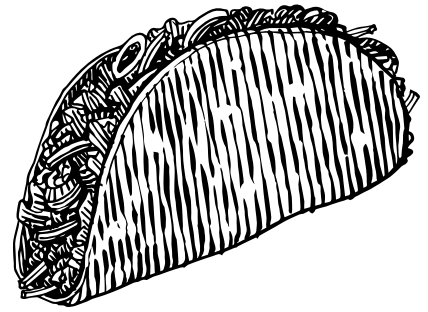




LA TAQUERÍA

RANCHO SANTANA

Head Chef Jerry Cruz / Sous Chef William Sotelo



PA'L ANTOJO

Chicharrones 8

crispy-fried pork belly, guacamole, tortillas

Frijoles Charros 10

red beans, smoked ribs & bacon, avocado

Queso Fundido 9

fire melted cheese, salsa tatemada & tomatillo

Sopa de Tortilla 12

chicken broth, garlic aioli, avocado, queso criollo, tortilla chips

Table-Side Guacamole 10

with your choice of ingredients served with tortilla chips



CEVICHE

Tradicional 10

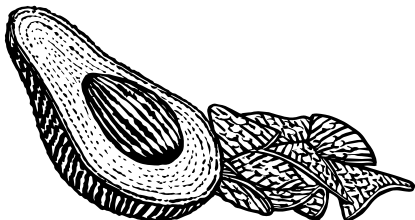
catch of the day, lime, jalapeño, cilantro

Coco 12

catch of the day, coconut, mint, lime

Tropical 14

pacific shrimp, avocado, pineapple, garden cucumber



TACOS

3 TACOS SERVED WITH:
house-ground corn tortillas, cilantro
and diced onion

Pollo 9

achiote-marinated chicken thighs

Res 9

farm-raised carne asada

Carnitas 9

slow-braised pork shoulder

Birria 9

chile-braised lamb

Camarón Empanizado 12

panko-crusted shrimp, guacamole

Camarones 10

pacific-caught shrimp



Pescado a la Plancha 10

seared catch-of-the-day



Vegetariano 7

bell pepper, onion, tomato



Pescado Frito 10

beer battered catch-of-the-day



Tablazo de Tacos 30

chef's selection of 15 tacos



QUESADILLAS

La Quesuda 8

santana farms cheese blend

La Birria 12

braised lamb, monterrey, consommé

BURRITOS

YOUR CHOICE OF PROTEIN WITH:
refried beans, steamed rice, salsa tatemada,
cilantro, santana farms cheese blend

Tradicional 12

beef, chicken, carnitas or birria

Del Mar 14

fish or shrimp



POSTRES

Polvorones 4

shortbread pecan cookies



Buñuelos de Yuca 5

cheese and yucca cakes, cinnamon syrup



Sorbete del Día 6

artisanal daily sorbet



Spicy available upon request.



GLUTEN FREE



PESCATARIAN



VEGETARIAN



VEGAN