



LA TAQUERIA DE ALLENDE

Tacos (cilantro and onion) 2 per Order **7.50**

Pollo	Frijoles con queso	
Bistec	Vegetables	
Carnitas	Pescado	9.00
Chorizo	Camaron	9.00
Al pastor		
Carne enchilada		

TACOS ESPECIALES

Tacos Cazadores 11.00

Three tacos stuffed with Oaxaca cheese, chorizo and avocado

Tacos Placeros 8.00

Handmade tortilla, rice, papas con rajas, nopales, and boiled egg choice of steak, chorizo, or chicken

DOS TOSTADAS 9.00

Two fried tostadas topped with refried beans, lettuce, pico de gallo, crema and cheese.

Vegetales	Chorizo	
Tinga	Alpastor	
Bistec	Camaron	10.00
Carnitas		

DOS SOPES 9.00

Two sopes topped with refried beans, pico de gallo, crema and cotija cheese

Queso fresco
Tinga o pollo
Bistec
Carnitas
Chorizo
Alpastor
Carne enchilada

TORTAS 8.00

Mexican sandwich with refried beans, lettuce, tomato, onion, cheese and guacamole

Milanesa de pollo	Carne enchilada
Carnitas	Chorizo con huevo
Bistec	Alpastor
Chorizo	

BURRITOS 12.00

Stuffed with rice, beans, and cheese, topped with guacamole, pico de gallo, and crema

Vegetales	Alpastor	
Pollo o tinga	Carne enchilada	
Bistec	Pescado	12.95
Carnitas	Shrimp	12.95
Chorizo		

(\$ 2.00 Extra to make into chimichanga)

QUESADILLAS HECHAS A MANO 7.50

Oaxaca cheese, lettuce, pico de gallo and crema.

Hongos	Chorizo	
Flor de calabaza	Bistec	
Huitlacoche	Carnitas	
Chicharron enchilado	Camaron	9.00
Tinga	Pollo con mole	9.00

QUESADILLAS DE HARINA 9.50

Flour tortilla, Monterrey jack cheese, guacamole, pico de gallo and crema.

Vegetales	Carnitas	
Maduros con frijoles	Chorizo	
Pollo	Al pastor	
Bistec	Camaron	10.00
	Mole con Pollo	10.00

GORDITAS 7.00

Queso fresco, pico de gallo and crema.

Tinga
Chicharron
Bistec
Chorizo
Carnitas

NACHOS 8.00

Topped with refried beans, cheese, pico de gallo, jalapeño, and crema.

Pollo	+ 2.00
Bistec	+ 2.00
Carnitas	+ 2.00
Chorizo	+ 2.00
Alpastor	+ 2.00
Camaron	+ 3.00

TORTAS ESPECIALES

Pambaso 8.00

Stuffed with potatoes, chorizo, crema, cheese, lettuce and salsa verde, drenched in our guajillo sauce.

Torta de mole 9.00

Chicken mole, rice, beans, queso fresco, crema, onions and avocado.

Cubana 9.00

Our carnitas, ham, Monterey Jack cheese, mayonnaise, and pickles.

EMPANADAS

Quesos Mexicanos **9.00**

Bistec **9.00**

Tinga **9.00**

Camaron **11.00**

COSZCAL DE ALLENDE
un cachito de México



COSZCAL EN LA MESA

PARA COMENZAR

Guacamole y totopos 10.00

Served with chips and house salsa.

Memelas 8.00

Handmade corn tortillas topped with salsa, crema, queso fresco, and onion.

Cóctel de Camarón 12.00

Shrimp in a zesty tomato salsa, pico de gallo and avocado.

Ceviche de Camarón o pescado 12.00

Shrimp or fish pickled in lime juice and onion, served with avocado.

Queso fundido 9.00

Sautéed vegetables topped with melted Mexican cheeses
Add chorizo

Elotes Asados 3.50

FLAUTAS

Flautas Callejeras 9.00

Rolled crispy tortillas, crema, cotija cheese, lettuce and pico de gallo.

- Pollo
- Queso
- Papa

ENCHILADAS

Enchiladas de Allende 14.00

Three rolled up tortillas stuffed w/ chicken, cheese, steak or shrimp (\$2.00 extra) topped w/ avocado & crema, served with greens.

- Mole
- Verdes
- Rojas

PLATOS FUERTES

Pastel Azteca 12.00

Tortillas layered with Mexican cheeses, refried chorizo beans, chicken and crema. Served with rice and mixed greens.

Chile Rellenos 12.00

Poblano peppers stuffed with chicken or queso fresco.

La tampiqueña 15.00

Hanger steak served with mole cheese enchiladas and mixed greens.

Carnitas de Pancho 13.00

Pulled pork served with rice, beans and greens.

Pollo con Mole o Salsa Verde 13.00

Chicken in our mole sauce or green salsa served with rice, beans and tortillas.

Camarones a la Mexicana 15.00

Shrimp sautéed with onions, tomatoes, cilantro and jalapeños served with rice, beans, and tortillas.

Chuletas en salsa Roja o verde 15.00

Pork chops in green or red salsa.

El Plato de Barro

Rice, beans, guacamole, queso fresco, pico de gallo, and tortillas.

- Vegetales 16.00
- Tinga y bistec 18.00
- Pescado y camarón 20.00

Fajitas

Grilled onions and bell peppers served with rice, beans and flour or corn tortillas.

- Vegetales 13.00
- Pollo 14.00
- Bistec 14.00
- Camaron 16.00
- Pescado 16.00

SOPAS Y ENSALADAS

Sopa Azteca 8.00

Tomato-chile based soup topped with tortilla strips, queso fresco, crema, avocado, cilantro.
(Add chicken and chicharron 3.00)

Pansita 10.00

Chile based tripe soup served with cilantro, onion, and avocado.

Sopa frijolera 8.00

Black bean soup served with tortillas, crema and cheese
(Add chorizo 2.00)

Sopa de pollo 8.00

Chicken and vegetable soup served with cilantro, onion and tortillas.

Ensalada de Allende 8.00

Greens topped with black beans, corn, avocado, queso fresco, bell pepper, tortilla strips, and citrus vinaigrette.

Ensalada de Aguacate 8.00

Greens, avocado, tomato, onion, cilantro, and bell pepper.
(Add chicken, steak, or shrimp add \$ 5.00)

REFUEROS

Arroz y frijoles	6.00
Pico de Gallo	2.50
Papas con rajitas	5.00
Nopales Asados	5.00
Tostones ó maduros	3.50
Crema	2.50

LA CANTINA

•COCTELES 12.00•

•La classica 10

Pueblo viejo blanco tequila or
Del maguey Vida Mezcal+ 2, Combier, Agave, Lime

•Chavela

Rose infused Tequila, House Grenadine,
hibiscus, St Germain, Lime, Club soda.

•Palorojo

Pueblo viejo tequila, Watermelon,
Rosemary agave, Lime

•Torcasita

Habanero infused tequila,
Grapefruit, Jalapeño, Lime

•Hidalgo

Pueblo viejo tequila, Tamarindo,
Pineapple, Jalapeño, Lime

•Verito

Pueblo Viejo tequila, Vida Mezcal, Celery,
St Germain, Green Chartreuse, Lime

•Lucha

Chipotle infused Mezcal, Creme de Peche,
Ancho Reyes, Chocolate Mole bitters, Lime

•Güera

Del maguey Vida Mezcal,
Kiwi, St. Germain, Lime

•Clarita

Del maguey Vida Mezcal, Singani 63,
Fruit de la passion liqueur, Habanero, Lime

•Kiqa

Del maguey Vida Mezcal, Auva, Strawberry,
Yellow Chartreuse, Aperol, Lime

•Paloma

Pueblo Viejo tequila, Grapefruit, Ginger, Lime, Soda

•Sangria 8

Red / White
Pitchers 35

El Allende

Vida Mezcal, Grilled Pineapple,
Cilantro, Jalapeño.

•MI-CHELADA 8.00•

Worcestire, Sauce, Valentina Salsa, Lime Juice.

Choose Your Beer:

Cerveza 6.00

•Corona

•Tecate

•Negra Modelo

•Modelo Especial

•Dos X Amber

•Dos X Lager

•Pacífico

•Victoria

•Bohemia

•Carta Blanca

Día de los muertos 8.00

(Mexican Craft Beer)

•Hefeweizen

•Blonde Ale

•Amber

•IPA

•AGUAS FRESCAS 4.00

•Horchata

•Tamarindo

•Jamaica

•Limeade

•Sandía

•BEBIDAS MEXICANAS 3.00•

•Mexican Coke

•Jarrito : Mandarina, Pineapple, Lime, Guava,
Strawberry, Tamarindo, Grapefruit, Mineral Water.

•Sidral

•Sangria Soda

•TEQUILAS•

Blancos
 Bottled immediately
 or Aged for less
 than two months.

·1800	9
·Cazadores	9
·Chinaco	9
·Corralejo	9
·Espolón	9
·Gran Centenario	9
·Jimador	9
·Suerte	9
·Casa Noble	10
·Herradura	10
·Maestro Doble	10
·Milagro Selection	10
·Siembra Azul	10
·Siembra Valles	10
·Tres Generaciones	10
·Tromba	10
·Tequila 1	10
·Don Julio	11
·Dulcé Vida	11
·Partida	11
·Riazul	11
·Corzo	12
·Fortaleza	13
·Ocho	14
·Casa Dragones	15
·Clase Azul	16

Reposados
 "Rested" for two
 to twelve months
 in a oak barrel.

·1800	10
·Cazadores	10
·Chinaco	10
·Corralejo	10
·Espolón	10
·Gran Centenario	10
·Jimador	10
·Suerte	10
·Casa Noble	11
·Herradura	11
·Maestro Doble	11
·Milagro Selection	11
·Siembra Azul	11
·Siembra Valles	11
·Tres Generaciones	11
·Tromba	11
·Tequila Dos	11
·Don Julio	12
·Dulcé Vida	12
·Partida	12
·Riazul	12
·Corzo	13
·Fortaleza	14
·Ocho	14
·Esperanto	18
·Clase Azul	20

Añejo
 "Aged" for one
 to three years
 in small oak barrels.

·1800	11
·Cazadores	11
·Chinaco	11
·Corralejo	11
·Espolón	11
·Gran Centenario	11
·Jimador	11
·Suerte	11
·Casa Noble	12
·Herradura	12
·Maestro Doble	12
·Milagro Selection	15
·Siembra Azul	12
·Siembra Valles	12
·Tres Generaciones	12
·Tromba	12
·Tequila Tres	12
·Don Julio	13
·Dulcé Vida	13
·Partida	13
·Riazul	13
·Corzo	14
·Fortaleza	15
·Ocho	16
·Clase Azul	80

•TEQUILAS EXTRA ESPECIAL•

·Don Julio	19
·Maestro Doble	13
·Paradiso	20
·Los Azulejos	20
·José Cuervo Reserva de la familia	23

•MEZCAL•

Bozal	Del Maguey	Don Mateo	Fidencio	Jolgorio
Ensamble 10	Vida 10	Alto 12	Classico 10	Barril 20
Cuixe 12	Chichicapa 14	Pechuga 15	Pechuga 17	Madrecoixe 22
Tobasiche 12	Tobala 15			Tobala 22
Ancentral 18	San Luis Del Río 18			Tepeztate 25

Nuestra Soledad	Riazuleño	Siete misterios	Yu Bal
Ejutla 11	Classico 11	Espadín 12	Espadín 10
San Baltazar 11	Contemporáneo 13	Mexicano 16	Madrecoixe 17
San Luis 10		Coyote 18	
Lachigui miahuatlan 11			

Meteoro 11 / Siembra Metl 11 / Union Espadin 11

BRUNCH

\$25.95 Bottomless brunch for 90 minutes.
Mimosa, Sangria, House Margarita & Draft beer.

•EL ALMUERZO

Huevos Rancheros 10.00

Two fried eggs on tortilla topped with salsa, pico de gallo and cheese, served with refried beans.

Huevos con Chorizo 11.00

Scrambled eggs cooked in tomato-chile based sauce served with queso fresco, tortillas and refried beans.

Enchiladas Sanmiguelenses 11.00

Three ancho-guajillo, queso fresco enchiladas, lettuce, cream and onion served with potato-carrot hash.

Carne con Huevos 13.00

Hanger steak served with two eggs, potato-poblano hash and greens.

Verduras con Caldito 10.00

Mix vegetable in a tomatoe soup, two eggs, served with beans, tortillas and greens.

Chilaquiles Rojos ó Verdes 11.00

Crispy tortillas tossed in green or red salsa, avocado, cream, Oaxaca cheese served with two eggs or choice of meat.

Tacos Placeros 12.00

Two handmade tortillas, rice, hard boil eggs, papa con sajás, nopales, queso fresco and choice of meat.

Tostadas Francesas 9.00

French toast served with fruit, cajeta.

•REFUERZOS

Papa con rajás 5.00

Potatoes, onion poblanos & peppers.

Nopales asados 5.00

Grilled cactus.

Arroz y Frijoles 5.00

Maduros ó Tostones 3.50



• LA DULCÉ VIDA 7.00 •

• Tres Leches

Sponge cake soaked in sweet milks.

• Churros

Served with Mexican dipping sauce

• Flan

Vanilla custard and berries

• Pudín de Chocolate

Chocolate bread pudding served with cinnamon kahlua house whipped cream.

• Duende Moreno

Warm chocolate brownie,
house horchata made ice cream.

3.50

• Chocolatito

Mexican hot chocolate,
tequila+6

• Cafesito

French pressed.

• Té

Chamomile, Green, Earl grey, Lemon.

• Xochitl \$10.00

Tequila, Kahlua chocolate, cajeta, creme de cacao, condensed milk.