

BURRITOS

- Chipotle Ranch

Choice of Chicken, Steak, or Carnitas with pinto beans, rice, lettuce, cheese, Pico de Gallo, and Don Quixotes signature Chipotle Ranch dressing.

\$13.00
- Chili Verde

Refried beans, yellow rice, cheese, and Chile Verde pork. Served Mojado with Chile Verde salsa, and melted cheese on top.

\$15.00
- Adovada

Black beans, brown rice, cheese, onion, cilantro, sliced avocado, and spicy salsa.

\$15.00
- Chili Relleno

Our in-house relleno wrapped in a giant flour tortilla with refried beans, brown rice, Pico de Gallo, and our pickled jalapeño salsa. Served Mojado with our relleno sauce, sour cream, melted cheese, and freshly diced tomatoes.

\$16.00
- Fried Fish

Two pieces of beer battered Cod, pinto beans, cheese, yellow rice, cabbage, tartar sauce, Pico da Gallo, and Chipotle Ranch.

\$14.50
- Grilled Shrimp

Seasoned Grilled Shrimp with pinto beans, cheese, yellow rice, cabbage, Pico de Gallo, cilantro, sour cream, and Chipotle Ranch.

\$14.50
- Vegetarian

Pinto or black beans, brown rice, fajita vegetables, cheese, lettuce, cilantro, mild salsa, and guacamole.

\$13.00
- Bean & Cheese

Choice of refried, black, or pinto beans and Jack cheese.

\$9.00

DESSERTS

- Flan

Smooth rich custard, covered with caramelized sugar.

\$5.00
- Churro

Crisp fried pastry, rolled in cinnamon and sugar.

\$3.00
- Bavarian Cream Churro

Same size as regular churro, but with a cream filling.

\$4.00
- Fresas con Crema

Fresh strawberries with lightly sweetened Mexican sour cream.

\$6.00



PEQUEÑO PLATES & APPETIZERS

- Queso Fundido con Chorizo

Oaxaca cheese, topped with house seasoned Chorizo served on a cast iron skillet with corn tortillas and thick cut tortilla chips

\$12.00
- Creamy Jalepeño Bean Dip (6 oz)

House refried beans, jalapeño crema and jack cheese, served with thick cut tortilla chips.

\$5.00
- Guacamole (6 oz)

Hass avocados with cilantro, onion, tomato, serrano chilis, and fresh lime juice, served with thick cut tortilla chips.

\$5.00
- Aguachili

Whole shrimp marinated in lime, served in a verde salsa with avocado, cucumber, red onions, and thick cut tortilla chips.

\$14.00
- Torta Sliders

your choice of:

• BEEF BIRRIA: Romaine lettuce, tomato, beef birria, melted jack cheese, and habanero aioli.

• GRILLED CHICKEN: Romaine lettuce, tomato, grilled chicken, melted jack cheese, and chimichurri mayo.

• ADOVADA: Onion, cilantro, avocado mayo, melted jack cheese and pickled red onions

\$6.00
- Quesadilla

Plain Cheese/With meat

12 inch flour tortilla with melted Monterey Jack cheese and your choice of chicken, steak, carnitas, adovada, or chile verde, served with sour cream. Add guacamole for \$2.50.

\$7/\$9
- 2 Black Bean Tostadas

5 inch corn tostadas with smashed black beans seasoned with epazote, topped with shredded lettuce, queso fresco, sour cream, and cotija cheese.

\$12.00



SOUPS & SALADS

**Pozole** An authentic Mexican soup with chicken, pork, and hominy, cooked in a mildly spicy broth made with guajillo chilis, garlic, oregano, and other seasonings. Topped with cabbage, onion, and cilantro. Cup \$6.00 Bowl \$12.00

**Sopa de Albondigas** Traditional beef meatball soup with potatoes, zucchini, carrots, celery, corn, all simmered in our house beef broth. Cup \$6.00 Bowl \$12.00

**Chicken Tortilla** Shredded chicken and vegetables cooked in a mild seasoned broth, topped with cilantro, shredded Monterey Jack, tortilla strips, and Queso Fresco. Cup \$6.00 Bowl \$12.00

**Dulcinea** Grilled shrimp or fish, with romaine, cabbage, pinto beans, fajita veggies, tomatoes, cilantro, and Queso Fresco. Dressed with Chimichurri Aioli, and garnished with Sweet Drop Peppers. \$16.00

**Rocinante** Vegetarian / Chicken \$13/\$16  
Cabbage, romaine, and iceberg lettuce with cheese, black beans, tomatoes, cilantro, onion, hominy, avocado, and seasoned tortilla strips. Dressed with Mexican, and/or Chipotle Ranch.

**Flour Tostada Bowl** Refried beans, signature rice, and cheese, with your choice of Chicken, Steak, Carnitas, Adovada, or Chili Verde. Topped with shredded lettuce, Pico de Gallo, sour cream, and chipotle ranch. \$13.00

FLATBREADS

**Spanish Chorizo Chimichurri** Grilled with Chimichurri Aioli, Spanish Chorizo, Aged Cheddar, and Jack cheese. Finished with fresh Chimichurri salsa. \$15.00

**Chicken Margarita** House tomato salsa with Jack & Aged Cheddar, tomatoes, Kalamata Olives, sliced red onions, grilled chicken, and Sweet Drop Chilis. \$15.00

TRADITIONAL DISHES & SIGNATURE FAVORITES

**Quesabirras** Corn tortillas filled with cheese and Beef Birria. Dipped in Birria broth and grilled. Served with cilantro, onion, spicy vinegar salsa, and dipping consommé on the side. \$16.00

**Chili Relleno Platter** A large pasilla chili, fire roasted and filled with Monterey Jack cheese, lightly battered and fried, topped with relleno sauce and sour cream. Served with beans and rice or a side salad. \$15.00

**Chorizo Sopes** House made Sopes with smashed black beans, seasoned Chorizo, shredded lettuce, Queso Fresco, sour cream, and Cotija Cheese. \$12.00

**Mini Chimichangas** One/Two Chimichangas \$12/16  
Choose from cracked pepper shredded chicken, or chile verde pork. Topped with melted cheese, sour cream, guacamole, and our chipotle ranch dressing. Served with beans and rice or a side salad.

**Shrimp Cocktail** 10 large shrimp with fish and crab in a Clamato & Tapatío salsa, with cucumber, red onion, cilantro, jalapeños, and avocado, served in a large copa, with crackers on the side. \$17.00

**Tamale Platter** 1/2/3 Tamales \$10/13/16  
Chicken Mole or Chili Verde pork tamales with beans and rice or a side salad.

**Enchilada Platter** 1/2/3 Enchiladas \$10/13/16  
Corn tortillas filled and rolled with your choice of cheese, Chicken, Steak, Carnitas, Adovada, or Chile Verde, smothered in Chile Verde or our red enchilada salsa. Served with beans and rice or a side salad.

**Ceviche Tostadas** Shrimp and fish marinated in fresh lime juice and mixed with our unique ceviche salsa, served on corn tostadas with Tapatío Aioli and topped with sliced avocado. \$14.00

TACOS

Add beans and rice or a salad for \$4.50

**Grilled Chicken Tacos** Two tacos with soft or crispy corn tortillas, with cheese, lettuce, Pico de Gallo, sour cream, and chipotle ranch. \$8.50

**Adovada Tacos** Two tacos with soft or crispy corn tortillas, with onion, cilantro, spicy salsa, and sliced avocado. \$8.50

**Carnitas Tacos** Two tacos with soft or crispy corn tortillas, with onion, cilantro, salsa verde, and pickled red onions. \$8.50

**Steak Tacos** Two tacos with soft or crispy corn tortillas, with cheese, lettuce, Pico de Gallo, sour cream, and chipotle ranch. \$8.50

**Giant Puff Tacos** Two tacos, with your choice of Shredded Beef, or cracked pepper Shredded Chicken. Both fried in flour tortillas, filled with cheese, lettuce, tomato, and guacamole. Beef also has cotija cheese, while Chicken has chimichurri and habanero aioli. \$11.50

**Grilled Shrimp Tacos** Two soft corn tacos, with seasoned Grilled Shrimp, cabbage, Pico de Gallo, cilantro, sour cream, and our Chipotle Ranch dressing. \$11.50

**Chimichurri Grilled Fish Tacos** Seasoned Grilled Bassa with Romaine, cabbage, Chimichurri Habanero Aioli, tomatoes, and Chimichurri salsa. \$11.50

**Fried Fish Tacos** Beer-battered Cod with Tartar sauce, cabbage, and cheese. Add chipotle ranch dressing for spice. \$11.50

**Taquito Tacos** Two taquito tacos filled with cheese and your choice of Adovada, Shredded Chicken, or Shredded Beef. Served on soft flour tortillas with refried beans, lettuce, avocado sauce, Pico de Gallo, cotija cheese, and sour cream. \$11.50