

ENTRADAS / STARTERS

EMPANADAS DE HIDALGO.....10.00

Two Hidalgo style handmade empanadas stuffed with your choice of grass-fed Angus beef, pastured chicken, or fresh vegetables

TAMALES.....13.00

Three traditional Mesoamerican tamales made from handmade masa de maíz steamed in a corn husk & filled with your choice of heritage pork, pastured chicken & mole, or fresh vegetables

GUACAMOLE AND ORGANIC CORN CHIPS.....9.00

Handmade chips with Abuela's fresh guacamole recipe

SALSA AND ORGANIC CORN CHIPS.....8.50

Handmade chips with fresh salsa recipe

SOPAS - SOUPS

SOPA AZTECA.....7.50

Corn tortillas garden tomatoes, queso blanco, dried peppers and sour cream. abuela Sara's original recipe.

SOPA CAMPESINA.....7.75

Farmers soup, pastured chicken fresh vegetables and avocado

CORTES DEL ASADOR CUTS FROM THE GRILL

Served with your selection of 2 side dishes

OJO DE BIFE EL CHARRO..... 28.00
16 oz. Ribeye grass-fed Angus beef grilled

CARNE ASADA NORTEÑA..... 24.00
12 oz. portion of our marinated and grilled flank steak

NY STRIP 26.00
12 oz. plus portion of our grass-fed Angus beef strip steak grilled as you wish

TRADICIONAL

EL VOLCAN DE RES..... 26.00
Our signature angus beef molcajete. strips of grilled angus beef, housemade chorizo, white fresh cheese, baby yukon potatoes, cactus & baby green onions in salsa and served in an authentic stone mortar from Jalisco

VOLCAN DE POLLO..... 22.00
Our signature chicken molcajete. strips of pastured chicken, housemade chicken sausage, white fresh cheese, baby yukon potatoes, cactus & baby green onions in salsa and served in an authentic stone mortar from Jalisco

VOLCAN VEGETARIANO..... 19.00
Molcajete for vegetarians. strips of seasoned grilled tofu, white fresh cheese, baby potatoes, cactus & baby green onions in salsa and served in an authentic stone mortar from Jalisco

PAVITO CON MOLE..... 17.00
Half a Cornish game hen slow roasted in Mexican herbs and covered in traditional homemade mole sauce, served with Mexican rice

AUTHENTIC MEXICAN CUISINE

ENCHILADAS

ENCHILADAS VERDES..... 18.00

traditional enchiladas, soft tortillas, green salsa, cilantro, green onions and sour cream.
your choice of Angus Beef, Marinated Chicken, or Fresh Vegetables

ENCHILADAS VERDES MIX 19.50

traditional enchiladas, soft tortillas, green salsa, cilantro, green onions and sour cream.
Angus Beef, Marinated Chicken, Fresh Vegetables

ENCHILADAS DE MOLE 19.50

traditional enchiladas, soft tortillas, covered in traditional homemade mole sauce, served
with Mexican rice

TACOS

TACOS DE ARRACHERA.....14.50

grilled grass-fed Angus beef flank steak in a traditional arrachera
marinade and Mexican cheese blend

CARNITAS.....10.00

A mix of heavily marbled pork braised and simmered for hours until perfect

BAJA SHRIMP TACOS16.00

A traditional dish from the Baja region. Soft tortillas filled with succulent shrimp and topped with
our scratch made chipotle sauce.

FAJITAS

CHICKEN FAJITAS..... 17.00

Marinated Pastured Chicken grilled together with Fresh Vegetables with a blend of
sauces and herbs served on a steaming cast iron plate.

ANGUS STEAK FAJITAS..... 18.00

Strips of grilled grass-fed Angus beef flank steak together with Fresh Vegetables with
a blend of sauces and herbs served on a steaming cast iron plate.

BURRITOS

SONORA STEAK BURRITO15.00

strips of grilled grass-fed Angus beef flank steak in a traditional arrachera marinade and Mexican cheese blend with green and red bell peppers and onions , comes with french fries.

TAMPICO CHICKEN BURRITO13.50

chicken tender marinade and Mexican cheese blend with green and red bell peppers and onions , comes with french fries.

VEGGIE BURRITO.....13.00

Fresh veggies from the farms and Mexican cheese blend with green and red bell peppers and onions , comes with french fries.

FOR THE KIDS

comes with french fries or rice

CHICKEN QUESADILLA10.00

CHEESE QUESADILLA9.00

ANGUS BEEF QUESADILLA.....11.00

CARNITAS QUESADILLA10.50

CHICKEN TENDERS.....9.50

SPAGHETTI WITH BUTTER.....9.00

SIDES

SMASHED POTATOES WITH HERITAGE BACON.....	4.50
FRIJOLES CHARROS - BLACK BEANS.....	4.50
GRILLED JALAPEÑOS.....	4.50
GRILLED VEGETABLES.....	5.50
GRILLED CACTUS.....	5.00
MEXICAN RICE.....	4.50

BEVERAGES

TRADITIONAL MEXICAN AGUA.....	4.00
Handmade fresh Mexican lemonade, pineapple, horchata (rice)	
MEXICAN SODA (IMPORTED).....	3.50
Pineapple, orange, tamarindo, Fruit punch	
DOMESTIC SODA.....	3.00
Coke, Diet Coke, Sprite, Ginger Ale	
HOT DRINKS.....	3.00
Mexcan Coffee,	



MILK	2.00
MEXICAN HOT CHOCOLATE.....	3.50

POSTRES

All desserts are made in house from scratch using traditional recipes and ingredients.

FLAN	5.00
CHURROS CON HELADO	6.00

AUTHENTIC MEXICAN CUISINE