

Mas Tequilas

BLANCO (Silver)

El Jimador Blanco	10
1800 Silver	10
Milagro Blanco Silver	10
Herradura Silver	11
Corralejo Triple Distilled	11
Don Eduardo Blanco Silver	12
Patrón Silver	12
Patrón Gran Platinum	42
Chinaco Blanco	11
Corzo Silver	11
Casa Mexico Silver	10
Penasco Silver	10
Jose Cuervo Platino	12
Pura Vida	12
Alien	16
Don Julio Blanco	14
AGA VIE	11
Sauza Tres Generaciones	11
Karma Silver	12
Tres Generaciones Plata	14

REPOSADO (Aged at least 2 months)

Casa Mexico Reposado	11
Penasco Reposado	11
Chinaco Reposado	11
Don Julio Reposado	15
Trago Reposado	11
Gran Centenario Reposado	13
Corzo Reposado	15
Herradura Reposado	12
Patrón Reposado	14
Tres Generaciones	15

ANEJO (Aged at least 12 months)

Don Eduardo Anejo	11
Trado Anejo	12
Corralejo Anejo	11
Chinaco Anejo	12
Don Julio 1942	36
Don Julio Anejo	16
Gran Centenario Anejo	13
Cabo Wabo Anejo	13
Herradura Anejo	14
Milagro Romance	27
Casa Mexico Anejo	11
Penasco Anejo	11
Tres Generaciones Anejo	12
Patrón XO	11
Mi Casa Patrón Select Barrel	13
Pura Vida	13
Jose Cuervo Gold	10
Aha Toro	16
Corazon De Agave	15

Specialty Cocktails

MICHELADA

Dos XX lager, clamato juice, lime juice, hot sauce, mexican spice blend
13

BLOODY MARIA

house tequila, V-8 juice, lime juice, mexican spice blend
13

SMOKED MEXICAN OLD FASHIONED

infused mezcal tequila with orange and cinnamon, cinnamon-infused sugar syrup,
served in a sphere, smoked
18

CUCUMBER MOJITO

fresh cucumber juice, muddle mint with simple syrup, fresh lime juice, house rum
15

MI RUBY CASA

raspberry infused tequila, Chambord, sweet & sour, Midori, raspberries
15

Margaritas

MI CASA RITA

house tequila, triple sec, organic agave syrup, freshly squeezed lime juice, sweet & sour
16 glass / 26 pitcher

CADILLAC

Patrón Barrel Select, organic agave syrup, freshly squeezed lime juice,
sweet & sour, topped with Grand Marnier
17 glass / 28 pitcher

DE PECHE

house tequila, muddled strawberries, peach syrup, freshly squeezed lime juice
17 glass / 28 pitcher

WATERMELON CUCUMBER

fresh watermelon juice, house tequila, triple sec, agave syrup
17 glass / 28 pitcher

PALOMA

house tequila, organic agave syrup, fresh grapefruit, Squirt soda,
freshly squeezed lime juice, sweet & sour
17 glass / 28 pitcher

HORCHATA

fresh horchata, Patrón Barrel Select, cinnamon-infused simple syrup
17 glass / 28 pitcher

PINEAPPLE

fresh pineapple juice, fresh cucumber juice, house tequila, organic agave syrup
17 glass / 28 pitcher

SPICY GUAVA

house tequila, spicy guava purée, freshly squeezed lime juice, organic agave syrup,
sweet & sour
17 glass / 28 pitcher

Bottled Cerveza

DOMESTIC

5

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
O'Doul's

IMPORT

6

Corona
Corona Light
Modelo Negra
Pacifico
Heineken

Draft Cerveza

DOMESTIC

16oz - 6

SPECIALTY

16oz - 7

Vino

CANYON ROAD PINOT GRIGIO

12 glass / 42 bottle

CANYON ROAD PINOT NOIR

10 glass / 38 bottle

CANYON ROAD CHARDONNAY

10 glass / 38 bottle

CANYON ROAD CABERNET

11 glass / 40 bottle

CANYON ROAD MERLOT

10 glass / 38 bottle

CHATEAU STE MICHELLE RIESLING

10 glass / 38 bottle

Sangria

ROJO

15 glass / 32 pitcher

BLANCA

15 glass / 32 pitcher

Guacamole, Ceviche & Oysters

GUACAMOLE

prepared tableside

fresh ripe avocado, jalapeño, tomato, onion,
cilantro, fresh squeezed lime juice

15

LOBSTER & MANGO GUACAMOLE

prepared tableside

fresh ripe avocado, lobster meat, red onions, fresh
mango, cilantro, green onion, jalapeño, freshly
squeezed lime & lemon juice

22

CLASSIC SHRIMP CEVICHE*

marinated shrimp in fresh lime juice, onions,
avocado, tomato

18

CEVICHE EL PATRON*

shrimp, grilled octopus, white fish, marinated in fresh
lime juice, cucumber, red onions, cilantro

20

SHOT DE OSTIONES/ OYSTER SHOTS*

8

MANGO GUACAMOLE

prepared tableside

fresh ripe avocado, red onions, fresh mango,
cilantro, green onion, jalapeño,
freshly squeezed lime & lemon juice

16

SPICY GUACAMOLE

prepared tableside

fresh ripe avocado, red onions, green onion,
jalapeño, cotija cheese, roasted corn,
freshly squeezed lime & lemon juice

18

TOSTADITAS DE CEVICHE*

marinated shrimp in fresh lime juice, pico de gallo,
served on a corn tostada

18

OSTION PREPARADO*

three oysters topped with shrimp ceviche

18

OYSTERS ON THE HALF SHELL*

21 half dozen / 28 dozen

El Aperitivo

QUESADILLA

flour tortilla, oaxaca/asadero cheese, sour cream,
guacamole, pico de gallo

13

add chicken 16 add machaca beef 17

ELOTE BOWL

fresh grilled corn, crema, cilantro, topped
with Cheetos dust, tajin, cotija

11

NACHOS

corn tortilla chips, enchilada sauce,
refried beans, oaxaca/asadero cheese,
fresh sliced jalapeños, sour cream,
pico de gallo, guacamole

13

shredded chicken or beef 18

TOSTADITAS

corn tortillas, choice of chicken or
shredded beef, lettuce, pico de gallo,
crema, guacamole, cotija cheese

13

TAQUITOS

corn tortillas, choice of shredded chicken or beef,
lettuce, pico de gallo, crema, guacamole,
cotija cheese

13

CAMARONES/ZARANDIADOS

butterflied marinated grilled shrimp, spicy aioli

24 half dozen / 30 dozen

AVOCADO FRIES

crispy breaded avocado strips, pico de gallo,
chipotle ranch

half order 9 / full order 13

SOPES

two fresh sopas, with choice of chicken or
shredded beef, refried beans, lettuce, pico de gallo,
cotija cheese, topped with crema

11

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness.
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Ensalada y Sopas

SANTA ROSA SALAD

finely chopped lettuce, roasted corn, peppers, beans, scallions, avocado, mango, cotija cheese, jalapeño ranch dressing, cilantro vinaigrette, sweet potato strips

Salad	14	Carne Asada	18
Chicken	16	Shrimp	20

ENSALADA DE LA CASA

mixed lettuce, chipotle dressing, salsa fresca, fresh avocado, cotija cheese, tortilla strips
8

MI CASA TACO SALAD

chopped romaine, black beans, roasted corn, cotija cheese, chipotle ranch dressing, pico de gallo, sour cream, guacamole, served in a crispy flour tortilla bowl

Salad	14	Carne Asada	18
Chicken	16	Shrimp	20

CHICKEN TORTILLA SOUP

chicken simmered in a tomato broth, corn tortilla strips, sour cream
8 cup / 10 bowl

Burritos

All burritos are made enchilada style, served with rice and beans.

CARNE ASADA BURRITO

grilled steak, fresh guacamole, grilled onions, black beans, oaxaca/asadero cheese, spanish rice, red enchilada sauce

22

CALIFORNIA BURRITO

grilled steak, fresh guacamole, french fries, black bean, pico de gallo, oaxaca/asadero cheese

Served enchilada style upon request.

21

CARNITAS BURRITO

shredded pork, refried beans, spanish rice, tomatillo sauce, oaxaca/asadero cheese

18

CHILE VERDE BURRITO

slow roasted pork, black beans, spanish rice, tomatillo sauce, oaxaca/asadero cheese

18

Fajitas

All fajitas have rice, beans, pico de gallo, guacamole, sour cream and choice of corn or flour tortillas. Choice of char-grilled steak, chicken, shrimp, or vegetarian style, served sizzling with peppers & onions. Add our sizzling chipotle-cilantro butter upon request.

Sautéed Vegetables

for one / for two

17 / 25

Marinated Chicken

19 / 34

Grilled Steak*

26 / 40

Citrus Marinated Shrimp

27 / 47

Combo Chicken & Steak*

27 / 44

Combo Chicken & Shrimp

28 / 40

Combo Steak & Shrimp*

30 / 44

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Tacos

Taco plates have three tacos served with rice & beans.

GRILLED WHITE FISH TACOS

grilled white fish, marinated cabbage with fresh squeezed lime juice, tossed with pico de gallo, drizzled with chipotle sauce served on a warm flour tortilla

18

QUESABIRRIA TACOS

three beef birria tacos, consome

18

CRISPY CHICKEN TINGA TACOS

shredded chicken, marinated tomato & onion, shredded lettuce, habanero salsa, cotija cheese

17

CARNITAS TACOS

slow roasted pork, cabbage, tomatillo sauce

17

CARNE ASADA TACOS

grilled beef skirt steak, cilantro, onion, salsa de chile quemada

18

Enchiladas

Enchilada plates have two enchiladas served with rice & beans.

CHICKEN ENCHILADAS

shredded chicken, tomatillo sauce, marinated tomato, crema drizzle

18

MACHACA BEEF ENCHILADAS

shredded beef, red enchilada sauce, oaxaca/asadero cheese, crema drizzle

20

SEAFOOD ENCHILADAS

lobster, shrimp, crab, white fish, oaxaca /asadero cheese, roasted corn-guajillo sauce, crema drizzle

29

Combinaciones

All combinations are served with beans, rice, crema drizzle.

any two items 19

Ground Beef Tacos
Grilled Fish Taco
Crispy Chicken Tinga Taco
Carnitas Taco
Machaca Beef Taco
Carne Asada Taco

any three items 23

Cheese Enchilada
Ground Beef Enchilada
Machaca Beef Enchilada
Pork Tamale (additional \$2)
Chicken Enchilada
Chile Relleno (additional \$4)

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Especiales

DELGADO DE POLLO

sliced marinated chicken breast, black beans, oaxaca/asadero cheese, cilantro-lime rice, escabeche, tomatillo sauce

19

RANCHO DEL SUR*

New York steak, four jumbo grilled shrimp, grilled peppers, onions, Tabasco onion strings

33

SIZZLING CARNITAS

shredded pork, caramelized onions, spanish rice, refried beans, warm flour tortillas

26

STEAK TAMPIQUEÑA*

New York steak, poblano peppers, caramelized onions, cotija cheese, black beans, cilantro-lime rice, warm flour tortillas, topped with crema

33

FILET DE SALMON*

seared salmon filet, cilantro-potato puree, mexican street corn sauté, avocado butter

29

CHILE RELLENO

chiles, oaxaca/asadero cheese, spanish rice, mild tomato sauce, refried beans

23

CARNE ASADA*

marinated steak, grilled peppers, onions, spanish rice, refried beans, warm flour tortilla

28

CHILE VERDE

braised pork shoulder, tomatillo sauce, crema, black beans, spanish rice, flour tortillas

21

TAMALES

two shredded pork tamales, red enchilada sauce, refried beans, spanish rice

18

CORDERO AL CARBON*

grilled lamb chops with chimichurri, cilantro-lime rice, black beans, Tabasco onion strings

29

MOLCAJETE FOR TWO

avocado, queso, roasted tomatoes, charred green onions, spanish rice, refried beans, choice of tortilla served in ranchero sauce

RANCHERO 35

TRES REYES 40

chicken, steak

grilled shrimp, chicken, steak

DEL MAR 75

grilled shrimp, fried white fish filet, lobster tail

Sides

REFRIED PINTO BEANS 3

GUACAMOLE 5

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Brunch

Saturdays & Sundays | 11AM—3PM

El Aperitivo

CARNE ASADA FRIES

carne asada, crispy french fries,
asadero cheese, fresh pickled jalapeños,
sour cream, pico de gallo, guacamole
17

MI CASA JALAPEÑO POPPERS

jalapeños, cream & asadero cheese,
jumbo shrimp, applewood smoked bacon,
avocado mousse
20

SHORT RIB NACHOS

braised short rib, corn tortilla chips,
guajilla sauce, refried beans, oaxaca cheese,
fresh pickled jalapeños, citrus sour cream,
pico de gallo, guacamole
18

MANGO HABANERO WINGS

six crispy wings, house mango habanero sauce,
fresno peppers, jicama, cucumber, tajin
16

Especiales

MI CASA BURGER*

10oz prime burger, applewood smoked bacon, jalapeño jack cheese, crispy fried
onions, chipotle bbq sauce, brioche bun, fries
18

CHILI RELLENO & PORTOBELLA BURGER

grilled mushroom cap, fried chili relleno, balsamic onions, romesco sauce, manchego
cheese, arugula, brioche bun, fries
20

TORTA DE MILANESA*

breaded skirt steak, refried beans, avocado, lettuce, tomato, crema, cotija cheese,
mayo, grilled bolillo bun, fries
18

SHRIMP ZARANDIADOS

3 spicy shrimp tacos, fresno peppers, jicama, cucumber, cotija cheese,
zarandiado sauce, fries
24

Desayuno

MACHACA CHILAQUILES*

a classic Mexican breakfast, made with sautéed corn tortillas,
marinated beef and served with two eggs any style
15

CHILI VERDE SKILLET*

pork chili verde, skillet potatoes, two eggs, oaxaca cheese
19

HUEVOS RANCHEROS*

two eggs any style over a crispy corn tortilla,
refried beans, ranchero salsa, crema, cotija cheese
14

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