



TRIO DE SALSAS

roasted tomatillo verde, roasted guajillo rojo, salsa fresca, char broiled tostadas

9

QUESO DIP

tex-mex cheese dip, chips

9

ESQUITE

roasted corn off the cob, cotija cheese, mayo, chili powder, lime

9

GUACAMOLE TRADITIONAL

made to order, char broiled tostadas

12

QUESO FUNDIDO

blend of quesos, skillet-baked, served with flour tortillas

roasted poblano peppers +1
roasted mushrooms +1
chorizo +2

12

MEXICAN STREET CORN

roasted corn on the cob, mayo, cotija cheese, chile de arbol, lime

8

FLAUTAS

chicken tinga taquitos, lettuce, queso fresco, crema, guacamole (5)

15

SOPES

fried corn masa base, salsa verde ground pork loin, lettuce, crema, queso fresco, salsa fresca (3)

15

TUNA TOSTADAS *

raw ahi tuna, avocado, red onion, serrano, cilantro, salsa macha (3)

18

TRIO DE CEVICHEs

cooked tiger shrimp, served with char broiled tostadas

traditional: marinated in fresh citrus juice, pico de gallo, avocado

aguachile verde: serrano-cucumber based

mango: fresh mango based

21

Soups and Salads

SOPA AZTECA

roasted tomato and ancho chile broth, topped with tortilla strips, avocado, queso panela, dried chile strips

9

ENSALADA CAESAR

charred romaine hearts, caesar dressing, parmesan cheese, breadcrumbs, charred lemon

chicken +7

12

CARNE EN SU JUGO

tomatillo verde beef broth, thinly sliced beef, pinto beans, bacon, cilantro, onion

9

PARTIES OF 6 OR MORE MAY BE SUBJECT TO A 20% SERVICE CHARGE

MODIFICATIONS MAY BE POLITELY DECLINED TO PRESERVE THE INTEGRITY OF OUR DISHES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Tacos

three tacos of the same type per order
served on hand-pressed tortillas

TACO DE PESCADO

fried cod, mango salsa

18

TACO PORTOBELLO

chargrilled portobello, chimichurri

15

TACO AL PASTOR

pork al pastor, grilled onion, grilled pineapple,
cilantro, white onion, radish

16

TACO DE ASADA

grilled ribeye, guacamole, tomato, red onion,
cilantro

18

TACO DE POLLO AL CARBON

grilled chicken, jicama-carrot slaw, salsa macha

16

TACO GOBERNADOR

shrimp grilled with onion, serrano, tomato,
melted cheese, griddled

18

Platos Fuertes

all meat locally sourced from *Pottstown Meat and Deli*

ENCHILADAS MOLE VERDE

chicken tinga, mole verde sauce, crema, queso
fresco, red onion

vegetarian: roasted portobello

17

PULPO ASADO

chargrilled marinated octopus, served with
chile roasted papas bravas

22

ENCHILADAS MOLE POBLANO

chicken tinga, dark mole sauce, crema, queso
fresco, red onion

vegetarian: roasted portobello

17

CAMARONES AL AJILLO

chargrilled tiger shrimp with garlic and guajillo
chile, served with a side of cilantro-lime rice

25

CARNITAS URUAPAN

confit pork lightly covered in salsa verde, side of
guacamole, pico, and salsa verde, hand-pressed
tortillas

20

CARNE A LAS BRASAS

arrachera skirt steak, served with chargrilled
veggies, cilantro-lime rice, black beans,
guacamole, hand-pressed tortillas

28

POLLO CON RAJAS

grilled chicken breast, poblano peppers, melted
cheese, served with cilantro-lime rice and
chargrilled vegetables

21

SHORT RIB EN MOLE

slow-roasted short rib cooked in banana
leaves, finished with a light mole made from
braising juices, served with chargrilled
vegetables and cilantro-lime rice

30

Side Orders

BLACK BEANS

5

CILANTRO-LIME RICE

5