



ALARCON RESTAURANTS

The Alarcon Family warmly welcomes you to experience over 27 years of proudly serving Mexican Cuisine and the broad uniqueness of awarded Latin American breakfast, generous lunch entrees, delicious dinner fare, signature coffee drinks, premium margaritas and spirits. We draw our inspiration from our culture; and set ourselves apart by preparing wholesome family recipes made from fresh ingredients and creative ideas. We invite you to feel at home, relax, enjoy and have a good time. For the comfort of our dear customers, the Alarcon Restaurants offer Gift Cards, a Loyalty Program, Private Party Rooms, Catering, Carry-Outs, Wi-Fi and a host of other incentives. Please visit our website www.AlarconRestaurants.com, like us on Facebook, follow us on Twitter, and catch the entire latest scoop with our Email Club today!



Bebidas - Beverages

Carbonated Soda - Free Refills	2.35
Lemonade or Ice Tea - Free Refills	2.35
Fruit Flavored Lemonade or Ice Tea	2.75
Strawberry, Raspberry, Tamarind, Mango	
Milk 2% or Skim	2.50
Chocolate Milk	2.65
Horchata	2.95
Sweetened rice milk	
Jarrito - Mexican Soda	3.25
Lime, Fruit Punch, Pineapple, Mandarin	
Mango, Guava, Sangria-grape, Grapefruit	
Sprecher Soda	3.25
Root beer, Cream	
Juice	2.95
Orange, Apple, Cranberry	
Tropical Juices	2.95
Mango, Guava, Pineapple, Pear	
ALTERRA Coffee	2.50
Hot Tea	2.99
Chai Tea	3.95
Steamed milk with spiced tea	
Mexican Hot Chocolate	3.75
Kids Soda or Lemonade	1.25
Kids Milk	1.35
Kids Chocolate Milk	1.50
Kids Juice	1.50
Orange, Apple, Cranberry	

Smoothies

Add yogurt to any smoothie for 0.50

Conga	4.75
Raspberry & mango	
Redlicious	4.75
Strawberry, apple juice, banana	
Frida	4.75
Cranberry juice, strawberry, blueberry & banana	
El Tropical	4.75
Strawberry, mango, guava, banana & coconut	

Old-fashioned Milk Shakes

(Exclusively at Antigua Real Restaurant)

Made with rich vanilla ice cream 4.95

Copa Cabana - strawberry, banana & orange
Monito - chocolate & banana • Strawberry Shortcake
Honey • Horchata • Banana • Vanilla • Chocolate
Caramel cookie • Strawberry • Blueberry • Coconut
Fruit Punch soda • Mango soda • Mandarin soda
Pineapple soda • Lime soda • Grapefruit soda
Sangria-grape soda • Guava soda
Sprecher root beer soda
Cream soda

Antojitos – Starters

De La Casa Dips 6.95

- ✎ Fresh guacamole made with ripe Hass avocados
- ✎ Roasted eggplant with grape tomatoes and cheese
- ✎ Guajillo chile sauce with melted Sonora cheese

Tamales Calientes — *Mexico*

Sizzling full-flavored pork tamales covered in a spicy Verde or mild red Guajillo sauce over grilled potatoes; topped with pico de gallo, sour cream and aged Añejo cheese 8.95

Fried Plantains — *Guatemala*

Coastal fried plantains topped with a velvety chocolate Poblano sauce, “Epazote” black beans, aged Añejo cheese and soft cream. A true delight 8.95

Plétora Fiesta Nachos — *Mexico*

Festive layers of Cheddar and Sonora cheese melted over crispy tortilla chips with pico de gallo, black olives and soft cream 8.75 / Tapa style 5.75

Ground beef • Chicken • Slow cooked chili
(Add beans upon request)

Típico Nachos — *Guatemala* ✎

Hearty “Epazote” black beans, creamy jalapeno sauce, fresh pico de gallo, Cheddar, Sonora and crumbled goat cheese on top of natural blue and yellow chips 8.75 / Tapa style 5.75

Nachos con Camaron — *Caribbean* ✎

Grilled Gulf shrimp, crumbled savory chorizo, melted cheese, fresh pico de gallo and creamy jalapeno sauce on top of crispy tortilla chips 11.75 / Tapa style 8.75

Quesadillas Tradicionales — *Mexico*

Grilled flour tortillas filled with cheese and served with fresh lettuce, tomatoes, black olives and sour cream 7.00 / Tapa style 5.50

Add chicken, beef or chorizo 1.95 • Add steak or Al Pastor pork 3.00

† Substitute any main side for one of the following:

Refried beans • Adobo rice • Grilled potatoes • Roasted vegetables • (Black beans .55) • (Plantains .95)

✎ Prepared medium to spicy

† Please let us know if you have any allergies. Not all ingredients are listed in the menu

† Consuming raw or undercooked meat, seafood, eggs or poultry may increase the risk of foodborne illness

† Many of our entrees are available vegetarian, ask your server for our different alternatives

† Please ask your server for our seasonal fish selection

Ensaladas - Salads

Eva's Apple Salad

A grilled cut chicken breast with zesty pico de gallo relish in a fresh chopped garden salad with crisp apples, red bell peppers, roasted almonds and creamy apple cider dressing 9.50

Nopalito Salad

Grilled Indian fig Opuntia cactus, black beans, Adobo rice, fresh lettuce, pico de gallo, aged Añejo cheese and mixed vegetables. A delicious earthy salad served in a golden tortilla bowl.

Veggie 9.50 • Grilled chicken 9.95 • Steak 10.95
Gulf shrimp 11.50 • Fish 13.50

Taco Salad

A crispy tortilla bowl filled with fresh lettuce, assorted vegetables, shredded cheese, refried beans and your choice of meat.

Beef or chicken 8.95
Steak or Al Pastor pork 10.25
Shrimp & chorizo 11.50

House Salad

A salad simply put together with shredded iceberg lettuce, tomatoes, carrots, tortilla strips and apple cider dressing 3.95

Dressing Options

Guajillo & cheddar • Tamarind & chipotle
Sour cream • Jalapeno cream 🌶️
Creamy apple cider • Guava ginger
Herb olive oil vinaigrette

Sopas - Soups

(Bowl of soup served with cornbread & guava)

Sopa de Camarón

Grilled shrimp in a hearty soup of roasted tomato, mashed avocado and selected herbs. Sprinkled with aged Añejo cheese 8.95 / 4.95

Livingston Shrimp Bisque

Garifuna style shrimp bisque with silky coconut milk, roasted tomatoes and onions 8.95 / 4.95

Chicken Tortilla

An ancestral Mayan soup of tender chicken, red chile sauce, roasted tomatoes and soft cream. Topped with crispy tortilla strips 6.50 / 3.75

Slow Cooked Chili

Tenderloin beef slowly cooked in roasted chilies and herb black beans; topped with cheese and raw onions 6.50 / 3.75



Our Own Baked Cornbread 🌽

Hot from the oven, home-baked bread with Cheddar cheese, a slice of jalapeño and served with Guava sauce.
A nice touch to any meal 3.75

Enchiladas

Steak & Huitlacoche — *Mexico*

Marinated skirt steak and onion enchiladas covered with creamy red Guajillo sauce, Sonora cheese and Mexican Huitlacoche corn truffle; served with Adobo rice, refried beans, fresh lettuce and tomatoes 13.95 / L9.95

Tradicionales — *Mexico*

Our popular enchiladas covered with cheese and your choice of red chile or spicy Verde Sauce. Served with rice, refried beans, lettuce & tomatoes 10.95 / L7.95
Beef • Chicken • Cheese
Spinach & goat cheese Add 1.00

Poblanas — *Mexico*

Chicken enchiladas coated with a velvety Poblano mole sauce made of peanuts, chiles, cinnamon, unsweetened chocolate, pumpkin & sesame seeds and cheese. Served with plantains, black beans, lettuce and tomatoes 11.50 / L8.25

Almendradas — *Spain*

Chicken enchiladas with an eclectic sauce of roasted almonds, onions, a hint of Arbol chile and cinnamon. Served with Adobo rice, roasted vegetables, lettuce and tomatoes 11.50 / L8.25

Suizas 🍷

Chicken enchiladas with a zesty jalapeno cream sauce finished with melted cheese, grilled shrimp & pico de gallo relish. Served with rice, vegetables, lettuce and tomatoes 13.95 / L9.95

Livingston — *Guatemala*

This culinary enchilada platter is filled with Tilapia covered with an exquisite sauce of coconut cream and fresh herbs - topped with shrimp and grilled tomato relish. Dinner served with plantains and rice 14.95 / L9.95

Burritos

Caribbean 🍷

Inspired by coastal life, this burrito is filled with fish, shrimp and pico de gallo relish. Then covered with lean ham, pineapple slices, creamy jalapeno and cheese - served with ripe plantains and Adobo rice 16.95 / L13.95

El Grande

Our most popular burrito filled with your choice of meat and covered with cheese; with rice, refried beans, sour cream and escabeche.
Beef • Chicken 10.95 / L8.25
Steak • Al Pastor pork 11.75 / L8.75

Select your sauce or topping:

Red Guajillo • Creamy jalapeno 🍷
Spicy verde jalapeno 🍷 Mole Poblano
Roasted bell peppers and onions

Add shrimp with pico de gallo relish 2.75

Vegetariano

A delightful burrito filled with Adobo rice, refried beans, grilled Opuntia cactus, pico de gallo and Guajillo sauce; covered with black beans, cheese and bell peppers; with escabeche, cornbread & guava sauce 10.95 / L8.50

Texas

A beefy burrito generously covered with slow cooked chili, melted cheese, black olives and colorful bell peppers. Served with cornbread, guava sauce and escabeche 10.95 / L8.50

El Ranchero

Flame-grilled steak burrito covered in a roasted Ranchero sauce, hearty black beans, melted cheese, pico de gallo and spiced chorizo; with grilled red potatoes and escabeche 11.75 / L8.75

Platos Clasicos - Classic Dishes

Mi Combo

Personalize your own combination by selecting from the following items.

Three Items 12.50 / Two Items 8.95

Pork tamale • Enchilada: beef, chicken or cheese

Tostada: beef, chicken, guacamole or bean

Taco • Burrito (Only 1) • Chimichanga (Only 1)

beef or chicken

Served with rice, refried beans, lettuce, tomatoes, guacamole and sour cream.

Macho Combo

A chicken enchilada with spicy Verde sauce, a beef enchilada with Guajillo sauce, a cheese enchilada with creamy sauce and pico de gallo — plus a beef hard shell taco.

Served with rice and refried beans 12.95

Arroz con Pollo 🍗

Tender chicken over Adobo rice, jalapeno cream sauce and cheese; garnished with pico de gallo relish and black olives. Served with warm cornbread and guava sauce 11.50 / L8.50

Mexican Hoagie A la Carte L6.75

A sandwich of Telera bread filled with blackened chicken, spinach, creamy Guajillo sauce and brown sugar glazed bacon. Served with cilantro buttered grilled red potatoes or soup 8.95

Cuban Club Sandwich A la Carte L6.75

Latin Telera bread filled with pulled pork, ham, curcuma pickled cucumbers, cheese, stone ground mustard and mayo. Served with cilantro buttered grilled red potatoes or soup 8.95

Quesadillas del Bosque

Grilled flour tortillas filled with spinach, mushrooms, pico de gallo relish and cheese. Served with rice, lettuce, tomato, black olives, sour cream and creamy jalapeno sauce 9.50 / L7.50

Quesadillas a la Madrid

Grilled flour tortillas filled with roasted eggplant, black beans and cheese. Served with Adobo rice, lettuce, tomato, black olives, sour cream and Ranchera sauce 9.50 / L7.50

Quesadillas de Camarón

Grilled flour tortillas filled with Gulf shrimp with pico de gallo relish and cheese. Served with Adobo rice, lettuce, tomato, black olives and sour cream 11.50 / L8.95

Platos Dorados – Golden Dishes

Adelita — Mexico

Large crispy flour tortilla fried flat to a golden brown bubbling with cheese. Topped with beans, lettuce, tomatoes, black olives, sour cream and choice of beef or chicken 9.95 / L6.95

Chimichuri Taquitos — Guatemala

Flute-shaped crispy corn tortillas filled with your choice of shredded beef or chicken. Served with Chimichuri (Herb Olive Oil), aged Añejo cheese, raw onions, Adobo rice, lettuce and tomatoes 10.95 / L8.50

Taquitos Almendrados — Spain

Flute-shaped flour tortillas filled with chicken and fried until perfectly flaky, finished with roasted almond sauce. Served with rice, coastal plantains, lettuce and tomatoes 10.95 / L8.50

Grande Chimichangas — Texas

An American favorite dish filled with your choice of beef or chicken, folded and lightly deep-fried to a golden brown; topped with sour cream, guacamole, cheese and black olives. Served with Adobo rice, beans, lettuce and tomato 11.50 / L8.50 Sub steak or pork 0.50 each

Campeche Chimichangas 🍷

Delicious golden fried chimichangas filled with your choice of chicken or steak and covered with grilled shrimp, pico de gallo relish, creamy jalapeno sauce and crumbled chorizo. Served with Adobo rice, roasted vegetables, lettuce and tomatoes 15.25 / L10.95

Chiles Rellenos — Guatemala 🍷

Two selected flame-roasted Poblano chiles filled with your choice of beef, chicken or cheese; dipped in a special batter and pan-fried to a golden brown; topped with cheese and pico de gallo. Served with Adobo rice, beans and tortillas 12.50 / L9.50

Chiles Rellenos con Camarón — Riviera Maya 🍷

Two flame-roasted Poblano chiles filled with grilled shrimp and cheese; topped with jalapeno cream sauce and chorizo. Served with Adobo rice, roasted vegetables & tortillas 14.75 / L10.50

Signature Tacos — Mexico City

Delectable tacos with “Moros y Cristianos” rice (4 tacos) 12.95 / (2 tacos) 8.50

Select one of the following styled tacos

Grilled chicken topped with roasted red peppers, onions and creamy Guajillo sauce.

Grilled Asada steak with Opuntia cactus, pico de gallo and chimichurri sauce.

Al Pastor pork loin grilled with pineapple slices and a creamy avocado sauce.

Especialidades – Specialties

Cozumel Fish — Mexico 🦆

We go out of our way to offer this outstanding dish of grilled Norwegian Salmon, Mahi-Mahi, or Tilapia topped with Gulf shrimp, pico de gallo, exotic plantains and a creamy jalapeno sauce over a bed of rice. Served with roasted vegetables and Latin bread 17.95 / Tilapia 15.95

Gaucha Fish — Argentina

With a selection of grilled Salmon, Mahi-Mahi or Tilapia, this highly recommended dish is prepared with a Chimichuri sauce made of fresh herbs, capers, garlic and olive oil over a bed of rice. Served with roasted vegetables and fresh Latin bread 15.50 / Tilapia 13.95

Guava Glazed Fish — Guatemala 🦆

This glazed grilled Salmon, Mahi-Mahi or Tilapia dish is sweetened by the sauce of hand picked guava fruits, grown in volcanic regions, and then tamed by ginger for a balancing taste. Served atop a bed of rice with roasted vegetables and Latin bread 15.50 / Tilapia 13.95

Camarones a la Diabla — Mexico 🦆

Char-grilled Gulf shrimp simmered to perfection in a smoked Chipotle sauce with roasted tomatoes, onions, cilantro and bell peppers. Served to you in a deep hot cast iron pan with Adobo rice, refried beans and hot tortillas 14.75 / L10.75

Tacos del Mar — Riviera Maya

Delectable seafood tacos topped with julienne style veggie slaw, sweet mandarins and your choice of Guajillo cream sauce or creamy avocado sauce.

Grilled Salmon, Mahi-Mahi or shrimp with pico de gallo relish 9.95

Tilapia with pico de gallo relish or Beer battered Cod 8.95

(Add Adobo rice & black beans 2.95)

Arroz con Camarón — Spain 🦆

A time-honored favorite of grilled Gulf shrimp over veggie rice with pico de gallo relish, jalapeno cream and Añejo cheese. Served with baked cornbread and guava sauce 13.75 / L9.95

Fish Fry

Our famous Cod Fish Fry coated in a Corona beer batter; served with apple cider coleslaw, cilantro buttered red potatoes, grilled fresh bread and tartar sauce 11.95

(Please ask your server for days in which Fish Fry is served)



Sizzling Fajitas

Fajitas flame-roasted to perfection with pico de gallo relish, onions and bell peppers. Served with rice, refried beans, cheese, tortillas and all the “fixin’s.”

Skirt steak • Chicken • Al Pastor pork loin • Gulf shrimp

🌀 Select one 13.95 / L9.95 🌀 Gulf shrimp 16.95 / L12.95
🌀 Select two 15.50 / L11.50 🌀 Select three 16.50 / L12.50

Nopalito con Queso 🍷

A signature dish in Mexican cuisine of Opuntia cactus simmered in a perfect portion of melted cheese and red Ancho, Pasilla and Chipotle chilies. Served with rice, beans and tortillas.

Chicken 12.50 / L9.95 • Gulf shrimp 14.75 / L10.75 • Chicken & shrimp 14.95 / L11.25

Carnitas

“Carnitas” style crowned pork sautéed with orange peels and onions; garnished with pico de gallo. Served with Adobo rice, refried beans, tortillas and spicy avocado sauce 12.50 / L9.50

~Other Regional Styles~

Mexican jalapeño & tomatillo 🍷 • Guatemalan guava ginger glaze

Cuban tomato sauce with plantain and red peppers Add 1.25

Puerto Rican styled tamarind BBQ with ham and pineapple Add 1.25

Pork Loin Al Pastor 🍷

Pieces of pork Loin soaked for hours in our own chile barbecue and citrus wash; grilled with pineapple slices and onions. Served with “Moros y Cristianos” rice, roasted vegetables, tortillas and fresh Avocado hot sauce 12.95 / L10.25

Bistec a la Mexicana 🍷

Tender strips of skirt steak simmered in a Chipotle chile sauce with tomatoes, cilantro, onions, and bell peppers. Served in a cast iron pan with Adobo rice, beans and tortillas 13.50 / L10.50

Torito

Tenderloin steak char-grilled to perfection with two chicken enchiladas covered with red Guajillo sauce and melted cheese, crowned with Gulf shrimp grilled with pico de gallo relish. Served with Adobo rice, refried beans and tortillas 15.95 / L11.95

Forest Chicken 🍷

Marinated strips of chicken sautéed with mushrooms and spinach coated in a Chipotle and cream sauce. Resting over veggie rice and potatoes garnished with goat cheese 13.50 / L9.75

Desayunos – Awarded Breakfast

Breakfast Available until 3:00 p.m.

Machaca

Layered crispy flour tortillas topped with shredded beef, guacamole, scrambled eggs, melted cheese, pico de gallo, Ranchera sauce and sprinkled with aged Añejo cheese. Served with coastal plantains 8.75

Huevos Rancheros

Two eggs of your choice covered with Ranchera sauce and aged Añejo cheese; served with grilled red potatoes, refried black beans sprinkled with aged Añejo cheese and soft cream. Served with tortillas 8.25

San Antonio Burrito

Scrambled eggs with grilled vegetables and shredded beef wrapped in a flour tortilla, covered with creamy Guajillo sauce and cheese. Served with lettuce, tomatoes and refried black beans sprinkled with aged Añejo cheese 8.75

Chipotle Enchiladas 🌮

Two chorizo and potato enchiladas covered with smoked Chipotle sauce, cheese and pico de gallo. Served with two eggs of your choice, black beans with aged Añejo cheese and soft cream 8.75

Sincronizada Quesadilla

Grilled flour tortillas filled with Virginia lean ham, eggs and cheese. Served with lettuce, tomato, sour cream and guacamole 8.50

Shrimp Quesadilla

Grilled flour tortillas filled with Gulf shrimp, cheese, tomatoes, onions, and cilantro in olive oil. Topped with guacamole and served with two eggs prepared to your liking 9.95

Sausage Quesadilla

Grilled flour tortillas filled with Spanish pork sausage or turkey sausage, eggs, cheese, spinach and pico de gallo. Served with a roasted tomato sauce and sour cream 8.75

Huevos Especiales

Grilled steak with cactus, onions, and bell peppers; your choice of eggs covered with sauce. Served with grilled red potatoes, tortillas, refried black beans sprinkled with aged Añejo cheese and soft cream 9.75

Guatemalan

A spinach omelet with cheese, pico de gallo and bell peppers. Served with fried plantains, grilled red potatoes, tortillas and refried black beans sprinkled with aged Añejo cheese and soft cream 9.25

Chimichanga del Sol

A chimichanga filled with eggs, cheese & ham; topped with Ranchera sauce, Añejo cheese and bell peppers. Served with grilled potatoes, lettuce and tomatoes 8.50

Huevos con Camarón

Fluffy scrambled eggs rolled in sautéed corn tortillas; covered with a silky Sonora cheese sauce and grilled shrimp with pico de gallo relish. Served with cilantro buttered red potatoes 9.95

Skillet Antigüeno

A hot cast iron skillet starting with crispy flour strips, then covered with “Epazote” black beans, scrambled eggs, ham, roasted tomato sauce, pico de gallo, cheese, aged Añejo cheese and soft cream 9.25

Abuelita Griddle Cakes

Two grande Buttermilk pancakes grilled with your choice of two fillings: apples, strawberries, blueberries, bananas, Nutella & chocolate, walnuts, almonds and Dulce de leche. A finishing touch of whipped butter and powdered sugar makes this a fun dish 6.95

Gallo's Breakfast

A steak enchilada covered with creamy jalapeno sauce and melted cheese. With two eggs of your liking, served with refried black beans sprinkled with aged Añejo cheese and soft cream 9.75

Country Style Breakfast

Country styled breakfast cooked your way. Served with homemade jam, real butter and your choice of fresh Latin bread, toast, tortillas, or orange slices.

(2) Items 5.45

(3) Items 6.50

(4) Items 8.25

(5) Items 9.25

Two eggs • One pancake • One Nutella crepe

Ham • Spanish sausage (2 Links) • Turkey sausage (2 Patties) • Bacon (2 Strips)

Grilled chorizo with pico • Fried plantains (2 slices)

Grilled red potatoes • Mashed black beans • Roasted vegetables • Fruit, yogurt & granola

Azteca Crepes

Spinach, mushroom and scrambled egg crepes coated with a velvety mole Poblano and soft cream sauce.

Topped with aged Añejo cheese and served with coastal plantains 9.50

Castilla Crepes

Two fried eggs topped with fresh spinach, tomato, light vinaigrette & crispy bacon. Served with two brittle crepes filled with roasted eggplant and cheese 9.50

Nutella & Fruit Crepes

Golden crepes filled with a chocolate - hazelnut spread; topped with fresh fruit, more chocolate sauce and whipped cream 8.95

Española Crepes

Thin crepes filled with Spanish sausage, fluffy eggs and roasted eggplant. Covered with a creamy tomato sauce and served with grilled red potatoes 9.50

Omelet & Wrap

Choose four fillings; served with tortillas or fruit 8.50

Select one meat:

Spanish sausage • Turkey sausage • Ham • Bacon • Chorizo • Shredded beef

Chili potatoes • Cheese • Sour cream • Guacamole

Mushrooms • Spinach • Tomatoes • Bell peppers

Jalapenos • Pico de gallo • Black olives • Onions

Add 50¢ for each additional filling.

Egg Style

Scrambled • Over easy, medium or hard • Sunny up • Poached • Egg substitute (Add 95¢)

Tortillas Flour • Corn

Toast White • Wheat • Fresh Spanish bread

Postres - Desserts

Caribbean Plantains

Coastal fried plantains coated with cinnamon and sugar; served with silky vanilla ice cream, caramel, honey, and real whipped cream 6.25

Fried Ice Cream

A scoop of vanilla ice cream coated with a flaky crust and deep fried to golden perfection. Topped with whipped cream and your choice of honey, strawberry or chocolate sauce 5.95

Caramel Flan

A traditional creamy rich custard home baked and served in its own caramel 5.95

Spanish Churros

Crispy cinnamon crullers served with dreamy vanilla ice cream, whipped cream and your choice of chocolate, honey, or strawberry sauce 5.95

Monito

(Exclusively at Antigua Real Restaurant)

Vanilla ice cream on top of a crispy cinnamon & sugar coated flour tortilla; topped with fresh bananas, whipped cream, roasted almonds, and chocolate sauce 5.95

Coffee Bar

All drinks available hot or iced. Flavored syrup or extra espresso shot Add .75

Premium Espresso	2.75	Maya	4.85
Latte	3.95	Espresso, milk, leche quemada, Mexican chocolate & roasted corn	
Espresso & milk		Coco-Nata	4.75
Cappuccino	3.95	Espresso, milk & coconut cream	
Espresso & foamed milk		Café con Leche	4.75
Choco-Latte-Mocha	4.15	Espresso, milk & condensed milk	
Espresso, milk, dark chocolate or caramel		Azteca	4.75
Breve	4.15	Espresso, milk, Mexican chocolate & cinnamon	
Espresso with Half & Half		Horchata-Latte	4.75
Americano	2.95	Espresso & sweeten rice milk	
Espresso & water		Luna Loca	5.00
Ojo Rojo	3.35	Espresso, milk, ice cream & coconut cream blend	
Espresso & coffee		Eclipse	5.00
Alterra Coffee	2.50	Espresso, milk, ice cream, dark chocolate blend	