

## Breakfast

### Chilaquiles \$4.99

In house tortilla chips smothered in fresh house salsa. Topped with queso fresco and sour cream. Includes rice and beans.

Tortilla chips caseras bañadas en salsa. Cubierto con queso fresco y crema. Incluye arroz y frijoles.

+ Add scrambled eggs or Chicken – **\$5.99**

### Huevos a La Mexicana \$5.99

Scrambled eggs mixed with fresh tomatoes, onion and jalapenos. Includes rice and beans. Choose (3) tortillas or in house chips.

Huevos revueltos mezclados con tomates, cebolla y jalapeños frescos. Incluye arroz y frijoles. Elija (3) tortillas o chips frescos.

+ Egg whites substitute – **\$6.99**

### Huevos Con Chorizo \$5.99

Scrambled eggs with In house Mexican chorizo, (100% Duroc Breed Shire Line, no growth promotants).

Includes rice and beans. Choose (3) tortillas or in house chips.

Huevos revueltos con chorizo mexicano hecho en casa, (100% Raza Duroc, sin promotores de crecimiento). Incluye arroz y frijoles. Elija (3) tortillas o chips frescos.

### Breakfast Burrito \$5.99

Eggs, refried pinto beans and shredded Monterey Cheddar cheese.

Huevos, frijoles pintos y queso Cheddar Monterrey.

- Mexican Chorizo (100% Duroc Breed Shire Line, no growth promotants)
- In house breakfast sausage (100% Duroc Breed Shire Line, no growth promotants)
- Hickory smoked Bourbon maple Bacon (Made in house)



## Our Meat Choices

– Asada –  
(Black Angus)

– 18 Hour Smoked Chipotle Brisket –

– Mexican Chorizo –

(100% Duroc Breed Shire Line, no growth promotants)

– Al Pastor –

(100% Duroc Breed Shire Line, no growth promotants)

– Carnitas –

(Slow cooked until tender)

– Pollo Asado –

(Made using our secret marinade)



9071 Imperial Hwy, Downey, CA 90242

Mon-Sat 8am-8pm | Sun 8am-6pm

(562) 622-1188

LuisButcherShop.com

## Entree

### Enchiladas \$6.49

Warm corn tortillas stuffed with cheese or shredded chicken breast, topped with in-house enchilada sauce. Includes rice and beans.  
Tortillas de maíz tibias rellenas de queso o pechuga de pollo desmenuzada, cubiertas con salsa de enchilada. Incluye arroz y frijoles.

Choose from:

- Elenita's Mole Poblano (Favorite at the Los Angeles Mole Festival).
- Elenita's Pipian Verde
- Elenita's Pipian Rojo
- Red Enchilada Sauce
- Green Enchilada Sauce

### Quesadilla \$7.99

Giant flour tortilla stuffed with Monterey Cheddar cheese and your choice of meat. Includes rice and beans.  
Tortilla de harina gigante rellena con queso Cheddar Monterey y su elección de carne. Incluye arroz y frijoles.

### Tacos ea. \$1.49

Soft or hard shell with your choice of meat

### Burrito \$7.99

Giant flour tortilla stuffed with your choice of meat, lettuce, tomato, sour cream, avocado, rice, beans and cheese.  
Tortilla de harina gigante rellena con carne de su elección, lechuga, tomate, crema, aguacate, arroz, frijoles y queso.  
+ Bean and Cheese Burrito – \$4.99

### Torta \$6.99

A traditional Mexican sandwich made with your choice of meat, lettuce, tomato, onion, cheese, rice and beans. Served on a fresh telera roll with a side of chips.  
Un tradicional sándwich mexicano hecho con carne de su elección, lechuga, tomate, cebolla, queso, arroz y frijoles. Servido con pan fresco telera y una porcion de chips.

### 18 Hour Smoked Brisket Sandwich \$7.99

Our signature hickory smoked brisket, fresh guacamole and cheese. Served on a toasted French roll.  
Nuestro pecho de res ahumado con madera hickory, guacamole fresco y queso. Servido en un pan francés tostado.

### Carnivore Nachos \$7.99

Our in house tortilla chips, choice of meat, pico de gallo, beans and melted cheese made from scratch.  
Tortilla chips de la casa, elección de carne, pico de gallo, frijoles y queso fundido.  
+ Regular Nachos (tortilla chips & cheese) – \$4.99

### Carnivore Fries \$7.99

French fries made from fresh potatoes, choice of meat, pico de gallo, beans and melted cheese made from scratch.  
Papas fritas hechas con papas frescas, selección de carne, pico de gallo, frijoles y queso fundido hechos a partir de cero.  
+ Regular Cheese Fries (fries & melted cheese) – \$4.99

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French fries made from fresh potatoes, choice of meat, pico de gallo, beans and melted cheese made from scratch.  
Papas fritas hechas con papas frescas, selección de carne, pico de gallo, frijoles y queso fundido hechos a partir de cero.  
+ Regular Cheese Fries (fries & melted cheese) – \$4.99

### Semita Poblana \$6.99

A traditional Mexican sandwich with a breaded pork steak (100% Duroc Breed Shire Line, no growth promotants), avocado, Oaxacan cheese and chipotle.  
Un sándwich tradicional mexicano con un milanesa de puerco (100% Raza Duroc, sin promotores de crecimiento), aguacate, queso oaxaqueño y chipotle.

## Seafood

### Fish Tacos ea. \$2.29

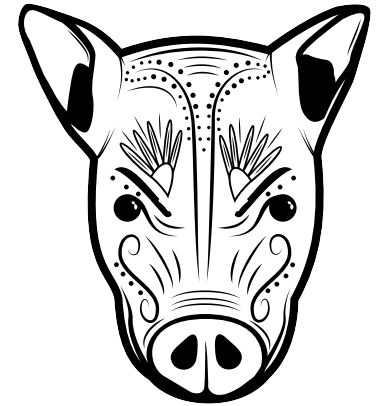
Swahi filet battered and fried. Served in a soft tortilla with cabbage & salsa.  
Filete de Swahi frito. Servido en una tortilla suave con repollo y salsa.

### Shrimp Cocktail \$12.99

Cooked shrimp in Clamato juice, cucumber, cilantro, tomato and avocado. Comes with saltine crackers.  
Camarones cocidos en jugo de Clamato, pepino, cilantro, tomate y aguacate. Viene con galletas saladas.

### Fish Fillet \$6.99

Swahi filet prepared as you like. Served with chips, rice and beans.  
Camarones cocidos en jugo de Clamato, pepino, cilantro, tomate y aguacate. Viene con galletas saladas.



Enchiladas