

Menu Items

Breakfast:

Chilaquiles - \$6.99 + tx

- 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 - \$7.99 + tx

Huevos a La Mexicana - \$7.99 + tx

- 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 - \$8.99

Huevos Con Chorizo - \$7.99 + tx

- Scrambled eggs with In house Mexican chorizo. Includes rice and beans. Choose (3) tortillas or in house chips.
- Huevos revueltos con chorizo mexicano hecho en casa. Incluye arroz y frijoles. Elija (3) tortillas o chips frescos.

Breakfast Burrito - \$7.99 + tx

- Eggs, refried pinto beans and shredded Monterey Cheddar cheese.
- Huevos, frijoles pintos y queso Cheddar Monterrey.
 - Mexican Chorizo (Made in house)
 - In house Agave breakfast sausage
 - Bacon
 - \$1 extra for potatoes.

Entree:

Enchiladas – \$7.99 + tx

- 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 + tx

- Giant flour tortilla stuffed with Monterey Cheddar cheese. Includes rice and beans.
- Tortilla de harina gigante rellena con queso Cheddar Monterey. Incluye arroz y frijoles.
 - Choose meat:
 - Asada (Black Angus)
 - 18 Hour Smoked Chipotle Brisket (\$1 Extra)
 - Mexican Chorizo (Made in house)
 - Al Pastor
 - Carnitas (Slow cooked until tender).
 - Pollo Asado (Made using our secret marinade).
 - Cheese quesadilla – \$5.99

Tacos (Soft or Hard shell) - \$1.49 + tx

- Asada (Black Angus)
- 18 Hour Smoked Chipotle Brisket (.49 Extra)
- Mexican Chorizo (Made in house)
- Al Pastor (Made in house).
- Carnitas (Slow cooked until tender).
- Pollo Asado (Made using our secret marinade).

Burritos - \$8.99 + tx

- Giant flour tortilla stuffed with meat, lettuce, tomato, sour cream, avocado, rice, beans and cheese.
- Tortilla de harina gigante rellena con carne, lechuga, tomate, crema, aguacate, arroz, frijoles y queso.
 - Choose meat:
 - Asada (Black Angus)
 - 18 Hour Smoked Chipotle Brisket (\$1 Extra)
 - Mexican Chorizo (Made in house).
 - Al Pastor (Made in house).
 - Carnitas (Slow cooked until tender).
 - Pollo Asado (Made using our secret marinade).
 - Bean and Cheese - \$4.99

Tortas - \$8.99 + tx

- A traditional Mexican sandwich made with 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, lechuga, tomate, cebolla, queso, arroz y frijoles. Servido con pan fresco telera y una porcion de chips.
 - Asada (Black Angus)
 - Milanesa Beef or Chicken (breaded & deep fried).
 - Mexican Chorizo (Made in house)
 - Al Pastor (Made in house).
 - Carnitas (Slow cooked until tender).
 - Pollo Asado (Made using our secret marinade).

Semita Poblana - \$7.99 + tx

- A traditional Mexican sandwich with a breaded pork steak, avocado, Oaxacan cheese and chipotle.
- Un sándwich tradicional mexicano con un milanesa de puerco, aguacate, queso oaxaqueño y chipotle.

18 Hour Smoked Brisket Sandwich - \$9.99 + tx

- 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 - \$8.99+ tx

- 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.
 - Asada (Black Angus)
 - 18 Hour Smoked Chipotle Brisket (\$1 Extra)
 - Mexican Chorizo (Made in house)
 - Al Pastor (Made in house).
 - Carnitas (Slow cooked until tender).
 - Pollo Asado (Made using our secret marinade).
- Regular Nachos (tortilla chips & cheese) - \$4.99

Carnivore Fries – 8.99+ tx

- 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.
 - Asada (Black Angus)
 - 18 Hour Smoked Chipotle Brisket (\$1 Extra)
 - Mexican Chorizo (Made in house)
 - Al Pastor (Made in house).
 - Carnitas (Slow cooked until tender).
 - Pollo Asado (Made using our secret marinade).
 - Regular Cheese Fries (fries & melted cheese) \$4.99

Seafood:

Fish Tacos - \$2.29+ tx

- 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+ tx

- 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 Filet - \$9.99+ tx

- Swahi filet prepared as you like. Served with chips, rice and beans.
 - Breaded & Fried (Empanizado y Frito)
 - Seared (A La Plancha)
 - Cooked In parchment paper (Enpapelado)
 - Fried with garlic (Al Mojo de Ajo)

Drinks:

- Mexican soda - \$1.54 + tx
 - Coca Cola 500ml
 - Sprite 500ml
 - Orange Fanta 500ml
- 16oz Soda
 - Coca Cola 16oz
 - Dr. Pepper 16oz
- 20oz Soda
 - Coca Cola 20oz
 - Diet Coke 20oz
 - Sprite 20oz
 - Squirt 20oz
 - 7up 20oz
 - Pepsi 20oz
 - Crush 20oz
- Bottled Water - \$1.84
 - Dasani 20oz
 - Smart water 23.7oz

Produce:

Roma Tomato / Tomate Roma - \$1.99/lb

Tomato / Tomate - \$1.99/lb

Jalapeno - \$1.69/lb

Tomatillo - \$1.99/lb

Lettuce / Lechuga - \$1.89/EA

Romain Tomato - \$1.89/EA

Zucchini / Calabasa Italiana - \$2.19/lb

Mexican Squash / Calabasa Mexicana - \$1.99/lb

Spinach / Espinaca - \$1.49/EA

Cilantro - \$.79 /EA

Fresh Mint / Yerbabuena - \$.99/EA

White Corn / Elote Blanco - \$1.19/EA

Yellow Corn / Elote Amarillo - \$1.19/EA

Avocado / Aguacate - \$1.49/EA

Brown Potato / Papa Café - \$ 1.99/lb

Red Potato / Papa Roja - \$1.99/lb

Brown Onion / Cebolla Café - \$.99/lb

White Onion / \$1.29/lb

Purple Onion / \$1.29/lb

Salsa 16oz :

Habanero Salsa - \$5.49/EA

Pico de Gallo - \$5.49/EA

Green Salsa - \$5.99/EA

Guacamole - \$6.99/EA

Avocado Salsa - \$5.99/EA

Jalapeno Salsa - \$6.29/EA

Peanut Salsa - \$6.29/EA

Eggs & Dairy:

Eggs 12pk - \$4.29/EA

Eggs 20pk - \$8.89/EA

Milk Whole Gallon - \$5.19/EA

Milk 2% Gallon - \$5.19/EA

Most Popular:

Carne Asada (Certified Angus Beef) - \$10.79/lb

Baja Marinated Boneless Chicken - \$3.09/lb

Thin Cut Marinated Short Ribs / Costillas Delgadas y Marinadas De Res - \$9.99/lb

Marinated Taco Meat – \$5.79/lb

Baja Marinated Chicken Taco Meat - \$3.29/lb

Beef Shanks (Osso Buco) / \$4.29/lb

Beef Stew Chunks - \$4.89/lb

Al Pastor (Marinated Pork) Taco Meat - \$3.89/lb

Beef Fajitas - \$4.99/lb

Chicken Fajitas - \$3.29/lb

Ground Beef 80/20 - \$4.99/lb

Ground Chicken - \$2.99/lb

Beef:

Ground Beef 80/20 - \$4.99/lb

Unmarinated Taco Meat - \$5.29/lb

Thick Cut (Argentine Style) Short Rib - \$9.99/lb

Lean Flank Steak (Desebrar/Machaca) – \$6.29/lb

Chuck Steak / Diesmillo (Thin Cut/Corte Delgado) - \$6.59/lb

Chuck Roll Chunks (Birria) - \$6.59/lb

Chuck Pot Roast (2 inch Cut) - \$6.59/lb

Shoulder Clod / Espaldilla - \$4.89/lb

Beef Knuckle / Milanese Res - \$5.29/lb

Top Sirloin / Palomilla - \$6.99/lb

Top Round / Novillo - \$4.99/lb

Beef Shanks (Osso Buco) / \$4.29/lb

Beef Stew Chunks - \$4.89/lb

Sirloin Flap / Ranchera - \$10.79/lb

Sirloin Flap (whole)/Vacio- \$10.79/lb

USDA Select Ribeye – \$9.99/lb

USDA Choice Frenched Ribeye (About 2-3 lbs ea) – \$15.49

USDA Prime (1 inch Cut) - \$23.49/lb

USDA Prime (1 inch Cut) - \$26.99/lb

USDA Select Tbone (1 inch Cut) - \$10.99/lb

USDA Select Porter House (1 inch Cut) - \$12.79/lb

Certified Angus Beef Brisket **Whole** (Free Trimming) - \$6.29/lb

Certified Angus Beef Brisket - \$6.99/lb

Picana - \$10.99/lb

Pork:

Spare Ribs (Whole 2-3 lbs) - \$3.89/lb

Spare Ribs Chunks / Costilla en Troso - \$3.89/lb

Pork Stew Meat Chunks / Troso (Maciza) - \$2.99/lb

Pork Neck Bones / Espinazo de Puerco - \$1.99/lb

Baby Back Ribs (Whole only 2-3 lbs ea)- \$4.99/lb

Pork Shop (1/4 inch) - \$2.79/lb

Pork belly Strips (1.25 inch) - \$4.99/lb

Sausage/Chorizo:

Fresh Mex Chorizo - \$4.09/lb

Dehydrated Mex Chorizo / Chorizo Seco - \$6.99/lb

Argentine Chorizo - \$4.29/lb

Fresh Breakfast Sausage Patties - \$4.99/lb

Habanero Chicken Sausage - \$3.99/lb

Salvadorian Chorizo - \$4.29/lb

Marinated:

Mango Habanero Pork Chops - \$4.89/lb

Bass in Spicy Garlic Sauce (Swahi White Fish/Pescado Swahi Blanco) - \$5.99/lb

Baja Marinated Chicken Taco Meat - \$3.29/lb

Marinated Beef Taco Meat – \$5.79/lb

Al Pastor (Marinated Pork) Taco Meat - \$3.89/lb

Beef Fajitas - \$4.99/lb

Chicken Fajitas - \$3.29/lb

Carne Asada (Certified Angus Beef) - \$10.79/lb

Baja Marinated Boneless Chicken - \$3.09/lb

Thin Cut Marinated Short Ribs / Costillas Delgadas y Marinadas De Res - \$9.99/lb

Spicy Garlic Chicken Breast - \$4.99/lb

Black Pepper Beef kabobs (2 in 1lb) - \$9.99/lb

Sweet & Spicy Chicken Kabobs (2 in 1lb) - \$8.99/lb

Marinated Cornish Hen / Godornis Marinado - \$2.99/lb

Cesina - \$8.99/lb

Breaded Beef Steak / Milanese de Res Empanizado- \$6.99/lb

Breaded Chicken Steak / Milanese De Pollo Empanizado - \$5.49/lb

Stuffed Jalapenos / Jalapenos Rellenos:

Cheddar Jalapenos - \$2.59/EA (Cada Uno)

Carnitas Jalapenos - \$2.59/EA (Cada Uno)

Mex Chorizo Jalapenos - \$2.59/EA (Cada Uno)

Deli:

Bacon - \$6.99/lb

Prosciutto - \$9.99/lb

Mortadella - \$4.99/lb

Smoked Pork Chop - \$5.39/lb

Head Cheese - \$4.59/lb

Turkey Ham - \$6.29/lb

Traditional Ham - \$4.99/lb

Salameti – \$11.59/lb

Long Horn Cheese - \$5.39/lb

Provolone Cheese - \$4.49/lb

Mexican Sour Cream / Crema Mexicana - \$2.69/lb

Queso Fresco (1lb Portions only)- \$4.39/lb

Monterey Jack (Wedge only, no slices) - \$5.99/lb

Cotija Whole / Cotija Entero (1lb portion) - \$5.49/lb

Cotija Shredded / Cotija Molido (1/2lb portions only) - \$5.49/lb

Swiss Cheese (Sliced) – \$6.39/lb

Salami - \$10.79/lb

Oaxacan Cheese - \$8.39/lb

Panela - \$4.49/lb

Pepper Jack \$6.39/lb

Matambre (Cooked/Argentine) - \$15.49/lb

Chicken:

Leg Quarter / Pierna con Muslo - \$1.69/lb

Drumstick / Piernitas de pollo - \$1.79/lb

Boneless Leg & Thigh Meat / Pierna Deshuesada - \$2.49/lb

Boneless Breast / Pechuga Deshuesada- \$3.29/lb

Bone-In Breast / Pechuga con Hueso - \$2.49/lb

Whole Yellow Chicken (5lbs)/ Pollo Entero Amarillo(5lbs) (Free Cutting / Cortar Gratis) - \$2.39/lb

Whole Young Chicken (5lbs) / Pollo Joven Entero (5lbs) - \$2.99/lb