

APPETIZERS

First basket of chips and House grilled salsa roja is complimentary.

CHIPS & SALSA..... 3.00

Grilled salsa roja & House roasted jalapeno salsa

GUACAMOLE..... 12.00

Served with chips

FAJITA QUESADILLA..... 15.00

w/Meat or veggies +3.00. w/Shrimp +5.00

QUESO FUNDIDO..... 16.00

Melted cheese, with chorizo and salsa.

FLAUTAS DE POLLO (3)..... 18.00

Chicken taquitos filled with Poblano peppers and onions. Topped with salsa, cream, queso fresco

PAMBAZO..... 13.00

Mexican sandwich dunked in a guajillo pepper salsa, lightly fried. Filled with chorizo and potatoes, lettuce, onions, cream, queso fresco

TOSTADAS DE TINGA..... 16.00

Mexican classic. Crispy Tortilla, topped with shredded chicken tinga Style, beans, cream, lettuce, queso fresco

FIVE STREET TACOS PLATE..... 23.00

Meat of your choice. Up to 3 selections. Tacos topped with cilantro, onions, salsa. w/shrimp or fish +1.50 p/taco. w/lettuce shell +.50 p/taco

CARNE ASADA \* PASTOR \* CARNITAS \* LENGUA \* POLLO \* FISH \* SHRIMP \* CHORIZO \* VEGGIES

MAKE A COMBO

MAKE YOUR OWN PLATE by choosing your favorite items below. Served with rice, beans or salad.

2—ITEM COMBO 19.00 \* 3—ITEM COMBO 24.00

Additional charge on fish, shrimp, lengua.

\*ENCHILADAS

Your choice of chicken, ground beef, cheese. Green sauce, red sauce

\*TAMALES

Chicken in green sauce, chicken in mole sauce, pork in red sauce

\*TACOS

Chicken, beef, pork, fish, shrimp, veggies

\*CHILE RELLENO

Roasted Poblano pepper stuffed with queso fresco. Topped with a roasted tomato sauce.

SABOR A MEXICO

Family Tradition

SOUP & SALADS

SOPA DE TORTILLA..... 13.00

Mexican pride. Roasted tomato and chile ancho broth. Served with grilled chicken, queso fresco, avocado, cream

JALAPENO WEDGE SALAD..... 16.00

Iceberg lettuce wedge, blue cheese dressing, crumble bacon, red onions, cherry tomatoes, roasted jalapenos

AZTECA SALAD..... 17.00

Romaine lettuce, spring mix, grilled chicken, roasted poblano, grilled red peppers and onions, tortilla strips, tomato, avocado, pumpkin seeds. w/steak +2.00 w/shrimp +4.00

CHICKEN CAESAR SALAD..... 16.00

Romaine lettuce, grilled chicken, crispy bacon, pumpkin seeds, cotija cheese. w/shrimp +4.00

TACO SALAD BOWL..... 17.00

Romaine lettuce, marinated grilled chicken, tortilla strips, avocado, tomato, black beans, mozzarella cheese.

HOUSE SPECIAL ENCHILADAS

SHRIMP & CRAB ENCHILADAS 25.00

Shrimp and Dungeness crab, sauteed in white wine and garlic, with crunchy veggies and cheese. Covered in a creamy garlic shrimp sauce.

ENMOLADAS 22.00

From Grandma's kitchen. Chicken enchiladas, covered in our unique house mole sauce, Topped with cream, queso fresco

GREEN MOLE SAUCE ENCHILADAS 22.00

Made out of roasted pumpkin seeds and a blend of greens. Your choice of chicken and carnitas Enchiladas.

ENFRIJOLADAS 19.00

Folded corn tortillas covered in House chipotle garlic beans sauce. With your choice of chorizo, Carne asada or chicken. topped with cream, queso fresco



TACOS DE LA CASA

COCHINITA PIBIL TACOS (3)	21.00
Smoky, citrusy, slow roasted pork. Marinated in a traditional Yucatan style blend, served with black beans	
GUISADOS (3)	23.00
A taste of Sabor. Three tacos. chicken mole, pork chile verde, ensenada fish or shrimp taco.	
TACOS ENSENADA (2)	23.00
Beer battered fish or shrimp tacos. Chipotle aioli, coleslaw, avocado, cotija cheese. Served with white rice and black beans	

PLATOS

CARNE ASADA	24.00
Traditional grilled arrachera steak. Served with rice, Fijoles, guacamole	
COSTILLAS DE RES	24.00
Grilled beef ribs. served with rice, guacamole, frijoles	
ALAMBRES	24.00
Ciudad de Mexico street dish. Grilled beef steak and chorizo, chopped bacon, bell pepper and onions. Topped with melted cheese.	
MOLCAJETE	30.00
Served in a warm stone bowl. Grilled steak, chicken and prawns. Covered with a red chile, roasted tomato sauce.	
TRADITIONAL FAJITAS	YOUR CHOICE OF
Chicken Fajitas...23.00	
Steak Fajitas .....24.00	
Shrimp Fajitas....25.00	
Served with rice & beans, guacamole, pico.	
POLLO CON MOLE	24.00
Chicken leg & thigh covered in house special red mole sauce or house green mole sauce. Served with rice and beans	

MILANESA DE POLLO	22.00
Breaded chicken breast fillet. Served with your choice of white rice, black beans and fries. pick two,	
CARNITAS MICHOACAN	23.00
Slow roasted, seasoned pork. served with frijoles and rice.	
CAMARONES A LA DIABLA	25.00
Sauteed garlic shrimp covered with house red chile diablo sauce. Served with white rice and salad.	
CAMARONES AL AJO	25.00
Garlic shrimp. Sauteed in garlic, butter and white wine. Served with white rice and salad.	
MARISCOS RANCHEROS	26.00
Sauteed shrimp and scallops, with onions, tomato, jalapeños. In a roasted ranchero sauce.	
MAR Y TIERRA	27.00
Surf & Turf. Grilled arrachera steak with ranchero style shrimp and scallops.	
HOUSE CHILE VERDE	23.00
Slow-cooked pork shoulder and ribs, in a roasted tomatillo-chipotle sauce	

KIDS MENU

Served with your choice of: Rice & Beans, fruit or fries.

FISH & CHIPS	14.00
TACO MEAL	13.00
Chicken or beef taco. w/shrimp +2.00	
CHEESE QUESADILLA	11.00
w/chicken or beef +2.00. w/shrimp +2.00+	
BURRITO	11.00
Rice, beans and cheese burrito. w/meat +2.00. w/shrimp +2.00	

AGUAS FRESCAS 4.50  
Horchata \* Jamaica

Cheers!

SOFT DRINKS 4.00  
Iced tea, Pepsi, Diet Pepsi, Sierra mist, Orange crush  
Root Beer, Dr pepper, Pink lemonade

NON-ALCOHOLIC BEVERAGES  
Virgin Margaritas \* Virgin Pina Colada  
Virgin Micheladas \* Shirley Temple

MEXICAN SODAS 4.50  
Mexican coke \* Jarritos - All flavors  
Sangria Senorial \* Mundet de manzana

JUICES 6.00  
Apple juice \* Pineapple juice \* Cranberry juice \*  
Fresh Orange Juice