



ENTRADAS

CARNE ASADA

10 oz Arrachera steak marinated with beer then grilled. Topped with roasted onions and corn. Served with refried beans, rice, pico de gallo and house tortillas. \$29.50

MORISQUETA

This dish hails from the state of Michoacan, Mexico. Crispy beef flautas, heirloom rice and black beans. Topped with shredded lettuce, tomatoes, queso fresco and sweet oregano vinaigrette. \$20.00

CHICKEN ENCHILADAS DIVORCIADAS

Two handmade corn tortillas, stuffed with shredded chicken and cheese. Topped with red guajillo and green tomatillo sauces, queso fresco and sour cream. Served with rice and refried beans. \$17.50

V CHILE RELLENO

Roasted poblano pepper stuffed with chihuahua cheese and fried with a delicate coating. Served over a bed of rice, jalisco tomato broth, sour cream, and house tortillas. \$19.50

PAMBAZO

Red salsa dipped & toasted telera roll, crispy chorizo and potato, salsa verde, queso fresco, and shredded lettuce. \$16

V VEGAN ALMENDRADO

Thickly sliced roasted cauliflower, sweet potatoes, beets, butternut squash and Brussels sprouts, on a bed of Mexican wild rice. Served with ensalada fresca and savory mole almendrado. 19.50

TLAYUDA

Large heirloom corn tortilla topped with black beans, melted asadero cheese, grilled steak, arugula, heirloom tomato, nopales and pickled onion. \$21.00

LA HAMBURGUESA

House baked telera roll, chorizo & beef burger, queso fresco, refried beans, guacamole, lettuce, tomato, & onion. Served with a side of fries. \$17

TORTA DE ASADA

Telera Roll, Carne Asada, guacamole, refried beans, lettuce, tomato, and mayo. Served with a side of fries. \$17



TACOS Y BURRITOS

NOTE: YOUR CHOICE OF 2 TACOS OR 1 BURRITO.

All our tortillas are stone ground and hand made in house from Heirloom Mexican corn or Ancient Sonoran wheat.

Served with Mexican rice and house pinto beans.

CARNITAS

Michoacan style pork confit with hints of cocoa and citrus. Topped with pickled onion, cabbage, cilantro and salsa verde. \$15.25

CARNE ASADA

Grilled arrachera steak and roasted onions topped with pico de gallo, queso fresco, avocado y salsa asada. \$16.25

BIRRIA

Jalisco style premium beef shank, rib, and top round marinated in adobo and slowly braised. Traditionally served on corn tortillas with melted cheese, onions, cilantro, and adobo broth. \$16.25

BARBACOA

Tender cuts of prime beef cooked low and slow. Topped with onion, cilantro, radish and salsa rojo. \$15.75

AL PASTOR

A Mexico City delicacy. Tender pork marinated in adobo and roasted on a vertical spit with onions and fresh pineapple. Topped with fresh pineapple, onion and cilantro with green avocado salsa. \$16.25

CAMARON (SHRIMP)

Beer battered shrimp, fried and topped with fresh slaw, chipotle mayo. \$16.25

FISH CHICHARRON

Orange Roughy marinated in lime, then breaded and fried to crispy chicharron perfection. Topped with fresh slaw, pico de gallo, and chipotle mayo. \$16.25

V VEGAN SARANDEADO

Sweet potato, zucchini, corn, onions, and tomatoes marinated in our sarandeado adobo. Topped with fresh pineapple slaw and avocado. Served with salsa roja. \$15.25

SIDES

BLACK OR REFRIED BEANS \$5

FRIED WHOLE JALAPENO \$1.75

MEXICAN WILD RICE \$5

EXTRA SALSA \$1

SEASONAL ROASTED VEGETABLE \$6

EXTRA BASKET OF TORTILLAS OR CHIPS \$3

V Vegetarian Option

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

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SERVED 11AM - 4PM ON WEEKDAYS
JOIN US FOR BRUNCH ON SATURDAY AND SUNDAY!!

ENSALADAS Y SOPAS

ENSALADA DE LA CASA

Arugula and mixed cabbage, fresh nopales, heirloom tomato, radish, pickled onion, avocado, queso fresco and lime. \$13.50 • Add chicken, shrimp or steak +5.25

ENSALADA DE INVIERNO

Romaine, butternut squash, apples, pickled red onion, radish, avocado, peanuts, jalapeno vinaigrette. \$15 • Add chicken, shrimp or steak +5.25

CHIPOTLE CAESAR SALAD

Invented by Caesar Cardini, an Italian man living in Tijuana, Mexico. Romaine, smokey chipotle Caesar, heirloom tomatoes, cucumber, red onion, shaved parmesan and crispy tortilla strips. \$13.50 • Add chicken, shrimp or steak +5.25

V SOUP OF THE DAY

Chef's choice of traditional Mexican soup. cup and two tortillas \$6.50 / bowl and 3 tortillas \$11.25

POZOLE

A spicy, broth soup made with pork, heirloom hominy, roasted peppers and onions. Topped with fresh cilantro, onion, and radish. Served with a lime wedge and house corn tortillas. Appetizer \$12.60 • Entree \$22.99



ANTOJITOS

V ESQUITES (STREET CORN)

Mexican heirloom corn, sauteed with green peppers, onion and epazote, a flavorful herb. Topped with lime, mayo and house tajin. \$8

V BRUSSELAS CON CHAMOY

Crispy fried Brussels sprouts tossed with a sweet and lightly spicy chamoy glaze. Topped with peanuts and queso fresco. \$9.50

HEIRLOOM CORN NACHOS

Refried beans, house queso, your choice of chicken, steak or carnitas, guacamole, sour cream, pickled vegetables and salsa asada. \$18.99 Especiales \$3

SOPES

Two hand made thick corn tortillas, refried beans, lettuce, pickled onions, crema and queso fresco. \$9.99 Add shredded chicken or steak +4

QUESO CON CHORIZO Y NOPALES

Hot asadero cheese, chorizo, and grilled cactus leaf. Served in a hot skillet with house corn tortillas. \$11

V GUACAMOLE FRESCO

Hand made guacamole with jalapeno and tomato. Topped with pico de gallo and queso fresco. Served with fresh tortilla chips. \$9

CEVICHE Y TOSTADAS

Fresh seafood salad with scallops, yellowfin tuna, shrimp, octopus, lime, orange and sweet peppers. Topped with an epazote pesto and fresh avocado. Served with house tostadas. Small \$17.50 Large \$31.50

V QUESADILLA

Three crispy corn tortillas with chihuahua and asadero cheese, served with salsa asada \$6.50 Add chicken or steak \$5.50

V SALSA SAMPLER

Three rotating house salsa. Served with fresh tortilla chips. \$6.99

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