



LUPE REYES

TACOS • MEZCAL • CULTURA

C A R T A



TO EAT

ANTOJITOS

GUACAMOLE EN MOLCAJETE

\$18

FRESHLY MADE GUAC, TOPPED WITH PICO DE GALLO, QUESO FRESCO RADISHES & A PORK CRACKLING, SERVED IN VOLCANIC ROCK MORTAR

GUACAMOLE DE CARNE

NEW

\$23

AHUMADA

FRESHLY MADE GUAC, TOPPED WITH PICO DE GALLO, QUESO FRESCO RADISHES & A PORK CRACKLING, SERVED IN VOLCANIC ROCK MORTAR TOPPED WITH LOCAL SMOKED PORK

CHIPS & SALSA

\$6

QUESO FUNDIDO

\$15

MELTED MOZZARELLA CHEESE SERVED WITH PICO DE GALLO, CILANTRO, CREMA, FRESNO PEPPERS, PICKLED ONIONS, RADISHES DECORATED WITH A PORK CRACKLING

QUESO FUNDIDO CON CHORIZO

\$17

MELTED MOZZARELLA CHEESE SERVED WITH PICO DE GALLO, CILANTRO, CREMA, FRESNO PEPPERS, PICKLED ONIONS, RADISHES, DECORATED WITH A PORK CRACKLING, TOPPED WITH LOCAL CHORIZO

QUESO FUNDIDO CON ASADA

\$18

MELTED MOZZARELLA CHEESE SERVED WITH PICO DE GALLO, CILANTRO, CREMA, FRESNO PEPPERS, PICKLED ONIONS, RADISHES, DECORATED WITH A PORK CRACKLING, TOPPED WITH NY STRIP ASADO

ELOTE CALLEJERO

\$14

MEXICAN STYLE STREET CORN ON THE COB WITH QUESO FRESCO, MEXICAN CREMA, TAJIN (MILDLY SPICY) AND CILANTRO

REFRITO

\$11

PINTO BEANS / QUESO FRESCO / TOPPED WITH A PORK CRACKLING



SOPECITOS DE COCHINITA

HOMEMADE CORN FRITTER TOPPED WITH REFrito, QUESO FRESCO, COCHINITA PIBIL & PICKLED ONIONS

\$13

QUESADILLAS FRITAS

FRIED QUESADILLAS IN CORN DOUGH, STUFFED WITH CHEESE SERVED WITH CREMA, AVOCADO SAUCE AND QUESO FRESCO

NEW

\$13

GORDITAS

CORN FRITTERS STUFFED WITH EITHER CARNITAS OR LOCAL CHORIZO, ACCOMPANIED BY ONION, CILANTRO, CREAM AND FRESH CHEESE

NEW

\$13

CEVICHE LUPE REYES

FRESH MAHI / LECHE DE TIGRE / PICO DE GALLO / AVOCADO / GRILLED PINEAPPLE / SERVED WITH TORTILLA CHIPS

\$19

TOSTADA DE ATÚN

FRESH FRIED CORN TORTILLA RESTED ON REFRIED SAUCE TOPPED WITH TUNA TARTARE AND AVOCADO SAUCE

NEW

\$16

SOPAS & SALADS

SOPA DE TORTILLA

CHICKEN & CHILE BROTH WITH MEXICAN RED RICE. TOPPED WITH CREMA, CILANTRO & FRIED CORN TORTILLA SHOE STRINGS

\$13

POZOLE ROJO DE CERDO

TRADITIONAL SOUP BASED ON POZOLE CORN AND RED CHILES, ACCOMPANIED BY PORK AND FRESH VEGETABLES

NEW

\$15

MANGO FRESH SALAD

HONEY MANGO DRESSING, MEZCLUM SALAD, PUMPKIN SEEDS, TOMATOES, RADISHES, PICKLED RED ONIONS, AVOCADO TOPPED WITH GRILLED PINEAPPLE & QUESO FRESCO DO SAUCE

\$16

ADD CHICKEN

\$5

ADD NY STRIP

\$7

ADD SHRIMP

\$8



TO SHARE



SHORT RIB BARBACOA

NEW

\$38

SHORT RIB "A LA BARBACOA" MADE IN ITS STEW.
SERVED WITH CONSOMMÉ & WITH FRESH TORTILLAS

CAZUELA DE CARNITAS

NEW

\$26

COPPER CASSEROLE STUFFED WITH CARNITAS,
CRISPY PORK BELLY ACCOMPANIED BY PICKLED
ONIONS, CILANTRO AND FRESH TORTILLAS

NACHOS & QUESADILLAS

NACHOS DE POLLO

\$18

CHICKEN / MOZZARELLA CHEESE / REFRITO / GUACAMOLE
PICO DE GALLO / CREMA / PICKLED ONIONS / QUESO FRESCO /
CILANTRO / DECORATED WITH FRESNO PEPPERS

NACHOS DE ASADA

\$22

CARNE ASADA / MOZZARELLA CHEESE / REFRITO / GUACAMOLE
/ PICO DE GALLO / CREMA / PICKLED ONIONS / QUESO FRESCO
/ CILANTRO / DECORATED WITH FRESNO PEPPERS

NACHOS REYES

\$24

CARNE ASADA / CHICKEN / SHRIMP / QUESO FRESCO /
CILANTRO / LUPE CHEESE SAUCE / REFRITO / GUACAMOLE /
PICO DE GALLO / CREMA / PICKLED ONIONS / DECORATED
WITH FRESNO PEPPERS

QUESADILLA DE POLLO

\$16

CHICKEN / CHEESE / SIDE OF GUACAMOLE, PICO DE GALLO & CREMA

QUESADILLA DE QUESO

\$14

CHEESE / SIDE OF GUACAMOLE, PICO DE GALLO & CREMA

QUESADILLA DE ASADA

\$17

CARNE ASADA / CHEESE / SIDE OF GUACAMOLE,
PICO DE GALLO & CREMA

QUESADILLA DE CAMARÓN

\$20

SHRIMP / CREAM / CHEESE / SIDE OF GUACAMOLE,
PICO DE GALLO & CREMA



TACOS

(3 PER ORDER)

ALL TACOS ARE SERVED IN FRESHLY
MADE CORN TORTILLAS

TORTILLAS

FLOUR AND GLUTEN FREE AVAILABLE
CORN TORTILLAS FRESHLY MADE EVERY DAY

AL PASTOR

STRAIGHT OUT OF "EL TROMPO" PORK / LOCAL GRILLED
PINEAPPLE / ONION / CILANTRO / AVOCADO SALSA & TOMATO
CHIPOTLE SALSA ON THE SIDE

\$17

TINGA DE POLLO

TRADITIONAL CHILANGO STYLE CHICKEN / PICO DE GALLO /
AVOCADO SALSA AND CASCABEL & PUYA SALSA ON THE SIDE

\$16

TINGA DE POLLO CON QUESO

TRADITIONAL CHILANGO STYLE CHICKEN / PICO DE GALLO /
CHIHUAHUA CHEESE / AVOCADO SALSA AND CASCABEL &
PUYA SALSA ON THE SIDE

\$17

CARNE ASADA

GRILLED STEAK / ONION / CILANTRO / AVOCADO SALSA AND
CASCABEL & PUYA SALSA ON THE SIDE

\$18

CARNE ASADA CON QUESO

GRILLED STEAK / ONION / CILANTRO / CHIHUAHUA CHEESE /
AVOCADO SALSA AND CASCABEL & PUYA SALSA ON THE SIDE

\$18

PORK BELLY

NEW

24 HOUR MARINATED PORK BELLY / ONION / CILANTRO /
AVOCADO SALSA AND CHILE SERRANO / SALSA ON THE SIDE

\$18

BIRRIA

SLOW BRAISED SHORT RIB SERVED WITH ITS OWN CONSOME
ON THE SIDE / AVOCADO SALSA AND CASCABEL & PUYA SALSA
ON THE SIDE

\$19

YUCATAN STYLE PORK

"COCHINITA PIBIL"

ACHIOTE MARINATED ROASTED PORK / PICKLED RED ONIONS /
CILANTRO / AVOCADO SALSA AND CHILE SERRANO SALSA ON
THE SIDE

\$16

CARNITAS

MICHOACAN STYLE PORK / ONION / CILANTRO / PORK
CRACKLINGS / AVOCADO SALSA AND CHILE MORITA &
CHICHARRON SALSA ON THE SIDE

\$17



GRINGAS

NEW

\$16

STRAIGHT OUT OF "EL TROMPO" PORK LOCAL GRILLED PINEAPPLE / ONION / CILANTRO / CHEESE / AVOCADO / SALSA & TOMATO CHIPOTLE SALSA ON THE SIDE
SERVED IN FLOUR TORTILLA

CAMARON BAJA

\$18

BREADED SHRIMP CABBAGE / PICO DE GALLO / CHIPOTLE MAYO / AVOCADO / SALSA & CHIPOTLE RANCH ON THE SIDE
SERVED IN FLOUR TORTILLA

DORADO BAJA

\$18

BREADED MAHI CABBAGE / PICO DE GALLO / CHIPOTLE MAYO / AVOCADO SALSA & CHIPOTLE RANCH ON THE SIDE
SERVED IN FLOUR TORTILLA

PORTOBELLO

\$16

PORTOBELLO MUSHROOMS / PEPPERS / ONION / CHEESE / CORN / AVOCADO / SALSA & CASCABEL & PUYA SALSA ON THE SIDE

ESPECIALES & SIZZLING FAJITAS

FLAUTAS

\$16

GOLDEN FRIED TINGA DE POLLO TACOS / CREAMY AVOCADO / CREMA & QUESO FRESCO.

ENCHILADAS DIVORCIADAS

\$19

CHICKEN TACOS SMOTHERED IN HOUSE TOMATO SALSA & CHARRED TOMATILLO SALSA / CREMA / QUESO FRESCO / AVOCADO / ONION / CILANTRO

HUARACHE DE ARRACHERA

NEW

\$28

GRILLED CHURRASCO SERVED ON AN OVAL CORN TORTILLA WITH TOMATILLO SAUCE AND GUAJILLO SAUCE

FAJITAS NORTEÑAS DE POLLO

\$22

GRILLED CHICKEN BREAST / SAUTÉED ONIONS / BELL PEPPERS

FAJITAS NORTEÑAS DE PORTOBELLO

\$18

PORTOBELLO MUSHROOMS / SAUTÉED ONIONS / QUESO FRESCO / CORN / BELL PEPPERS

FAJITAS NORTEÑAS DE ASADA

\$24

NY STRIP ASADA / SAUTÉED ONIONS / BELL PEPPERS



FAJITAS CIELO Y TIERRA

GRILLED CHICKEN BREAST, NY STRIP ASADA / SAUTÉED ONIONS / BELL PEPPERS

\$26

FAJITAS CIELO, MAR Y TIERRA

GRILLED CHICKEN BREAST, NY STRIP ASADA AND SHRIMP
SAUTÉED ONIONS / BELL PEPPERS

\$28

POSTRES

VOLCÁN DE CHOCOLATE

HOMEMADE CHOCO-LAVA CAKE
VANILLA ICE CREAM

\$12

CHURROS

DULCE DE LECHE / VANILLA ICE CREAM

\$10

JERICALLAS

NEW

MEXICAN STYLE CREME BRULEE

\$8

FLAN

HOMEMADE TEQUILA & CHEESE CUSTARD

\$8



TO DRINK

MARGARITAS

	GLASS	PITCHER
LUPE MARGARITA	\$12	\$45
MEZCARITA	\$13	\$45
PERFECT MARGARITA MADE WITH PATRON SILVER	\$16	
FROZEN MARGARITA	\$12	

ADD FLAVOR TO ANY
MARGARITA FOR \$2:

SPICY / PIÑA / PARCHA / SANDIA /
JAMAICA / JENGIBRE / TAMARINDO /
CARROT / ROASTED BELL / PEPPER

COCTELERÍA

EL CHAVO

BACARDI RESERVA 8 AÑOS, GINGER, CARROT,
COINTREAU & FRESH LIME

\$15

CHIPOTLE CHILLON

VODKA, HIBISCUS, LUXARDO MARASCHINO SANDIA & FRESH LIME

\$15

MARIACHI

MEZCAL, ANCHO REYES, RED BELL PEPPER & FRESH LIME

\$15

LECHE DE CACTUS

BACARDI COCONUT, FRESH LIME, COCONUT, CILANTRO &
JALAPENO INFUSION

\$15

FRIDA KAHLO

TEQUILA CAZADORES, GINGER, PINEAPPLE FRESH LIME,
TABASCO

\$15



BEBIDAS

COCA-COLA
FREE REFILLS

\$4.50

DIET COKE
FREE REFILLS

\$4.50

SPRITE
FREE REFILLS

\$4.50

PERRIER

\$4.50

BOTELLA DE AGUA

\$4

JARRITOS TAMARINDO

\$4

JARRITOS TORONJA

\$4



AGUAS FRESCAS

SANDÍA

FLOR DE JAMAICA

ACEROLA

TAMARINDO

NARANJA

PARCHA

TORONJA

PIÑA



ESPUMOSOS

CODORNIU

CUVEE BRUT BARCELONA / CAVA

GLASS

\$9

BOTTLE

\$35

**CODORNIU ARS
COLLECTA**

\$45



CERVEZAS

NO MAMES LAGER 160Z		\$13
STONE BUENAVEZA 120Z		\$9
MODELO ESPECIAL		\$6
MODELO NEGRA		\$6
MEDALLA		\$5
CORONA		\$6
RBC SANDY BLONDE		\$12

BLANCOS

	GLASS	BOTTLE
MONTE XANIC	\$9	\$35
<small>CHENIN BLANC / 2021 GUADALUPE, BAJA CALIFORNIA, MÉXICO</small>		

TINTOS

	GLASS	BOTTLE
OTAZU CODORNIU BLEND	\$11	\$40
MONTE XANIC SELECCIÓN LIMITADA		\$60
<small>MALBEC, MERLOT, CABERNET SAUV. BLEND / 2021 GUADALUPE, BAJA CALIFORNIA, MÉXICO</small>		
MONTE XANIC GRAN RICARDO		\$135
<small>CABERNET SAUV, MERLOT, CABERNET FRANC, PETIT VERDOT BLEND / 2020 / GUADALUPE, BAJA CALIFORNIA, MÉXICO</small>		



AN 18% TIP WILL BE CHARGED TO PARTIES OF SIX OR MORE PEOPLE. AT THE MOMENT, WE WILL NOT BE ABLE TO SPLIT THE CHECK MORE THAN THREE WAYS. A 1% MAINTENANCE AND ENTERTAINMENT FEE WILL BE ADDED TO EACH CHECK. THIS FEE IS NOT A TIP OR SERVICE CHARGE. FOR MORE INFORMATION, PLEASE VISIT [HTTPS:// DISTRITOT-MOBILE.COM/NEWS/FEES](https://distritot-mobile.com/news/fees)