

## ★ ANTOJITOS ★

QUESO DIP	6.50
GRINGO DIP [fried beans and cheese]	6.75
COCTEL DE CAMARÓN	13.75
Fresh avocado, pico de gallo and house-made cocktail sauce	
STREET CORN	5.25
CHORIZO Y QUESO BOTANA [CHORI QUESO]	7.25
Melted cheese, chorizo, with warm chips	
PINCHE NACHOS	11.75
Cheese, beans, lettuce, tomato, jalapeño and sour cream	
CEVICHE	camarón 11.25, pescado 9.25

## ★ GUACAMOLE AZTECA ★

Chunks of fresh avocado, pico de gallo, lime, garlic 10.75

## ★ FAJITAS AZTECA ★

Served with sautéed seasonal vegetables, rice & beans, lettuce, guacamole, sour cream, pico de gallo and tortillas

CHICKEN OR STEAK	16.25
SHRIMP AND VEGETABLES	18.25
STEAK, CHICKEN AND SHRIMP	19.25

## ★ KIDS MENU ★ 7.25

SERVED WITH SPANISH RICE OR REFRIED BEANS OR FRENCH FRIES  
TACO • BURRITO • QUESADILLA • ENCHILADA • CHICKEN FINGERS

## ★ BEEF SOUP [Caldo de Res] ★ 14.00

## ★ SOPAS Y ENSALADAS ★

SLOW ROASTED CHICKEN SOUP	10.50
TACO SALAD	11.75
Marinated chicken or ground beef, beans, lettuce, tomato, sour cream and guacamole, in a tortilla bowl	
FAJITA TACO SALAD	14.00
Steak, chicken or shrimp	

## ★ AZTECA CHICKEN BOWL ★

Rice, black beans, avocado, pico de gallo, queso fresco 14.25

## ★ TORTA ★

Rustic Mexican sandwich on bread from the corner Mexican bakery. Steak or chicken with beans, onions, lettuce, tomatoes, queso fresco, jalapeño and sour cream.

10.25

## ★ BUILD YOUR COMBO ★

SERVED WITH YOUR CHOICE OF TWO SIDES.  
STEAK OR GRILLED CHICKEN +\$3.50 • SHRIMP +\$4.50 • TAMALE +\$3.50

TACO • CHILE RELLENO • ENCHILADA • BURRITO • TOSTADA • QUESADILLA • CHIMICHANGA • TAMALE

LUNCH: Any 1 item 8.75, Any 2 items 9.75  
DINNER: Any 2 items 11.50, Any 3 items 12.75

## ★ TAQUERIA CLASICOS ★

### CARNE

CARNE ASADA NORTEÑA 18.50  
Steak, roasted serranos, garlic, lime and cilantro, served with rice, beans and guacamole salad

CARNE RANCHERA 16.50  
Grilled steak, guajillo and onions, served with rice & beans

ARROZ CON CARNE TEXANO 14.75  
Shrimp, steak, chicken and queso served over rice

CARNE A LA MEXICANA 15.50  
Sliced tender Certified Angus Beef® sirloin tips sautéed with grilled onions, tomatoes and jalapeños, served with hand-made tortillas and rice & beans

CARNITAS 16.25  
Slow cooked pork, grilled onions, served with rice, beans and guacamole salad

### POLLO

ARROZ CON POLLO 12.50  
Grilled chicken and queso served over rice with hand-made tortillas

POLLO ASADO 15.25  
Grilled chicken breast served with rice & guacamole salad

POLLO EN MOLE 16.25  
Grilled chicken served with house-made mole and rice

POLLO CON CREMA 15.25  
Braised chicken breast, sautéed vegetables, house cream served with rice & beans

CHORI POLLO 16.25  
Grilled chicken breast and chorizo served with rice & beans

CHILE RELLENO CON CARNE ASADA 15.25  
Roasted, chicken filled chile poblano and roasted tomatillo sauce served with beans and guacamole salad

### MARISCOS

CAMARONES A LA DIABLA 17.25  
Grilled jumbo shrimp, guajillo and sautéed vegetables

CHIPOTLE SHRIMP 17.25  
Grilled jumbo shrimp, house-made chipotle and sautéed vegetables

CAMARONES AL MOJO DE AJO 17.00  
Grilled jumbo shrimp, sautéed onions, bell peppers, garlic

FILETE DE PESCADO 15.00  
Served with rice and guacamole salad

## ★ ENCHILADAS ★

ENCHILADA DE MOLE 15.25  
3 chicken enchiladas and house-made mole sauce

VEGGIE ENCHILADAS 12.00  
3 enchiladas; 1 spinach, 1 cheese, 1 bean

EL CUARTETO 13.50  
4 enchiladas; 1 beef, 1 chicken, 1 bean, 1 cheese

ENCHILADAS AZTECA 15.25  
3 chicken enchiladas topped with 3 different salsas and carne asada

## ★ POSTRES ★

FLAN 7.25 FRIED ICE CREAM 7.25  
CHURROS 7.25 SOPAPILLAS 7.25

## ★ BURRITOS ★

SPINACH BURRITO 12.00  
Sautéed spinach, onion, lettuce, and sour cream, guacamole served with rice & beans

BURRITO FRITOS 14.25  
They're fried! Served with cheese sauce, rice, beans and pico de gallo

BURRITO FAJITA steak or chicken 13.50 shrimp 15.75  
Your favorite fajita, lettuce, tomatoes, sour cream, served with rice, beans and guacamole salad

BURRITO D.F. 14.25  
Carnitas, rice, black beans, lettuce, pico de gallo, sour cream, guacamole and cheese

SOUTHWEST BURRITO 14.25  
Grilled chicken or steak with house-made chipotle sauce served with rice & beans

BURRITO TEXANO 16.25  
Steak, chicken and shrimp cooked with vegetables served with rice and guacamole salad

# LUNCH

SERVED DAILY 11:00 AM - 3:00 PM

LUNCH FAJITA 10.25  
Chicken or steak

LUNCH FAJITA TEXANA 12.25  
Chicken, steak and shrimp

LUNCH TACO SALAD 9.75

LUNCH ARROZ CON POLLO 10.25

# TACO TRUCK MENU

DOS EQUIS BEER BATTERED FISH TACOS 2 for 9.25  
Fresh cod, lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas

SHRIMP TACOS 2 for 9.25  
Grilled shrimp, fresh lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas

AUTHENTIC MEXICAN TACOS 3 for 9.25  
Steak, chicken, carnitas, lengua, pastor or chorizo on hand-made tortillas with onion, cilantro, avocado and radish

QUESADILLA FAJITA 9.25  
Steak or chicken, sautéed red and green bell peppers, onions, tomatoes with melted cheese in a flour tortilla

BURRITO AZTECA 10.25  
Ground beef, chicken or shrimp, sautéed market vegetables, and salsa verde in a 12" flour tortilla

VEGETARIAN QUESADILLA 8.25  
Sautéed seasonal vegetables and melted cheese in a flour tortilla

TORTA 9.25  
Steak or chicken on freshly baked bread from a local panadería, beans, onions, lettuce, tomato, queso fresco, jalapeño, sour cream

TOSTADA 8.00  
Steak or chicken topped with lettuce, tomato, sour cream, avocado and queso cotija

PINCHE NACHOS 9.25  
Cheese, beans, lettuce, tomatoes, jalapeños and sour cream

# LOS TACOS AUTENTICOS

AUTHENTIC MEXICAN TACOS 10.25  
3 hand-made corn tortillas, chopped onions, cilantro, radish and fresh avocado

- ★ STEAK [Asada]
- ★ PORK [Carnitas]
- ★ MARINATED PORK [Pastor]
- ★ CHICKEN [Pollo]
- ★ MEXICAN SAUSAGE [Chorizo]
- ★ LENGUA [Beef Tongue]

BEER BATTERED FISH TACOS 3 for 12.25  
Lettuce, pico de gallo, radish, avocado and chipotle sauce

GRILLED SHRIMP TACOS 3 for 12.25  
Lettuce, pico de gallo, radish, avocado and chipotle sauce

## ★ QUESADILLAS ★

SERVED WITH SPANISH RICE, REFRIED BEANS AND PICO DE GALLO

QUESADILLA DE CAMARÓN 15.00  
Shrimp, cheese and market vegetables

QUESADILLA VEGETARIANA 11.50  
Grilled flour tortilla with cheese, peppers, onions, squash, mushrooms and tomatoes

QUESADILLA GOYO 13.75  
One classic quesadilla with chicken or steak

The steak we serve is always Certified Angus Beef®



## ★ MOLCAJETE ★ 26.25

Seasoned steak; marinated steak; grilled chicken and chorizo in a unique lava bowl, with cheese, grilled onions, grilled cactus leaves, cilantro and avocado slices. Served with Spanish rice, refried beans and tortillas.

## ★ TAMALES ★

SERVED WITH CHOICE OF SIDE  
MADE FRESH DAILY 2 for 11.25  
Ask your server about today's tamales



## ★ SPECIALTY COCKTAILS ★

### MEZCAL MULE

Sombra Mezcal, fresh lime juice,  
topped with ginger beer

11

### LA PICARONA

Altos Tequila, fresh lime juice,  
fresh mango juice, Tajin Jalapeño rim

11

### MARGARITA AZTECA

Cabo Blanco Tequila, Gran Gala,  
blue agave nectar, fresh lime juice,  
salt rim

11

### EL NORTEÑO

1800 Silver Tequila, fresh lime juice,  
agave, muddled green chiles, salt rim

11

### ORANGE MARGARITA

Patron Silver Tequila, Patron Citronge,  
blue agave nectar, fresh lime juice,  
fresh orange juice, salt rim

14

### CUCUMBER SPICY MARGARITA

Casamigos Reposado, fresh lime juice,  
cucumber, jalapeño

11

### POMEGRANATE MARGARITA

Casamigos Blanco,  
Pama Liqueur, fresh lime juice,  
premium pomegranate juice

14

### BLUEBERRY MARGARITA

Sauza Tequila, fresh lime juice,  
agave nectar, orange liqueur,  
fresh blueberry juice

11

### EL CANTARITO

Vida Mezcal, fresh lime juice,  
blue agave nectar, Jarritos Grapefruit

11

### MEZCALITAS

Casamigos Mezcal, fresh lime juice,  
agave nectar, fresh pineapple juice

14

## AZTECA MARGARITAS

### FROZEN FRUIT MARGARITA

peach, strawberry, mango or lime

7

### TOP SHELF MARGARITA

josé cuervo especial, gran gala, orange juice and sour mix

9

### BLUE MARGARITA

sauza blue silver, gran gala, blue curacao, fresh lime juice and sour mix

9

## DRAFT BEERS

6.50 CRAFT

6.50 TACO TRUCK

4.00 1/2 PINT

WE HAVE  
ROTATING TAPS!

CHECK THE CHALKBOARD FOR TODAY'S OFFERINGS

## ★ BOTTLED BEER ★

★ DOMESTICS 4.50

★ BUD LIGHT • BUDWEISER • MILLER LITE  
★ MICHELOB ULTRA • YUENGLING

★ IMPORTS 4.75

★ CORONA • CORONA LIGHT • HEINEKEN  
★ VICTORIA • PACIFICO • NEGRA MODELO  
★ DOS EQUIS AMBER • DOS EQUIS LAGER  
★ MODELO ESPECIAL • SOL • TECATE

## TACO TRUCK & CATERING

LET US CATER YOUR NEXT EVENT! • 336-215-2508

## ★ WINE ★

GLASS / BOTTLE

### BY THE GLASS

LA GUITA • MANZANILLA SHERRY • SPAIN

dry, nutty, savory

7

VALDESPINO • CONTRABANDISTA • MEDIUM DRY SHERRY • SPAIN

dried fruit notes, orange, caramel

7

ANGELINE • CHARDONNAY • SONOMA, CALIFORNIA

tropical fruit, rich, creamy

7/25

ALTOSUR • CABERNET SAUVIGNON • ARGENTINA

blackberry, plum, spice

7/25

SANTA JULIA • SPARKLING BRUT ROSÉ • ARGENTINA

fresh, elegant, strawberry, creamy

187ML 9

### HALF BOTTLES

#### WHITE

SPY VALLEY • SAUVIGNON BLANC • NEW ZEALAND 2018

citrusy lime, grapefruit, mouthwatering

23

MERLIN-CHERRIER • SAUVIGNON BLANC • SANCERRE • LOIRE, FRANCE 2018

classic, rich, minerally, intense

33

MACROSTIE • CHARDONNAY • SONOMA, CA 2018

tropical fruit, honeysuckle, lightly oaky

27

DI GRESY • MOSCATO D'ASTI • LA SERRA, ITALY 2019

sweet, spicy, bubbly

17

#### RED

ANGELINE • PINOT NOIR • CALIFORNIA 2018

cherry, cranberry, toasty oak

17

ST. INNOCENT • PINOT NOIR • FREEDOM HILL • WILLAMETTE VALLEY, OR 2015

powerful, exotic, red fruit

31

CATENA • MALBEC • MENDOZA, ARGENTINA 2017

elegant, intense, kirsch and plum flavors

24

CHÂTEAU DE PARENCHÈRE • MERLOT/CABERNET • BORDEAUX, FRANCE 2017

earthy with currant, blackberry, cedar notes

19

LA RIOJA ALTA • TEMPRANILLO • VIÑA ALBERDI RESERVA • SPAIN 2014

juicy red berry, vanilla, mocha

27

CAROL SHELTON • ZINFANDEL • WILD THING • MENDOCINO, CA 2016

lush, smoky, rich currant notes

27

### BOTTLES

#### WHITE

LICIA • ALBARIÑO • RIAS BAIXAS, SPAIN 2018

citrusy, refreshing, bright

27

CUNE • VIURA • MONOPOLE • RIOJA, SPAIN 2018

floral, lemon, green apple

27

COOPER MOUNTAIN • PINOT GRIS • OREGON 2018

lush, almond notes, long finish

29

CLOS DU GAIMONT • CHENIN BLANC • VOUVRAY, FRANCE 2018

melon, apple, green fig

35

CATENA • CHARDONNAY • MENDOZA, ARGENTINA 2018

rich, oaky, buttery

30

M.O.B. • LOTE 3 • BRANCO • DOURO, PORTUGAL 2018

citrusy, long, layered

30

#### RED

SANTA JULIA • TINTILLO • BONARDA/MALBEC • ARGENTINA 2018

fruity, fresh, cherry and raspberry notes

20

CONO SUR • PINOT NOIR "20 BARRELS" • CASABLANCA VALLEY, CHILE 2017

silky with cherry, plum and spice notes, long finish

49

CORTIJO • TEMPRANILLO • RIOJA • SPAIN 2016

cherry, cassia, peppery

29

ST. COSME • CÔTES DU RHÔNE • SYRAH • FRANCE 2018

olives, herbs, dark fruit

27

WINE & SOUL • QUINTA DA MANOELLA • RED BLEND • PORTUGAL 2016

raspberry, blackberry, spices

40

TERRANOBLE • CARMENÈRE • GRAN RESERVA • MAULE VALLEY, CHILE 2016

earthy, black fruit, herb notes

33

STOLPMAN • LA CUADRILLA • SYRAH BLEND • BALLARD CANYON, CA 2017

cherry, cranberry, full-bodied, earthy

39

TARAPACÁ • CABERNET • GRAN RESERVA • MAIPO VALLEY, CHILE

juicy, ripe, oaky

29

**MEXI  
BRUNCH**  
SATURDAY & SUNDAY  
11AM-3PM

# BIENVENIDOS