

A N T O J I T O S

Sope de Tinga

shredded chicken marinated adobo-chipotle sauce, mashed beans, romaine hearts, sour cream, queso fresco, served over a thick fried tortilla
\$ 9

La Original Ensalada César

romaine hearts, fried tortilla strips, cotija cheese, radishes, pumpkin seeds, cilantro jalapeño dressing
\$ 9

Tostada de Champiñones

diced mushrooms, shredded romaine lettuce, sour cream queso fresco, served over a fried tortilla with salsa macha
\$ 9

Shrimp Ceviche

Shrimp, Fresh Mango, Avocado, Citrus Juice
\$15

Elote

Mexican Street Corn Salad. Cotija Aioli.
\$9

T A C O S

3 Taco Platter

Served with rice and beans
25.95

Carne Asada

Griddled Steak, Cilantro Onions

Tinga

Shredded chicken marinated adobo-chipotle sauce

Al Pastor

spit-grilled sliced pork marinated in guajillo, grilled pineapple, cilantro, onion

Quesabirria

salsa braised beef, beef broth consomé, cilantro, onion, queso Oaxaca, fried tortilla

Flautas de Papa

sofrito mashed potatoes, grilled onion, tomato, sour cream, queso fresco, shredded lettuce, salsa verde, fried tortilla
\$ 18

P L A T O S P R I N C I P A L E S

Fonda "Torta Burger"

10 oz. Ground Short Rib and Wagyu Beef Griddled Crisp, Chihuahua Cheese, Refried Beans, Guacamole, Jalapeno Relleno "Popper," Marinated Roasted Marble Potatoes.
18

Carne Asada

Grilled, Certified Angus Beef Skirt Steak, Green Beans, Marinated Roasted Marble Potatoes, Mango Tamarind Sauce
\$ 27

Chile Relleno con Papián de Hoja Santa

poblano pepper stuffed with beef hash, apple, pear, almond, peach, Mexican pepper leaf green mole, warm tortillas
\$ 24

Pollo con Mole

Half chicken, red mole sauce, rice.
\$ 24

Salmon

Pan seared Salmon, Spaghetti Squash, Watercress, Cherry Tomatoes, orange vanilla, and chipotle sauce
\$ 26

Barbacoa de Res

simmered beef cooked in banana leaf, refried beans, roasted potatoes
\$ 28

P A R A A C O M P A Ñ A R

Guacamole

house-made guacamole
11

Arroz Rojo

red rice
6

Frijoles Refritos

refried beans
6

Chiles en Vinagre

pickled jalapeños
4

Chef de Cocina: Miguel Escobar

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

VEGETARIAN OPTIONS

La Original Ensalada César

romaine hearts, fried tortilla strips, cotija cheese, radishes, pumpkin seeds, cilantro jalapeño dressing
\$ 8

Tostada de Champiñones

diced mushrooms, shredded romaine lettuce, sour cream queso fresco, served over a fried tortilla with salsa macha
\$ 9

Elote

Mexican Street Corn Salad, Cotija Aioli.
\$ 8

Flautas de Papa

sofrito mashed potatoes, grilled onion, tomato, sour cream, queso fresco, shredded lettuce, salsa verde, fried tortilla
\$18

COCTELES

Margarita

tequila, fresh lime juice, cointreau, agave
14

Señorita Paloma

Mezcal, grapefruit juice, fresh lime juice, soda water.
14

Oaxaca Old Fashioned

mezcal, agave, bitters
15

Durazno Loco

Jack Daniel's, peach liquor, peach syrup, lemon juice and simple syrup
14

Piña Colada

Bacardi Rum, coconut syrup, lime juice, pineapple juice.
13

Clásica Michelada

tomato juice, fresh lime, hot sauce, beer
11

SIN ALCOHOL

\$ 9 each

Dama Tamarinda

tamarind, lemongrass, fresh lime juice

Pimpollo de Primavera

our original, non-alcoholic margarita

Señor Arándano

blueberries, fresh lime juice, soda water, mint

Té de Manzanilla

strawberry purée, lemongrass, chamomile, soda water

CERVEZA

Firme

IPA
\$7
CASA HUMILDE

Maizal

Mexican Style Lager
\$7
CASA HUMILDE

Tecate

Mexican Lager
\$5

Amistosa

Mexican Style Lager
\$7
SKETCHBOOK Brewing Company

Dos Equis

Lager Especial, golden pilsner-style
6

Athletic Light Copper

Non-Alcoholic Brew
\$5