

# LUPE REYES

TACOS • MEZCAL • CULTURA

## TO DRINK

### MARGARITAS

	GLASS/PITCHER	ADD FLAVOR TO ANY MARGARITA FOR \$1.00:
• LUPE MARGARITA (GLASS OR PITCHER)	\$11/\$40	• SPICY
• MEZCARITA (GLASS OR PITCHER)	\$12/\$45	• PIÑA
• PERFECT MARGARITA	\$13	• PARCHA
• LUPE MEZCARITA	\$13	• SANDIA
• FROZEN MARGARITA	\$11	• JAMAICA
		• JENCIBRE
		• TAMARINDO

### BEBIDAS

COCA-COLA <i>FREE REFILLS</i>	\$3.50
DIET COKE <i>FREE REFILLS</i>	\$3.50
SPRITE <i>FREE REFILLS</i>	\$3.50
AGUA FIJI	\$3.50
PERRIER	\$3.50
JARRITOS TAMARINDO	\$4
JARRITOS TORONJA	\$4

### AGUAS FRESCAS

FLOR DE JAMAICA	\$4
TAMARINDO	\$4
PARCHA	\$4
PIÑA	\$4
SANDIA	\$4
ACEROLA	\$4
NARANJA	\$4
TORONJA	\$4

### CERVEZAS

NO MAMES LAGER 16OZ	\$13
STONE BUENAWEZA 12OZ	\$9
MODELO ESPECIAL	\$5
MODELO NEGRA	\$5
MEDALLA	\$4
MICHELOB	\$5
CORONA	\$5

### VINOS

PROSECCO	GLASS/BOTTLE \$11/\$30
ADORADA ROSÉ	\$11/\$36
CAVALIER D'ORO	\$25 (BOTTLE)
CHENIN BLANC	\$25 (BOTTLE)
TERRAPURA SAUVIGNON BLANC	\$26 (BOTTLE)
MELODRAMATIC BLEND	\$45 (BOTTLE)

## COCTELERIA DE LA CASA

#### EL CHAVO \$15

BARRILITO THREE STAR RUM, GINGER, CARROT, COINTREAU & FRESH LIME

#### CHIPOTLE CHILLON \$15

VODKA, HIBISCUS, LUXARDO MARASCHINO SANDIA & FRESH LIME

#### MARIACHI \$15

MEZCAL, ANCHO REYES, RED BELL PEPPER SYRUP & FRESH LIME

#### CARROT MARGARITA \$13

HOMEMADE CARROT SYRUP, TEQUILA, COINTREAU, FRESH LIME

#### RED PEPPER MEZCALITA \$13

HOMEMADE RED BELL PEPPER SYRUP MEZCAL, COINTREAU, FRESH LIME

#### COCTEL MUERTO \$13

GREY GOOSE VODKA, AMARETTO ORANGE SYRUP, TAMARINDO SYRUP

## ANTOJITOS

**GUACAMOLE EN MOLCAJETE** ..... \$18

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

**GUACAMOLE DE CARNE AHUMADA** ..... \$23

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

**CHIPS & SALSA** ..... \$10

**QUESO FUNDIDO** ..... \$14

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

**QUESO FUNDIDO CON CHORIZO**..... \$16

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

**QUESO FUNDIDO CON ASADA**..... \$16

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

**ELOTE CALLEJERO** ..... \$13

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

**REFRITO CON QUESO** ..... \$9

PINTO BEANS / QUESO FRESCO / TOPPED WITH A PORK CRACKLING

**SOPECITOS DE COCHINITA** ..... \$13

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

**QUESADILLAS FRITAS** ..... \$13

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

**GORDITA DE CHICHARRON** ..... \$8

CORN FRITTERS STUFFED WITH LOCAL PORK CHICHARRON, ACCOMPANIED BY ONION, CILANTRO, CREAM AND FRESH CHEESE

**CEVICHE LUPE REYES** ..... \$16

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

**TOSTADA DE ATUN** ..... \$15

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

## SOPAS & SALADS

**SOPA DE TORTILLA** ..... \$13

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

**POZOLE ROJO DE POLLO** ..... \$13

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

**MANGO FRESH SALAD** ..... \$14

HONEY MANGO DRESSING, MEZCLUM SALAD, PUMPKIN SEEDS, TOMATOES, RADDISHES, PICKLED RED ONIONS, AVOCADO TOPPED WITH GRILLED PINEAPPLE

ADD CHICKEN ..... \$5

ADD NY STRIP..... \$7

ADD SHRIMP..... \$8

## NACHOS & QUESADILLAS

**NACHOS DE POLLO** ..... \$16

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

**NACHOS DE ASADA** ..... \$18

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 / SHRITO / GUACAMOLE / PICO DE GALLO CREMA / PICKLED ONIONS / DECORATED WITH FRESNO PEPPERS

**QUESADILLA DE POLLO** ..... \$15

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

**QUESADILLA DE QUESO**..... \$12

CHEESE / SIDE OF GUACAMOLE, PICO DE GALLO & CREMA

**QUESADILLA DE ASADA** ..... \$17

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

**QUESADILLA DE CAMARON** ..... \$20

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

# TO SHARE

**SHORT RIB BARBACOA** ..... **\$38**  
SHORT RIB "A AL BARBACOA" MADE IN ITS STEW.  
SERVED WITH CONSOMMÉ & WITH FRESH TORTILLAS

**CAZUELA DE CARNITAS** ..... **\$20**  
COPPER CASSEROLE STUFFED WITH CARNITAS, ACCOMPANIED BY  
PICKLED ONIONS, CILANTRO AND FRESH TORTILLAS

## TACOS **\$16**

(3 PER ORDER / COMES WITH SIDE OF CILANTRO RICE WITH CORN & REFRITO)  
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

### TINGA DE POLLO

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

### TINGA DE POLLO CON QUESO

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

### CARNE ASADA

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

### CARNE ASADA CON QUESO

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

### PORK BELLY

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

### BIRRIA

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

### YUCATAN STYLE PORK

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

### CARNITAS

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

### GRINGAS

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

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

### DORADO BAJA

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

### PORTOBELLO

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,  
TOMATILLO, 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** ..... **\$26**  
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** ..... **\$26**  
GRILLED CHICKEN BREAST, NY STRIP ASADA /  
SAUTÉED ONIONS / BELL PEPPERS

**FAJITAS CIELO, MAR Y TIERRA** ..... **\$28**  
GRILLED CHICKEN BREAST, NY STRIP ASADA AND SHRIMP  
SAUTÉED ONIONS / BELL PEPPERS

## POSTRES **\$10**

### VOLCAN DE CHOCOLATE

HOMEMADE CHOCO-LAVA CAKE  
VANILLA ICE CREAM

### CHURROS

DULCE DE LECHE / VANILLA ICE CREAM

### JERICALLAS

MEXICAN STYLE CREME BRULEE

### FLAN

HOMEMADE TEQUILA & CHEESE CUSTARD