



MENÚ



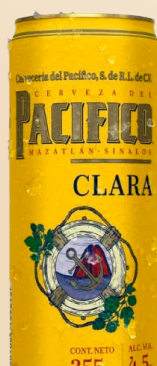
DRINKS

FLAVORED WATER	\$50
SODAS	\$50
WATER	\$40
SPARKLING WATER	\$50
TONIC WATER	\$50
FLAVORED NATURAL LEMONADE	\$65
FLAVORED SPARKLING LEMONADE	\$75
PANDI SODA	\$80
AMERICAN COFFEE	\$50
ESPRESSO	\$50
CAPPUCCINO	\$60
MILK SHOT	\$20



BEERS

STELLA ARTOIS	\$80	BUDWEISER	\$55
MICHELOB ULTRA	\$68	BUQUIBICHI SAHUARIPA	\$90
MODELO ESPECIAL	\$65	BUQUIBICHI BANQUETERA	\$90
NEGRA MODELO	\$65	BUQUIBICHI TALEGA	\$90
MODELO PURA MALTA	\$65	BUQUIBICHI CHÚCATA	\$90
CORONA CERO	\$55	BUQUIBICHI BITACHERA	\$90
VICTORIA	\$55	BUQUIBICHI BUENA BOLA	\$90
CORONA EXTRA CLARA	\$55	BUQUIBICHI ULTRA BICHI	\$90
CORONA LIGHT	\$55	CHILLED MUG	\$55
PACÍFICO CLARA	\$55	MICHELADA MUG	\$45
PACÍFICO LIGHT	\$55	SAUCED MUG	\$40
PACÍFICO SUAVE	\$55	BLACK SAUCE SHOT	\$30
BARRILITO	\$55	LEMON SHOT	\$30
BUD LIGHT	\$55	CLAMATO SHOT	\$35



APPETIZERS

GUACAMOLE 200 G. \$150

Mashed avocado with cilantro and fresh cheese.

CHILE RELLENO \$60

Grilled Anaheim pepper stuffed with cheese.

QUESO FUNDIDO NATURAL 250 G. \$210

Blend of melted cheeses.

QUESO FUNDIDO (UP TO 3 INGREDIENTS) \$265

Blend of melted cheeses. Choice of chorizo, roasted poblano strips, mushrooms, chistorra sausage, or chilorio.

QUESADILLA NATURAL \$125

Double tortilla with a blend of melted cheeses.

QUESADILLA (CHOICE OF FILLING) \$170

Chilorio.

Chorizo.

Mushrooms.

Roasted poblano strips.

Chistorra sausage.

CHICHARRÓN DE PAPADA 180 G. \$285

Crispy pork jowl served over a bed of avocado.

CHICHARRÓN DE RIB EYE 180 G. \$325

Crispy rib eye bites served over a bed of avocado with pico de gallo and tortilla chips.

AGUACHILE DE RIB EYE 180 G. \$325

Rib eye steak served on a bed of avocado with cucumber and red onion, finished with a savory dark sauce and a blend of chiles.

AGUACHILE DE PAPADA 180 G. \$285

Pork jowl served on a bed of avocado with cucumber and red onion, finished with a savory dark sauce.

PANELA ASADA NATURAL 150 G. \$155

Grilled panela cheese.

PANELA ASADA (UP TO 3 INGREDIENTS) \$186

Choice of chorizo, roasted poblano strips, mushrooms, chistorra sausage, or chilorio.

FRIJOLAS CHARROS 330 G. \$105

Served hot with cilantro.

FRIJOLAS REFRITOS 330 G. \$105

Refried beans served on a hot plate, topped with fresh cheese

CARNE EN SU JUGO DIEZMILLO PRIME 120 G. \$220

Chuck beef served on a hot plate with charro beans and your choice of flour or corn tortillas.

CARNE EN SU JUGO DE CORTES 120 G. \$285

(Choice of skirt steak, rib eye or tenderloin)

Served on a hot plate with charro beans and your choice of flour or corn tortillas.

CEBOLLAS PREPARADAS EN SALSA NEGRA \$70

Onions in black sauce.



BURROS

BURRO CAZADOR 220 G. \$270

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

BURRO CAMPECHANO 220 G. \$310

Beef chuck and beef tripe with beans and a blend of melted cheeses.

BURRO ESPECIAL DE CORTES 220 G. \$355

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



SPECIALTIES

CORTES 300 G. \$620

Your choice of skirt steak, rib eye, or tenderloin. Served on a sizzling platter with a baked potato topped with bacon and melted cheese, a cheese-stuffed pepper, grilled onion, and grilled cactus paddles.

PARRILLADA CAZADOR 920 G. \$1,320

Rib eye, tenderloin, your choice of beef intestines or chicken, and pork ribeye. Served with a cheese-stuffed Anaheim pepper, grilled cactus and onion, charro or refried beans, and 8 flour or corn tortillas, or a mix of both.

PARRILLADA SONORA 750 G. \$1,180

Chuck beef, al pastor meat, tripa or chicken, whole or shaved short rib. Served with a cheese-stuffed Anaheim pepper, grilled cactus and onion, charro or refried beans, and 8 flour or corn tortillas, or a mix of both.



RIB EYE

PARRILLADA PREMIUM 900 G. \$1,650

Outside skirt steak, rib eye, and tenderloin (300 g each). Served with 3 baked potatoes topped with bacon and cheese, grilled cactus and onions, 3 cheese-stuffed peppers, refried beans, and 8 flour or corn tortillas, or a mix of both.

PAPANCHA DE DIEZMILLO 320 G. \$295

Buttery mashed potatoes with sliced peppers, bacon, and melted cheese, topped with beef chuck steak. Served with 4 flour or corn tortillas, or a mix of both.

PAPANCHA CORTES 320 G. \$375

Your choice of outside skirt steak, rib eye, or tenderloin.

COSTILLA SHORT RIB 300 G. \$290

Served whole or thinly sliced.



PAPANCHA DE DIEZMILLO



ARRACHERA OUTSIDE



PARRILLADA PREMIUM

TACOS

DIEZMILLO PRIME \$115
Chuck beef.

PASTOR \$115
Al pastor meat.

TACO DE PECHUGA DE POLLO..... \$115
Chicken Breast Taco.

TACO DE PAPADA \$125
Tender pork jowl.

TACO PLACERO \$125
Pork jowl topped with house sauce, white onion, and cilantro.

TRIPA \$145

TACO DE MOLLEJA \$145
Beef sweetbreads.

TACO RIB EYE PUERCO \$125
Pork rib eye.

TACO DE CHICHARRÓN RIB EYE \$185

ARRACHERA OUTSIDE, RIB EYE Y CABRERÍA \$170
Choice of skirt steak, rib eye or tenderloin.

CAMPECHANO \$145
Tripa and chuck beef.

CAMPECHANO CORTES \$185
Tripa and choice of skirt steak, rib eye or tenderloin.

GRINGA \$230
Double tortilla filled with al pastor pork and melted cheese.

TACO DE FRIJOL 60 GRS. \$35
Refried beans.

TACO LIGHT

Served in a lettuce leaf.

CHICKEN BREAST \$119

CHUCK BEEF \$119

CHOICE OF SKIRT STEAK, RIB EYE OR TENDERLOIN \$170

CARAMELO

Melted cheese, beans, and anaheim pepper strips.

CHUCK BEEF \$155

CHOICE OF SKIRT STEAK, RIB EYE OR TENDERLOIN \$175

COSTRA DE QUESO

Served in a cheese crust tortilla.

CHUCK BEEF \$170

CHOICE OF SKIRT STEAK, RIB EYE OR TENDERLOIN \$190

GORILA

Anaheim grilled pepper served on a corn or flour tortilla, topped with melted cheese.

CHUCK BEEF \$160

CHOICE OF SKIRT STEAK, RIB EYE OR TENDERLOIN \$185

SERVED IN A CHEESE CRUST 160 GRS. \$230

LORENZO

CRISPY PORK JOWL AND MELTED CHEESE \$145

LORENZA

Crispy corn tortilla topped with melted cheese and beans.

CHUCK BEEF \$145

CHOICE OF SKIRT STEAK, RIB EYE OR TENDERLOIN \$185

CAMPECHANA (TRIPA AND CHUCKBEEF) \$170

DORADO

Served in a grilled corn tortilla.

CHUCK BEEF \$115

CHOICE OF SKIRT STEAK, RIB EYE OR TENDERLOIN \$170

CAMPECHANA (TRIPA AND CHUCKBEEF) \$145

CORTES CAMPECHANO 130 G. \$190

Tripa and choice of skirt steak, rib eye or tenderloin.

QUESADILLA 200 G.

Two tortillas with melted cheese.

CHUCK BEEF \$230

CHOICE OF SKIRT STEAK, RIB EYE OR TENDERLOIN \$280

CHICKEN BREAST \$215

PELLIZCADA

(Handmade thick corn tortilla topped with pork crackling drippings, meat, and melted cheese).

CHUCK BEEF \$160

CHOICE OF SKIRT STEAK, RIB EYE OR TENDERLOIN \$210

CAMPECHANA (TRIPA AND CHUCKBEEF) \$185

EXTRAS

AN ORDER OF TORTILLAS \$45

Five handmade flour or corn tortillas.



DESSERTS

BROWNIE WITH VANILLA ICE CREAM	\$150
TURTLE CHEESECAKE	\$150
NEW YORK CHEESECAKE	\$150
LOTUS CHEESECAKE	\$150
HOMEMADE FLAN	\$150
ZEBRA	\$150

A slice of chocolate cake filled and frosted with Philadelphia cream cheese.

COYOTA CON NIEVE	\$150
A traditional Sonoran pastry cut into four pieces and served with vanilla ice cream.	
3 SCOOPS VANILLA ICE CREAM	\$120
Topped with chocolate syrup and a cherry.	
1 SCOOP VANILLA ICE CREAM	\$40
Topped with chocolate syrup and a cherry.	



BROWNIE



HOMEMADE FLAN



COYOTA WITH ICE CREAM



ZEBRA



NEW YORK CHEESECAKE

WINES

750 ML

CUNE CRIANZA RIOJA	\$575
L.A. CETTO CABERNET SAUVIGNON RES. PRIVADA	\$870
UNICO SANTO TOMÁS	\$2,980
RESERVADO CONCHA Y TORO CABERNET SAUVIGNON	\$360
L.A. CETTO BLACK ZINFANDEL	\$320
CASA MADERO 3V TINTO	\$1,095

375 ML

CASILLERO DEL DIABLO CABERNET	\$290
CUNE RIOJA	\$345
L.A. CETTO CABERNET SAUVIGNON	\$255
CUNE CRIANZA RIOJA	\$335

187 ML

L.A. CETTO BLANC DE BLANCS	\$135
L.A. CETTO BLANC DE ZINFANDEL	\$135
L.A. CETTO CABERNET SAUVIGNON	\$135
L.A. CETTO PETITE SIRAH	\$135
CUNE CRIANZA RIOJA	\$185
ESTEFANYA MERLOT	\$155
ESTEFANYA CARMENERE	\$155
COPEO 3V	\$290



CLASSIC COCKTAILS

GIN TONIC	\$180
MARGARITA	\$180
PALOMA	\$180
PIÑA COLADA	\$180
VODKA TONIC	\$180
MOJITO	\$180
SANGRÍA CAZADOR	\$180
LIMONADA ELÉCTRICA	\$180
CLAMATO PREPARADO SIN ALCOHOL	\$120

DIGESTIVES

BAILEYS ORIGINAL	\$145
LICOR 43	\$125
SAMBUCA NEGRO	\$125
CARAJILLO	\$160
CREMA DE MAZOT	\$145
CARAJILLO MAZOT DE CAFÉ	\$170
KAHLUA LICOR DE CAFÉ	\$170

SIGNATURE COCKTAILS

MEZCALITA	\$180	BRAMBLE	\$180
CHAMAONA	\$180	NARANJERA	\$180
SONORITA	\$180		

LIMONADA
ELÉCTRICA

NARANJERA

SONORITA

MEZCALITA

CARAJILLO

BRAMBLE

CHAMAONA



TEQUILAS

CUERVO TRADICIONAL REPOSADO	\$115
CUERVO TRADICIONAL PLATA	\$120
DON JULIO 70	\$170
DON JULIO BLANCO	\$180
DON JULIO REPOSADO	\$180
DON JULIO AÑEJO	\$210
HERRADURA BLANCO	\$150
HERRADURA REPOSADO	\$155
HERRADURA ULTRA	\$160
MAESTRO TEQUILERO CORTE DIAMANTE	\$165
1800 CRISTALINO AÑEJO	\$145
1800 CRISTALINO AÑEJO REPOSADO	\$175
CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO	\$310
SIETE LEGUAS BLANCO	\$165
VIUDA DE SÁNCHEZ (SANGRITA)	\$45

RUM

BACARDI BLANCO	\$99
CAPTAIN MORGAN	\$99
MATUSALEM GRAN RESERVA 15 AÑOS	\$110

WHISKY

BUCHANANS 12 AÑOS	\$175
CHIVAS REGAL 12 AÑOS	\$175
JACK DANIELS	\$170
J.W. ETIQUETA ROJA	\$175
J.W. ETIQUETA NEGRA	\$195
MACALLAN 12 AÑOS	\$245

AGAVE SPIRITS

BACANORA MAZOT PECHUGA	\$180
MEZCAL 400 CONEJOS	\$125

DISTILLED SPIRITS

BACANORA MAZOT TUNA	\$150
BACANORA MAZOT PALMILLA	\$150

BRANDY

TORRES 10 RESERVA IMPERIAL	\$160
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VODKA

ABSOLUT AZUL	\$140
SMIRNOFF	\$140

