

Appetizers

PICOCITOS 5.99
(3) Jalapeño peppers stuffed with cream cheese & bacon.

MOLLETES 5.50
(2) Toasted french bread halves topped w/ refried beans, cheese & pico de gallo.

TUETANOS 5.99
(1) Fire roasted bone marrows boat with cotija cheese and green onion.

ARROZ DEL DIA 5.99
White rice with corn.

(3) CRISPITOS 9.99
A handmade tortilla of chicharron de queso, topped with guacamole.

RAJITAS 12.99
Fire roasted poblano peppers w/ corn & cream sauce.

QUESO FUNDIDO 14.99
Melted asadero cheese, with your choice of chorizo, mushrooms or plain.

GUACAMOLE 10.99
Fresh guacamole with green onions and cotija cheese.

Antojitos Mexicanos

Unless otherwise specified, comes with your choice of meat: chorizo, pastor, carne asada or pollo.

HUARACHE 14.99
Long thick tortilla topped with refried beans, your choice of meat, shredded lettuce, radish, cotija cheese & sour cream.

NOPAL 14.99
Grilled cactus topped with melted cheese covered with your choice of meat. Whole beans & tortillas on side.

(3) DORADITOS 12.99
Hard shell corn tacos filled with refried beans, melted cheese and your choice of meat. Roasted tomato salsa on side.

QUESADILLA 12.99
Handmade corn tortilla filled with your choice: mushrooms, fire roasted rajitas poblano peppers or chorizo. Arroz del dia and roasted salsa on side.

CARAMELO 14.99
Known as Chile Relleno taco ~ flour tortilla filled with an anaheim pepper and melted asadero cheese & your choice of meat.

CARNE EN SU JUGO 15.99
One of the main dishes in Guadalajara, Jalisco. Traditional beef soup in salsa verde with bacon topped with pinto beans. Tortillas on side.

TLAYUDAS 24.99
Large crispy wheat tortilla covered in refried beans & melted asadero cheese, topped with your choice of meat & vegetables.

PORTOBELLO 14.99
A grilled portobello topped with your choice of meat & melted asadero cheese. Served with whole pinto beans & fresh roasted salsa.

LA PAPAZOTA 14.99
Large baked potato filled with asadero cheese and topped with your choice of meat, sour cream, bacon & green onions.

CHILE EN NOGADA 22.99
Considered a culinary icon of Mexican heritage, this dish dates back to 1821. Poblano pepper stuffed with ground beef, chicken & pork, seasoned with green apple, walnuts, almonds, pine nuts, bacon, ham and peanuts. The dish is covered in a special creamy wine sauce & garnished with pomegranate seeds and parsley.

COCHINITA PIBIL 17.99
Considered a culinary icon of Yucatan, Mexico. Marinated pork with achiote, sour orange juice & spices, cooked in banana leaves topped with red onions. Served with tortillas.

Tortas

TORTA CARAMELO 14.99

Mexican bread stuffed with anaheim pepper, refried beans & melted asadero cheese, filled with your choice of meat: asada*, chorizo, pollo, cochinita pibil or pastor.

Tacos

(3) Delicious tacos with your choice of meat: 12.99

Carne Asada* Chorizo
Pastor Pollo Asado

(3) TACOS RIB EYE* 25.99

(3) LIGHT TACOS 11.99

Lettuce wraps filled with your choice of meats above. Whole beans on side.

Tacoarte

Platter filled with a variety of delicious taco fillings: carne asada*, pollo asado, chorizo, cochinita pibil, pastor & refried beans. Tortillas on side.

Serves 2 people 41.99

(3) TACOS DE BIRRIA 14.99

Pork and beef birria, served in corn tortillas with melted cheese. Consomme on side.

(3) TACOS GOBERNADOR 15.99

Shrimp sauteed with garlic, onion, butter & cheese. White mexican rice on side.

Cortes (Cuts of Meat)

Wagyu & USDA Prime
Choice of flour or corn tortillas

CARNE ASADA* 29.99

American Wagyu
Served with a baby quesadilla, grilled cactus, whole pinto beans, chorizo & special roasted salsa.

POLLO ASADO 23.99

Topped with chopped pineapple salsa. Served with whole pinto beans, roasted salsa, grilled pepper & grilled onion.

RIB EYE* 12OZ 44.99

Served with whole pinto beans, grilled cactus, special roasted salsa, grilled pepper & grilled onion.

PRIME DELMONICO* 16OZ 65.99

A 25 days dry aged New York bone-in, served in a hot lava stone. Rice, grilled jalapeño pepper & our homemade salsas (habanero, tomatillo & roasted tomato) on side.

PEINECILLO* (NEW YORK) 38.99

Two 6oz steaks served with whole pinto beans & special roasted salsa.

(4) SHORT RIBS* 22.99

Served with whole pinto beans, special roasted salsa, grilled pepper & grilled onion.

RIB EYE WAGYU* 12OZ 65.99

American Wagyu.
Served with nopal, whole beans and roasted salsa and tortillas.

D' LA SANTA PARRILLADA 84.99

Angus carne asada, pollo asado, short ribs, chorizo, cactus, melted asadero cheese & refried beans. **Serves 3 people**

TOMAHAWK* Price per once 2.75

Served with a fire roasted round bone marrow, special roasted salsa & whole beans. **Serves 2 people**

Vegetarian

(Vegan upon request)

NOPAL 14.99

Cactus topped with melted cheese, broccoli, cauliflower, bell pepper, asparagus, cherry tomato, onion & zucchini sauteed in butter. Served with whole beans and fresh roasted tomato salsa. Tortillas on side.

PORTOBELLO 14.99

Delicious portobello mushroom topped with melted cheese & your choice of soy chorizo or sauteed veggies.

Sides

Frijoles 2.50

(4) Tortillas 2.25

Salsa 1.99

Plain quesadilla 3.75

(3) Grilled onions 1.99

(3) Chiles asados 1.99

Chorizo 4.99

Crema 1.50

Desserts

Rotating desserts

Ask your server what we have today

9.99

Beverages

AGUAS FRESCAS

Limonada 3.99

Jamaica 3.99

Horchata 3.99

Mexican Coke 4.50

DE LA FUENTE 2.25

Diet Coke, Rootbeer, Sprite,

Lemonade & Iced Tea.

HOT TEA 2.00

Passion, Wild Sweet Orange

China Green Tips, Calm Chamomile,

Earl Grey, Zen, Chai.

COFFEE 2.50

D' La Cantina

Cocktails

Rumchata	12.99
Homemade horchata with rum.	
Cazuelita	16.99
Orange and grapefruit juice with tequila.	
Sangria	12.99
Jicara	14.99
with tequila, citrus, orange, grapefruit, mandarin & lime.	
Michelada	13.99
With your beer of choice.	
Margarita	12.99

Cervezas

Imported	6.50
Pacifico	
Corona	
Negra Modelo	
Modelo Especial	
XX Lager	
Stella Artois	
Victoria	
Domestic	
IPA Lagunitas	5.50

Draft Beer 16oz

African Amber Mac & Jack's 5.8%	10.50
Bodhizafa Georgetown 6.9%	9.50
Manny's Georgetown 5.4%	9.50
Best Times Urban Family 5.1	9

Vinos

House	8/glass	
Cabernet Sauvignon, Merlot, Chardonnay, Malbec, Pinot Grigio, Red Blend.		
Calixa	10/glass	30/bottle
Monte Xanic 100% Chardonnay		
Valle de Guadalupe, Baja California		
Lomita S. Blanc	10/glass	30/bottle
Lomita 100% Sauvignon Blanc		
Valle de Guadalupe, Baja California		
Canto de Luna	10/glass	35/bottle
La Carrodilla 70% Cabernet, 20% Syrah, 10% Tempranillo		
Valle de Guadalupe, Baja California		
Cabernet	10/glass	30/bottle
Lomita 100% Cabernet Sauvignon		
Valle de Guadalupe, Baja California		
O Positivo		60/bottle
Solar Fortún 50% Syrah, 50% Cabernet		
Valle de Guadalupe, Baja California		

Tequilas

Mezcal 400 Conejos	14
Patron Reposado	14
Don Julio Reposado	14
Don Julio Añejo	20
Don Julio 70 Cristalino	25
D'Cortés Cristalino	25
Casa Dragones Blanco	25
Don Julio Rosado	32
Maestro Dobel 50 Cristalino	35
Don Julio 1942 Añejo	45