



Appetizers

Tamales \$12

(2) Corn meal dough 1 chicken and 1 pork topped with salsa verde, cheese and sour cream
(Availability May Vary)

Table-side Guacamole \$12

Guacamole made table side with your choice of onions, tomatoes, cilantro, jalapenos and lime

Cheese Dip \$10

Creamy cheese dip made in house with a hint of Jalapeño

Add chorizo \$4 / Add Beans \$2

El Fundido \$15

A blend of Cheese Dip, Monterey Jack Cheddar, grilled onions, poblano and Chorizo
Corn or Flour Tortillas (3)

Add Chicken \$3 / Add Pineapple \$2

Quesadillas \$15

A traditional quesadilla topped with pico de gallo, Sour Cream and Queso Fresco,
Chicken or Steak

Sub Pork \$2 / Sub Shrimp \$4
Side of Guacamole \$4

Calamari \$15

Crispy Calamari deep fried to perfection with a drizzle of Mexican spiced mayo with lemon slices

Nachos \$15

Topped with Monterey Jack Blend, Our signature home made cheese dip, lettuce, pico de gallo, queso fresco, sour cream, with pickled jalapeños on the side,
Chicken or Steak

Sub Pork \$2 / Sub Shrimp \$4
Add Guacamole \$4

Doraditos (6) \$15

Deep fried taquitos in flour tortillas Topped with queso fresco, sour cream, and a side of queso dip, Chicken or Steak

Sub pork \$2 / Sub shrimp \$4

La Familia Dip \$16

Chopped Chicken, Steak, and Grilled Shrimp, topped with pico and a sprinkle of cilantro doused in our traditional cheese dip
Corn or Flour Tortillas (3)

Ceviche \$18

Chopped Haddock or Shrimp cured in lime juice mixed with cilantro, red onions, tomatoes, drizzle of olive oil and avocado
Serve with plantain chips or corn chips
Spicy or Mild

Fish, Shrimp, or Mixed

Wings (10) \$16

5 Flats 5 Drums tossed in our house made Mexican Chile Buffalo Sauce, also available Plain, with a side of Ranch or Blue Cheese

Appetizer Combo \$40

Dine in Only, For Parties of 4+
Feeds 4-10 guests

A combination of our Wings served with Ranch, Queso Dip, Taquitos Chicken or Steak, and Quesadillas Chicken or Steak
Add Table Side Guacamole for \$6

Soups & Salads

Pozole \$10

Pork broth, white corn hominy, oregano, cilantro, raw onions, lime wedges
(Availability May Vary)

Add Corn Tortillas \$2

Azteca \$10

Tomato, garlic, Chile de Arbol, and onion broth with shredded chicken, avocado slices, sprinkle of cilantro, cheese and sour cream topped with Tortilla Strips

Poblano \$10

Creamy poblano soup made with roasted poblano peppers and corn topped with queso fresco

House Salad \$12

Spring mix, arugula, tomatoes, red onions, and cucumbers tossed in oil and vinegar
Chicken or Steak

Sub Pork \$2 / Sub Shrimp \$4

La Familia Taco Salad \$12

Our traditional Mexican taco salad Spring Mix, Arugula, pico de gallo, tortilla strips, corn, and Monterey Jack and Cheddar Blend tossed in oil and vinegar
Chicken or Steak

Sub Pork \$2 / Sub Shrimp \$4
Add Guacamole \$4

La Cubanita Salad \$12

Shredded Cabbage, lettuce, onions, tomatoes and cucumbers tossed in our lime vinegar dressing served with Chicken or Steak

Sub Pork \$2 / Sub Shrimp \$4

Lunch Menu

Served All Day

Flautas(3) \$12

Deep fried corn tortillas stuffed with your choice of protein with lettuce, sour cream, and fresh cheese served with side of rice

Add pork \$2 / Sub Shrimp \$4

Taco Bowl \$12

Flour tortilla shell with lettuce, pico, rice, beans, guacamole, sour cream and cheese
Steak or Chicken

Sub Pork \$2 / Sub Shrimp \$4

Mexican Burger \$16

Beef patty grilled and seasoned to perfection with chorizo, pickled jalapeños, cheese, lettuce, and avocado slices with a drizzle of Mexican spiced mayo
Served with fries

Add Fried Egg \$2

Mini Quesadillas (2) \$12

Two quesadillas topped with cheese, sour cream, and pico de Gallo with your choice of chicken or steak served with a side of rice

Sub Pork \$2 / Sub Shrimp \$4

Sopes (2) \$12

Corn dough medallions deep fried for a crispy outer layer filled with beans, lettuce, sour cream and queso fresco, chicken or steak served with rice.

(Availability May Vary)

Sub Pork \$2 / Sub Shrimp \$4

Taco Dinners

Our Taco Dinners are served with rice and black beans, they come three tacos to an order and all have to be the same, there is always tomorrow!

Chicken Al Carbon \$15

Grilled chicken, topped with pico and queso fresco
Corn or Flour Tortillas

Asada \$15

Grilled steak serve with cilantro and raw onions
Corn or Flour Tortillas

Gringo \$15

Seasoned ground beef serve with lettuce and tomatoes topped with Monterey Cheese
Corn or Flour Tortillas

Carnitas \$15

Mexican style pulled pork cooked in a dark beer infused marinated with citrus topped with cilantro and raw onions, Corn or Flour Tortillas

Cochinita \$15

Pulled pork marinated with tomato base Mexican seasoning (achiote) serve with red pickled onions
Corn or Flour Tortillas

Chicharron \$16

(Availability May Vary Ask Your Server For Details)

Crispy Pork grinds served with raw onions, cilantro, and lime wedges
Corn or Flour Tortillas

Veggie \$15

Grilled zucchini, corn, green and red peppers, onions, sweet potato, summer squash, and poblanos topped with queso fresco, Corn or Flour Tortillas

Shrimp \$16

Grilled shrimp mixed with pico de gallo, red cabbage, and topped with avocado slices
Corn or Flour Tortillas

Fish \$16

Grilled Haddock served with red cabbage, avocado slices, and a drizzle of Mexican spiced mayo

Sides

Black beans
Plantain chips
Rice
Jalapenos Toreados
La Picoa Habanero Sauce
Sour cream
Queso Fresco
Monterrey Jack Cheddar Cheese
Pico de Gallo
Salsa Verde
Limes
Guacamole

We Proudly serve
Coca Cola Products

Please inform your server of any food allergies, or intolerance. We reserve the right to refuse service to anyone.

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness especially if you have certain medical conditions.

Enchiladas & Burritos

Enchiladas Verdes(3) \$15

Corn tortillas stuffed with cheese topped with our house made green tomatillo sauce, with cheese and sour cream served with a side of rice and beans
Chicken or Steak
Sub Pork \$2
Sub Shrimp \$4

Enchiladas Rojas (3) \$15

Corn tortillas stuffed with cheese topped with our house made roasted red tomato sauce, topped with cheese and sour cream served with a side of rice and beans
Chicken or Steak
Sub Pork \$2
Sub Shrimp \$4

Enchiladas Veggie (3) \$15

Green tomatillo sauce tortillas stuff with zucchini, sweet potato, corn, green/red peppers, summer squash, topped with cheese and sour cream

Enchiladas de Queso Dip (3) \$16

Cheese stuff enchiladas topped with our house made cheese dip, topped with queso fresco and sour cream served with rice and beans and your choice of chicken or steak
Sub Pork \$2
Sub Shrimp \$4

La Familia Burrito \$15

12" Flour tortilla stuff with steak or chicken, Lettuce, pico de Gallo, rice, beans, guacamole, topped with our signature roasted tomato sauce, with a drizzle of sour cream and cheese
Sub Pork \$2
Sub Shrimp \$4

Veggie Burrito \$15

12" Flour tortilla stuffed with grilled zucchini, summer squash, red green peppers, onions, corn and sweet potato with guacamole, lettuce, pico, rice and beans topped with green tomatillo sauce, sour cream and cheese

Add Chicken or Steak \$1

Add Pork \$2

Add Shrimp \$4

Gringo Burrito \$18

12" Flour tortilla stuffed with Steak or Chicken rice, beans, grilled onions, topped with cheese dip and pico de gallo.
Sub Pork \$2
Sub Shrimp \$4

Entrees

Carne Asada \$17

Thinly sliced grilled steak marinated with a seasoning salt. Serve with avocados slices, rice and beans
Add Shrimp (3) \$4 / Corn or Flour Tortillas (3)

Chimichangas(2) \$15

Deep fried flour tortillas stuffed with chicken or steak Served with cheese dip and sour cream and sprinkle of cilantro, rice and beans on the side
Sub Veggie \$1 / Sub Pork \$2 / Shrimp \$4

Chori Pollo \$18

(2) Thinly sliced grilled chicken breast topped with chorizo, pineapple and our creamy cheese dip, served with rice and beans. Corn or Flour Tortillas (3)
Add Shrimp (3) \$4

Cochinita Pibil \$17

Our Traditional Cochinita Pibil marinated in a tomato achiote (Mexican spices), served with rice and black beans. Fresh jalapeños slices on side
Corn or Flour Tortillas (3)

Shrimp al Ajllo \$20

Grilled shrimp cooked in a garlic butter sauce with avocado slices. Serve with rice and beans

Haddock Shrimp al Queso \$25

Grilled Haddock on a bed of veggie medley drizzled in our house made queso dip, topped with 3 grilled shrimp and pico de gallo served with a side of rice and beans

Haddock al Ajillo \$24

Grilled haddock fish cooked in a garlic butter sauce, with guajillo dried Chile, diced avocados, on a bed of veggie medley, served with rice and beans

Camarones Picosos \$19

Grilled spicy shrimp cooked in a habanero creamy sauce (la picosa) Serve with rice, beans topped with avocado slices
Side of Sour Cream \$2

Salmon al Tamarind \$25

Grilled 8oz Atlantic Salmon on a bed of veggie medley topped with a glaze of tamarind puree a tropical tar and sweet fruit with a side of rice and beans

Fajitas

Grilled seasoned style meats serve on a skillet with onions and peppers, served with pico de gallo, rice, beans, your choice of corn or flour tortillas

Veggie \$16

Chicken, steak, or mixed \$18

Trio (Chicken, steak, shrimp) \$22

Shrimp Fajitas \$24

Salmon \$26

* Fully Loaded Fajitas *

Sour cream, guacamole, cheese -Additional \$6

Molcajete Bowl \$30

The authentic Mexican fajita, cooked in a hot lava volcanic rock with grilled chicken, steak, chorizo, shrimp, fire roasted jalapeño, nopales (cactus) and a bar of fried cheese, served with rice, beans, pico de gallo, and choice of corn or flour tortillas (3).

* Fully Loaded *

Sour cream, guacamole, cheese - Additional \$6

