



APPETIZERS

Guacamole (Avocado, onion, tomato, jalapeños, and cilantro)	\$5.95
4 Quesadillas (Poblano strips cream, mushrooms, chorizo and bacon)	\$5.50
Queso Fundido (Melted cheese with chorizo, mushrooms or bacon)	\$6.95
Alitas de Pollo (10 Chicken wings with avocado sauce)	\$7.95
Frijoles Refritos con Elote (Refried beans with corn)	\$2.95

SALADS

Mixta (Lettuce, tomato, onion and mango vinaigrette)	\$5.95
César (Caesar salad)	\$5.95
César con Pollo (Caesar salad with grilled chicken)	\$8.90

TACOS

Tacos de Huachinango (Beer battered snapper fillet served on soft corn tortillas, lettuce, tomato and special sauce)	\$9.90
Tacos de Carne Asada (Grilled steak served on 4 soft corn tortillas, cilantro, onion, lime and guacamole)	\$7.90
Mexico City Tacos (Sauteed steak, onions, tomatoes, poblano, mushrooms, bacon and cheese)	\$9.90
Tacos de Pollo con Aguacate (Grilled chicken served on 4 soft corn tortillas and topped with avocado slices)	\$8.90



LA CASA DE LA ORIGINAL



CARNE EN SU JUGO

Traditional Jalisco recipe cooked with strips of meat in its own juice, beans and bacon.

Big \$11.90 Small \$9.90

Catering available
Private Parties up to 100 people
Delivery available tel: 720-570-2040



STEAKS

Rib Eye (½ pound with 2 sides of your choice)	\$16.95
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Arrachera (½ pound of flank steak with 2 sides of your choice)	\$14.95
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ENTREES

Pechuga de Pollo a la Parrilla (Grilled chicken breast with 2 sides of your choice)	\$8.90
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Chicken Fingers (Served with fries)	\$6.95
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Pollo Asado (1/4 leg chicken marinated with achiote served with rice and whole beans)	\$10.00
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Costillas en Salsa Verde (Pork baby ribs in green sauce, served with rice and whole beans)	\$11.90
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Cochinita Pibil (A classic Yucatan plate) (Shredded pork marinated in achiote sauce, served with whole beans, garnished with purple onion and habanero)	\$10.00
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Tostadas de Tinga (Pulled chicken marinated with chipotle served on 3 tostadas with beans, topped with lettuce, cheese, tomatoes and sour cream)	\$9.00
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Enchiladas Suizas (Enchiladas with cheese, sour cream, whole beans and onion with your choice of chicken, pork, steak or red snapper)	\$11.90
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FISH AND SEAFOOD

Huachinango EL OLVIDO (Red Snapper cooked with garlic, soy sauce and spinach)	\$18.90
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Ceviche de Pescado (Red Snapper cooked with lime juice, onions, tomatoes, cilantro and avocado)	\$6.90
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Camarones a la Diabla (Shrimp sauteed with a spicy chipotle sauce, bacon, onions and poblano, served with rice)	\$12.90
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SIDES

Black Beans	Pinto Beans
Guacamole	Rice
Poblano strips with cream	Mushrooms

DESSERT

Jericalla from Jalisco (Similar to flan with whole milk, cinnamon, vanilla and sugar)	\$3.50
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BEVERAGES

Traditional Mexican Flavored Water (Tamarindo, Jamaica, & Horchata)	\$2.50
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Soda	\$1.50
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BEER

National Coors Light, Bud, Bud Light, 0' Douls (non-alcoholic)	\$2.95
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Imported (Corona, Corona Light, Victoria, Bohemia, Pacifico, Tecate, Heineken, Stella Artois, Modelo Especial, Negra Modelo)	\$3.50
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Draft (Dos XX Lager, Dos XX Amber)	
Draft Pints	\$2.95
Pitchers	\$10.00
Micheladas	\$3.95
Cubanas	\$4.50
Rojas	\$4.50