



*Bar & Grill*



SHARE YOUR PHOTOS WITH US @DONCHENTEOFFICIAL

# SIGNATURE Cocktails

## MEXICAN MULE

DON CHENTE 100% AGAVE TEQUILA, AGAVE NECTAR, FRESH LIME & MINT, ORANGE JUICE, GINGER BEER AND CHIPOTLE POWDER

## OAXACAN MULE

MEZCAL JOVEN, FRESH LIME JUICE, PASSION FRUIT PURÉE, GINGER BEER AND FRESH CUCUMBER

## MANGO JALAPEÑO CAIPIROSKA

TITO'S VODKA, MANGO PURÉE, ROASTED JALAPEÑOS, AGAVE NECTAR, FRESH LIME JUICE

## CUCUMBER VODKA LEMONADE

A FRESH COCKTAIL FEATURING VODKA, MUDDLED CUCUMBER, FRESH LIME JUICE, MINT LEAVES, & SIMPLE SYRUP

## EL CHENTE

DON CHENTE'S CHOICE! DON JULIO REPOSADO, COCA COLA, MINERAL WATER, LIME WEDGE

## FLOR DE JAMAICA

DON CHENTE 100% AGAVE TEQUILA, SWEET HIBISCUS PURÉE, FRESH LIME JUICE WITH A CINNAMON SUGAR RIM

## WATERMELON BASIL

DON CHENTE 100% AGAVE TEQUILA, MUDDLED FRESH WATERMELON & BASIL LEAVES, FRESH LIME JUICE, ST. GERMAIN, SALT RIM

## LA DAMA

DON CHENTE 100% AGAVE TEQUILA, ST. GERMAIN, FRESH LIME JUICE, PASSION FRUIT PURÉE, GRAPEFRUIT SODA

## EL VALIENTE

DON CHENTE 100% AGAVE TEQUILA, MEZCAL JOVEN, HOUSEMADE LATINI SYRUP, FRESH LIME JUICE, AGAVE NECTAR, TAJÍN RIM

## TAMARINDO CHIPOTLE

FEATURES MEZCAL JOVEN, TAMARINDO PURÉE, CHIPOTLE CHILE, AGAVE NECTAR, FRESH LIME JUICE, CHIPOTLE TAJÍN RIM

## GUAVA MEZCAL

MEZCAL JOVEN, GUAVA PUREE, FRESH LIME JUICE, AGAVE NECTAR

## LA MEZCALITA

DON CHENTE 100% AGAVE TEQUILA & MEZCAL JOVEN, AGAVE NECTAR, FRESH LIME JUICE, MUDDLED RASPBERRIES AND ANGSTURA BITTERS

## RED DRAGON MEZCALITA

DON CHENTE 100% AGAVE TEQUILA, MEZCAL JOVEN, AGAVE NECTAR, FRESH LIME JUICE, RED DRAGON FRUIT AND AROMATIC BITTERS

## DRAGONFRUIT MOJITO

RUM, FRESH MUDDLED DRAGON FRUIT, FRESH MINT LEAVES & LIME JUICE, SODA WATER, SIMPLE SYRUP

TAMARINDO  
CHIPOTLE

MEXICAN  
MULE

FLOR DE  
JAMAICA

CUCUMBER  
VODKA LEMONADE

CAZUELA  
Don Chente

DON CHENTE 100% AGAVE TEQUILA, SWEET N SOUR, TRIPLE SEC, ORANGE JUICE, AND GRAPEFRUIT SODA



# Don Chente Margarita

DON CHENTE 100% AGAVE TEQUILA,  
TRIPLE SEC, SWEET & SOUR,  
& FRESH LIME

CLASSIC LIME  
MANGO  
STRAWBERRY  
PASSION FRUIT  
PINK GUAVA  
POMEGRANATE  
TAMARINDO  
PRICKLY PEAR

## LA BORRACHA MARGARITA

OUR MARGARITA BORRACHA FEATURES  
DON CHENTE 100% AGAVE TEQUILA,  
SWEET & SOUR, FRESH LIME JUICE, &  
TOPPED WITH AN UPSIDE DOWN CORONITA.

## LA DIABLA MARGARITA

DAREDEVILS ONLY! THIS MOUTHWATERING  
MARGARITA FEATURES DON CHENTE 100%  
AGAVE TEQUILA, TRIPLE SEC, MANGO,  
TAMARINDO AND CHAMOY!

## LA MANGONEADA MARGARITA

CHAMOY SAUCE, FROZEN MARGARITA MIX,  
MANGO PUREE, TOPPED WITH MANGOCART  
DRAFT BEER

## CLASSIC CADILLAC

A CLASSIC CADILLAC IS ALWAYS A GREAT  
IDEA! FEATURES DON CHENTE 100% AGAVE  
TEQUILA, SWEET & SOUR, TRIPLE SEC,  
& A GRAN MARNIER FLOATER ON THE SIDE

## PALETA MARGARITA

DON CHENTE 100% AGAVE TEQUILA,  
TRIPLE SEC, SWEET & SOUR, & FLAVORED  
MEXICAN POPSICLE.  
FLAVORS AVAILABLE: LIME, WATERMELON,  
STRAWBERRY, OR MANGO

GOLDEN ROAD  
— BREWING —  
**MANGO  
CART**  
WHEAT ALE



**LA MANGONEADA**  
*Margarita*

**LA BORRACHA**  
*Margarita*

**PALETA**  
*Margarita*



**PRICKLY  
PEAR**  
*Margarita*

**MANGO**  
*Margarita*

**PINK GUAVA**  
*Margarita*

# FLIGHTS

## MICHELADA *Flight*

HOUSE MICHELADA MIX,  
MANGO MICHELADA MIX,  
TAMARINDO MICHELADA MIX,  
DIABLA MICHELADA MIX

## SABOR A MEXICO *Flight*

MARGARITA SIPPERS,  
HOUSE MARGARITA,  
STRAWBERRY, PASSION  
FRUIT, & PINK GUAVA

## DRAFT BEER *Flight*

SAMPLE WHAT'S ON TAP!  
CHOICE OF (4)  
DRAFT BEER SAMPLERS

**COMING SOON!**

## MIMOSA FLIGHT *Flight*

**COMING SOON!**

## BANDERA *Shots*



# CERVEZA

## BOTTLED & DRAFT

DOMESTIC, IMPORTED, IPA'S  
& CRAFT BEER

## BEER BUCKETS

YOUR CHOICE OF DOMESTIC,  
IMPORTED BEER BOTTLES,  
OR CANNED SELTZERS

## BEER TOWERS

DOMESTIC, IMPORTED, IPA'S  
& CRAFT BEER

## MICHELADAS

### HOUSE MICHELADA

OUR DELICIOUS SIGNATURE HOUSE MICHELADA  
WITH YOUR CHOICE OF MEXICAN BEER

### LIME CHELADA

CERVEZA PREPARADA: FRESH LEMON JUICE,  
MEXICAN BEER OF CHOICE, SALT RIM

Modelo  
*Especial.*

Michelob  
ULTRA

Corona

BALLAST  
POINT  
BREWING & SPIRITS

BUD  
LIGHT

STELLA  
ARTOIS

GOLDEN ROAD  
BREWING

FIRESTONE WALKER  
805

XX

ASK ABOUT OUR DRAFT BEER SELECTION.  
TAP SELECTION SUBJECT TO CHANGE WITHOUT NOTICE.





# HAPPY HOUR

## Specials



@DONCHENTEOFFICIAL  
#DONCHENTE

MONDAYS ALL DAY | TUESDAY - FRIDAY 4PM TO 7PM

### DRINK SPECIALS



- CLASSIC LIME
- MANGO
- STRAWBERRY
- PASSION FRUIT
- PINK GUAVA
- POMEGRANITE
- TAMARINDO
- PRICKLY PEAR



\$8.50

### WEEKLY SPECIALS

**MONDAY**  
HAPPY HOUR ALL DAY!

ENJOY OUR HAPPY HOUR DRINK AND FOOD SELECTIONS ALL DAY!

**TUESDAY**  
TACO TRIO TUESDAY

MEXICAN CANDY SHOTS - \$6

**-3 FOR \$5 TACOS-**  
CHOICE OF: ASADA, CARNITAS, AL PASTOR, CHICKEN, MUSHROOMS, OR COCHINITA PIBIL

**WEDNESDAY**  
WINE DOWN WEDNESDAY



\$6

HOUSE WINE - \$6 GLASS

**THURSDAY**  
MARTINI NIGHT



\$10

COSMOPOLITAN  
APPLE MARTINI  
DRY MARTINI

### TEQUILA



- DON CHENTE TEQUILA - \$6
- PATRÓN SILVER - \$8
- CAZADORES REPOSADO - \$8
- CENTENARIO PLATA - \$7

### CERVEZA

#### DRAFT BEER SPECIALS

- MICHELADA - \$7.50
- IMPORTED DRAFT (16OZ) - \$5
- DOMESTIC DRAFT (16OZ) - \$5
- IPA DRAFT (16OZ) - \$6

#### BOTTLED BEERS

SELECT BEER BOTTLES - \$5



### FRIDAY CAZUELAS & CANTARITOS



CAZUELA DON CHENTE - \$13  
CANTARITO - \$8

ASK ABOUT OUR DRAFT BEER & WINE SELECTION. SELECTION SUBJECT TO CHANGE WITHOUT NOTICE.



# BRUNCH

SATURDAY & SUNDAY  
10AM - 2PM

## EGGS

### HUEVOS RANCHEROS - \$14.99

TWO FRIED EGGS SERVED ON HOT CORN TORTILLAS AND SMOTHERED IN OUR HOUSE-MADE SALSA. SERVED WITH RICE AND BEANS

### HUEVOS DIVORCIADOS - \$14.99

FRIED EGGS SERVED ON HOT CORN TORTILLAS AND SMOTHERED IN OUR GREEN AND RED HOUSE-MADE SALSA. SERVED WITH RICE AND BEANS

### HUEVOS CAZUELA - \$18.99

SCRAMBLED EGGS TOPPED WITH SALSA ROJA, MELTED CHEESE, AND RANCHERA STEAK. SERVED WITH PAPAS CAMPESINAS & BEANS

### EGGS BENEDICT - \$12.99

TWO POACHED EGGS AND HAM SERVED ON AN ENGLISH MUFFIN, TOPPED WITH HOLLANDAISE SAUCE. SERVED WITH PAPAS CAMPESINAS

### BUILD YOUR OWN OMELETTE - \$13.99

CUSTOMIZE YOUR EGG OMELETTE! CHOOSE ONE OR MORE TOPPINGS WITH YOUR DELICIOUS OMELETTE

#### CHOOSE FROM:

- HAM
- CHORIZO
- BACON
- MUSHROOMS
- SPINACH

#### A LA MEXICANA

TOMATO, CEBOLLA, SERRANO CHILE

### SCRAMBLED EGGS - \$12.99

MIX IT UP! CHOOSE ONE OR MORE TOPPINGS WITH YOUR DELICIOUS SCRAMBLED EGGS. SERVED WITH RICE AND BEANS

#### CHOOSE FROM:

- HAM
- CHORIZO
- BACON
- MUSHROOMS
- SPINACH

#### A LA MEXICANA

TOMATO, CEBOLLA, SERRANO CHILE

**\*\*EXTRA CHARGES**

**APPLIED FOR ADD ON INGREDIENTS\*\***

## BANANA CHOCOLATE CHIP HOT CAKES



## BREAKFAST PLATES

### CHILAQUILES CON HUEVO - \$15

CHOICE OF RED OR GREEN CHILAQUILES, TOPPED WITH SOUR CREAM, CHEESE, AND PURPLE ONION. SERVED WITH ONE SUNNY SIDE UP EGG, RICE AND BEANS

### CHILAQUILES DE MOLE POBLANO - \$15

CHILAQUILES FEATURING OUR HOUSE MADE MOLE POBLANO SAUCE, TOPPED WITH SOUR CREAM, CHEESE, PURPLE ONION, SERVED WITH ONE SUNNY SIDE UP EGG, RICE AND BEANS

### BUTTERMILK HOT CAKES - \$7.99

THREE BUTTERMILK HOT CAKES, TOPPED WITH WHIPPED BUTTER, SERVED WITH A SIDE OF MAPLE SYRUP

### BRIOCHE FRENCH TOAST - \$10.99

BRIOCHE BREAD FRENCH TOAST, TOPPED WITH POWDERED SUGAR, RASPBERRIES, BLUEBERRIES, WHIPPED BUTTER, AND A SIDE OF MAPLE SYRUP

### STRAWBERRY HOT CAKES - \$9.99

THREE BUTTERMILK HOT CAKES, TOPPED WITH POWDERED SUGAR, WHIPPED BUTTER, FRESH SLICED STRAWBERRIES, AND A SIDE OF MAPLE SYRUP

### BREAKFAST BURRITO - \$12.99

SCRAMBLED EGGS, RICE, BEANS, MONTERREY JACK CHEESE, AND CHOICE OF DESIRED FILLING. CHOOSE FROM: BACON, CHORIZO, HAM, OR A LA MEXICANA, SERVED WITH A SIDE OF GUACAMOLE.

### BANANA CHOCOLATE CHIP HOT CAKES - \$10

THREE BUTTERMILK CHOCOLATE CHIP HOT CAKES, TOPPED WITH POWDERED SUGAR, WHIPPED BUTTER, SLICED BANANAS, AND A SIDE OF MAPLE SYRUP

### BREAKFAST PLATTER - \$14.99

TWO EGGS YOUR WAY, TWO BUTTERMILK PANCAKES, TWO SAUSAGE LINKS, TWO BACON STRIPS, AND PAPAS CAMPESINAS

## MEXICAN PLATES

### COSTILLITAS EN SALSA VERDE - \$16.99

OVEN-COOKED SHORT RIBS, HOUSE-MADE GREEN SAUCE, PICKLED PURPLE ONION SERVED WITH RICE, BEANS AND TORTILLAS

### CARNITAS ESTILO MICHOACHÁN - \$16.99

TRADITIONAL PORK CARNITAS, TOPPED WITH CHICHARRON, SERVED WITH RICE, BEANS, GUACAMOLE, PICO DE GALLO, AND TORTILLAS

### COCHINITA PIBIL - \$16.99

TRADITIONAL OVEN COOKED ACHIOTE & CITRUS MARINATED PORK, SERVED WITH RICE, BEANS, PICKLED PURPLE ONION, LETTUCE, & A SIDE OF SALSA HABANERO

### ENCHILADAS - \$14.99

TWO CHICKEN OR CHEESE ENCHILADAS TOPPED WITH MONTERREY JACK CHEESE, AND YOUR CHOICE OF GREEN OR RED SALSA, SERVED WITH RICE AND BEANS.

### MENUDO - \$13.95

TRADITIONAL MEXICAN SOUP FEATURING HOMINY, BEEF TRIPE, CHILE PEPPERS, SEASONINGS, SERVED WITH TORTILLAS

### POZOLE - \$13.95

TRADITIONAL MEXICAN SOUP FEATURING HOMINY, PORK, CHILE PEPPERS, SEASONINGS, SERVED WITH TOSTADAS



**COSTILLITAS EN SALSA VERDE**



**BRIOCHE FRENCH TOAST**



**HUEVOS DIVORCIADOS**

## DRINK

### DON CHENTE MARGARITA - \$10

DON CHENTE 100% AGAVE TEQUILA, TRIPLE SEC, SWEET & SOUR, & FRESH LIME

FLAVORS AVAILABLE: CLASSIC LIME, MANGO, STRAWBERRY, PASSION FRUIT, PINK GUAVA, POMEGRANATE, TAMARINDO, PRICKLY PEAR

### BRUNCH MIMOSA - \$7

ORANGE JUICE, SPARKLING WINE, CLASSIC OR FLAVORED. ASK FOR OUR FLAVORED SELECTION

### MEXICAN MULE - \$12

DON CHENTE 100% AGAVE TEQUILA, AGAVE NECTAR, FRESH LIME & MINT, ORANGE JUICE, GINGER BEER AND CHIPOTLE POWDER

### MIMOSA TRAY - \$30

ONE BOTTLE OF SPARKLING WINE, FRESH SEASONAL FRUIT, AND YOUR CHOICE OF TWO JUICES. ASK FOR OUR JUICE SELECTION

## BEVERAGES

MEXICAN COCA COLA - \$4

JARRITOS - \$4

MANDARINA, FRESA, LIMON, TAMARINDO

TOPO CHICO - \$3

HORCHATA - \$4

JAMAICA - \$4

AGUA DE PEPINO - \$4

## DEL MAR

### AGUACHILES CHILTEPIN - \$15.99

SHRIMP AGUACHILES FEATURING HOUSE-MADE RED CHILTEPIN CHILE, TOPPED WITH AVOCADO, AND SERVED WITH TOSTADAS AND SALTED CRACKERS

### CEVICHE DE PESCADO - \$12.99

FISH MARINATED IN LIME JUICE, DICED ONION, TOMATO, & CILANTRO, TOPPED WITH AVOCADO AND SERVED WITH TOSTADAS

### COCTEL DE CAMARON - \$14.99

SHRIMP COCKTAIL, TOPPED WITH AVOCADO AND SERVED WITH TOSTADAS & SALTED CRACKERS

### AGUACHILES VERDES - \$15.99

SHRIMP AGUACHILES FEATURING HOUSE-MADE GREEN CHILE SERRANO SAUCE, TOPPED WITH AVOCADO, AND SERVED WITH TOSTADAS AND SALTED CRACKERS

### CEVICHE DE CAMARON - \$13.99

SHRIMP MARINATED IN LIME JUICE, DICED ONION, TOMATO, & CILANTRO, TOPPED WITH AVOCADO AND SERVED WITH TOSTADAS

### COCTEL CAMPECHANA - \$14.99

SHRIMP & OCTOPUS COCKTAIL, TOPPED WITH AVOCADO AND SERVED WITH TOSTADAS & SALTED CRACKERS

## SIDES



SAUSAGE LINKS.....\$3.50

BACON STRIPS (2).....\$3.75

PAPAS CAMPESINAS.....\$3.50

HOT CAKES (3).....\$4.00

TOAST.....\$1.50

BAGEL & CREAM CHEESE...\$2.75

AVOCADO TOAST.....\$5.00

SEASONAL FRUIT BOWL.....\$5.00

PLEASE BE ADVISED THAT OUR FOOD MAY COME IN CONTACT OR CONTAIN PEANUTS, SOY, MILK, EGGS, WHEAT, SHELLFISH OR FISH. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. \*\*MENU PRICES SUBJECT TO CHANGE WITHOUT NOTICE\*\*



## APPETIZERS

- GUACAMOLE**  
FRESH AVOCADO, CILANTRO, ONIONS, FRESH LIME JUICE, TOPPED WITH CHICHARRON & PANELA CHEESE STICKS  
ADD CHAPULINES - **+\$4.00**
- QUESO FUNDIDO**  
HOT MELTED CHEESE, ONIONS & YOUR CHOICE OF: CHORIZO, MUSHROOMS, RIBEYE, CHICHARRON, OR RAJAS DE CHILE POBLANO
- PORK BELLY BITES**  
FRIED, PORK BELLY BITES SERVED WITH TORTILLAS & DON CHENTE'S SPECIAL DIPPING SAUCES
- TIRADITO DE SANDIA**  
WATERMELON SASHIMI, ASIAN JALAPEÑO SAUCE, GREEN ONION, SESAME SEEDS & SESAME OILS
- TRIO DE SOPES**  
3 MINI SOPES, CHOOSE FROM:  
MEAT: ASADA, CHICKEN, CARNITAS, & CHORIZO  
VEGGIE: MUSHROOM, POBLANO PEPPER, & BEANS
- QUESADILLAS MEXICANAS**  
5 PC OF CHEESE CORN TORTILLA QUESADILLAS WITH FILLING, CHOICE OF VEGGIE OR CHORIZO
- DON CHENTE WINGS**  
SERVED WITH FRENCH FRIES  
CHOICE OF SAUCE: BUFFALO OR DON CHENTE BBQ

**CHIMICHANGAS**  
DEEP FRIED FLOUR TORTILLAS FILLED WITH CHICKEN, SOUR CREAM

**NACHOS**  
NACHOS TOPPED WITH BEANS, CHEESE, RANCHERA SAUCE, PICO DE GALLO, GUACAMOLE, SOUR CREAM & JALAPEÑOS. CHOICE OF DICED BEEF OR CHICKEN

**CHICKEN FLAUTAS**  
(3) CHICKEN FLAUTAS TOPPED WITH LETTUCE, SOUR CREAM, CHEESE, MARTAJADA SALSA, & GUACAMOLE  
ADD RICE & BEANS - **+\$2.00**

**MARISCADA PLATTER**  
CAMARONES CUCARACHA, CEVICHE DE PESCADO, CEVICHE DE CAMARON, AND CRAB LEGS



PORK BELLY BITES

## SOUPS - CALDOS

**SOPA DE TORTILLA**  
CHICKEN BROTH, DICED CHICKEN BREAST, FRIED TORTILLA STRIPS TOPPED WITH AVOCADO, SOUR CREAM, AND PANELA CHEESE

**CREMA DE ELOTE**  
FRESH CORN SOUP WITH A TOUCH OF SERRANO CHILE AND TENDER GARNISH CORN

**POZOLE**  
HOMINY, PORK, CHILE PEPPERS, SEASONINGS

**MENUDO**  
HOMINY, BEEF TRIPE, CHILE PEPPERS, SEASONINGS. MENUENDO AVAILABLE ON SATURDAY AND SUNDAY ONLY

## FLAYUDAS

- \$10 TLAYUDA TRADICIONAL**  
BLACK BEANS, QUESILLO, CABBAGE, TOMATO, CHORIZO & BEEF STRIPS  
ADD CHAPULINES - **+\$4.00**
- \$11 SHRIMP TLAYUDA**  
BLACK BEANS, QUESILLO, CABBAGE, TOMATO, CHORIZO & SHRIMP
- VEGGIE TLAYUDA**  
BLACK BEANS, QUESILLO, CABBAGE, TOMATO, & MUSHROOMS
- \$13 MÉMELITAS TRIO**  
HANDMADE TORTILLAS, BLACK BEANS, MELTED OAXACAN CHEESE & CHOICE OF: CHORIZO (PORK), CECINA (PORK), TASAJO (BEEF)



TLAYUDA TRADICIONAL

## SALADS & BOWLS

- \$12 CESAR SALAD**  
HEAD OF ROMAINE LETTUCE TOPPED WITH CESAR DRESSING AND SHREDDED PARMESAN CHEESE.  
ADD CHICKEN OR SHRIMP - **+\$3.00**
- \$12 SALMON SALAD**  
GREEN MIX SALAD WITH SEASONAL TROPICAL FRESH FRUIT, CUCUMBER, DRY SEEDS AND BALSAMIC HONEY VINAIGRETTE
- \$32 CACTUS SALAD**  
GRILLED SLICED CACTUS, PICO DE GALLO, AVOCADO, & CUCUMBER  
ADD CHICKEN OR SHRIMP - **+\$ 3.00**
- PORK BELLY SALAD**  
GREEN MIX, CUCUMBER, MANGO, SLICED GREEN APPLE, TOMATILLO, PORK BELLY BITES, AND SPECIAL DRESSING SAUCE
- DON CHENTE CHICKEN BOWL**  
VEGETABLES, WHITE RICE, AND CHICKEN. YOUR CHOICE OF SALSA TOPPING.  
ADD AVOCADO - **+\$2.00**
- DEL MAR BOWL**  
VEGETABLES, WHITE RICE, AND YOUR CHOICE OF SALMON, SHRIMP  
YOUR CHOICE OF SALSA TOPPING.  
ADD AVOCADO - **+\$2.00**

YOUR CHOICE OF SALSA TOPPING:

- DIABLA
- MARTAJADA
- MACHA DE CHILE QUEBRADO
- BALSAMICO
- MOLE COLORADITO
- MOLE OAXAQUENO
- POBLANO

## ENCHILADAS

- TOPPED WITH LETTUCE, SOUR CREAM, CHEESE, & SERVED WITH RICE & BEANS
- \$12 ENCHILADAS**  
CHICKEN OR CHEESE, CHOICE OF RED OR GREEN SAUCE
- \$10 ENCHILADAS TRES MOLES**  
ENCHILADAS FILLED WITH SHREDDED CHICKEN; TOPPED WITH THREE OF OUR SPECIALTY MOLE SAUCES: OAXAQUENO, POBLANO, Y VERDE
- \$12.95 ENMOLADAS**  
ENCHILADA FILLED WITH SHREDDED CHICKEN TOPPED WITH MOLE POBLANO

## TACOS & BURRITOS

- \$15 TACO DE PESCADO ENSENADA** **\$4**  
ENSENADA STYLE BATTERED WHITE FISH TACO
- \$15 TACO GOBERNADOR** **\$4**  
CHEESE CHICHARRON TACO WITH SAUTEED VEGGIES & SHRIMP
- \$15 SURF AND TURF TACO** **\$5**  
RIBEYE STEAK & SHRIMP TACO, WITH OUR HOUSEMADE PEANUT SPECIAL SAUCE
- \$12 TACO GRANDE TRADICIONAL** **\$3.5**  
CHOICE OF ONE: CHICKEN, PASTOR, CARNITAS, ASADA
- VEGGIE TACO** **\$3**  
MUSHROOMS SAUTEED IN AJILLO SAUCE, LETTUCE, PICO DE GALLO, AND MARTAJADA SAUCE
- VEGGIE CHEESE LOVER** **\$3.5**  
CHEESE CHICHARRON, MUSHROOMS SAUTEED IN AJILLO SAUCE, TOPPED WITH LETTUCE, PICO DE GALLO, AND MARTAJADA SAUCE
- BURRITO** **\$10**  
RICE, BEANS, PICO DE GALLO, AND YOUR CHOICE OF ONE: CHICKEN, PASTOR, CARNITAS, ASADA.  
MAKE IT A WET BURRITO - GREEN OR RED SAUCE: **+\$1.50**
- PORK BELLY TACO** **\$4**  
FRIED, PORK BELLY BITE TACOS FEATURING SPECIAL DIPPING SAUCES



TACOS A LA ORDEN

## CHILE RELLENO

- CHILE RELLENO** **\$13**  
BATTERED POBLANO CHILE, STUFFED WITH CHEESE, SPECIAL SAUCE & SOUR CREAM, SERVED WITH RICE, BEANS, AND TORTILLAS

## PESCADO

- \$15 SALMON AL LIMON** **\$19**  
SALMON STEAK TOPPED WITH A HOUSE MADE LEMON SAUCE, SERVED WITH WHITE RICE & VEGETABLES
- SALMON CON FLOR DE CALABAZA** **\$19**  
GRILLED SALMON TOPPED WITH PUMPKIN BLOSSOM SAUCE, SERVED WITH RICE AND GRILLED VEGETABLES



SALMON AL LIMON

## EMPAPELADOS

- MARISCOS EMPAPELADO** \$19  
MIXED SEAFOOD (FISH, SHRIMP, OCTOPUS), BELL PEPPERS, TOPPED WITH A DELICIOUS MUSHROOM SAUCE, SERVED WITH RICE & VEGETABLES
- SHRIMP EMPAPELADO** \$19  
SHRIMP, BELL PEPPERS, TOPPED WITH A DELICIOUS MUSHROOM SAUCE, SERVED WITH RICE & VEGETABLES
- SALMON EMPAPELADO** \$19  
SALMON, BELL PEPPERS, CACTUS, JALAPENOS, TOPPED WITH A DELICIOUS MUSHROOM SAUCE, SERVED WITH RICE & VEGETABLES

## CEVICHE

- CEVICHE DE PESCADO** \$12  
FISH MARINATED IN LIME JUICE, DICED ONION, TOMATO, & CILANTRO
- CEVICHE DE CAMARON** \$14  
SHRIMP MARINATED IN LIME JUICE, DICED ONION, TOMATO, & CILANTRO
- CEVICHE NEGRO** \$13  
FRESH FISH CEVICHE MIXED WITH OUR SPECIAL BLACK CHILE ASH SAUCE
- CEVICHE VERDE** \$13  
FRESH FISH CEVICHE MIXED WITH OUR SPECIAL GREEN CHILE SAUCE
- AGUACHILES VERDES** \$16  
SHRIMP AGUA-CHILES WITH GREEN SERRANO CHILI SAUCE
- AGUACHILES CHILTEPIN** \$16  
SHRIMP AGUA-CHILES WITH RED CHILTEPIN CHILE



CEVICHE DE PESCADO

## COCTELES

- COCTEL DE CAMARON** \$15  
SHRIMP COCKTAIL
- COCTEL CAMPECHANA** \$15  
SHRIMP & OCTOPUS COCKTAIL

## CAMARONES

- CAMARONES AL MOJO DE AJILLO** \$19  
SHRIMP SAUTÉED IN AJILLO GARLIC SAUCE, SERVED WITH WHITE RICE AND VEGETABLES
- CAMARONES CUCARACHA** \$16  
WHOLE SHRIMP TOSSED IN A SPICY CHILE GARLIC SAUCE - CAJUN STYLE
- CAMARONES A LA DIABLA** \$19  
SPICY SEASONED SHRIMP COVERED IN OUR RED-SPICY SAUCE, SERVED WITH RICE AND VEGETABLES



CAMARONES A LA DIABLA

## SIZZLING FAJITAS



FAJITAS ARE SERVED WITH RICE BEANS AND TORTILLAS

YOUR CHOICE OF:

- CHICKEN FAJITAS** \$17
- BEEF FAJITAS** \$19
- SHRIMP FAJITAS** \$19
- DON CHENTE FAJITAS** \$21  
CHICKEN, BEEF, AND SHRIMP

## MOLE TRADICIONAL



CHICKEN LEG QUARTER SERVED WITH RICE BEANS AND TORTILLAS

YOUR CHOICE OF:

- MOLE OAXAQUEÑO •
- MOLE POBLANO •
- MOLE COLORADITO •

\$19

## MOLCAJETE PARA DOS



**MOLCAJETE DON CHENTE**

SERVES 2 PEOPLE

ASADA, POLLO, CHORIZO, NOPAL, SHRIMP, CHEESE, GRILLED ONIONS & JALAPENOS, SERVED WITH RICE, BEANS, & TORTILLAS

\$32

PLEASE BE ADVISED THAT OUR FOOD MAY COME IN CONTACT OR CONTAIN PEANUTS, SOY, MILK, EGGS, WHEAT, SHELLFISH OR FISH.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\*\*MENU PRICES SUBJECT TO CHANGE WITHOUT NOTICE\*\*

## POLLO - CHICKEN

- POLLO A LA PARRILLA** \$17  
GRILLED CHICKEN BREAST SERVED WITH ROASTED POTATOES, RED RICE, AND SAUTÉED VEGETABLES
- POLLO RAJAS CON CREMA** \$19  
CHICKEN BREAST TOPPED WITH SLICED CHILE POBLANO & CORN KERNELS, SERVED WITH RICE & BEANS

## RES - BEEF

- NEW YORK STEAK** \$26  
A FINE NEW YORK STEAK CUT GRILLED TO PERFECTION, SERVED WITH SAUTÉED VEGETABLES & TOPPED WITH MEZCAL SAUCE. **COOKING TIME - 20 MIN**
- RIBEYE EN SALSA DE JAMAICA** \$26  
RIBEYE STEAK SMOTHERED IN A HOUSE-MADE HIBISCUS REDUCTION BLEND, SERVED WITH SAUTÉED VEGETABLES AND POTATOES
- ENFRUOLADAS CON CARNE ASADA** \$19  
CORN TORTILLAS FILLED WITH MELTING CHEESE TOPPED IN AN EXQUISITE BLACK BEAN SAUCE, SOUR CREAM, SERVED WITH CARNE ASADA, AND A SIDE OF GUACAMOLE
- CARNE ASADA** \$19  
MARINATED STEAK SERVED WITH RICE, BEANS, GUACAMOLE, GRILLED CHILE, PICO DE GALLO, AND GRILLED ONION



RIBEYE EN SALSA DE JAMAICA

## CERDO - PORK

- CARNITAS ESTILO MICHOACÁN** \$17  
TRADITIONAL PORK CARNITAS, TOPPED WITH CHICHARRON, SERVED WITH RICE, BEANS, GUACAMOLE, PICO DE GALLO, AND TORTILLAS
- PORK CHOPS** \$17  
MEZCAL MARINATED PORK CHOP TOPPED WITH TOMATILLO AND CHILI SALSA, SERVED WITH BLACK BEANS & WHITE RICE

## DESSERTS

ALL DESSERTS ARE HOUSEMADE

- FLAN DE MAZAPAN** \$8  
HOUSE MADE MAZAPAN FLAN, WITH A MAZAPAN AND NUTS CRUMBLE, TOPPED WITH BERRIES AND WHIPPED CREAM
- CHURROS** \$8  
TWO CHURROS WITH CAJETA, VANILLA ICE CREAM, AND BERRIES
- CHEESECAKE** \$8  
HOUSE MADE CHEESECAKE WITH A DATES AND NUT CRUST, BERRIES AND WHIPPED CREAM
- PAN DE ELOTE** \$8  
HOUSE MADE SWEET AND SMOOTH CORNBREAD, VANILLA ICE CREAM AND TOPPED WITH CAJETA AND BERRIES



MÉXICO EN EL CORAZÓN