



MESTIZO

MEX CO.

✧ *Family Owned* ✧

Please Drink Responsibly.

* Fresh Flavors *

POR LA MESA

QUESO \$9.75

CHORIQUESO \$10.50

queso topped
w/ crispy chorizo

GUAC \$9.75

COCONUT SHRIMP . . \$12.50

fried shrimp
w/ sweet chili sauce
|six shrimp|

ESQUITES. \$7.25

mexican seasoned street
corn off the cob

SHRIMP CEVICHE. . . \$13.50

mixed w/ pico, lime juice,
garlic & avocado

SHRIMP

TOSTONES \$13.75

fried to stones topped
w/ homemade guac & fresh
grilled seasoned shrimp
|6 tostones|

CHIPOTLE CHICKEN

TAQUITOS \$13.75

shredded chicken served
w/ shredded lettuce,
chipotle aioli & queso
|four taquitos|

CARNE ASADA

FRIES \$15.75

spiced fries w/ queso,
juicy marinated steak,
pico de gallo, guac,
pickled jalapenos
& avocado crema

MESTIZO ROLL. \$10.50

fried roll filled w/ queso and jalapenos |four rolls|

LUNCH SPECIALS

11 am to 3 pm

COMBO 1

ground beef & cheese burrito topped
w/ red sauce w/ rice & beans

COMBO 2

americana or de calle taco &
enchilada served w/ rice or beans

COMBO 3

shredded chix or beef chimichanga
topped w/ queso w/ side salad

COMBO 4

two americana or de calle tacos w/
french fries

COMBO 5

birria taco topped w/ onion &
cilantro served w/ rice and beans

\$9.99

NACHOS

NACHO SUPREME

topped w/ lettuce, pico de gallo,
guac, queso, crema & pickled jalapeno
ground beef or shredded chicken \$14.75
grilled chicken or steak..... \$15.99
grilled shrimp..... \$16.99
grilled veggies..... \$13.99

MESTIZO FAJITA NACHOS..... \$18.75

topped with grilled chicken,
steak, shrimp, veggies & queso

NACHOS PANZONES \$16.99

nachos covered w/ cheese served
w/ carnitas, avocado, pico de gallo
and sour cream on top

MESTIZO RICE \$16.99

Grilled chicken & onions on top of rice
topped w/ nacho cheese

QUESADILLAS

grilled tortilla filled w/ cheese
& topped with chipotle aioli &
cilantro with pico, guac & crema

cheese..... \$12.99

ground beef..... \$14.99

shredded chicken or beef... \$14.99

grilled chicken or steak... \$15.99

quesabirria w/ consomé..... \$15.99

grilled shrimp..... \$16.99

mestizo chicken,

steak & shrimp..... \$17.99

add grilled veggies + \$1.50

BIRRIA BURGER \$12.99

patty topped w/ birria meat,
grilled onions, lettuce, pickles
& pickled jalapenos w/ french fries

FAJITAS

all fajitas are grilled with
onions, bell peppers, tomatoes
and served with rice, beans,
salad and tortillas.

Steak. \$19

Chicken. \$18

Shrimp \$22

Fajita's Mestizo \$20

steak, chicken & shrimp combo

Fajitas Oaxaca \$23

steak, chicken, shrimp and
chorizo and topped nacho cheese

NIÑOS

ages 12 & under only

served with drink
& choice of rice and beans,
tater tots or fries

\$9.00

CHEESE QUESADILLA

add chicken + \$2.00

add ground beef + \$2.50

TACO

ground beef or shredded
chicken w/ lettuce & queso

CHICKEN TENDERS

MAC & CHEESE \$9.00

served w/ fries

Cheese Sticks \$9.00

Served w/ fries

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yum! **BURRITO BOWL** **

- crispy flour tortilla shell**
filled w/ rice, beans,
lettuce, pico de gallo, guac,
queso, crema & mestizo roll
- GROUND BEEF** \$13.75
GRILLED CHICKEN \$14.75
GRILLED STEAK \$15.75
GRILLED SHRIMP \$16.99
CARNITAS OR
AL PASTOR \$15.99
VEGGIE \$13.75
mex chickpea veggie
patty w/ grilled veggies
MESTIZO \$17.99
grilled chicken, steak,
shrimp & veggies

BURRITOS

- BEAN & CHEESE**\$9.45
CALI BURRITO\$15.75
choice of ground beef, shredded chicken,
shredded beef or grilled chicken w/
lettuce, rice, beans, pico de gallo,
guac, queso & avocado crema
MESTIZO BURRITO..... \$17.99
grilled chicken, steak, shrimp,
veggies, rice, beans, pico de
gallo, guac, queso & crema
SUNRISE BURRITO\$16.75
filled with grilled steak, french fries,
scrambled eggs, queso & chipotle aioli
STEAK & CHEESE\$12.50
CARNITAS BURRITO\$16.25
w/ cilantro lime rice, black beans,guac,
pico de gayo and queso
VEGGIE\$15.75
mex chickpea veggie patty w/ veggies,
lettuce, rice, beans, guac, queso &
avocado crema
make it WET top with queso + \$1.75
top with red sauce + \$1.75
top with green sauce + \$1.75

PLATOS

- BIRRIA TACOS**\$16.75
slow cooked beef or chicken grilled w/
onion, cilantro and cheese served w/
rice & beans and consomé
ENCHILADA SUPREME\$16.75
one ground beef, one shredded chicken
& one cheese corn tortilla
topped w/ homemade red sauce served
w/ rice, beans and side salad*
ENCHILADA SUIZAS. \$16.75
one ground beef, one shredded chicken
& one cheese corn tortilla
topped w/ homemade verde green sauce
served with rice, beans and salad
CHIMICHANGA
fried flour tortilla topped w/ queso
& served w/ rice, beans & side salad*
ground beef \$14.99
shredded chicken or beef . . \$14.99
grilled chicken or steak . . \$15.99
grilled shrimp \$17.99
CARNITAS. \$16.75
slow roasted pork served w refried
beans, lettuce, pico de gallo,
guac & lime
POLLO CALIENTE\$16.75
grilled chicken topped w/ mushrooms
and onions served with nacho cheese,
tortillas, white rice & beans
SPICY STEAK\$18.99
grilled steak topped w/ fresh
grilled jalapenos & onions served
w/ side queso, tortillas, rice & beans
POLLO = LOCO\$18.99
grilled chicken with onions
served with rice, salad
& tortillas
CHORI = POLLO \$18.99
grilled chicken breast topped
with chorizo and nacho cheese.
Served with rice & beans
POLLO ALA CREMA \$18.99
grilled chicken covered with
a special white sauce, mushrooms
and onions served with rice,
beans & tortillas

TACOS

TACO PLATTER \$17.99
3 tacos served
with rice & beans

SURF N TURF
grilled steak & shrimp topped w/ pico de
gallo, cilantro & avocado crema

POLLO PINA
grilled chicken topped w/pineapple salsa
& chipotle aioli

GRILLED SHRIMP
grilled shrimp topped w/ lettuce, pickled
red onion & pico de gallo

AMERICANA
ground beef topped w/ lettuce,tomato,
queso & crema

BANG BANG SHRIMP
grilled shrimp tossed in bang bang
saucetopped w/ lettuce & pico de gallo

STEAK CHIMI
grilled steak topped w/pico de gallo
& chimichurri sauce

PESCADO PINA
grilled cod fish topped w/ red cabbage
& pineapple salsa

DE CALLE
shredded beef topped w/ cilantro & onion

AL PASTOR
pineapple marinated pork topped w/ onion
& cilantro w/ homemade habanero hot sauce

CHORIZO OR CARNITAS
topped w/ cilantro & onion

VEGGIE
mex chickpea veggie patty topped w/
lettuce, grilled veggies & avocado crema

STEAK TACOS

GRILLED CHICKEN TACO

SPECIAL TACO'S
GROUPE TACO \$5.99
grilled grouper w/ lettuce,
cheese & chipotle sauce
TIJUANA TACO \$5.99
marinated steak w/ cilantro,
onions and fresh guacamole sauce

TACO \$5.99

TACO ENSALADA

crispy flour tortilla shell filled
w/ choice of ground beef or
shredded chicken w/ lettuce, pico,
guac, crema & avocado ranch.. \$14.20

SPICY SOUTHWEST

romaine lettuce topped with choice
of grilled chicken or grilled steak
topped w/ pico de gallo, shredded
cheese, crispy tortilla strips,
black beans, corn, creamy jalapeno
salsa..... \$15.25

COMBINATION DINNERS

- choice of ground beef**
or shredded chicken | \$12.99
1. **one taco & two enchiladas w/ rice**
2. **two tacos, one enchilada,**
one nacho cheese tostada
3. **two enchiladas w/ rice and beans**
4. **two tacos w/ rice and beans**
5. **once taco, one enchilada w/ rice**
and beans
6. **one enchilada, one tamale**
w/ rice and beans
7. **one burrito, one enchilada**
and one taco
8. **one enchilada, one burrito**
w/ rice and beans
9. **one burrito, one taco**
w/ rice and beans
10. **one burrito, one chile**
relleno & one taco
11. **one burrito, one enchilada**
& one tamale
12. **two chile rellenos**
w/ rice and beans

SIDES

BEANS & RICE \$4.75 | FRENCH FRIES \$4.25 | QUESO FRIES \$6.99 |
SIDE QUESO \$2.99 | SIDE GUAC \$2.99 | CREMA \$1.50 |
EXTRA TORTILLAS \$2.99 | CHEESE \$1.50 | JALAPEÑOS \$1.50 |
HABANERO HOT SAUCE \$1.50

* Fan Cocktails *

MARGARITAS

TOP SHELF

patron.....\$13.99
casamigos blanco, respado or anejo | \$13.99
casamigos mezcal.....\$16.99
Claze Azul Repo.....\$29.99

HOUSE

house tequila, triple sec,
simple syrup & lime.....\$9.99
add choice of coconut, lavender,
blueberry, blackberry, passionfruit,
hibiscus, dragon fruit, blood orange,
desert pear, pineapple, mango, peach,
guava or strawberry.....\$11.99

FROZEN

original lime.....\$9.99
strawberry.....\$11.99

SKINNY SEÑORITA.....\$12.99
818 blanco tequila, grapefruit juice, organic
nectar agave & fresh squeezed lime juice

SPICY JALAPEÑO.....\$11.99
teremana blanco tequila, tres agaves organic
jalepeno margarita w/ fresh jalapeño

MANGO JALAPEÑO.....\$13.99

SKINNY & SASSY.....\$12.99
818 blanco tequila, coconut water. organic
nectar agave & fresh squeeze lime juice

WATERMELON\$11.99

SKINNY SENORITA.....\$12.99

POMEGRANATE MARGARITA\$12.99

ORGANIC HIBISCUS-STRAWBERRY

MARGARITA.....\$13.99

Tres Agaves Reposado Tequila, Strawberry,
Hibiscus, splash of fresh lime and Grand Marnier

LAVENDER ISLAND MARGARITA.....\$13.99

mi campo tequila, crème de violette,
simple syrup, orange liquor and freshly
squeezed lime juice

MANGO CHILI.....\$12.99

teremana blanco tequila, tres agaves
organic mango chili margarita

upgrade to casamigos blanco,
respado or anejo | +4.00
casamigos mezcal +7.00 | patron +4.00
extra syrup \$1.00

CERVEZA Y VINO

DOMESTIC BOTELLAS\$5.00

michelob ultra | budweiser

bud light | heineken | yuengling

IMPORTED BOTELLAS.....\$6.00

corona corona light | modelo especial |

modelo negra | pacifico | victoria |

xx equis ambar | xx equis lager

ON TAP DE BARRIL

miller lite.....\$5.00

corona premier | xx equis ambar ... \$6.00

modelo negra.....\$6.00

BLANCO\$9.25

barone fini, pinot grigio, italy

joel gott, chardonnay, cali

ROJO\$9.25

rickshaw, pinot noir, ca

josh cellars, cabernet, cali

HOUSE SANGRIA\$12.50

red | white | rose

STRAWBERRY FIELDS

RED SANGRIA.....\$12.50

rickshaw pinot noir, mi campo tequila,

tres agave organic strawberry,

agave and soda

WHITE PEACH SANGRIA. ...\$12.50

barone fini pinot grigio, jim beam
peach whiskey, white peach nectar,
orange, agave and soda

COCKTAILS

RANCH WATER

\$9.99

mi campo blanco tequila, lime juice & soda

make your own ranch water seltzer:

coconut, lavender, blueberry, blackberry, passionfruit, hibiscus, dragonfruit,
blood orange, desert pear, pineapple, mango, peach, guava or strawberry.



*we recommend great flavor combinations such as
blueberry coconut or blackberry lavender*



CAFÉ JALISCO \$11.99

weber ranch 1902 jalisco vodka, chica-
chida peanut butter infused agave
spirit, espresso and agave syrup.

GOLDEN COAST COOLER \$9.99

tito's handmade vodka, aperol,
paloma mix, passionfruit syrup
and a splash of soda

PALOMA SUNRISE \$11.99

tres agave repo tequila, orange,
grapefruit, lime juice and agave
syrup with grenadine syrup

CAFÉ DEL COCO \$11.99

cantera negra reposado, cantera negra
café, agave syrup and coconut water

CHILE OLD FASHIONED \$12.99

russell's reserve 10 yr bourbon, ancho
reyes chile ancho liqueur, licor 43 and
orange bitters.

*try espolon anejo tequila for a Jalisco
chile estilo viejo! +\$1.99

ISLAND PALOMA \$12.99

papa's pilar, pineapple juice, organic
grapefruit, lime juice and agave syrup
and splash of soda

COASTAL LAVENDER LEMONADE \$10.99

grey whale gin, lavender infused
syrup and lemonade

TIA MARIA \$13.99

Our Unique Spin on a Traditional
Horchata featuring Licor 43 Horchata
spiked with Tito's Handmade Vodka.

LA PINATA \$12.99

Weber Ranch Vodka, Ancho Reyes Chile
Liqueur, Pineapple Juice, Freshly
squeezed Lemon juice and simple syrup.

APEROL SPRITZ \$9.99

Aperol, Prosecco and Soda Water

SHOTS \$6.75

GREEN TEA

jameson irish
whiskey, peach
schnapps, sour
mix & sprite

WHITE TEA

weber ranch vodka,
peach schnapps, vodka,
sour mix and
sprite

LEMON DROP

tito's handmade
lemon juice
& simple syrup

BABY GUINNESS

cantera negra
café and irish
cream float

Please Drink Responsibly.

DRINKS

tasty!

| FOUNTAIN \$2.99 | TEA \$2.99 |
HOMEMADE HORCHATA \$3.99 |
| HOMEMADE LEMONADE \$2.99 |
PERRIER SPARKLING WATER \$2.99 |
| SHIRLEY TEMPLE \$3.99 |

JARRITO \$3.99

guava | pineapple | mango | mandarin | lime

FLAVORED LEMONADE \$3.99

lavender mango | peach | strawberry |
cucumber | guava | blueberry

Mexican Drinks \$3.99

jamaica | tamrind | horchata | melon water

no free refills horchata, shirley's & lemonades

D CHURROS\$8.50

fried crisp pastry covered in cinnamon sugar served
w/ choice of chocolate, caramel or raspberry syrup

E CHIMI CHEESECAKE\$9.99

fried filled dough covered in cinnamon sugar
served w/ whipped cream & raspberry syrup

S BUÑUELOS\$8.50

fried flour tortilla chips covered in cinnamon
sugar served w/ ice cream & honey

O OREO MOUSSE CAKE\$9.99

C COCONUT LAYER CAKE\$9.99

irresistible sweet made from coconut cake layers
filled with silky coconut custard

F FLAN\$8.50

traditional Mexico City style

crème caramel baked fresh daily

T TRES LECHES\$9.99

Especiales

TACO TUESDAY

ALL DAY

\$2.00 off all tacos
\$5.00 frozen margaritas

THIRSTY THURSDAY

AFTER 5PM

\$5 off all margaritas,
ranch waters & cocktails

Please Drink Responsibly.

