



MON - SUN 4PM - 7PM

CHICKEN WINGS (6) \$15.00

Tamarindo-Habanero JJJ/ Peach-Chipotle JJ/ Buffalo J/ BBQ

QUESO FUNDIDO \$12.00

Melted cheese blend with smoky chipotle, sautéed onions and mushrooms. Rich, bold and perfect for dipping.

GUACAMOLE & CHIPS \$13.00

Made fresh daily with ripe avocados, lime juice, cilantro, tomatoes, onions, chile poblano and a hint of garlic. Served with house-made tortilla chips.

TEMPURA ROLL \$15.00

Crispy tempura shrimp rolled with cream cheese, crab meat, cucumber and avocado. Topped with chipotle mayo, eel sauce and drizzle of Sriracha for a perfect balance of flavor and heat.

VIKING ROLL \$15.00

Tempura Shrimp, crab meat, cream cheese and avocado - rolled and coated in crispy panko, then deep fried to golden perfection. A bold and savory twist on a classic favorite.

DRINKS

MARGARITAS \$11.00 Strawberry, lime, pasión fruit, mango.

MICHELADA \$11.00 Choice of draft beer.

CLASSIC MOJITO \$11.00

ALL TAP BEERS \$4.50

WINE \$7.70
Il Follo Prosecco NV.
Toad Hallow Merlot 2020



APPETIZERS

BIRRIA NACHOS \$24.00

Loaded with tender birria, salsa verde, beans melted Chihuahua cheese and crumbled cotija. Topped with sour cream, pico de gallo, pickled onions. Served with a side of rich, savory consomé for dipping.

CHICKEN WINGS (6) \$19.00

Tamarindo-Habanero JJJ / Peach-Chipotle JJ / Buffalo J / BBQ

QUESO FUNDIDO \$20.00

Melted cheese blend with smoky chipotle, sautéed onions and mushrooms. Rich, bold and perfect for dipping.

TRUFFLE FRIES \$16.00

GUACAMOLE BAR \$25.00

Freshly made, toasted ingredients, tomatillo, tomato, onion, garlic, cilantro. Add: Chicharrón, Tostones, Quesadillas.

® TUNA TARTAR \$20.00

Fresh tuna cubes, red onion, cucumber, habanero aioli, guacamole, black sour sauce, sesame oil. Chips.

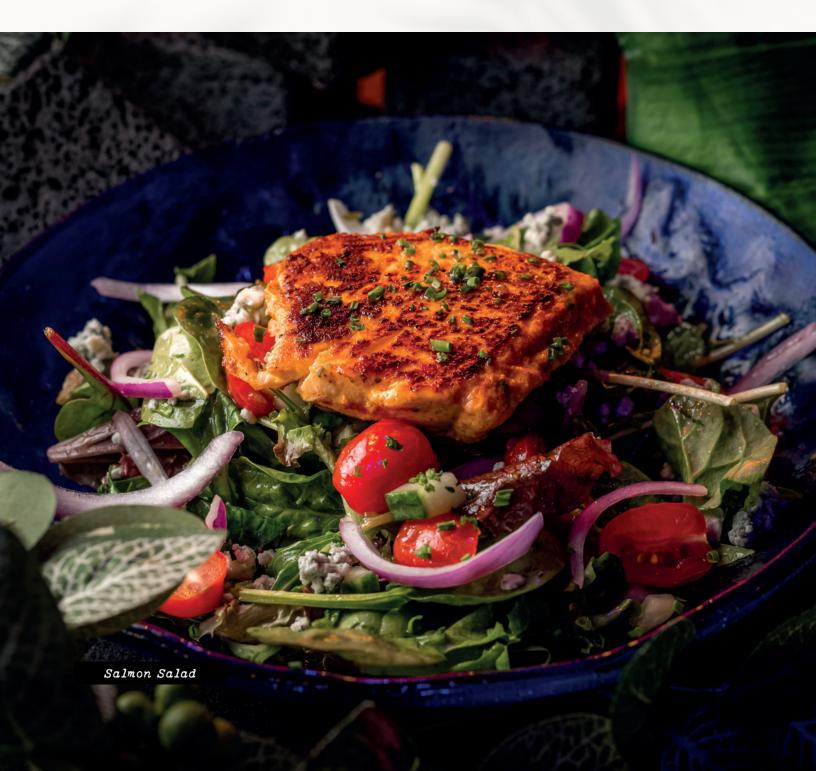




LIGHTER SIDE

SALMON SALAD \$28.00

Grilled Atlantic salmon served over fresh spinach and spring mix, with red onion, cherry tomatoes, avocado and crumbled blue cheese. Finished with a tangy apple cider vinaigrette.



SUSHI ROLLS

MITO ROLL \$25.00 🌶

A daring fusion of fl avors and textures — this roll wraps smooth cream cheese, crispy fried carrot, and golden fried onion in a warm embrace. Crowned with tender slices of seared skirt steak and fi nished with a smoky chipotle aioli, the Mito Roll brings a bold twist to tradition.

FRIED CHICKEN ROLL \$23.00

A crave-worthy roll packed with crispy fried chicken, rich cream cheese, melty mozzarella, and fresh avocado. Deep-fried to golden perfection and fi nished with a smoky chipotle aioli and an extra crunch of crispy chicken on top. Comfort food meets sushi with a bold twist.

TEMPURA ROLL \$23.00

Crispy tempura shrimp rolled with cream cheese, crab meat, cucumber, and avocado. Topped with chipotle mayo, eel sauce, and a drizzle of sriracha for a perfect balance of fl avor and heat.

VIKING ROLL \$25.00 🌶

Tempura shrimp, crab meat, cream cheese, and avocado -rolled and coated in crispy panko, then deep-fried to golden perfection. A bold and savory twist on a classic favorite.

SPICY TUNA \$23.00

This roll brings the heat — featuring a crunchy base of tempura crab, fresh cucumber, and avocado, topped with a spicy tuna blend and slices of red jalapeño. Finished with a drizzle of sweet eel sauce and fi ery Sriracha for a bold, fl avor-packed bite.

MANGO HABANERO ROLL \$25.00

Sweet meets heat in this dynamic roll packed with tempura shrimp, crab meat, cucumber, mango, and avocado. Topped with crispy tempura shrimp and a spicy habanero sauce that delivers a fi ery fi nish to this tropical twist.







GOLDEN TIGER \$23.00

This roll roars with fl avor — packed with creamy avocado, rich cream cheese, spicy Tampico, and crispy shrimp tempura. Flash-fried in tempura batter, then topped with zesty Tampico, sweet eel sauce, and smoky chipotle aioli for a spicy, crunchy fi nish that bites back.

VIP BOWL: SHRIMP \$22.00 | BEEF \$22 | CHICKEN \$21 | MIX \$23

Build your perfect bowl with a base of fl uffy rice and your choice of protein, layered with creamy cream cheese, zesty Tampico, and fresh avocado. Finished with smoky chipotle aioli, sweet eel sauce, and a sprinkle of toasted sesame seeds for a rich, bold fl avor experience.

NORTEÑO JALAPEÑO ROLL \$22.00

A hearty roll loaded with cream cheese, avocado, tender beef, and crispy breaded chicken. Topped with melted cheese, chipotle aioli, crispy breaded shrimp, fresh jalapeño, Sriracha, and sweet eel sauce for a fiery kick and rich finish.

GUAMUCHILITO ROLL \$23.00

A creamy and fresh roll filled with crab, cream cheese, avocado, and shrimp. Topped with zesty Tampico, extra avocado, and a drizzle of sweet eel sauce for a perfect balance of flavors.









SUSDA PRIME

*Served with mashed potato & asparagus.

T- BONE 16oz \$75.00

NEW YORK 14oz \$65.00

TOMAHAWK PRIME 32oz \$170.00

SILENCIO TOMAHAWK 32oz \$190.00 Table side, Flambe with Mezcal El Silencio[®].

PICK A SALSA FOR YOUR STEAK:

- · Purple creamy mushroom sauce
- · Spicy chimichurri
- · Chimichurri
- · Herb lemon butter shrimp

TAQUERIA

BAJA STYLE SHRIMP TACOS (2) \$18.00

Crispy Ensenada-style tempura shrimp, nestled in soft tortillas, with crunchy cabbage slaw, fresh pico de gallo and smoky chipotle aioli.

QUESABIRRIAS (3) \$21

Crispy, cheesy tacos filled with tender, slow-braised beef birria, melted Oaxaca cheese, and griddled to golden perfection. Served with a rich, savory consommé for dipping, fresh onions, and cilantro on top. A bold and comforting Mexican favorite you won't forget

TACO COMBO (4) \$26.00

Corn or flour tortillas. With green rice & beans. Your choice of protein:
Grilled Chicken / Carnitas / Asada



SIDES

LOADED MASHED POTATO \$12.00

LOADED BAKED POTATO \$14.00

GREEN RICE \$6.00

PUERCO BEANS \$6.00

BACON WRAPPED ASPARAGUS \$11.00

(V) Vegan

♦ Vegetarian

O Contains nuts

(R) Raw seafood

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.



STEAKS & COMBINATIONS

CARNE ASADA \$36.00

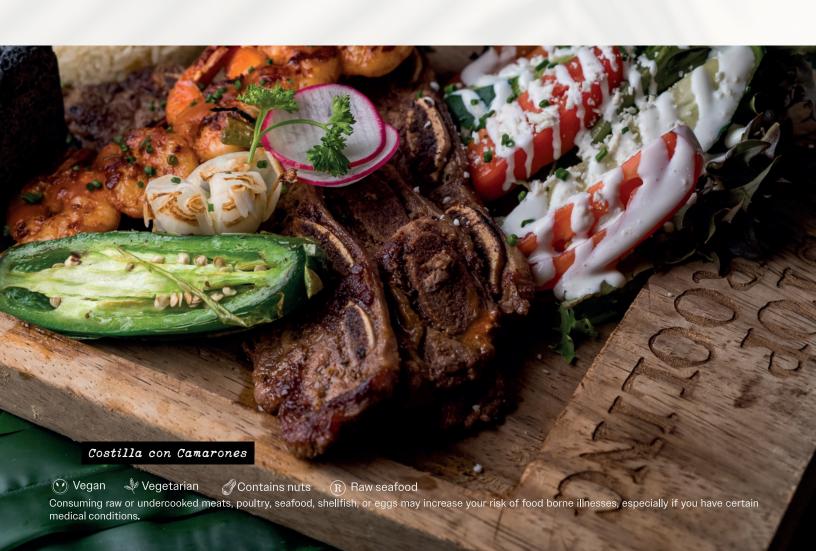
Grilled skirt steak marinated to perfection, served with fluffy mexican rice and puerco beans. Accompanied by a fire-roasted chile toreado and a grilled mexican spring onion for authentic street flavor, served with tortillas and lime on the side.

COSTILLA CON CAMARONES \$35.00

Smoky grilled ribs paired with a fiery skewer of shrimp, charred mexican spring onions and smoky chile toreado. Served alongside a fresh salad, savory red rice and hearty puerco beans.

ASADA CON CAMARONES \$39.00

Sizzle and spice! Grilled rib-eye and shrimp bathed in smoky zarandeada sauce, served with fresh salad, red rice and beans that bring all the flavor.







ENTREES

LAS FAJITAS: CHICKEN \$30.00 | STEAK \$34.00 | MIX \$39.00

Sizzling fajitas served with flavorful, green rice, seasoned beans and a cheesy quesadilla on the side.

LEMON SALMON \$29.00

Pan-seared salmon topped with a luscious creamy lemon sauce, served alongside silky mashed potatoes and tender asparagus.

MITO ALFREDO PASTA \$20.00

Creamy fetuccine smothered in cheesy Parmesan Alfredo. Kick it up a notch with your choice of mild or spicy heat.

Add: Crispy Chicken \$6 / Tiger Shrimp \$8

SEAFOOD LINGUINI \$27.00

Fresh from the sea - linguini tossed with plump scallops, tiger shrimp, mushrooms and spinach, all coated in a creamy Parmesan sauce with your choice of mild or spicy heat.

CALI BURGER \$28.00

A juicy beef patty layered with melted cheddar and American cheeses, nestled in a soft brioche bun. Finished with signature Cali dressing, ripe tomato, crisp lettuce, sweet caramelized onions and tangy pickles.

FRIED CHICKEN BURGER \$25.00

Golden fried chicken paired with crisp Boston lettuce, sweet caramelized onions and fresh tomato, finished with a house-made Roca sauce - a perfect balance of sweet and tangy on a toasted bun.

ENCHILADAS PUEBLO (3) \$24.00 j

Rolled corn tortillas filled with shredded chicken and melted Chihuahua cheese, smothered in a zesty salsa verde. Garnished with fresh parsley and sour cream. Served with rice and beans for a comforting, authentic plate.

ENCHILADAS BLANCAS \$24.00)))

Birria gets a creamy twist! Rolled enchiladas smothered in bold white habanero sauce, topped with parsley and served with rice and beans to soak up all the goodness.

POLLO ASADO \$29.00

Marinated fire-grilled chicken served with creamy mashed potatoes, tender asparagus, and a roasted Fresno pepper stuffed with melted cheese.



Vegan Vegetarian Contains nuts R Raw seafoo Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs mendical conditions



HOUSE SPECIALTIES

CAMARONES A LA PLANCHA \$25.00

Garlic-seasoned grilled shrimp with green rice, salad, and a side of garlic bread - simple, fresh and full of flavor.

PULPO GALÁCTICO \$42.00

Fresh marinated octopus, grilled and finished with garlicky ajillo sauce. Served with green rice, steamed vegetables, and a cheese-stuffed Fresno pepper - coastal flavor with bold twist.

FRIED TILAPIA \$26.00

Delicately fried tilapia, golden and flaky, paired with herbed green rice, a crisp seasonal salad, and slow-simmered puerco beans for a refined take on a classic dish.





borne illnesses, especially if you ha















Handcrafted pizza topped with tender Tijuana-Style birria, creamy mozzarella, vibrant cilantro, and bright pickled onions. Paired with a rich consomé for dipping.



A bold Mexican-inspired pizza topped with tender prime asada steak, rich chorizo, sharp raw red onions, fiery jalapeños, freshi cilantro and melted mozzarella finished with a drizzle of vibrant salsa Culichi.

Only available Friday, Saturday & Sunday.



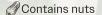
A tasty twist on Hawaiian with smoky Canadian bacon, sweet pineapple, spicy poblano peppers and melted mozzarella cheese.



Sweet, smoky, spicy and creamy-crispy chicken on a bed of mozzarella with peach chipotle sauce, fiery Fresno peppers, tangy BBQ and a ranch drizzle to finish it off just right.

pieza it's MEXICAN PIZZA





(R) Raw seafood





A space for tradition, flavors, & entertainment. Our mission is to transport a unique experience while making a tribute to Latin American gastronomy fusing recipes and flavors. The grand passion for good food, good drinks, &; good life. That's what awakens and inspires us to offer you the best gastronomical experience of your life, this distinguishes us from the rest. The best proposal to begin enjoying your life.

Taking you to tropical, citric, and well-balanced flavors with the best liquors and spirits on the market. We receive you all with a contemporary Latin mix alongside our Dj that is a key component to your experience to obtain that unique Latin festival yet sophisticated atmosphere.

Lights, Flavors, Mythology, Unexpected Entertainment are key for your experience in this, that will be your favorite place. Awakening that grand Latin passion to celebrate life as if it's your last day.