



Tamal Sampler — \$20 Appetizer

Two tamales of your choice, two mini cheese quesadillas on flour tortillas, and two chicken flautas; served with a small side of guacamole.



Tostadas de Pulpo y Camarón — \$18

Two flat, hard-shell tortillas, guacamole spread, grilled octopus and shrimp, mango, corn, onion, and cilantro.

Chilaquiles Poblanos — \$22

Creamy avocado sauce, chicken, grilled corn, grilled poblano peppers, crema fresca, queso Chihuahua, queso fresco, onion, and cilantro.

Burrito de Chile Relleno Especial — \$20

Poblano pepper stuffed with queso blanco and chicken (tinga), topped with fresh salsa mexicana borracha (tomato, jalapeño, cilantro, onion, and tequila), crema fresca, queso fresco, and cilantro.

Enchiladas de Suizas Especial — \$25

Three flour tortillas filled with chorizo and shrimp, topped with a creamy chipotle sauce, crema fresca, queso fresco, cilantro, and onions.

Flautas Borrachas — \$20

Two pulled beef, two queso blanco, and two tinga flautas, served with fresh salsa mexicana borracha (tomato, jalapeño, cilantro, onion, and tequila), crema fresca, queso fresco, lettuce, onion, and avocado.

Carne Asada Especial — \$32

Ribeye steak, two cheese enchiladas on flour tortillas, creamy avocado sauce, and grilled corn; served with rice and your choice of soup or salad.

