

Appetizers

PICOCITOS 10.99

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

MOLLETES 6.99

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

TUETANOS 6.99

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

ARROZ DEL DIA 7.99

White rice with corn.

(3) CRISPITOS 10.99

A handmade tortilla of chicharron de queso, topped with guacamole.

RAJITAS 14.99

Fire roasted poblano peppers w/ corn & cream sauce.

QUESO FUNDIDO 15.99

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

GUACAMOLE 12.99

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 16.99

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

NOPAL 15.99

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

(3) DORADITOS 13.99

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

QUESADILLA 19.99

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

CARAMELO 15.99

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

CARNE EN SU JUGO 17.99

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

TLAYUDAS 25.99

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

PORTOBELLO 15.99

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

LA PAPAZOTA 15.99

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

CHILE EN NOGADA 23.99

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 18.99

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 15.99

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: 13.99

Carne Asada* Chorizo
Pastor Pollo Asado

(3) TACOS RIB EYE* 25.99

(3) LIGHT TACOS 12.99

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 44.99

(3) TACOS DE BIRRIA 15.99

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

(3) TACOS GOBERNADOR 17.99

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* 32.99

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) 39.99

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

(4) SHORT RIBS* 24.99

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 15.99

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 15.99

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 4.50

Jamaica 4.50

Horchata 4.50

Mexican Coke 5.50

DE LA FUENTE 4

Diet Coke, Rootbeer, Sprite,

Lemonade & Iced Tea.

HOT TEA 3

Passion, Wild Sweet Orange

China Green Tips, Calm Chamomile,

Earl Grey, Zen, Chai.

COFFEE 4

* EATING RAW OR UNDER COOKED MEATS, POULTRY, EGGS, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
ESPECIALLY IF YOU ARE A YOUNG CHILD, AN OLDER ADULT, OR HAVE CERTAIN IMMUNE COMPROMISSING ILLNESSES.

• FEE FOR TAKING RESTAURANT PROPERTIES: \$100.

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	14.99
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