



HAPPY HOUR
MON-FRI 3-6PM

FRI. & SAT.
OPEN TIL 1AM

ENTRADAS

Chicken Tortilla Soup \$8.5 Served hot tableside, topped with grilled chicken, diced avocado, tortilla strips, sour cream and queso fresco. Served in 10oz. bowl.	Quesadilla \$11 Large flour tortilla stuffed with cheese. Served with lettuce, guacamole, pico de gallo and sour cream. <i>Add grilled chicken, al pastor or carnitas +\$4</i> <i>Add shrimp, steak or chorizo +\$5.</i>	Pa' La Banda \$27.5 Two chicken flautitas, two 6" chorizo quesadillas, four crispy chicken wings, four fried plantains & carnitas nachos. Served with sides of cilantro aioli, chipotle ranch & sour cream.	Carne Asada Fries \$16 Seasoned fries, layered with flank steak and our house made white cheese sauce. Topped with pico de gallo, cilantro aioli and sour cream.
Pozole Cup \$8/Bowl \$15 Rich, brothy soup made with pork, hominy and red chiles. Topped with radish, onions, lettuce and lime. Served in 8oz. cup or 24oz. bowl.	Tacos Dorados \$15 Four deep fried corn tortillas filled with shredded beef, topped with lettuce, pico de gallo, cotija cheese, radish, drizzled sour cream and served with consommé and green tomatillo salsa.	Platanos Fritos \$10 Nine (9) ripe plantain slices, deep fried and drizzled with sour cream and cotija cheese. Served with your choice of black or refried beans.	Birria Fries \$16 Seasoned fries, layered with shredded birria and our house made white cheese sauce. Topped with pico de gallo, cilantro aioli, sour cream and a side of consommé.
Queso Fundido \$19 A tasty mixture of melted cheeses served on a clay bowl and topped with house made chorizo. Accompanied with flour tortillas.	Esquites \$8 Grilled street corn tossed with mayo and topped with Tajin, cotija cheese, cilantro and lime.	Mexican Chicken Wings \$12.5 Six deep-fried, bone-in naked wings. Served with carrots, celery, cilantro aioli & chipotle ranch.	Tamales \$10.5 Two (2) wrapped in corn husks, filled with shredded chicken. Topped with tomatillo salsa, sour cream, shredded cheese, cotija cheese and cilantro.
Guacamole Fresco Bowl \$11.5 Ripe avocados, cilantro, tomatoes, onion, lime & salt. 8 oz. serving. Served with fresh tortilla chips.	Nachos \$12 House made chips, refried beans, shredded cheese, cheese sauce, lettuce, guacamole, pico de gallo, radish, jalapeños & sour cream. <i>Add grilled chicken, al pastor or carnitas +\$4; add steak or chorizo +\$5.</i>	Flautitas De La Casa \$12 Six mini rolled flour tortillas filled with grilled chicken and fried golden brown. Served with lettuce, pico de gallo, guacamole & sour cream.	Sopes \$13 Two (2) handmade masa tortillas topped with refried beans, chorizo, lettuce, pico de gallo, pickled onions, sour cream and cotija cheese.
Un Chile Relleno \$9 Roasted poblano pepper, stuffed with cheese, coated in an egg batter and fried golden brown. Served over rice; topped with salsa roja & sour cream.		Queso Bowl \$9 An 8 oz bowl of our signature white cheese dip and chips. <i>Add chorizo \$4.</i>	Seasonal Ceviche \$Mkt. Please ask your server.

ENSALADAS

Burrito Bowl \$17 The perfect bowl filled with grilled chicken, Mexican rice, black beans, romaine lettuce, pico de gallo, avocado, shredded cheese and chopped corn. Drizzled with sour cream & cilantro aioli. <i>Substitute for shrimp or al pastor +\$3, or steak +\$4.</i>	Fajita Taco Salad \$16 A crispy tortilla bowl filled with fresh lettuce, shredded cheese, grilled onions, tomatoes, bell peppers and grilled chicken. <i>Substitute shrimp or al pastor +3 or steak +\$4.</i> Choice of dressing: Balsamic Vinaigrette, Creamy Mango, Chipotle Ranch or Ranch.	Ensalada Fresca \$ 17 Grilled Chicken, romaine lettuce, oranges, apples, strawberries, dried cranberries, candied walnuts and carrots. <i>Substitute for shrimp or al pastor +\$3 or steak +\$4.</i> Choice of dressing: Balsamic Vinaigrette, Creamy Mango, Chipotle Ranch or Ranch.
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SANDWICHES

Torta Chingona \$18 Toasted torta roll layered with butter, mayo, black beans, chicken milanesa, queso fresco, mozzarella, lettuce, tomato, onion, avocado, and topped with a pickled jalapeno. Add a side of adobo fries for \$4.	Mexican Burger \$19.5 An angus beef burger grilled to your liking. Stacked with house made chorizo, sliced pineapple, melted mozzarella, a chile relleno, guacamole & chipotle mayo on a buttery toasted bun. Topped with a pickled jalapeño and served with a side of adobo fries.
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PIZZAS (Feeds 4+)

Birria Pizza \$35 Two 14" flour tortillas filled with two (2) pounds of delicious birria beef and melted cheese; topped with radish, cilantro & onions. Served with consommé, salsa verde & limes.	Al Pastor Pizza \$34 Two 14" flour tortillas filled with two (2) pounds of al pastor from del trompo, melted cheese & pineapple; topped with cilantro aioli, onions & cilantro. Served with salsa morita & limes.	Mexican Pizza \$36 Two 14" flour tortillas filled with two (2) pounds of flank steak, chorizo, grilled chicken, peppers, onions and melted cheese. Topped with avocado, sour cream, cilantro, cotija cheese & pickled onions. Served with salsa verde & limes.
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BIRRIA DE RES

Authentically made... USDA beef, braised slowly for 12+ hours until tender, rich in spices and flavor.

Quesabirria Tacos \$19 Three double-stacked 6" corn tortillas filled with our birria beef & cheese. Topped with radish, onions & cilantro. Served with consommé, salsa verde and limes.	Birria Fries \$16 Seasoned fries, layered with birria and our house made white cheese sauce. Topped with pico de gallo, cilantro aioli, sour cream and a side of consommé.	Birria Ramen \$18 A 24 oz. bowl of our beef birria, ramen noodles & consommé. Topped with onions, chopped corn, radish, cilantro and lime.
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STREET TACOS

Straight from the streets of Mexico... Five double-stacked 4" corn tortillas filled with your favorite proteins; topped with onions, cilantro & fresh limes and appropriately paired with a side of salsa Verde or salsa Morita. No substitutions please.

Tacos De Pollo \$16.5 (Served with salsa verde & limes.)	Tacos Al Pastor (Del Trompo)  \$18.5 (Served with salsa verde & limes.)	Tacos De Carnitas (Shredded Pork) \$17.5 (Served with salsa verde & limes.)
Tacos Perrones \$21 (Steak, guacamole, nopales, queso fresco, chicharron, onions, cilantro. Served with salsa morita & limes.)	Tacos Chilangos \$19.5 (Flank steak and chorizo, and melted cheese between the corn tortillas for the perfect bite. Served with salsa morita & limes.)	Cinco Mamalones \$19.5 (One grilled steak, one grilled chicken, one chorizo, one carnitas and one al pastor. Served with salsa verde & limes.)

Tacos Azules - Four (4) blue corn tortillas with melted cheese between tortillas, premium skirt steak, topped with caramelized onions, cilantro & limes. Side of morita salsa. **\$22**

TACOS TRADICIONALES

Three (3) 6" tacos prepared with soft corn, hard corn or flour tortillas, and served with Mexican rice and black or refried beans.

Tacos Al Carbon \$15 Grilled chicken. Served with a side of pico de gallo, morita salsa, and limes. <i>Substitute for Carnitas +\$2, Steak +\$3, or one of each +\$3.</i>	Tacos De La Costa \$19.5 Breaded fried shrimp, guacamole, topped with coleslaw, cilantro aioli & limes.
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6" Single Tacos: Steak \$6, Carnitas \$5, or Grilled Chicken \$5 (*Topped **Mexi-Wey** with onions, cilantro, lime & salsa OR **Gringo-Way** with lettuce, cheese and sour cream.*)

ENCHILADAS

Hot and savory... Hand wrapped in corn tortillas, drenched in sauce and served with lettuce, pico de gallo, Mexican rice & your choice of black or refried beans.

Enchiladas Monterrey Three (3), filled with carnitas & drenched in our house made green tomatillo salsa. Topped with cheese & drizzled sour cream.	\$17.5	Enchiladas Poblanas (Ask for a free taste of our mole!) Three (3), filled with grilled chicken & drenched with mole poblano. Topped with sesame seeds & drizzled sour cream.	\$17	Enchiladas Vallarta Three (3), filled with shrimp, drenched in house made flor de calabaza cream sauce & drizzled sour cream.	\$19
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BURRITOS & CHIMICHANGAS

Fajita Burrito Hand rolled in a flour tortilla and filled with grilled chicken, sautéed bell peppers, tomatoes and onions. Topped with adobo salsa & drizzled sour cream. Substitute for shrimp +\$2, steak +\$3, or chicken & steak +3. Served with lettuce, pico de gallo, Mexican rice and your choice black or refried beans.	\$17	Zapata Burrito Hand rolled in a flour tortilla and filled with flank steak, grilled chicken and chorizo. Topped with our house made white cheese sauce, tomatillo salsa, adobo salsa and drizzled sour cream. Served with lettuce, pico de gallo, Mexican rice and your choice black or refried beans.	\$19
Jambalaya Burrito Hand rolled flour tortilla filled with shrimp, chicken, steak, chorizo, peppers and onions. Topped with adobo salsa & our house made white cheese sauce, drizzled sour cream. Served with lettuce, pico de gallo, Mexican rice and your choice black or refried beans.	\$19	Mixed Grill Chimichanga One large hand wrapped flour tortilla filled with grilled chicken, flank steak and shrimp and topped with our signature white cheese sauce. Served with lettuce, pico de gallo, guacamole & sour cream. Mexican rice and your choice black or refried beans.	\$19
Mr. Burrito (Handheld Style) Large flour tortilla filled with flank steak, black beans, rice, mozzarella cheese, lettuce, pico de gallo & sour cream. Seared on the flat grill and served with a side of morita salsa. Add a side of adobo fries for \$4.	\$16		

FAJITAS

Sizzling & Steaming... A hot fired skillet, filled with your choice of protein, green peppers, onions and tomatoes, cilantro and lime. Served with lettuce, pico de gallo, sour cream, guacamole, shredded cheese, Mexican rice, black or refried beans. Corn or flour tortillas.

Tradicional Fajita (Chicken \$20 , Carnitas \$22 , Shrimp \$24 or Flank Steak \$25 .)	Mazatlan Fajita (Flank Steak, chicken, & shrimp.)	\$27	Carnaval Fajita (Flank Steak, chicken, shrimp, house made chorizo & pineapple.)	\$29
Jalisco Fajita Hand cut, premium quality skirt steak, marinated and grilled to perfection. Served on a sizzling skillet of green peppers, onions, tomatoes, cambray onion & a chile toreado. Accompanied by sides of chicharron, guacamole, frijoles charros & Mexican rice.	\$32			

POLLO Y PESCADO

Arroz Con Pollo Grilled chicken breasts sautéed with zucchini, squash, carrots & pineapple; served over a bed of rice, topped with white cheese sauce and fresh cilantro. Served with corn or flour tortillas.	\$18	Pollo Asado Grilled chicken breasts accompanied with lettuce, sour cream, pico de gallo, guacamole, grilled cambray onion, jalapeño toreado and Mexican rice. Served with your choice of black or refried beans & corn or flour tortillas.	\$20
Tequila's Chicken Platter Grilled chicken breasts topped with sautéed mushrooms, green tomatillo salsa & cheese sauce. Served with lettuce, sour cream, pico de gallo, guacamole, grilled cambray onion, jalapeño toreado, Mexican rice, black or refried beans and corn or flour tortillas.	\$20	Frida's Salmon An 8 oz ounce grilled salmon fillet served over flor de calabaza sauce and a bed of zucchini, yellow squash, carrots with a side of lemon.	\$26

RICAS CARNES

Hand Cut & 36 hour marinated... Served with Mexican rice and your choice of black or refried beans & corn or flour tortillas.

Carne Asada Flank steak, grilled to your liking. Served with lettuce, sour cream, pico de gallo, guacamole, grilled cambray onion & a jalapeño toreado.	\$25	Carnitas Abuelo's secret pork recipe, slowly simmered until tender. Flash fried and served with lettuce, guacamole, sour cream & pico de gallo.	\$20	Arrachera Premium skirt steak, grilled to your liking. Served with nopales, frijoles charros, a 6" corn tortilla cheese quesadilla, grilled queso fresco, chicharron, guacamole, grilled cambray onion, & chile toreado.	\$34
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MOLCAJETES

Presented in a steaming hot, volcanic stone bowl... filled with your favorite protein, sauteed bell peppers, tomatoes, onions, nopales, queso fresco, grilled cambray onion, grilled jalapeño and topped with salsa de tomatillo. Served with a side of Mexican rice and your choice of black or refried beans & corn or flour tortillas.

Mexicano Molcajete (Flank steak, chicken and house made chorizo.)	\$26	Triple "A" Molcajete (Flank steak, chicken and shrimp.)	\$29
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VEGETARIAN

Enchiladas De Espinaca Three (3) spinach and cheese enchiladas drenched in flor de calabaza sauce. Served with lettuce, pico de gallo and drizzled sour cream.	\$18	Garden Burrito Hand rolled in a flour tortilla, zucchini, squash, carrots, mushrooms, onions, bell peppers and tomatoes. Topped with lettuce, pico de gallo, tomatillo salsa and drizzled sour cream. Served with Mexican rice and black beans.	\$18	Dos Chiles Rellenos Two (2) roasted poblano peppers, stuffed with cheese, coated in a fluffy egg batter and fried golden brown. Served over rice; topped with salsa roja & sour cream.	\$19	Garden Fajita Sizzling skillet of zucchini, yellow squash, carrots, onions, mushrooms, bell peppers and tomatoes. Served with a side of Mexican rice, black beans, corn or flour tortillas, lettuce, pico de gallo, and drizzled sour cream.	\$20
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BEBIDAS CLASICAS (Non-Alcoholic)

House Made Aguas Frescas \$5.5 (Horchata, Jamaica & Seasonal)	Virgin Piña Colada \$9
Bottled Beverages \$4 Boing Mango Squirt (grapefruit) Topo-Chico Mexican Coca-Cola	Virgin Daquiri \$9 (Strawberry, Mango, Passion Fruit, Blackberry or Guava)
Sangria Señoral Pineapple Jarritos Mandarin Jarritos Tamarind Jarritos	Virgin Mojito \$8
	Virgin Mangoneada \$10 (Mango, Chamoy, Tajin, Banderilla & Paleta De Mango)

POSTRES HECHOS EN CASA

Fried Ice Cream \$9 • **Tres Leches \$10** • **Flan \$8** • **Chocoflan \$10** • **Churros \$10**
Cheesecake Chimichanga \$13 • **Malteadas Deluxe \$9** Cajeta, Fresa, Oreo & Nutela

MENU W/ PICTURES



2001 CENTURY BOULEVARD, GERMANTOWN, MD 20874
301-569-4574

May, 2024

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