





Buenos Días

(SERVED UNTIL 2:00 PM)


Huevos Rancheros	7.95
Two sunny side up eggs on a corn tortilla, topped with salsa ranchera. Served with refried beans.	
Huevos Divorciados	7.95
Two sunny side up eggs on a corn tortilla, topped with green and red salsa. Served with refried beans.	
Huevos a la Mexicana	7.95
Scrambled eggs with sautéed onions, tomato and jalapeño chile. Served with refried beans.	
Huevos con Chorizo	8.95
Scrambled eggs with mexican sausage. Served with refried beans.	
Huevos al Gusto	7.95
Your choice!! Served with refried beans.	
Omelette de la Casa	8.95
Ham and cheese or vegetarian. Served with refried beans.	
Chilaquiles Verdes	8.95
Crispy corn tortillas dipped in a green sauce. Topped with shredded chicken, sour cream, cheese and onions. Served with refried beans. With egg add \$1.95	
Chilaquiles Rojos	8.95
Crispy corn tortillas dipped in a red sauce. Topped with shredded chicken, sour cream, cheese and onions. Served with refried beans. With egg add \$1.95	
Chilaquiles Poblanos	9.95
Crispy corn tortillas dipped in a mole sauce. Topped with shredded chicken, sour cream, cheese and onions. Served with refried beans. With egg add \$1.95	

Entradas

Guacamole Frida	9.95
Fresh Avocado mixed with onions, serrano chile, tomato and cilantro.	
Queso Fundido 	8.95
Melted cheese served with flour tortillas. With Chorizo add \$1, rajas or mushrooms add \$2	
Frida Platter	12.95
A sampler plate with crispy chicken and potato taquitos, quesadillas, sopes and guacamole.	
Crispy Taquitos 	7.95
Chicken and potato wrapped in a corn tortilla, served with cheese, guacamole and sour cream.	
Rollitos de Camarón	8.95
Rolled and fried flour tortilla filled with sautéed shrimp and served with guacamole.	
Quesadillas 	7.95
Fresh corn tortillas filled with cheese.	

 Available in kids portions
* Please inform your server of any food allergies.
** 18% Gratuity added to parties of 6 or more.
*** \$3 for split orders.

Sopas


Sopa de Tortilla	5.95
A tradition in Mexican cuisine! This soup combines flavors and textures of tortilla strips, garnished with avocado, cheese, sour cream and chile pasilla.	
Pozole	11.95
Guajillo broth with hominy (blanched white corn kernels), spices, and shredded chicken. Served with corn tostadas, lettuce, limes, oregano, and radish slices on the side.	
Caldo de Mariscos	12.95
Seafood in a fish stock, with a touch of Guajillo chile.	
Consomé de pollo 	5.95
Chicken consommé with vegetables, rice and shredded chicken.	

Ensaladas

	Small	Regular
Mexicana	7.95	10.95
Baby spinach with a cilantro dressing, topped with grilled chicken, sesame seeds, tortilla chips, pasilla chile, toasted peanuts and queso fresco.		
Al Tequila	8.95	11.95
Mixed greens with tomato, cucumber, avocado slices covered in sesame seeds and seared tuna, tossed with citrus-tequila vinaigrette.		
César	5.95	8.95
Fresh romaine lettuce, tossed with our home made cesar dressing. With chicken add \$1.95		
Resplandor de Mango	8.95	11.95
Mixed greens, grapes, chopped mangos, caramelized walnuts and goat cheese, tossed with a passion fruit dressing. With chicken add \$1.95		
Ensalada Verde		6.95
Mixed greens tossed with balsamic vinaigrette dressing.		

Ceviche

Ceviche Casa Acapulco	12.95
A tropical blend of fresh shrimp, avocado, tomato, jalapeño and cilantro.	
Ceviche Oasis	13.95
Fresh tuna with avocado, sesame seeds, jalapeño and spices.	
Ceviche Especial	14.95
A combination of tuna, shrimp and avocado in a creamy chipotle sauce.	
Ceviche de Camarón Rasurado	12.95
Fresh shrimp prepared with lime juice, olive oil, onions and cilantro.	

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Carpaccio de Atún	13.95
Thin sliced tuna with avocado, onions, cilantro and green chile in a special sauce.	
Carpaccio Mixto	14.95
Thin sliced tuna and shrimp with avocado, onions, cilantro and green chile in a special sauce.	


Tacos

Taco del Güero 	11.95
Soft corn tortillas with tenderloin strips, onions, cilantro and spices. Served with rice and refried beans.	
Tacos de Camarón	11.95
Soft corn tortillas filled with sautéed shrimp in a pasilla-orange sauce. Topped with grilled onions and a touch of guacamole. Served with rice and refried beans.	
Tacos Don Javier	10.95
Soft fish tacos al pastor, topped with fresh pineapple, onions and cilantro. Served with rice and refried beans.	
Tacos de Rib Eye	15.95
Grilled marinated and diced rib eye, topped with onions and cilantro. Served with rice and refried beans.	
Tacos de Langosta	15.95
Fresh flour tortillas filled with sautéed lobster tail and a touch of black beans, rice and creamy chipotle sauce.	
Tacos de Cochinita Pibil	10.95
Slow cooked pork in an annatto seed sauce, with habanero relish on the side. Served with refried beans.	
Tacos de Carnitas	10.95
Slow cooked pork meat topped with onions and cilantro. Served with rice and refried beans.	
Tacos de Pollo 	10.95
Soft corn tortillas topped with marinated grilled chicken, onions and cilantro. Served with rice and refried beans.	
Tacos al Pastor	10.95
Grilled pork in a Guajillo orange sauce topped with onions and cilantro. Served with rice and refried beans.	

Lunch Specials

(SERVED UNTIL 4:00 PM)

Tostada Chicken Salad	9.95
A tostada bowl filled with spring mixed greens, grilled chicken, tomato, rice, beans, sour cream and cheese. Tossed with a balsamic vinaigrette dressing.	
Flour Tortillas Quesadillas	7.95
Flour tortilla filled with cheese. Served with guacamole, rice and beans. With Chicken or Beef 8.95. With Shrimp 9.95	
Taco Tasting	10.00
Your choice of 5 tacos: beef, chicken, carnitas, cochinita pibil, or al pastor.	
Taco Combo	7.95
Two soft tacos with your choice of chicken, beef, al pastor, or carnitas. Served with rice and beans.	

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Fish Taco Baja Style	8.95
Two soft tacos with tilapia, lettuce and chipotle sauce. Served with rice and beans.	
Burrito de Asada	9.95
Grilled steak with refried beans, rice, queso fresco, lettuce and sour cream, wrapped in a flour tortilla.	
Topped with green, red or mole sauce add \$1	
Burrito de Pollo	9.95
Grilled chicken with refried beans, rice, queso fresco, lettuce and sour cream, wrapped in a flour tortilla. Topped with green, red or mole sauce add \$1	
Burrito de Carnitas	9.95
Slow cooked pork meat with refried beans, rice, queso fresco, lettuce and sour cream, wrapped in a flour tortilla. Topped with green, red or mole sauce add \$1	
Burrito Mazatlán	10.95
Sautéed shrimp in a pasilla orange sauce, onions and lettuce, wrapped in a flour tortilla.	
Burrito Vegetariano	8.95
Sautéed vegetables with rice, beans, lettuce, sour cream, queso fresco and avocado, wrapped in a flour tortilla.	
Chile Relleno	9.95
Lightly battered and fried poblano pepper stuffed with melted cheese and topped with ranchera sauce. Served with rice and beans.	
Enchiladas Suizas	12.95
Wrapped corn tortillas filled with chicken or cheese, dipped in a green tomatillo sauce and topped with melted cheese, sour cream and green onions. Served with rice and refried beans.	
Enchiladas Tapatias	12.95
Wrapped corn tortillas filled with chicken or cheese, dipped in our special chile ancho sauce, topped with melted cheese, sour cream and green onions. Served with rice and refried beans.	
Enchiladas Poblanas	13.95
Wrapped corn tortillas filled with chicken or cheese, dipped in our special chile chocolate sauce, topped with melted cheese, sour cream and green onions. Served with rice and refried beans.	
Fajitas de Pollo	14.95
Grilled chicken strips with sautéed tomatoes, green bell peppers and onions. Served with guacamole, rice and refried beans.	
Fajitas Tlaquepaque	15.95
Tenderloin strips with sautéed tomatoes, green bell peppers and onions. Served with guacamole, rice and refried beans.	
Fajitas Mixtas	15.95
Your choice of two of the following: Chicken, tenderloin strips or shrimp, with sautéed tomatoes, green bell peppers and onions. Served with guacamole, rice and refried beans.	
Fajitas de Camarón	17.95
Grilled shrimp with sautéed tomatoes, green bell peppers and onions. Served with rice and beans.	
Mole Poblano	15.95
Chicken simmered in a delicious chile-chocolate sauce. Served with rice and beans.	
Mole Verde	15.95
Chicken simmered in a ground pumpkin seed sauce. Served with Mexican rice.	
Pechuga Fogata	14.95
Grilled chicken breast marinated in our special sauce. Served with a mushroom salad.	
Flautas de Pollo	12.95



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Fried chicken flutes, topped with lettuce, sour cream and queso fresco. Served with rice, refried beans and guacamole.

Carnitas

14.95

Pork loin cooked in its own juice with beer, soda and spices. Served with rice, refried beans, guacamole and corn tortillas.

Arrachera Norteña

17.95

A tender marinated charbroiled skirt steak. Served with an enchilada tapatia, guacamole, rice and nopalitos salad.

Pescado a la Talla

15.95

Grilled fish marinated in a three-chile sauce. Served with rice, fried plantains, and a chayote squash stuffed with cheese.

Pescado al Limón

15.95

Fresh fish in a lemon-butter sauce. Served with white rice and vegetables.

Salmón Aqua

15.95

Grilled salmon in a white wine sauce. Served with grilled vegetables.

Camarones al Tequila

17.95

Sautéed prawns in an orange-tequila sauce, butter, lemon and spices. Served with white rice and a potato croquette.



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