

# La Cocina Oaxaqueña

**Tortillas are made fresh**

## **Mole Oaxaqueno**

Chicken smothered with our exotic house made chocolate and chile mole sauce. Served with white rice, black beans and three tortillas \$12.75

## **Mole Coloradito**

Chicken smothered with an exotic house made red Chile mole sauce, served with white rice, black beans and three tortillas \$12.75

## **Enchiladas**

### **Enchiladas Verdes de Pollo**

Two rolled ,freshly made, tortillas stuffed with chicken topped with our house made tomatillo sauce, lettuce, tomatoes, queso fresco and served with white rice, black beans and light sour cream \$10.99

### **Enchiladas de Mole Coloradito**

Two rolled ,freshly made, tortilla stuffed with chicken, drizzled with our exotic house made mole sauce topped with lettuce, queso fresco and served with rice, black beans, and light sour cream \$12.50

### **Enchiladas de Mole Negro Oaxaqueño**

Two rolled ,freshly made, tortilla stuffed with chicken, drizzled with our exotic house made mole sauce made with chocolate. Topped with queso fresco and lettuce. Served with white rice, black beans, and light sour cream \$12.50

### **Enchiladas de Mariscos**

Two rolled ,freshly made, tortilla stuffed with halibut, prawns and scallops. Drizzled with cream mole sauce, topped with queso fresco and lettuce. Served with white rice and black beans \$14.25

### **Enchiladas Vegetarianas**

Two rolled ,freshly made, tortilla stuffed sautéed bell peppers, onions, mushrooms and tomatoes topped with tomatillo sauce, lettuce, queso fresco and served with rice, black beans and light sour cream \$10.75

\*Notice: consuming raw or uncooked meat, seafood, poultry or eggs may increase your risk of food borne illness.

### **Tacos al Pastor**

Barbecued pork smothered in our house made sauce, topped with pineapple, cilantro and onions between a freshly made tortilla. Three per order \$7.50

### **Tacos Carne Asada**

Skirt steak in freshly made tortilla, topped with cilantro and onion. Three per order \$7.50

### **Picaditas**

Fresh thick tortilla topped with black beans, queso fresco, and guacamole. Comes with rice. Two per order. Choice of shredded beef or chicken \$9.95

### **Gorditas**

Tortillas stuffed with pork, tomatoes, garlic, dried pepper. Topped with lettuce, queso fresco and served with rice and black beans. Two per order \$10.75

### **Chile Rellenos**

Chile peppers stuffed with cheese deep fried in an egg batter. Served with rice, whole black beans and three tortillas on the side \$10.50

### **Mely's Chile Rellenos**

Dried Poblano Chile stuffed with a delicious combination of pork, vegetables and raisins, topped with Sour cream. Served with rice, whole black beans and three tortillas \$11.25

### **Entomatadas**

Tasajo (grilled, thin sliced beef) with tortillas dipped in your choice of tomatillo or tomatoes sauce with queso fresco, onions, and Mexican sour cream \$11.75

### **Huarache**

10 inch oval tortilla covered in black beans and topped with tomatillo sauce, queso fresco, avocado, lettuce and sour cream choice of chicken \$10.50 Skirt Steak \$11.50

### **Tlayudas**

10 inch round dried corn tortilla topped with black beans, Oaxaqueno cheese, sliced avocado, sliced tomatoes and cabbage \$10.99 Add: Tasajo \$3.50 Chorizo \$3.00 Mixed \$3.99

### **Alambres**

Choice of skirt steak or al pastor (pork) combined with bacon, ham, bell peppers, onions and melted mozzarella cheese and three fresh tortillas. Served with rice and black beans \$11.95

### **Quesadilla Mexicana**

A folded large freshly made corn tortilla stuffed with pork chorizo, onions, spinach, jalapenos, tomatoes, and cheese. Served with sour cream and rice \$11.75

### **Carne Asada**

Grilled tender skirt steak, served with guacamole, pico de gallo and a grilled cactus. Accompanied with rice, black beans and three tortillas \$13.50

### **Chipotle con Pollo**

Sautéed chicken breast with bell peppers, onions, garlic and mushrooms smothered in a flavorful creamy chipotle sauce topped with queso Fresco, served with rice and black beans. Comes with three fresh tortillas \$11.99

### **Kid's Menu**

\$4.99(Only 12 years old and younger)

**Kid Quesadilla**

**Kid Burrito**

**Kid Enchilada**

**Kid Picadita**

**All served with black beans and rice  
Choice of Beef or chicken**

**Comes with small soda  
Add \$0.99 for juice**

**All Beans are topped with Queso Fresco**

## **Side Orders**

Rice \$2.99  
Cilantro Rice \$3.99  
Black Beans \$2.99  
Pico de Gallo \$2.25  
Flour Tortillas \$1.50  
Guacamole \$3.75  
Sour Cream \$1.75  
Chips and Salsa to go \$2.50  
Three Fresh Tortillas \$1.50

## **Desserts**

Kahlua Flan \$4.50  
Platano Frito \$4.95  
Vanilla Ice Cream \$2.50  
Churros (filled) \$4.50

# Antojitos

(Appetizers)

## **Molotes**

Beef sausage and potatoes wrapped in fried tortillas topped with guacamole, black beans and queso fresco. Three per order \$5.99

## **Choriqueso fundido**

Oaxaca cheese, house made chorizo, roasted poblano peppers and white onions with three corn tortillas \$7.75

## **Tacos fritos**

Rolled and fried, fresh tortillas, stuffed with chicken or beef topped with guacamole and black beans, dried chile sauce, queso fresco and Mexican sour cream. Three per order \$6.99

## **Empanadas De Camarones**

Sautéed Prawns, garlic, onions, bell peppers, tomatoes wrapped in our house made tortilla and deep fried to a crisp. Two empanadas per order \$8.50

## **Calamari Con Ensalada**

Calamari deep fried and served with cabbage salad and Chipotle aioli \$8.50

## **Quesadilla**

Grilled peppers, onions, cheddar and jack cheese in a large flour tortilla. Served with guacamole, pico de gallo and sour cream. Choice of: Chicken \$8.25 Skirt Steak \$8.99 Prawns \$9.99

# Frida and Diego's Favorite Dishes

## **Pechuga de Pollo con Relleno**

A seared half chicken breast drizzled with an Anaheim pepper sauce stuffed with a blend of Oaxaca cheese and Anaheim peppers. Served with rice and Mexican vegetables. (Cook time approx 15 mins)  
\$13.95

## **Pechuga ala Parilla**

Two grilled boneless chicken breast drizzled with creamy guajillo sauce. Comes with cilantro rice and grilled cactus \$13.50

## **Lomito de Puerco ala Parilla**

Grilled medallion sized pork smothered in a sauce made of toasted guajillo, onions and tomatoes.  
Served with Cilantro rice and grilled cactus \$13.99

## **Costillitas de Puerco**

Pork baby ribs marinated and grilled with Mole Oaxaqueno. Served with black beans and rice with three fresh tortillas \$13.25

## **Halibut Tacos**

Sautéed halibut, shredded cabbage and pico de gallo drizzled with a creamy chipotle pepper sauce and wrapped in fresh corn tortillas. Two per order with rice and beans \$13.50

## **Chipotle con Mariscos**

Sautéed prawns, scallops and clams with bell peppers, onions, garlic and mushrooms smothered in a flavorful creamy chipotle sauce, served with rice and black beans. Comes with three fresh tortillas \$14.50

## **Mushroom Quesadilla**

A folded large freshly made corn tortilla stuffed with sautéed mushrooms, onions, epazote (Mexican herb) and mozzarella cheese. Served with rice, sour cream and pico de gallo \$10.50

## **Plato Vegetariano**

Mashed potatoes served with vegetables and a delicious avocado sauce \$9.95

## **Tacos Vegetarianos**

Sautéed vegetables, shredded cabbage and pico de gallo in a fresh tortilla. Served with rice and beans.  
Two per order \$10.50

## **Dinner Salad**

Organic spring mix with slices of tomatoe and avocado. Dressing choice of fresh mango dressing, balsamic vinaigrette, or ranch \$5.50

## Beverages

Soda/Iced tea (free refills) \$2  
Coffee/Tea \$2.25  
Apple Juice or Orange Juice \$2.75  
Milk \$1.99  
Jarritos (Mexican soda) \$2  
Mexican Bottled Coke \$2.50  
Half-liter Mexican Sodas \$3

## Tequila Shot

Pancho Villa \$5.50  
Hornitos \$7  
Cuervo 1800 Silver \$7 Anejo \$8  
Jimador \$6.50  
Patron Silver \$10 Anejo \$11  
Don Julio 1942 \$25 Blanc \$8.50 Reposado \$8.75  
Cuervo Reserva de la Familia \$18  
Corralejo Blanco \$7 Reposado \$7.50 Anejo \$8.25  
Herradura \$7  
Clase Azu \$18  
Cazadores Anejo \$8.50 Reposado \$7.00  
Aha Torro Reposado \$9.50 Blanco \$9  
Milagro Reposado \$8.25  
Seuneutal Anejo \$9.75  
Amigo Reposado \$18.00  
Asombroso Silver \$9.50  
Camilo Anejo \$11.00  
1921 Anejo \$11.00  
Romance Reposado \$20 Anejo \$25  
Corzo Silver \$9.75  
Porfidio Plata \$9.50  
Partida Blanco \$8.25  
El Conquistador Anejo \$8  
Romance Reposado \$20 Anejo \$25  
Corzo Silver \$9.75  
Asombroso Silver \$9.50  
Tres Generaciones Plata \$8 Reposado \$8.50 Anejo \$9.25  
Centenario Plata \$9 Anejo \$10  
Chamuco \$8.75  
Seleccion Suprema Extra Anejo \$30  
**Chardonnay** Glass \$6.00 Bottle \$19.50  
**Merlot** Glass \$6.00 Bottle \$19.50

## Beers

\$3.99  
XX (Amber)  
Bohemia  
Tecate  
Corona (Regular or lite)  
Pacifico  
Modelo Especial  
Sol  
Negra Modelo  
Carta Blanca  
Victoria

## Tap Beer

\$3.99  
Mack and Jack  
XX (lager)  
Negra Modelo  
Manny's  
(Available in Pitcher)

## Cocktails

### 100% Natural. No Mix

House Margarita (Jimador Reposado) \$6.99  
Margarita Cadillac (Hornitos) \$8.50  
Patron Margarita (silver) \$10.00  
Sunrise \$6.99  
House made Sangria \$6.50  
Mojito \$6.99  
Daiquiri (Bacardi Rum) \$6.99

## Margarita Pitchers

**House Pitcher** (Pancho villa) \$21.99  
**Cadillac Pitcher** (Jimador Repo) \$25.99  
**Reposado Pitcher** \$30 with choice of  
Corralejo, Milagro, Hussong, Tequila 374  
**Anejo Pitcher** \$34 with choice of  
Herradura, Tres Generaciones, Casadarez,  
Conquistador  
**Silver Pitcher** \$37 with choice of  
Patron, Don Julio, AhaToro, Corso, Tierra  
Blanca

**Margarita Flavors: Strawberry, Avocado and  
Tamarid Add \$2 for Pitcher  
Add \$0.50 for Glass**

## Mezcal (Oaxacan liquor)

Sombra, Agave de Oaxaca \$9  
Del Maguey \$14  
Mina Del Eden (Reposado) \$10  
Monte Alban \$8