



MENU



STARTERS

GUACAMOLE 200 GRS. \$110

Fresh mashed avocado.

CHILE RELLENO \$45

Grilled Anaheim pepper stuffed with cheese.

NOPAL A LA MEXICANA 200 GRS. \$110

Chopped cactus paddles with pico de gallo salsa, serrano pepper, and cilantro dressing.

QUESO FUNDIDO NATURAL 250 GRS. \$180

Melted cheese blend.

QUESO FUNDIDO MIXTO \$230

Melted cheese blend, chorizo, Anaheim pepper strips, mushrooms, chistorra sausage, chilorio, and pork jowl.

QUESADILLA NATURAL \$90

Double tortilla with a cheese blend.

QUESADILLA \$125

Double tortilla filled with a cheese blend and your choice of an additional ingredient.

Choice of ingredients: Chilorio, chorizo, mushrooms, Anaheim pepper strips, or chistorra sausage.

CHICHARRÓN DE PAPADA 180 GRS. \$230

Deep-fried pork jowl served on a bed of avocado.

CHICHARRÓN DE RIB EYE 180 GRS. \$280

Deep-fried rib eye served on a bed of avocado, pico de gallo salsa, and tortilla chips.

AGUACHILE DE RIB EYE 250 GRS. \$280

Rib eye steak cut into strips, served on a bed of avocado, cucumber, red onion and a black salsas blend.

AGUACHILE DE PAPADA 180 GRS. \$230

Pork jowl served on a bed of avocado, cucumber, red onion, and a black salsas blend.

PORTOBELLO MELT \$120

Grilled portobello mushroom topped with melted cheese, served on a hot plate.

PANELA ASADA NATURAL 150 GRS. \$130

Grilled panela cheese.

FRIJOLAS CHARROS 330 GRS. \$85

Traditional charro beans served on a hot plate.

FRIJOLAS REFritos 330 GRS. \$85

Refried beans served on a hot plate.

CARNE EN SU JUGO DIEZMILLO \$180

120g. of Chuck beef served on a hot plate with charro beans.

CARNE EN SU JUGO CORTES FINOS \$220

Choice of skirt steak, rib eye or tenderloin, served on a hot plate with charro beans and 4 tortillas (choice of flour, corn, or mixed).



BURRO CAMPECHANO

BURROS

BURRO CAZADOR 220 GRS. \$220

Choice of chuck beef, chicken, al pastor meat, or pork rib eye with beans and a cheese blend.

BURRO CAMPECHANO 220 GRS. \$260

Chuck beef and tripa with beans and a cheese blend.

BURRO ESPECIAL DE CORTES 220 GRS. \$290

Choice of skirt steak, tenderloin, or rib eye with beans and a cheese blend.



CHICHARRÓN DE RIB EYE



QUESO FUNDIDO



AGUACHILE DE PAPADA



ALAMBRE DE
DIEZMILLO

ALAMBRES

CHUCK BEEF 220 GRS.	\$290
CHICKEN 220 GRS.	\$290
PORK RIB EYE 220 GRS.	\$290
ALAMBRES (FINE CUTS) 250 GRS.	\$480
Choice of skirt steak, filet, or rib eye.	

All prepared with bell peppers, onions, cheese blend, and black salsas blend. Served with 4 tortillas (choice of flour, corn, or mixed).

SPECIALTIES

ARRACHERA OUTSIDE 300 GRS. \$480

Mexican skirt steak served with a baked potato with bacon and melted cheese, grilled onion and grilled nopales.

RIB EYE 300 GRS. \$480

Rib Eye steak served with a baked potato, bacon and melted cheese, grilled Anaheim pepper stuffed with cheese, grilled onion and grilled nopales.

CABRERÍA 300 GRS. \$480

Tenderloin served with a baked potato, bacon and melted cheese, grilled Anaheim pepper stuffed with cheese, grilled onion and grilled nopales.

MOLCAJETE CALIENTE 600 GRS. \$480

Chuck beef, chorizo, bacon, white onion, topped with tomatillo salsa and melted cheese.

PARRILLADA CAZADOR 900 GRS. \$940

250 g. Rib Eye, 250 g. Tenderloin, 250 g. tripa or chicken, 150 g. pork rib eye. Served with 2 grilled Anaheim pepper stuffed with cheese, grilled nopal, grilled onion, charro or refried beans, and 8 tortillas (choice of flour, corn, or mixed).

PARRILLADA SONORA 720 GRS. \$795

Chuck beef, al pastor meat, tripa or chicken, whole or shaved short rib, served with 2 grilled Anaheim pepper stuffed with cheese, grilled nopal, grilled onion, charro or refried beans, and 8 tortillas (choice of flour, corn, or mixed).

PAPANCHA DE DIEZMILLO 320 GRS. \$210

Mashed potato with butter, chuck beef, Anaheim pepper strips, bacon, and melted cheese, served with 4 tortillas (choice of flour, corn, or mixed).

PAPANCHA CORTES 320 GRS. \$260

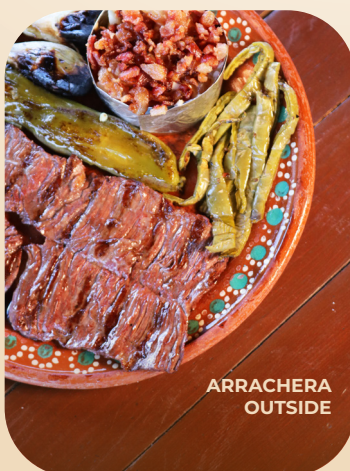
Mashed potato with butter, Anaheim pepper strips, bacon, and melted cheese, served with 4 tortillas (choice of flour, corn, or mixed). Choice of skirt steak, filet, or rib eye steak.

COSTILLA SHORT RIB 300 GRS. \$225

(Whole or shaved).



PAPANCHA DE
DIEZMILLO



ARRACHERA
OUTSIDE



RIB EYE

TACOS

ASADA 120 GRS.	\$95
Chuck beef.	
TRIPA 120 GRS.	\$105
CAMPECHANO 120 GRS.	\$110
Tripa and chuck beef.	
PASTOR 120 GRS.	\$95
Al pastor meat.	
TACO LIGHT 120 GRS.	\$105
Chuck beef served in a lettuce leaf.	
TACO LIGHT CORTES 120 GRS.	\$130
Choice of skirt steak, rib eye or tenderloin, served in a lettuce leaf.	
CARAMELO DIEZMILLO 120 GRS.	\$125
Chuck beef, melted cheese, beans, and Anaheim pepper strips.	
CARAMELO CORTES 120 GRS.	\$145
Melted cheese, meat, beans, and Anaheim pepper strips. Choice of skirt steak, rib eye, tenderloin.	
TACO RIB EYE PUERCO 120 GRS.	\$95
Pork rib eye.	
TACO PLACERO 120 GRS.	\$98
Pork jowl with house sauce, white onion, and cilantro.	
TACO DE MOLLEJA 120 GRS.	\$98
Beef sweetbreads.	
TACO DE ARRACHERA 120 GRS.	\$130
Skirt steak.	
TACO DE CABRERÍA 120 GRS.	\$130
Tenderloin.	
TACO DE RIB EYE 120 GRS.	\$130
TACO DE FRIJOL 60 GRS.	\$35
Refried beans.	
TACO DE PECHUGA DE POLLO 120 GRS.	\$98
Chicken.	
TACO COSTRA DE QUESO EN DIEZMILLO 120 GRS.	\$135
Chuck beef in a cheese crust tortilla.	
TACO COSTRA DE QUESO CORTES FINOS 120 GRS.	\$155
Choice of skirt steak, rib eye, or tenderloin in a cheese crust tortilla.	

TACO GORILA 120 GRS.	\$115
Chuck beef served in an Anaheim grilled pepper with melted cheese.	
TACO GORILA CORTES 120 GRS.	\$145
Choice of skirt steak, rib eye, or tenderloin, served in a grilled Anaheim pepper with melted cheese.	
TACO GORILA EN COSTRA DE QUESO 160 GRS.	\$180
Gorila taco in a cheese crust tortilla.	
GRINGA 120 GRS.	\$160
Double tortilla with al pastor meat and melted cheese.	
LORENZO 120 GRS.	\$115
Crispy tortilla with deep-fried pork jowl and melted cheese.	
LORENZA 120 GRS.	\$115
Crispy tortilla with beans, chuck beef and melted cheese.	
LORENZA CORTES FINOS 120 GRS.	\$145
Crispy tortilla with beans, meat, and melted cheese. Choice of skirt steak, rib eye, or tenderloin.	
LORENZA CAMPECHANA 120 GRS.	\$125
Crispy tortilla with beans, chuck beef, tripa and melted cheese.	
DORADO DE DIEZMILLO 120 GRS.	\$98
Chuck beef in a grilled corn tortilla.	
DORADO CAMPECHANO 120 GRS.	\$110
Tripa and chuck beef in a grilled corn tortilla.	
DORADO CAMPECHANO CORTES FINOS	\$130
Tripa and meat in a grilled corn tortilla. Choice of skirt steak, rib eye, or tenderloin.	
DORADO	\$130
Choice of skirt steak, rib eye, or tenderloin in a grilled corn tortilla.	
QUESADILLA CON DIEZMILLO 200 GRS.	\$160
Double tortilla with melted cheese and chuck beef.	
QUESADILLA CORTES FINOS 200 GRS.	\$185
Double tortilla with melted cheese and meat. Choice of skirt steak, rib eye or tenderloin.	
QUESADILLA CON PECHUGA DE POLLO	\$155
Double tortilla with melted cheese and chicken.	
PELLIZCADA DIEZMILLO 120 GRS.	\$115
Handmade corn gordita with pork crackling sediment, chuck beef, and melted cheese.	
PELLIZCADA CAMPECHANA 120 GRS.	\$130
Handmade corn gordita with pork crackling sediment, chuck beef, tripa and melted cheese.	
PELLIZCADA CORTES FINOS 120 GRS.	\$145
Handmade corn gordita with pork crackling sediment, meat, and melted cheese. Choice of skirt steak, filete or rib eye.	
ORDEN DE TORTILLAS	\$45
Flour or corn, handmade 100% (5 tortillas).	



DESSERTS

BROWNIE CON NIEVE
Warm brownie served with a scoop of vanilla ice cream.

ROSCA DE COCO
Slice of coconut cake topped with coconut cream.

ZEBRA
Slice of chocolate cake layered with cream cheese and topped with chocolate glaze.

COYOTA CON NIEVE
Coyota (sweet pastry) cut into quarters, served with vanilla ice cream.

\$95 PAY DE LIMÓN \$85
Slice of a creamy lemon pie.

\$95 CHOCOFLAN \$85
Slice of chocolate flan cake.

\$95 MALTEADA TUTÚ \$95
Vanilla caramel bacon milkshake with chocolate syrup.

\$95 NIEVE DE VAINILLA \$60
Three scoops of vanilla ice cream with chocolate syrup and a cherry on top.



BROWNIE CON NIEVE



ROSCA DE COCO



COYOTA CON NIEVE



ZEBRA



MALTEADA TUTÚ

DRINKS

FLAVORED WATER \$50

SODAS \$50

WATER \$40

SPARKLING WATER \$50

TONIC WATER \$50

FLAVORED NATURAL LEMONADE \$50

FLAVORED SPARKLING LEMONADE \$55

COFFEE \$50

ESPRESSO \$55

AMERICAN COFFEE \$60

CAPPUCCINO \$60

LATTE \$60

HOT CHOCOLATE \$60

MOCHA CAPPUCCINO \$60

MILK SHOT \$10

BEERS

STELLA ARTOIS \$80

MICHELOB ULTRA \$68

MODELO ESPECIAL \$65

NEGRA MODELO \$65

MODELO TRIGO \$65

MODELO NOCHE ESPECIAL \$65

MODELO PURA MALTA \$65

CORONA CERO \$55

VICTORIA \$55

CORONA EXTRA CLARA \$55

CORONA LIGHT \$55

PACÍFICO CLARA \$55

PACÍFICO LIGHT \$55

PACÍFICO SUAVE \$55

BARRILITO \$55

BUD LIGHT	\$55
BUDWEISER	\$55
GUINNESS	\$80
CUCAPA OBSCURA	\$80
CUCAPA BORDER	\$80
CUCAPA 57	\$80
BUQUIBICHI SAHUARIPA	\$90
BUQUIBICHI BANQUETERA	\$90
BUQUIBICHI TALEGA	\$90
BUQUIBICHI CHÚCATA	\$90
BUQUIBICHI MARZEN	\$90
BUQUIBICHI BITACHERA	\$90
BUQUIBICHI BUENA BOLA	\$90
BUQUIBICHI ULTRA BICHI	\$90

CHILLED MUG	\$35
MICHELADA MUG	\$30
SAUCED MUG	\$30
BLACK SAUCE SHOT	\$20
LEMON SHOT	\$20
CLAMATO SHOT	\$20



WINES

750 ML

CUNE CRIANZA RIOJA	\$560
L.A. CETTO CABERNET SAUVIGNON RES. PRIVADA	\$850
L.A. CETTO BLACK DE BLACK	\$295
CASILLERO DEL DIABLO CABERNET	\$510
UNICO SANTO TOMÁS	\$2,940
RESERVADO CONCHA Y TORO CABERNET SAUVIGNON	\$330
L.A. CETTO BLACK ZINFANDEL	\$295
ESTEFANYA MERLOT	\$425
CASA MADERO 3V TINTO	\$1,055

375 ML

CASILLERO DEL DIABLO CABERNET	\$260
CUNE RIOJA	\$320
L.A. CETTO CABERNET SAUVIGNON	\$240
CUNE CRIANZA RIOJA	\$320

187 ML

L.A. CETTO BLANC DE BLANCS	\$120
L.A. CETTO BLANC DE ZINFANDEL	\$120
L.A. CETTO CABERNET SAUVIGNON	\$120
L.A. CETTO PETITE SIRAH	\$120
CUNE CRIANZA RIOJA	\$170
ESTEFANYA MERLOT	\$140
ESTEFANYA CARMENERE	\$140
RIUNITE LAMBRUSCO	\$120
RIUNITE LAMBRUSCO ROSADO	\$140



COCKTAILS

GOLDEN MACUA	\$160
GUAVA PALOMA	\$160
MEZCALITA	\$160
GIN TONIC	\$150
SANGRÍA CAZADOR	\$150
PIÑA COLADA	\$150
MARGARITA	\$150
PALOMA	\$150
LEMON PALOMA	\$150
ELECTRIC LEMONADE	\$150
VODKA TONIC	\$150
LIVING	\$140
BRAMBLE	\$140
SUMMER	\$140
WHITE RUSSIAN	\$110
MOJITO	\$110

MOCKTAILS

SANGRIA	\$130
PIÑA COLADA	\$130
MARGARITA	\$130
PREPARED CLAMATO	\$100

KIDS DRINKS

PANDISODA	\$60
ICEE	\$60

DIGESTIVES

ANÍS CHINCHÓN DULCE	\$90
ANÍS CHINCHÓN SECO	\$90
AMARETTO DI SARONNO	\$100
BAILEYS ORIGINAL	\$100
FRANGELICO	\$100
KAHLUA COFFEE LIQUEUR	\$90
LICOR 43	\$100
SAMBUCA NEGRO	\$100
PACHARAN BASARANA	\$100
CABRONCILLO	\$140
ANGEL KISS	\$140
HUNTER SHOT	\$140
CARAJILLO	\$140



TEQUILAS

CUERVO TRADICIONAL	\$100
CUERVO TRADICIONAL REPOSADO	\$100
CUERVO TRADICIONAL PLATA	\$100
DON JULIO 70	\$150
DON JULIO BLANCO	\$150
DON JULIO REPOSADO	\$150
DON JULIO AÑEJO	\$190
HERRADURA BLANCO	\$135
HERRADURA REPOSADO	\$150
HERRADURA ULTRA	\$150
JIMADOR BLANCO	\$100
JIMADOR REPOSADO	\$100
SAUZA HORNITOS REPOSADO	\$100
MAESTRO TEQUILERO CORTE DIAMANTE	\$150
1800 CRISTALINO AÑEJO	\$130
1800 CRISTALINO AÑEJO REPOSADO	\$160
CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO	\$290
SIETE LEGUAS BLANCO	\$150
VIUDA DE SÁNCHEZ (SANGRITA)	\$25

RUM

BACARDI BLANCO CARTA BLANCA	\$85
CAPTAIN MORGAN	\$85
MATUSALEM CLÁSICO	\$95
MATUSALEM GRAN RESERVA 15 AÑOS	\$95
APPLETON SPECIAL	\$95

VODKA

ABSOLUT AZUL	\$120
SMIRNOFF	\$120
SMIRNOFF TAMARINDO	\$120

WHISKY

BUCHANANS 12 AÑOS	\$150
CHIVAS REGAL 12 AÑOS	\$150
JACK DANIELS	\$150
J.W. ETIQUETA ROJA	\$150
J.W. ETIQUETA NEGRA	\$180
MACALLAN 12 AÑOS	\$230

AGAVE SPIRITS

BACANORA SONORA BLANCO	\$80
BACANORA SONORA REPOSADO	\$90
BACANORA AGUAMIEL BLANCO	\$120
BACANORA BATUQ BLANCO	\$120
MEZCAL JOVEN 400 CONEJOS	\$100
CREMA DE BACANORA AGUAMIEL	\$100

BRANDY

AZTECA DE ORO	\$95
FUNDADOR	\$90
DON PEDRO RESERVADO ESPECIAL	\$100
TORRES 10 RESERVA IMPERIAL	\$140

