



KIDS MEALS

For Kids Under 12 Years Old

**Meals over 12 years old: 8.5*

Quesadilla — 6.5
Two flour tortillas stuffed with cheese and your choice of Chipotle chicken, ground beef, or pork Carnitas. Served with Cilantro Lime rice and refried beans.

Taco — 6.5
A double layered corn tortilla with your choice of protein. Served with Cilantro Lime rice and refried beans.

Enchilada — 6.5
A rolled corn tortilla stuffed with Chipotle chicken, ground beef, or pork Carnitas. Served with Cilantro Lime rice and refried beans.

Burrito — 6.5
A small flour tortilla filled with Monterrey Jack cheese, and your choice of Chipotle chicken, ground beef, or pork Carnitas. Served with Cilantro Lime rice and refried beans.

Chicken Nuggets — 6.5
Five chicken nuggets served with french fries on the side.

Mac and Cheese — 6.5
Served with french fries on the side.

A La Carta

Mezcal Homemade Salsas 16 Oz. — 5.0
From our table to yours, enjoy our homemade salsas served at home. Choose from the following:

- Grandma’s Habanero Salsa
- Tita’s Green Salsa
- Maria’s Smoked Tomato Salsa

Chile Relleno —7.5
Stuffed Poblano pepper with cheese, and deep fried in an egg batter. Served with our homemade red sauce, and topped with Queso Fresco, cilantro and onions.

Bean Burrito — 7.0
For all Bean and Cheese lovers! Your choice of black or refried beans and cheese.

Pico de Gallo — 3.0

Fried Jalapeños — 2.0

Cilantro Lime rice — 3.0

Black or Refried beans — 3.0





DESSERTS



Flan — 5.5
Simmered milk, vanilla, and sugar custard. Served with a whipped cream and cheerry on top.

Deep-fried Ice Cream — 6.0
Vanilla bean ice cream, covered in bread crumbs, and deep fried. Served with a guava or mango syrup, sprinkled cinammon, and whipped cream.



BEVERAGES

Fountain Drinks — 2.25
Coke, Diet Coke, Sprite, Dr. Pepper, Fanta, and Sparkling water. Ask for a free refill.

Bottled Drinks — 3.0
Mexican Coke, Sprite, Fanta, Jarritos - mandarin, pineapple, tamarind, and seasonal flavors, Sidral Mundel, and Sangria.

Sisters Coffee Co. Ice Tea — 3.0
All the way from Sisters, Oregon there is their passion fruit iced tea, served with lemon. No added sugar. Ask for a free refill.

Sisters Coffee Co. Coffee — 2.25

Hot Tea — 2.25

El Niño Aguas Frescas — 3.25
Tamarind, Lime, Horchata, and Jamaica. Flavors vary. Ask for a free refill.



503.883.9594

1208 SW Baker Street
McMinnville, Oregon 97128

Enjoy a fine dining experience with recipes straight from our Grandmother’s kitchen.

Mezcal Spirits

SEÑOR AGAVE — 13.5
Tequila lovers! Look here! Don Julio Blanco, Patron Citronage, fresh squeezed lime and orange juice. Served on the rocks in a salt-rimmed glass.

MEZCALITA — 10.0
Wahaka Mezcal, Triple Sec, fresh squeezed orange and lime juice. Served on the rocks in a salt-rimmed glass.
Add flavors — 1.5 Each: Mango, Strawberry, or Guava. Flavored drinks served in a sugar-rimmed glass.

CADILLAC MARGARITA — 12.0
Luna Azul Reposado Tequila, orange liqueur, fresh squeezed orange and lime juice, and Gran Gala. Served on the rocks in a salt-rimmed glass.

MEZCAL MARGARITA — 10.0
Hornitos Reposado Tequila, orange liqueur, and fresh squeezed lime and orange juice. Served on the rocks in a salt-rimmed glass.
Add flavors — 1.5 Each: Mango, Strawberry, or Guava. Flavored drinks served in a sugar-rimmed glass.

M.A.L. SANGRIA — 10.0
Our house-made Sangria is prepared with juices, liqueurs, and wine complemented with fresh-cut fruit in a sugar-rimmed glass.

NATURAL MARGARITA — 12.5
Azuñia Blanco Organic Tequila, fresh squeezed lime and orange juice. Served on the rocks in a salt-rimmed glass.

JIMMY’S MARGARITA — 13.5
Espolon Blanco Tequila, Triple Sec, pomengranate nectar, fresh squeezed orange and lime juice, served on the rocks in a sugar-rimmed glass.

LA PATRONA — 12.5
Patron Silver Tequila, citrus soda, and fresh squeezed lime juice and orange juice. Served on the rocks in a salt-rimmed glass. So refreshing!

Join us Monday-Friday 3-6pm, for \$2.5 off the following margaritas: Mezcalita, Mezcal Margarita, and the M.A.L. Sangria.

BEER & WINE

DRAFT BEER — 16 oz. 5.25
Ask us about our Mexican and Seasonal brews!

BOTTLED BEER — 3.75
Sol, Pacifico, Corona, Corona Light, Negra Modelo, Modelo Especial, Coors Light, Bud Light, Kaliber, and Michelob.

WINE — 6 per glass
Malbec, Merlot, Pinot Noir, Cabernet, Sauvignon Blanc, and Chardonnay.

PROTEIN & VEGETABLE CHOICES

- Chipotle Chicken:** Shredded chicken breast with chipotle, spices, tomatoes, onions, and garlic.
- Pork Carnitas:** Slow cooked pork in a traditional pot with fresh herbs, oranges and lemon, finished with Grandma’s secret touch.
- Barbacoa:** Slow cooked shredded beef in a dried chile pepper sauce.
- Picadillo (Ground Beef):** Seasoned ground beef with chopped carrots, onion, green beans, and peas.
- Carne Asada:** Thin-cut flank steak with chopped onions, and spices.
- Al Pastor:** Slow cooked chunks of pork, pineapple, onions and spices. The perfect combination of sweet and savory!
- Chorizo:** Homemade pork sausage seasoned with dried chile peppers and spices.

Sautéed Vegetables: Seasoned carrots, corn, onions, red bell peppers, poblano peppers, celery, and zucchini. A wonderful option for our veggie-loving friends!

Please ask for further information on our gluten free, vegetarian, or vegan options.



EntreesSOUPS, SALADS & BOWLS

See Protein and Vegetable Choices Above
Add guacamole for \$1 and sour cream for 50¢.

Nachos — 10.5
Your choice of protein on top of crispy tortilla chips with Monterey jack cheese, refried beans or black beans, and your choice of toppings.

Taquitos — 10.5
Three corn tortillas, fried and stuffed with your choice of Carnitas, Barbacoa, or Chipotle Chicken. Served with your choice of lettuce, cilantro, onions, and Queso Fresco.

Quesadilla — 11.5
Your choice of protein and Monterrey jack cheese in a large flour tortilla. Served with guacamole and sour cream on the side.

Guacamole Fresco — 7.5
Avocado halves, cilantro, onions, jalapeño peppers, lime juice, and homemade secret spices. We do guacamole the right way!

Queso Dip — 6.0
Our homemade red salsa mixed with sour cream, Monterrey jack cheese, onions and peppers. Fresh and made in the moment!

Asada Fries — 10.5
French fries topped with beans and Carne Asada bites, and Monterrey Jack Cheese. Topped with Pico de Gallo. Yum!

Ceviche — 11.5
Chopped prawns in a homemade cocktail sauce with onions, tomatoes, jalapeños and cilantro. Served on two corn tostadas and topped with avocado.

Chicken Tortilla Soup — 8.99
A slightly spicy and savory broth with shredded chicken and topped with crispy tortilla chips, cilantro, red onion, avocado, and cheese.

Poblano Chowder — 8.99
Chowder style soup with fire roasted Poblano peppers, and tomatillo sauce. Complemented with corn, onions, garlic, and Monterrey Jack cheese. Customer favorite!

Pozole — 8.99
Slow cooked pork and hominy soup. Topped with cabbage, avocado, onions, Chile flakes, oregano and lime on the side.

Santa Fe — 10.0
A bed of romaine lettuce, black beans, chicken breast, bell peppers, onions, crispy tortilla chips, and pico de gallo. Served with our homemade chipotle dressing.

Mezcal Salad — 12.5
A bed of romaine lettuce, bacon covered prawns, black beans, avocado, red onion, a hard boiled egg, Queso Frsco, and a cranberry citrus vinaigrette.

Chicken Fajita Salad — 13.5
A crispy flour tortilla shell, cilantro lime rice, black beans, fajita-style chicken, bell pepper, onions, lettuce, Monterrey Jack cheese, cilantro, onions, guacamole and sour cream.

Taco Salad — 12.5
A crispy flour tortilla shell, cilantro lime rice, black or refried beans, lettuce and your choice of protein. Your choice of toppings included. Add guacamole and sour cream.

Burrito Bowls — 10.5
A bed of cilantro lime rice, black beans or refried beans, and your choice of protein or vegetables. Topped off with your choice of lettuce, Queso fresco, cilantro, and onions. Add guacamole and sour cream.

Grandma’s Kitchen

Toppings include: shredded cheese, Queso fresco, lettuce, onions, and cilantro. Add guacamole for \$1 and sour cream for 50¢.

Combo plate — 11.5
Two enchiladas or two tacos with your choice of protein. Served on the side of cilantro lime rice and refried beans or black beans. Topped with choice of lettuce, cilantro, onions, and queso fresco. Add guacamole and sour cream.

Abuela’s Tamales — 13.5
Your choice of verde or red sauce over two homemade tamales. (Protein varies each day.) Served on the side of cilantro lime rice and refried beans or black beans. Topped with your choice of cilantro, onions, and Queso Fresco.

California Burrito — 13.0
A large flour tortilla filled with cilantro lime rice, refried beans, and Carne Asada. Served dry or topped with your choice of red or verde sauce, and all of our toppings.

Small Burrito Special — 8.5
Served in a small flour tortilla with your choice protein, cilantro lime rice, black beans or refried beans, and toppings to your liking. Add guacamole and sour cream. Our MOST popular snack on the go!

Grande Burrito — 11.5
A large flour tortilla filled with any protein, cilantro lime rice and your choice of refried beans or black beans. And finished with your choice of toppings. Add guacamole and sour cream.

Vegetarian Burrito — 9.5
A large flour tortilla filled with sautéed vegetables in a homemade garlic sauce, bell peppers, onions, cilantro lime rice, and black beans. Served with lettuce, onions, and cilantro. Add guacamole and sour cream, if desired.

Fish Tacos — 16.0
Breaded cod on two flour tortillas. Topped with cabbage, pico de gallo, and our house chipotle dressing. Served with cilantro lime rice and black beans.

Shrimp Burrito — 15.0
A large flour tortilla filled with sautéed prawns in a homemade garlic sauce, bell peppers, onions, cilantro lime rice, and black beans. Served wet in a mild green tomatillo sauce. Finished with lettuce, sour cream, guacamole, and cheese on top.

Shrimp Enchiladas — 15.0
Our homemade green tomatillo sauce on top of two corn tortillas filled with sautéed prawns, bell peppers, and onions. Served on the side with cilantro lime rice and black beans. Topped off with lettuce, sour cream, Queso Fresco, and gucamole.

Spinach Enchiladas — 12.5
Our homemade green tomatillo sauce on top of two corn tortillas filled with sautéed spinach, onions, and bell peppers in a homemade garlic sauce. Served alongside cilantro lime rice and black beans. Topped off with lettuce, sour cream, Queso Fresco, guacamole, onions, and cilantro. *Ask us about our Vegan option.

Chimichanga — 13.5
A deep-fried flour tortilla filled with any protein, cilantro lime rice and your choice of refried beans or black beans. Finished off with your choice of toppings, and covered in a green or red sauce. Add guacamole and sour cream.

Pollo a la Crema — 14.5
Grilled chicken breast complimented with poblano pepper, corn, onion, and red bell pepper. Served with cilantro lime rice and refried beans or black beans. Warm tortillas included.

Carne Asada — 16.5
Grilled flank -skirt steak served with cilantro lime rice and refried beans or black beans. Finished off with pico de gallo, guacamole, and served with sautéed onions, jalapeños and warm tortillas on the side.

Fajita Platter
Your choice of protein with cooked corn, onions, red bell peppers, and poblano peppers. Served with refried beans or black beans, and cilantro lime rice. Lettuce, shredded cheese, sour cream, pico de gallo, guacamole, and warm tortillas included.
Prawns — 16.5 Steak — 16.5 Chicken — 15.0

Mezcal Relleno — 17.0
Authentic Poblano pepper stuffed with prawns, onions, peppers, and cheese. Topped off with our creamy homemade Suiza sauce, onions and cilantro. Served with cilantro lime rice and black beans.

Pollo en Mole Poblano — 14.0
Slow cooked chicken breast in our homemade mole sauce (made with dried red chiles), a variety of nuts, chocolate, tortillas and toasted bread. Served with cilantro lime rice and black beans or refried beans. Warm tortillas included.

Chile Verde —14.50
Pork in a green tomatillo sauce. Served with black beans and lime-infused cilantro rice. Warm tortillas included.

**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 or allergies.*