



***HAPPY
HOUR
SPECIALS!!***

***TUESDAY-THURSDAY
5-6***

***FRIDAY
3-6 / 9-10***

***SATURDAY
9-10***

***JOIN US FOR THE BEST
HAPPY HOUR IN
EAGLE ROCK!!!!***

HAPPY HOUR DRINKS

CORONA(BOTTLE).....3.95

BAJA WINE.....5.95
House Merlot or Chenin Blanc from the Valle de Guadalupe.

AGAVE MARGARITA.....6.95
Agave Wine, Agave Syrup, Fresh Lime & Salt.

MICHELADA.....6.95
Tecate , Spicy Puree, Lime & Salt.
(ADDL COST FOR SUBSTITUTED BEERS)

DOS XX LAGER DRAFT4.95

SANGRIA DE CASA.....6.50
Red Wine, Agave Wine& Seasonal Fruit.PITCHER26.95

HAPPY HOUR COMIDA

CHICHARRONES.....2.75
HOUSE Fried Pork Skin, Lime. (A Cantina Bar snack!)

TACOS DE CALLE.....2.45
Carne Asada, Cochinita Pibil , Chicken, or Calabacitas(V).
Onion, Cilantro & Salsa.

CARNE ASADA FRIES.....7.75
House Fries, Carne Asada, Pinto Beans, Cebollitas, Salsa de Queso (Nacho Cheese) , Salsa Ranchera, Avocado-Tomatillo Salsa & Micro-Cilantro. (**HOUSE SPECIAL!**)

MEX-STREET CORN NACHOS..11.95
Topped with Salsa De Queso, Handshucked Creamed Corn, Avocado, Cotija Cheese, Pickled Jalapeno & Micro-Greens.
NO MODIFICATION REQUESTS-OR- ITEMS ON SIDE .



CACAO

MEXICATESSEN

CAFÉ • CANTINA • TAQUERIA

*CILANTRO-LIME RICE(V) *BLACK BEANS(V) *MEXICAN RICE (NON-VEG.) * PINTO BEANS(NON-VEG)

TAQUERIA

	TACO	SOPE	BURRITO
POLLO ASADO	3.95	6.25	10.50
Chicken Thigh, Onion, Cilantro & Avocado Tomatillo Salsa			
CARNE ASADA	3.95	6.25	10.50
Lime Marinated Angus Beef , Onion, Cilantro, Pasilla de Oaxaca Salsa.			
CARNITAS DE PATO	4.85	7.45	12.50
Duck Confit, Avocado, Pickled Red Onions, Radish & Salsa Macha. (SALSA MACHA CONTAINS PEANUTS)			

WHAT IS A SOPE??...A THICK-ROUND FRIED MASA TORTILLA TOPPED WITH BEANS, LETTUCE, & PICO DE GALLO. (MEXICAN SOUR CREAM & COTIJA CHEESE ON SIDE)

TAQUERIA VEGETERIANO

*BURRITOS COME W/ VEG.CILANTRO-LIME RICE& VEG. BLACK BEANS

	TACO	SOPE	BURRITO
CALABACITAS	3.95	6.25	10.50
Mexican Zucchini, Squash, Corn & Tomato. Topped w/ Avocado Tomatillo Salsa, Queso Greco, Pumpkin Seeds & Cilantro. *VEGAN FRIENDLY W/NO CHEESE			
FRIED AVOCADO	3.95	6.25	10.50
Panko Crusted & Fried Avocado. Cabbage, Pico de Gallo, Crema & Pasilla de Oaxaca Salsa. *VEGAN FRIENDLY W/ FRESH AVOCADO			
DORADO DE PAPA	4.15	N/A	10.75
Crispy Fried Yellow Corn Tortilla Filled with Rosemary- Potato ,Lettuce, Tomato & Aged Cheddar. Topped with Salsa Ranchera, Green Onion & House Seasoning Salt. *NON VEGAN! BURRITO: 2-Potato Tacos placed INSIDE the Burrito !! *****			

TORTAS

Fresh Baked Bolillo Roll f/ EAGLE ROCK ITALIAN BAKERY.
With Beans, Pepper-Jack, Onion, Roma Tomatoes , Avocado, Lime Aioli & Micro-Cilantro. Side of Jalapenos& Tortilla Chips.

11.75

Order "AHOGADA STYLE"& Torta Comes on a Bed of Spicy Salsa Ranchera! **ADDL. 1.50**

MEATS: ANGUS BEEF, COCHINITA PIBIL, GRILLED CHICKEN THIGH, SLAB-CUT NUESKE AL PASTOR BACON(ADDL.1.00)

VEGETARIAN: WILD MUSHROOMS, FRIED AVOCADO , CHEESY CHILE-RELLENO (W/ CORN OR MUSHROOM) (CHILE RELLENO "NOT" AVAILABLE WITHOUT CHEESE)

LUNCH/DINNER

ALL CORN TORTILLAS ARE MADE WITH **ORGANIC NON-GMO CORN** FROM U.S. FARMS.

L.A. STYLE TAQUERIA

TACO BURRITO

PESCADO (BAJA STYLE) 4.15 10.95

(FISH TACO TOPPED WITH MEXICAN SOUR CREAM)

Modelo Negro Battered & Fried Red Snapper. With Crema , Cabbage , Pico de Gallo & Pasilla de Oaxaca Salsa. (AVAILABLE PAN SEARED).

EL KOREANO 4.50 10.95

Kalbi Style Korean BBQ Beef Shortrib. On a Bed Cilantro-Slaw. Topped with Chipotle-Sriacha, Green Onion, Serrano Chiles, & Sesame Seeds. (NO BEANS ADDED TO BURRITO)

SEA URCHIN CHILE-GUERO 7.95 N/A

Tempura Battered & Fried Chile Guero. Topped with Santa Barbara Sea Urchin & Filled with Mexican Shrimp & Green Onion. Bed of Dos Quesos . Topped with Serrano-Soy Salsa, Lime-Aioli, & Micro-Cilantro. (CONFIRM AVAILABILITY)
(CHILE-GUERO DE BAJA.....4.95 *No Sea Urchin)

TAQUERIA DE PUERQUITO

TACO SOPE BURRO

CHICHARRONdelVALLE 4.50 6.45 10.75

Crispy Niman Ranch PorkBelly Crackling. On a Bed of Valle de Guadalupe Pesto. Topped with Avocado-Tomatillo Salsa, Heirloom Cherry Tomato, Cotija Cheese & Micro Greens **(Pesto Contains Nuts)**

COCHINITA PIBIL 4.15 6.45 10.75

Yucatan Spiced Shredded Pork. Topped with Pickled Red Onion, Avocado & Cilantro.

AL PASTOR 4.15 N/A 10.75

Adobo Marinated Pork. Topped with Grilled Pineapple, Avocado , Onion, Cilantro, & Avocado-Tomatillo Salsa.

SOPAS Y ENSALADAS

SOPA DE TORTILLA (CUP: 6.75 BOWL 7.95)

Free Range Chicken Thigh. In a Chile Guajillo Broth. With Dos Quesos, Cotija, Tortilla Strips & Avocado.

EL CHAPO WEDGE SALAD 13.95

Iceburg Lettuce, Housemade Cilantro Blue-Cheese Dressing. SLAB CUT NUESKE AL PASTOR BACON, Avocado, Heirloom Cherry Tomatoes, Red Onion, Pumpkin Seeds & Micro-Cilantro. (SUBSTITUTE BACON FOR FRIED AVOCADO)

INFORM STAFF OF ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS/SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*CILANTRO-LIME RICE(V) *BLACK BEANS(V)

*MEXICAN RICE(NON-VEG.) *PINTO BEANS(NON VEG.)

PLATILLOS

POZOLE VERDE 13.95

Topped with Shredded Pork, Hominy, Cabbage, Radish & Avocado. Side of Onions, Cilantro, Limes, & Organic Blue Corn Tortilla Chips. **(SOUP PREPARED IN A TOMATILLO-CILANTRO BROTH)**

ABUELITAS ENCHILADAS 13.95

Stacked Handmade Corn Tortillas. Choice of Chile Guajillo Red Sauce, Mole Verde de Pepita, or Mission Fig Mole Poblano Sauce. Filled with Dos Quesos & Topped with Crema. **SIDE OF CILANTRO LIME RICE & BLACK BEANS. ADD : CHICKEN OR CARNE ASADA 4.95**
(MOLE CONTAINS NUTS)

TACOS DORADOS de MEJILLON 17.95

2-Crispy Fried Tacos Filled with Salt Spring Mussels, Mexican Shrimp, Potato & Avocado. Bed of Cabbage, Salsa de Manuel & Cotija Cheese. Side of Mussels on Half Shell & Rice.

TRES PUERQUITOS 19.95

A Sampling of Crispy Pork-Belly Crackling, Al Pastor & Cochinita Pibil. With Avocado-Tomatillo Salsa, Pico de Gallo, Cebollitas, Onion & Cilantro. Side of Mexican Rice and Pinto Beans.

Make it a "QUATRO PUERQUITOS"!! By adding Al Pastor Thick-Cut Nueske Bacon. ADD 4.95

MISSION FIG MOLE 20.95

Shredded Chicken Thigh & Leg Meat with our House Made Mole Sauce. Topped with Cilantro, Green Onion, Radish & Sesame Seeds. Mexican & Cilantro Lime Rice with a Side of Cebollitas & Tortillas. **(MOLE CONTAINS NUTS)**

CHILE RELLENOS AL FRESCO 20.95

Two Chile Poblanos. One Filled with Roasted Corn & Cheese. Another filled with Wild Mushroom & Cheese. Topped w/ Mole Verde de Pepita, Pumpkin Seeds, & Cotija Cheese. Fried Avocado-Heirloom Cherry Tomato Salad & Cilantro-Lime Rice.

CARNE ARRACHERA 27.95

10 OZ. WET AGED-PORCINI RUBBED ANGUS SKIRT STEAK. Topped with Cilantro-Lime Chimichurri. Side of Cebollitas, Rosemary-Cotija French Fries & Corn on the Cob with Ancho Chile- Herb Butter. **(STEAK SERVED MEDIUM)**

INFORM STAFF OF ANY FOOD ALLERGIES

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LUNCH & DINNER

ALL CORN TORTILLAS ARE MADE WITH ORGANIC NON-GMO CORN FROM U.S. FARMS.

SIDES

ELOTE DE LA CALLE 5.75

White Corn with Cotija Cheese , Crema & Powdered Chili.

ADD SPICY " TAKIS DUST "1.75

MISSION FIG MOLE FRIES 6.95

House Made French Fries Topped with Mission -Fig Mole Poblano & Sesame Seeds. **(MOLE CONTAINS NUTS)**

CEVICHE EL CHINO 12.95

Fresh Red Snapper Marinated in Yuzu-Lime-Orange Citrus.

With Avocado, Serrano Chiles, Red Onion & Cucumber. Topped

With Serrano Rings & Micro-Cilantro. Side of Blue Corn Tortilla Chips. **(FISH SERVED MEDIUM-RARE/DINE IN ONLY)**

NEW MENU ITEM!

UNI-CEVICHE TOSTADITAS 16.95

3-Mini Tostadas with Lime Aioli, Avocado, Fish Ceviche, SANTA BARBARA SEA URCHIN, Salsa Macha & Sea Weed.

(NO MODIFICATIONS/ CONTAINS PEANUTS)

TAQUITOS

(BEEF OR CHICKEN, FRIED BLUE CORN TORTILLAS)

TRIO DE TAQUITOS (3) 9.95

Topped with Crema, Cotija Cheese & Micro-Greens. Side of Guacamole

NAQUITOS(2) 7.75

Topped with Salsa de Queso(Nacho Cheese), Crema, Vinegar Jalapenos & Micro Cilantro. Side of Pico de Gallo.

OLVERA ST. TAQUITOS(2) 7.75

Topped with Avocado-Tomatillo Salsa, Cotija Cheese, Micro-Cilantro & a side of Pico de Gallo.

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