



First order of chips & salsa is free!

ENTRADAS

EL PULPO ROJO \$11.50

Grilled octopus, served with a creamy chipotle sauce.

MACHO NACHOS \$10

Corn tortillas topped with monterey jack cheese, refried beans, salsa fresca, sour cream, lettuce, pickles jalapeños and our house-made guacamole. *Choice of beef or chicken add \$2*

SOPES \$9.50

Soft corn tortillas topped with salsa, shredded beef, and queso fresco.

EMPANADAS \$9.50

Fresh cornmeal pockets stuffed with potatoes, salsa, and your choice of meat. *Choice of ground beef or tinga with chipotle adobo sauce*

QUESO FUNDIDO \$9

A Mexican-style cheese dip. Served with warm flour tortillas. *Add chorizo \$1.50*

EL HUIPIIL WINGS \$9

8 chicken wings served with a creamy chipotle dipping sauce.

HOUSE MADE GUACAMOLE + CHIPS \$6

SOPAS

AUTHENTIC MEXICAN POZOLE \$6

Traditional Mexican soup. White hominy, pork, lettuce, onions and lime.

BLACK BEAN SOUP \$5.75

Slow cooked Mexican black beans with queso fresco

ENSALADAS

+ chicken \$4.00 + beef \$5.00 + shrimp \$6.00

TACO SALAD \$8.50

Lettuce, tomatoes, onions, black beans, queso fresco, and sour cream in our house-made tortilla shell.

MEXICAN SALAD \$8.50

Fresh avocado, tomatoes, onions, and black beans on a bed of romaine lettuce.

SIDES

CHIPS + SALSA \$3.50

GUACAMOLE lg/ \$4.50 sm/ \$2

RICE \$2

BEANS \$2 (refried or black)

PICO DE GALLO \$2

EXTRA CHEESE \$1.25

SOUR CREAM \$1.25

BURRITOS

All burritos are served with a choice of: chicken | beef | carnitas | pastor | chorizo | vegetables | chile verde | shredded beef | lengua | shrimp |

EL PERCHERON BURRITO \$12

Your choice of filling along with monterey jack cheese, rice, refried beans, sour cream, pico de gallo, and the house guacamole in a flour tortilla. *Choice of green or red salsa*

TRADITIONAL BURRITOS \$10.50

Your choice of filling along with cheese, rice, pinto beans, sour cream, pico de gallo, and the house guacamole in a flour tortilla.

TACOS GF

All tacos are served with a choice of: chicken | beef | carnitas | pastor | chorizo | vegetables | chile verde | shredded beef | lengua |

TACOS \$3

Your choice of filling along with onions, cilantro, and a wedge of lime in a corn tortilla.

VEGETARIANO

ENFRIJOLADAS V GF \$12.25

Black bean sauce, onions, rice, and sour cream in warm corn tortillas. *Choice of monterey jack cheese or vegetables*

CALABACITAS V GF \$12

Zucchini stuffed with mushroom, corn, carrots, onions, cheese, rice, and black beans. Topped with green tomatillo and a homemade Mexican cheese sauce.

GREEN ENCHILADAS V GF \$11.50

Spinach, monterey jack cheese, black beans, rice, and pico de gallo in grilled corn tortillas. Topped with the house green sauce.

TOFU BURRITO V \$11.25

Sauteed tofu, vegetables, rice, black beans, cheese, sour cream, and the house guacamole in a flour tortilla.

MAIN DISHES

***EL HUIPIIL STEAK** Rib eye steak topped with grilled onions, chile toreado, and guacamolillo sauce. \$23

***SIZZILING FAJITAS** Fire-grilled bell peppers, onions, and your choice of meat. Served with all the fixings. *Choice of steak, chicken or shrimp* \$19

***FRIDA STEAK** Sirloin steak tips, sauteed with onions, tomatoes, cilantro, peppers, and guajillo sauce. Served with rice and black beans. \$17.50

***CARNE ASADA** Charcoal-grilled "Sonora-style" steak. Served with rice, refried beans, pico de gallo, warm corn tortillas, and the house guacamole. \$16

ALONSO'S MOLE Chicken in a mole sauce, served with rice and beans. \$15

EL ADOBADO Grilled pork marinated in chile sauce. Served with beans, pico de gallo, and warm flour tortillas. \$14

LENGUA ENTOMATADA Traditional dish of beef tongue in a tomato sauce. Served with rice, refried beans, lettuce, pico de gallo, and warm corn tortillas. \$14.50

POLLO A LA PLANCHA Grilled chicken breast served with rice, refried beans, pico de gallo, and the house guacamole. \$13.50

CHILES RELLENOS Hand-roasted poblano peppers stuffed with cheese and pan-fried. Served with tomato sauce, rice, refried beans, and warm corn tortillas. \$13.50

FLAUTAS DINNER Your choice of filling along with rice, refried beans, lettuce, pico de gallo, sour cream, and cheese in hard shell corn tortillas. *Choice of chicken or beef* \$12.50

CHIMICHANGA Your choice of filling along with pico de gallo, rice, refried beans, tomato sauce, sour cream, and the house guacamole in crispy fried flour tortillas. *Choice of chicken, pork, or shredded beef* \$13

CARNITAS MICHOCAN Flavorful pulled pork served with pinto beans, spicy salsa, fresh cilantro, and warm corn tortillas. \$13.50

DIEGO ENAMORADO Chicken tamale and beef tostada. Served with rice and refried beans. \$12.50

SONORA QUERIDA Chicken enchilada and chile relleno. Served with rice and refried beans. *Choice of green or red salsa* \$12.50

TAMALES DINNER Shredded chicken cooked in a traditional corn husk with fresh cornmeal. Served with refried beans. *Choice of green or red salsa* \$11

ENCHILADAS + QUESADILLAS

Our enchiladas and quesadillas are served with a choice of: chicken | beef | carnitas | chorizo | vegetables | chile verde | shredded beef | shrimp | green or red salsa

ENCHILADAS \$12.50

Your choice of filling along with monterey jack cheese, refried beans, rice, and lettuce in corn tortillas.

QUESADILLAS \$10.50

Your choice of filling along with monterey jack cheese, pico de gallo, lettuce, sour cream, and the house guacamole in flour tortillas.

DEL MAR

*ARROZ A LA MARINERA \$16.75

A mix of shrimp, calamari, and mussels served in a tomato sauce with rice and avocado.

*OCTOPUS VERACRUZ \$16.50

Octopus sautéed in a mix of tomatoes, celery, and a special Mexican sauce. Served with rice.

CAMARONES AL AJILLO \$16.25

Sauteed garlic shrimp and mushrooms served with rice and refried beans.

CAMARONES HUATULCO \$16.25

Spicy shrimp in a chipotle sauce. Served with rice and refried beans.

BAJA TACOS \$14.75

Your choice of seafood with cilantro, tomatoes, cabbage, and a creamy chipotle sauce in corn tortillas. Side of rice and refried beans. *Choice of breaded or grilled tilapia or shrimp*

*CEVICHE \$14

Fresh tilapia marinated in lime juice. Served with tomatoes, cilantro, jalapenos, avocado, and tortilla chips.

*These items are cooked to order and/or are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.



CERVEZAS

Corona Extra	5
Corona Light	5
Pacifico	5
Negra Modelo	5
Modelo Especial	5
XX Ambar	5
XX Lager	5
Tecate	5
Sol	5
Wachusett	5
Harpoon IPA	5
Bud Light	4
Coors Light	4
Amstel Light	4

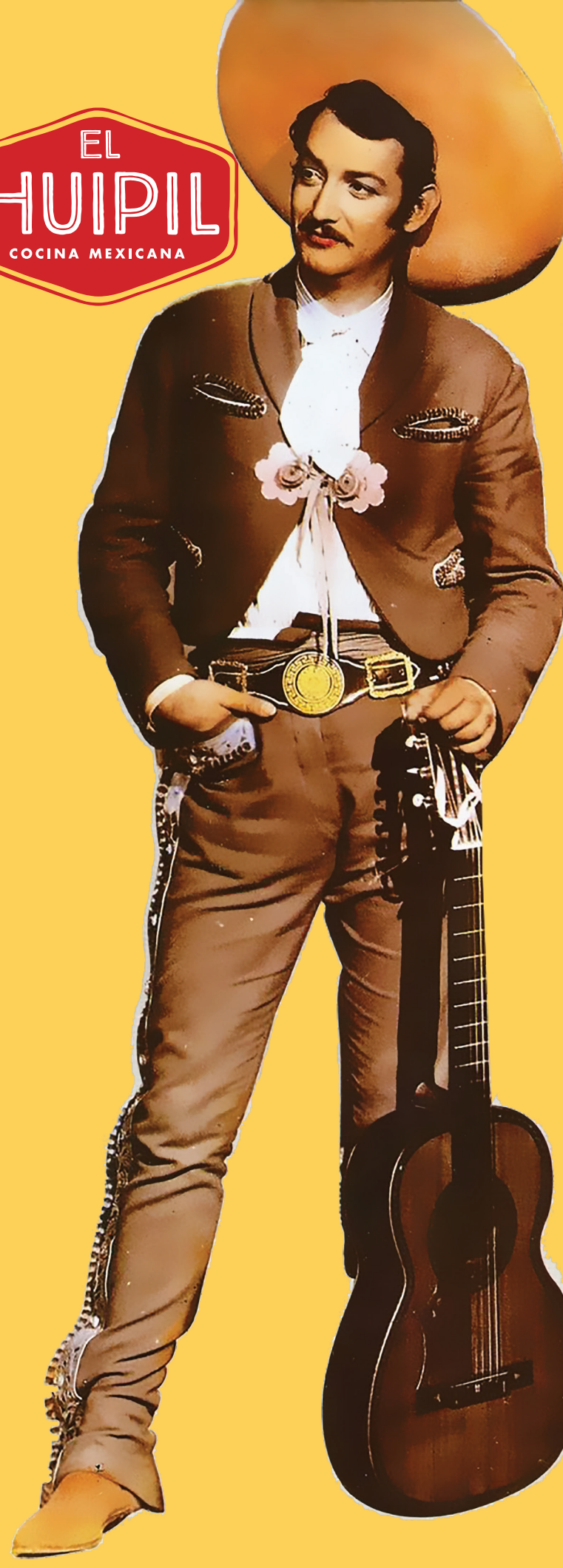
VINO \$9

RED WINE

- TEMPRANILLO, *Spain*
- SANTA RITA CABERNET SAUVIGNON
- PINOT NOIR *California*
- MERLOT *California*

WHITE WINE

- SANTA RITA SAUVIGNON BLANC, *Chile*
- LA FIERA PINOT GRIGIO, *Italy*
- PETIT CHARDONNAY





FRESH SQUEEZED

MARGARITAS

THE ULTIMATE MARGARITA

tequila, patron citron, lime
Your choice of top of shell tequila
13.5

CADILLAC MARGARITA

1800 tequila, grand marnier, lime
13

GOLD MARGARITA

Ranchero gold tequila, patron citron, lime
12

MANGO MARGARITA

tequila, triple sec, mango, lime
12

BLOOD ORANGE MARGARITA

tequila, triple sec, blood orange juice
12

RASPBERRY MARGARITA

tequila, raspberry juice, lime
12

STRAWBERRY MARGARITA

tequila, strawberry, triple sec, lime
12

HOUSE MARGARITA

tequila, triple sec, lime
9

AZUL AZUL MARGARITA

Ranchero gold tequila, blue curacao, lime
9



COCTELES

QUE PADRE!!!

old fashion, reposado tequila, orange, bitters
10.50

BLUEBERRY MOJITO

blueberries, fresh mint, lime, rum
9.50

AMORCITO CORAZON

pomegranate, orange liqueur, sparkling rose, vodka
10

ESTA CHIDO!!!

clementine vodka, st. elder, orange
10

EXPRESSO MARTINI

vanilla vodka, baileys and coffee liqueur,
fresh shot of espresso
10

MUERDE MI CHILE!!!

tequila, lime, spicy passion fruit
10

ORALE GÜEY

rum, orange liqueur, lime, pineapple, guava puree
10

VIEJO VERDE

white rum, st. elder, lime, kiwi
10

CORONA RITA

margarita, lime, coronita, salt, on the rocks
10

SANGRÍA BLANCA

9

SANGRÍA ROJA

9

MICHELADA

beer, lime, salt, clamato, on the rocks
8