

ORALE GUEY

MEXICAN MODERN CUISINE

APERITIVOS

ÓRALE GUACAMOLE! 11.95

Fresh Smashed Avocados, Red Onion, Cilantro, Lime Juice, Salt & Tomatoes!

A RITUAL 15.95 OAXAQUEÑO TLAYUDAS

(JUMBO CRISPY TORTILLA)

Steak Add 5.95 Chorizo Add 2.95
Crispy Large Tortilla, Beans, Cabbage, Oaxaca Cheese, Tomato, Red Onion, Avocado, Grasshoppers & Morita Sauce.

EMPANADAS DE CAMARON 12.95

4 Crispy Empanadas With Shrimp And Cheese.
Served With Chipotle Aioli On Side.

SHRIMP CEVICHE 12.95

Passion Fruit Habanero, Salsa Grapefruit, Cucumbers, Red Onion, Radishes & Red Micro Greens.

TIRADITO DE ATÚN

TUNA TARTARE 13.95

Tuna, Charred Avocado, Mango, Cilantro Cerrano Sauce, Sesame Seeds Served With Cucumber & Sweet Potato Chips.

Queso Fundido 9.95

Add Chorizo & Rajas 12.95
Melted Chihuahua Cheese Mixed With Chorizo & Poblano Peppers Served With Flour Tortillas.



Los Tamales

Tamal Oaxaqueño Cooked Inside Banana Leaves.

- Chicken & Mole 6.95
- Pork Salsa Verde 7.95

Sopes 3 Of Your Choice

(Traditional Mexican Masa Base With Savory Toppings) 12.95
Served With Pickled Onion & Sour Cream & Fresco Cheese.
Home Made Sopes Topped With Black Beans & Each With Different Meat, Yes You Can Mix & Match!

- Chorizo With Potatoes
- Chicken Tinga
- Cochinita Pibill

Elote a la Leña 5.95

(Roasted Corn On The Cob)
Open Fire-Grilled Corn On The Cob With Chili Lime Mayo & Cheese.



Nachos 12.95

Add Chicken 2.95 Add Steak 3.95
Crispy Tortilla Chips, Black Beans, Queso Dip, Pico de Gallo, Guacamole, Sour Cream & Jalapeños.

SOUPS



SOPA AZTECA

(Chef's Specialty)

Cup 7.95 Bowl 11.95

Tomato-Chili Broth, Tortilla Strips, Chicken, Avocado, Queso Fresco, Dried Pasilla, Sour Cream & Cilantro.

FRIJOLES CHARROS

Cup 6.95 Bowl 10.95

Pinto Beans, Bacon, Onion, Pork Rings, Guajillo Sauce, Chile de Arbol & Fresco Cheese.

POZOLE ROJO

Chicken 16.95 - Pork 18.95

Hominy Corn Guajillo Broth, Topped With Red Cabbage, Oregano, Avocado, Radishes, Green Onion, Served With Chips & A Side Of With Sour Cream.



Consuming Raw Or Undercooked Meats, Poultry, Seafood Shellfish Or Eggs May Increased Your Risk Of Foodborne Illness.

**18% Gratuity Will Be Added To Parties Of 6 Or More. **Dear Customers, If Paying With a Card, a 2% Convenience Fee Will Be Added To Your Check.

FROM *south of the border*

MEXICAN CAESAR SALAD 11.95

(Rumor Has It.... The Original Caesar Salad Was Created In Mexico)

Romaine Lettuce, Parmesan Cheese, Creamy Caesar Jalapeño Avocado Dressing.

Add Chicken 3.95 Steak 5.95 Shrimp 6.95

SOUTHWEST SALAD 13.95

Add Chicken 3.95 Steak 5.95 Shrimp 6.95

Chopped Mix Lettuce, Corn, Black Beans, Chihuahua Cheese, Avocado, Red Peppers, Pico De Gallo Topped With Crispy Tortilla Strips.

FILETE DE PESCADO 16.95

Your Choice Lemon Butter or Ajillo Sauce Served With Rice & Grill Broccoli.

ORALE GUEY BURRITO

Steak 15.95 Chicken Tinga 13.95 Shrimp 17.95

(Created In The State Of Monterrey In México, Originally Only Eggs And Dried Steak, The Rest Is History)

Cheese, Rice, Refried Beans, Pico De Gallo, Lettuce, Sour Cream, Salsa Verde Cruda, And Your Choice Of Meat.

Fajitas Steak 21.95 Chicken 28.95

Shrimp 23.95 Add Cheese 2.95

PARRILLA MEXICANA

(FOUR PEOPLE) 67.95

Steak, Chicken, Shrimp, Chorizo Cactus, Onion, Chambray, Fresno Peppers, Queso Fresco Served With Rice and Beans Caramelized Onion, Poblano pepper, Bell Peppers, Fresco Cheese Grilled, Server, On a Hot Stone.

LA QUESADILLA

Steak 14.95 Chicken Tinga 12.95

Shrimp 16.95

Four Tortilla, Cheese, Pico De Gallo And Your Choice Of Meat.

ALAMBRE

Meat Platter Steak 23.95 Chicken 19.95

Bell Peppers, Grilled Onions, Bacon, Steak, Smothered in Cheese And Garnished With Grilled Pineapple And Cilantro. Served With Rice.

STREET CORN PASTA 17.95

Grilled Corn, Cotija cheese, Lime Chile Piquin Butter

POBLANO MC&CHEESE 17.95

Bake Pasta With Creamy Poblano Sauce, Poblano Pepper, Onion, Chorizo Bak & Chihuahua Cheese.

Tacos de LA ESQUINA

"Todo cabe en una tortilla sabiéndolo acomodar"
You can fit it all on one tortilla!

GOBERNADOR 5.95

(State Of Baja California)

Grill Shrimp, Oaxaca Cheese, Epazote, Green Onion, Pico De Gallo & Salsa Morita.

BAJA FISH TACO 4.95

Citrus Marinate Fish, House Slaw, Chipotle Aioli, Fried Jalapeño

CHINGON 5.95

(Mexico City)

Steak, Guacamole, Grill Onion, Cilantro & Green Sauce.

LECHÓN A LA LEÑA 4.95

(Pork) (Yucatan)

Slow Cooked Over Firewood, Pickled Cabbage & Jalapeño, Red Onion, Cilantro & Radishes.

CAMPECHANO 5.95

(Mexico City)

Flank Steak, Chorizo, Chicharrones (Pork Rinds) Red Onion, Cilantro, Radishes & Morita Sauce.

CHILANGO 4.95

(Mexico City)

Steak Smothered in Dark Beer, Grill Onion, Grill Potatoes, Topped With Cilantro & Salsa Cruda.

AL PASTOR 4.95

(Mexico City)

Pastor Marinated Pork, Roasted Pineapple, Cilantro, Onion & Red Sauce.

TINGA DE POLLO 3.95

(State Of Puebla)

Shredded Chicken, Caramelized Onion, Sour Cream, Cotija Cheese Adobo Sauce.

EL POLLO 4.95

(All Over Mexico)

Grill Chicken, Avocado, House Slaw, Chihuahua Cheese.

PLACERO 3.95

Pork Rigs, Pico de Gallo, Fresco Cheese & Salsa Cruda.

MEXICO *en la piel*

Mexican Pride Through & Through!



AY GUEY !!!

TROMPITO 36.95

For Two People

From Mexico City Pastor Marinate Pork & Pineapple Slow Cooked Over Firewood Served With Grill Pineapple Pico de Gallo Served With Red Onion, Cilantro, Lime, Tortillas & Frijoles Charros.

FROM THE CORNER OF SAN VICENTE

(State Of Hidalgo, Where These Soft Amazing Tacos Originated From)

6 Steamed Tacos de Canasta - - - - 14.95

Your Choice Potatoes With Chorizo, Bean VG, Pressed Pork Rinds Served With House Coleslaw, Onion & Salsa Cruda.

PENINSULA DE YUCATÁN

(State Of Yucatan, Next To Cancun)

Cochinita Pibil (Slow Braised Pork) - - 19.95

Braised Marinated Pork With Orange Achiote Wrapped In Banana Leaves Served With Black Refried Bean, Pickle Red Onion & Roasted Cauliflower & Roasted Habanero Sauce.

EL CONQUISTADOR

(From The State Of Hidalgo)

Stuffed Firewood Roasted Poblano Pepper, Your Choice:

Shrimp, Goat Cheese, Oaxaca Cheese - - 18.95

Chorizo, Potatoes, Oaxaca Cheese - - - 16.95

Served With Rice & Grilled Zucchini & Roasted Red Pepper Sauce.

FROM THE STATE OF GUANAJUATO

MOLE BOHEMIO

Chicken Breast - - - - - 16.95

Flank Steak - - - - - 22.95

Pork - - - - - 19.95

Served With Rice & Grilled Zucchini.

MOLCAJETE MEXICANO 29.95

Caramelized Onion, Bell Peppers, Poblano Pepper, Salsa Puya, Queso Asado, Chorizo, Chicken, Steak In a Hot Lava Mortar.

MOLCAJETE OF BEEF TONGUE

(Molcajete De LENGUA) - - - - - 29.95

With Salsa Of Morita Pepper, Roasted Potatoes, Grilled Fresco Cheese Grilled Zucchini & Fried Plantains, Served With Tortillas.

LOS TAQUITOS DORADITOS

Chicken - - - - - 14.95

Potatoes, Chorizo - - - - - 16.95

Served With Cilantro Rice And Our House Mexican Caesar Salad Topped with House Slaw, Sour Cream, Fresco Cheese & Salsa Cruda.

FROM THE STATE OF HIDALGO-EXOTIC MIXIOTE STEW

Chicken - - - - - 19.95

Lamb - - - - - 22.95

Slowly Cooked Bain-Marie (Water Bath). With Homemade Adobo, Nopales & Potatoes. Served With Cilantro Rice, Grill Zucchini & Tortillas .

CARNE ASADA A LA TAMPIQUEÑA --- 32.95

(One Of The Most Iconic Dishes In Mexico).

Grilled Steak Served With Rice, Beans, Guacamole, Grilled Onions & Jalapeños & Fresno Pepper. Served With Tortillas.

ENMOLADAS - - - 19.95

(Enchiladas Topped With Mole)

Filled With Black beans, Chicken Tinga, Cheese, Topped With Red Onion, Sour Cream & Fresco Cheese.

Served with Rice.

(Just For YOU! Upon Request,

We Can Make Them With Salsa Verde).

SIDES

Cilantro Rice - - - - - 3.95

Refried Beans - - - - - 3.95

Grilled Onion - - - - - 2.95

Tortillas - - - - - 2.95

Grilled Zucchini - - - - - 2.95

Chiles Treados - - - - - 3.95



DESSERT

Explosion Of Happiness - - - 34.95

Churros Extravaganza - - - 11.95

Postre de la casa - - - - - 7.95

Flan - - - - - 6.95

KIDS - - - - - 6.95

1 Chicken Tacos & Fries

1 Steak Tacos & Fries

Homemade Mc & Cheese

Chicken Tenders & Fries

Kids Quesadilla & Fries



This menu was created by Chef Santiago Garcia!