



**TACO
DINER[®]**

PARA EMPEZAR

Queso Blanco Topped with jalapeño enmielado	cup 4.95 bowl 5.95 add ground beef or brisket 1.00
Chile con Queso Tex-Mex style	cup 4.95 bowl 5.95 add ground beef or brisket 1.00
Hass Guacamole #1 Hass Avocado with lime and cilantro	small 6.95 large 9.95
Alot Elote Shareable creamy street corn with Valentina, cilantro, queso fresco and limes	5.95
Ceviche de Camarones Gulf shrimp marinated in lime, cilantro and serranos with cucumber and avocado	10.95
Quesadillas • Mushroom, poblano and corn in grilled flour tortillas with charred chile mayo • Fajita chicken in grilled flour tortillas with guacamole y crema	7.95 9.95
Taquitos del Barrio (poco picoso) Crispy hand rolled corn tortillas filled with chicken tinga served with guacamole y crema with brisket	9.95 11.95
Nachos Primos Spicy ground beef, chicken tinga or pork pastor nachos topped with black beans and jack cheese with guacamole, crema and pickled jalapeños	six 7.95 nine 9.95
Nachos Elegantes Fajita chicken nachos topped with black beans, jack cheese, guacamole y crema with pico and pickled jalapeños	six 9.95 nine 11.95 with fajita beef add 2.00

ENSALADAS

DRESSINGS: Tex-Mex, Chile Garlic, Ranch, Blue Cheese, Apple Vinaigrette, Spicy Caesar, Avocado Serrano Ranch	
Los Cabos Salad A Parisian-Mexican Cobb salad with fajita chicken and avocado	11.95
La Doña Salad Tossed spinach, avocado, chile oil, and pepitas with fajita chicken and plantain chips	11.95
Mexican Caesar Tossed baby kale, romaine hearts and tortilla strips with fajita chicken and 18-month parmigiano	11.95
TD Fajita Salad Romaine hearts, jack cheese, charred corn, poblanos and pico with fajita chicken, guacamole, crema and tortilla strips	11.95
Fiesta Taco Salad Tossed romaine hearts, jack cheese, charred corn, poblanos and pico with guacamole, crema, corn tostadas and choice of chicken tinga or spicy ground beef	9.95
SUB PROTEINS: Grilled Fajita Chicken +2.00 / Grilled Fajita Beef +2.00 / Grilled Shrimp +2.00 / Fried Shrimp +2.00 / Buttermilk Fried Chicken (n/c) / Chicken Tinga (n/c) / Spicy Ground Beef (n/c)	

SOPAS

Sopa de Tortilla Classic tortilla soup with chicken tinga, avocado, jack cheese and tortilla strips	cup 4.95 bowl 5.95
Green Chile Chicken Pozole Spicy poblano and tomatillo broth with chicken, jalapeños, hominy, cilantro and lime	cup 4.95 bowl 5.95

Los Cocktails del Diner

Mambo Taxi 9
Sauza Blanco tequila with housemade sangria swirl

Jalapeño-Agave Margarita 10
Sauza Blanco tequila, Grand Marnier, jalapeño salsa, fresh lime juice, agave

Frozen Paloma 10
Dulce Vida grapefruit tequila, grilled grapefruit

Seissegundos Handmade Margarita 12
Don Julio tequila, Grand Marnier, fresh lime juice shaken tableside

Mango Margarita 10
Sauza Blanco tequila blended with fresh mango puree

TACOS

MAKE IT A PLATE pick any number of tacos and add two sides Rice • Roasted corn elote • Black beans • Sautéed vegetables	+2.00
POLLO Tinga Marinated in morita chiles with queso fresco, onion and cilantro	3.00
Buttermilk Fried Chicken Chile-brined fried chicken with jack cheese, elote, cilantro, queso fresco and Valentina	4.00
CARNE de Brisket Slow-roasted, 8-hour brisket with poblano peppers and jack cheese	4.00
Ribeye Seared ribeye with poblano peppers, onion and cilantro	4.25
Campechano Seared ribeye, housemade chorizo, jack cheese, onion and cilantro	4.25
Tijuana Tostada Black beans, spicy ground beef, lettuce, guacamole, salsa verde and queso fresco on a crispy corn tostada	4.25
PESCADO Crispy Fish Rice flour fried Grouper with purple cabbage, charred chile mayo, horseradish pickles and cilantro	4.50
Seared Fish Seasoned, seared Grouper with purple cabbage, charred chile mayo, horseradish pickles and cilantro	4.50
Shrimp & Chorizo Sautéed baby spinach, grape tomato, housemade chorizo and Gulf shrimp with pimento cheese	4.50
Cancun Sautéed Gulf shrimp with cucumber pico and grilled pineapple	4.50
Crispy Shrimp Buttermilk fried Gulf shrimp with jack cheese, lettuce, charred chile mayo and apple vinaigrette	4.50
PUERCO Choriqueso Housemade chorizo with jack cheese, onion and cilantro	3.50
al Pastor Marinated in charred tres chiles with grilled pineapple, onion and cilantro	3.00
VEGGIE Hongos y Poblano Sautéed mushrooms and charred poblano peppers with pimento cheese, onion and cilantro	2.50
Guac Baby kale, red cabbage and tomato with apple vinaigrette, guacamole, cucumber, pepitas and plantain chips	3.50
AMERICANOS Chicken Fajita chicken or buttermilk fried chicken and jack cheese in flour tortilla	3.00
Beef Fajita beef and jack cheese in flour tortilla	5.00

THE DINER DOUBLE CHEESEBURGER 9.25
What's a fabulous cheeseburger doing in the middle of all this Mexican food? Making us proud. Served with crispy fries. add guacamole, queso or fried egg **1.00** add bacon **2.00**

BOWLS

Tex-Mex Bowl Spicy ground beef and queso blanco with black beans, guacamole, pico, tortilla strips y arroz	8.95
Mexico City Bowl Chicken tinga with sautéed zucchini, squash, charred corn, mushrooms and peppers in Guajillo sauce with queso fresco, black beans y arroz	8.95
Texas Bowl Buttermilk fried chicken with spinach, pico, guacamole, bacon, avocado serrano ranch y arroz add fried egg	8.95 1.00
Vegan Bowl Tossed baby kale, spinach, pepitas, cucumber and apple vinaigrette with black beans, sautéed mushrooms, charred corn and poblanos, grape tomato, guacamole and plantain chips	8.95
SUB PROTEINS: Grilled Fajita Chicken +2.00 / Grilled Fajita Beef +2.00 / Fried Shrimp +2.00 / Pork Pastor (n/c) / Buttermilk Fried Chicken (n/c) / Chicken Tinga (n/c) / Spicy Ground Beef (n/c)	

NUESTROS AMIGO ESPECIAL

Asados "A la Parilla" (Fajitas) On a sizzling platter with onions and peppers, served with guacamole, pico, jalapeños, crema, black beans y arroz	
Pollo (Chicken breast) 14.95 Bistec de Carne (Fajita beef) 16.95 Camarones (Grilled shrimp) 16.95 add fried egg 1.00	
Crispy Chicken Enchiladas Crispy, rolled corn tortillas filled with chicken tinga topped with salsa verde, sautéed vegetables y arroz	10.95
Crispy Brisket Enchiladas Crispy hand rolled corn tortillas filled with brisket topped with queso blanco and guajillo sauce, served with sautéed vegetables y arroz	12.95
Enchiladas Polancas Jack cheese enchiladas topped with guajillo sauce, sautéed vegetables y arroz add beef 4.00 chicken 3.00 fried egg 1.00	10.95

COMBINACIONES

1. Two Crispy Beef Tacos Black beans y arroz	8.95
2. Crispy Beef Taco, Cup of Soup Choice of Green Chile Chicken Pozole or Sopa de Tortilla with black beans y arroz	8.95
3. Crispy Beef Taco, Crispy Chicken Enchilada, Polanca Enchilada Black beans y arroz	10.95
4. Taco de Brisket, Crispy Chicken Enchilada, Crispy Brisket Enchilada, Polanca Enchilada Black beans y arroz	13.95

A LA CARTE

Rice	Roasted corn elote	Black beans	Sautéed vegetables	2.00
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ALL-DAY BREAKFAST

Chilaquiles Tortilla, chicken tinga, ranchero picoso or salsa verde, sunny eggs	9.95
Huevos Rancheros Tortilla, medium eggs, ranchero picoso, jack cheese, guacamole	8.95

NIÑOS (10 and under - served with beans, rice and drink)

Soft or Crispy Taco, Bean & Cheese Nachos, Cheese Quesadilla, Taquito, Cheeseburger (served with crispy fries)	5.50
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POSTRES

Pastel Tres Leches 5.95 • Flan 4.95

HAPPY HOUR MONDAY THROUGH FRIDAY 3-6PM

\$6 Mambos, Palomas & Cheeseburgers / \$3 Pescado Tacos / \$2 Pollo, Carne, Puerco & Veggie Tacos

ALL DAY THURSDAY

\$6 Mambos & Palomas

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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