETS



FRENCH TOAST \$16
WAFFLE \$16
PANCAKES \$16



TOPPED WITH YOUR CHOICE OF:

- Churro (sugar and cinnamon mix)
- Fresas con Crema (crema, fresh strawberries, granola)
- Tres Leches
- Buttery Caramelized Bananas
- Raspberry Cream
- Nutella with Strawberries and Banana
- Cajeta (Mexican Caramel)

LUNCH DISHES

QUESO BIRRIA PLATE \$19
Three crispy double tortillas filled with cheese, slow-cooked birria, house-made chipotle sauce, fresh purple onions, and cilantro. Served with a side of consomé (beef broth) with cilantro and onions.

3-TACO PLATE \$16
Handmade corn tortillas with your choice of al pastor, carne asada or pollo topped with cilantro, guacamole sauce, raw purple onion, and a side of salsa. Served with a side of refried pinto beans.

CHILE RELLENO \$14
A stuffed poblano pepper filled with queso fresco, battered, and served in a tomato-based salsa. Served with refried chorizo pinto beans and three organic blue corn handmade tortillas.

TORTA CHILAQUILES \$18
Pan telera filled with refried beans, yellow corn tortilla chips, your choice of chilaquiles salsa, onion, cilantro, crema, and queso cotija. 1 egg cooked your way.

TORTA MEXICANA \$14
Pan telera filled with ham, queso fresco, tomato, lettuce, mayo, jalapeño, avocado, and raw sliced onion.

AVOCADO TOAST \$14
Sourdough bread topped with guacamole, lime, cilantro, pickled onion, zesty salsa, honey chili oil and an over-easy egg.

MINI MACHACA BURRITOS \$13
3 flour tortillas, filled with tender, shredded machaca beef, sautéed tomatoes, onions, and peppers. Served with a side of refried chorizo pinto beans, topped with crumbled cotija cheese.

VEGAN DISHES

EL VEGANO \$16
Tofu scramble, soy chorizo, potatoes, vegan crema and vegan cheese. Served with pinto beans and three organic blue corn handmade tortillas.

VEGAN CHILAQUILES \$20
Red salsa, vegan crema, vegan cheese, cilantro, purple onions, and tofu scramble.

VEGAN LOADED POTATO \$18
Red salsa, vegan crema, vegan cheese, cilantro, purple onions, and tofu scramble.

DESSERTS

(Ask your server about our seasonal local pastries)

ARROZ CON LECHE \$10
Creamy, sweet Mexican rice pudding with a hint of cinnamon.

BUÑUELO \$8
Crispy fried tortilla dusted with cinnamon and sugar.

CHURRO \$10
Delicious house made churro served with a variety of dipping sauces.

FLAN \$7
Classic creamy custard with a golden caramel topping.

À LA CARTE

\$5	2 EGGS	PLAIN FRENCH TOAST	\$7
\$12	ARRACHERA	PLAIN WAFFLE	\$7
\$6	2 BACON STRIPS	PLAIN PANCAKE	\$7
\$7	2 SAUSAGE LINKS	3 ORGANIC BLUE CORN TORTILLAS	\$4
\$10	CHICHARRON	BREAKFAST POTATOES	\$5
\$4	SLICED AVOCADO	SOURDOUGH BREAD	\$4
\$3	SLICED TOMATO	SIDE OF CHIPS	\$4
\$3	SLICED ORANGE	3 FLOUR TORTILLAS	\$5
\$5	MIXED FRUIT	BEANS	\$4

DRINKS

FRESH JUICES

LICUADO DE PLATANO (BANANA SHAKE) \$7

FRESHLY SQUEZZED ORANGE JUICE \$7

HAND-SQUEEZED LEMONADE \$7

ICED BREWED TEA \$3

APPLE JUICE \$3

MILK \$3

SPICED AGUAS FRESCA

COMES WITH CHAMOY TAJIN RIM

CUCUMBER LIME \$7

JAMAICA \$7

HORCHATA \$7

PIÑA \$7

SODA

FREE REFILLS

COKE \$4

DIET COKE \$4

SPRITE \$4

DR PEPPER \$4



BAR MENU

El Jefe (Mezcal) - \$14

Smoky and sweet, featuring mezcal, smoky adobo, and juicy pineapple for a bold flavor with a hint of spice.

La Jefa - \$14

Bold and refreshing, this cocktail blends tequila with spicy ginger, zesty lemon, and a touch of honey for a smooth finish.

La Flaca - \$13

Light and refreshing, this tequila cocktail combines crisp cucumber, fresh mint, lemon, and honey for a perfectly balanced sip.

La Clasica (Margarita) - \$13

A Timeless classic margarita served on the rocks with a salted rim.

Breakfast Shot - \$14

A smooth and sweet morning-inspired shot featuring Jameson, agave, and Eggo waffle liqueur, perfectly balanced with a wash of freshly pressed orange juice for a bright, citrusy finish.

Pajarete - \$16

A ranch-style drink. Fresh, frothy milk straight from the source, rich chocolate, bold coffee, and a touch of sugar.

Cantarito Paloma - \$16

A vibrant blend of citrus and bubbles, where tequila blanco meets fresh grapefruit, fresh orange and lime for a refreshing, subtly sweet finish with a touch of salt.

La Fresa - \$17

Take a nostalgic trip with Our Classic Mexican dessert "Fresas con Crema" (strawberries and cream) turned into a delicious, sweet and creamy cocktail. Topped with granola.

Coconut Margarita - \$14

Get a taste of the perfect combinations, sweet, tart and creamy.

Mazapan Espresso Martini - \$17

Dessert and cafecito all at once. Bold coffee punch from our espresso and Creamy sweetness from our made in house Mazapan

Guava Strawberry Margarita - \$16

Smooth, light and Fruity. Putting a twist on a classic margarita with delicious sweet flavors.

El Amanecido (Tequila Sunrise) - \$13

Vibrant, Sweet and Citrusy. Our version of Tequila Sunrise with Freshly squeezed orange juice and made in house watermelon puree.

El "Moscow" (Mexican Moscow Mule) - \$15

Perfectly balanced tequila drink with sweet, citrusy, spicy (habanero) flavors.

La Serrano (Mezcal) - \$14

Smoky, earthy, tangy and spicy.

La Cazuelita - \$30

A vibrant blend of citrus and bubbles, where tequila blanco meets fresh grapefruit, fresh orange and lime for a refreshing, subtly sweet finish with a touch of salt. (sharable)

Carajillo - \$14

Made with fresh espresso and Licor 43, this bold drink brings smooth vanilla and smoky citrus notes with a hint of spice—finished with cold foam on top.

Bloody Maria - \$17

Our take on the classic Bloody Mary, made bolder with tequila blanco and a rich, house-made mix that gives just the right kick

Margarita Flight - \$28

Pineapple | Coconut Lime | Jamaica (Hibiscus) | Tamarindo

Mimosa - \$9

Freshly squeezed orange juice crisps sparkling wine - simple, bright and refreshing

Mimosa Tower - \$95

12 mimosas | 6 Flutes of Orange Juice | 2 Flutes of Pineapple | 1 Grapefruit | 1 Jamaica | 1 Pepino Limón | 1 Cranberry
(*minimum party of 3)

Champagne Bottle Service - \$80

*minimum party of 2

Quiero BRUNCH

A MEXICAN BREAKFAST & LUNCH CUCINA

QUIERO LATTE

Cafe de Olla Latte - \$6.50

Mazapan Latte - \$6.50

Peanut candy.

Horchata Latte - \$6.50

Rice and cinnamon milk topped with house made whipped cream.

Lechera Latte - \$6.50

Sweet condensed milk.

Choco-Latte - \$6.50

Mexican chocolate topped with house made whipped cream.

Dulce de Leche Latte - \$6.50

Mexican caramel.

Canela Latte - \$7.00

Cinnamon, brown sugar & honey topped with cinnamon cold foam.

Fresas con Crema Latte - \$7.00

Strawberry glaze, strawberry cold foam, dried strawberries and granola.

Vanilla Latte - \$5.50

Sugar-Free Vanilla Latte - \$5.50

COLD FOAMS \$1.50

Vanilla

Cinnamon

Strawberry

Cafe de Olla

Salted Cinnamon

QUIERO MATCHA

Matcha Latte - \$6.50

Iced Fresa Matcha Latte - \$7.50

Topped with strawberry cold foam, strawberry glaze and dried strawberries.

Horchata Matcha Latte - \$7.00

Rice and cinnamon milk.

QUIERO CAFÉ

Cappuccino - \$5.25

Coffee - \$3.35

Single Espresso - \$2.50

Cafe de Olla - \$4.25

Double Espresso - \$3.50

Americano - \$4.50

Cold Brew - \$5.00

Latte - \$5.25

Cafe de Olla Cold Brew - \$7.00

Black cold brew topped with café de olla cold foam and star anise.