

APPETIZERS



SOUPS & SALADS

BOTTOMLESS CHIPS & SALSA \$3.99

Choice of Red, Green or Pico de Gallo
Additional salsa \$.50

QUESO FUNDIDO DIP \$6.99

Blend of three Mexican cheeses served on a hot skillet with tortilla chips

CHORIQUESO DIP \$8.50

Queso dip topped with mexican sausage (chorizo) served on a hot skillet with tortilla chips

HOUSE GUACAMOLE REG \$8 LRG \$12

(served in a molcajete)

Made fresh everyday avocado, onions, tomatoes, cilantro with tortilla chips

LOADED NACHOS \$14

Homemade tortilla chips topped with queso, refried beans, lettuce, pico de gallo, guacamole, chipotle sour cream and queso fresco

Choice of protein Add \$4

Chicken, Steak, Ground Beef or Chorizo

BIRRIA LOADED FRIES \$16

Basket of fries loaded with our slow braised birria meat topped with red onions, cilantro, avocado slices and a side of birria broth.

FLAUTAS EL CENTRO 2 \$10 4 \$12

Two or four chicken and beef rolled taquitos served on a bed of lettuce topped with chipotle crema, queso fresco and a side of guacamole.

Optional for dipping Beans or Queso Add \$1.00

MEXICAN CRAZY CORN \$5

Two pieces of corn with mayo, cotija cheese, tajin and cilantro

MEXICAN CEASAR SALAD

SML \$7 REG \$11

Fresh cut romaine lettuce, cotija and parmesan cheese, roasted corn, avocado slices mixed with crispy tortilla chips and topped with our homemade Caesar dressing.

Add Protein :

Chicken \$4 Steak \$7

TACO SALAD \$11

Flour tortilla bowl with beans, choice of chicken or ground beef, fresh cut romaine lettuce, queso fresco, pico de gallo and sour cream.

Chipotle ranch dressing.

GRILLED CHICKEN SALAD \$15

Grilled chicken breast served on a bed of romaine lettuce, roasted corn, black beans, rice, crunchy tortilla strips, queso fresco, avocado slices, pico de gallo and chipotle ranch dressing

DON LUIS BURRITO SALAD \$17

Burrito salad bowl with fajita meat, fajita vegetables, roasted corn, romaine lettuce, pico de gallo, sour cream, queso fresco and avocado slices.

Chipotle ranch dressing.

CHEFS SOUP \$9

Ask your server for the soup of the day



BURRITOS Y QUESADILLAS



BURRITO MEXICANO \$20

Choice of Chicken or Steak, Rice, Charro Beans, Queso Chihuahua,
Lettuce, Avocado Slices, Queso Fresco, Pico de Gallo
Burrito comes Rolled and Topped Off with Three Salsas,
Queso Sauce, Red Sauce and Green Sauce

Add Shrimp or Make it a Birria Burrito \$7dls



GRINGO BURRITO \$19

California Style Burrito Stuffed with Your Choice of Chicken or Steak,
Rice, Beans, Lettuce, Pico de Gallo, Guacamole, Sour Cream and French Fries.

Topped off with your choice of Queso, Red or Green Sauce

Add Shrimp or Make it a Birria Burrito \$7



QUESADILLA ZOCALO \$14

14" Tortilla Stuffed with our Blend of Mexican Cheeses
and Your Choice of Protein, comes with a side of Pico de Gallo,
Sour Cream and Guacamole

Choice of Protein \$4

Steak, Chicken, Chorizo or Shredded Beef

Add Shrimp or Birria \$7

Add Refried or Charro Beans \$2

TACOS A LA CARTE

Al Pastor/Marinated Pork	\$3.40	Shredded Braised Beef/Barbacoa	\$4.00
Asada/Flank Steak	\$3.40	Beef Tongue/Lengua	\$4.00
Carnitas/Braised Pork	\$3.40	Fajita Veggies/Vegetales de fajita	\$4.00
Grilled Chicken/Pollo Asado	\$3.40	Curry Cauliflower/Coliflor en salsa	\$4.00
Shredded Chicken/Tinga de Pollo	\$3.40	Cauliflower, roasted corn, lettuce and green vegan dressing	
Steak and Sausage/Campechano	\$4.00	Corn and Bean/Elote y Frijoles	\$4.00
		Roasted corn, black beans, lettuce and green vegan dressing	

SUPER TACOS PERRONES

\$17

Four queso-tacos with Oaxaca queso, your choice of meat, side of charro or black beans and rice. Topped with onion, cilantro, mixed slaw, queso fresco, guacamole and your choice of salsa.

Meat Choice: Chicken, Steak, Pastor or Birria

Salsa Choice: Red, Green or Habanero

BIRRIA TACOS

\$19

Three corn tortillas dipped in birria broth grilled and stuffed with our own Mexican cheese blend, topped with onions, cilantro, birria broth and a side of rice and beans

FAMILY TABLAZO

10 \$30 20 \$60

Choice of meats:

Al Pastor, Flank Steak, Pollo Asado, Carnitas and Tinga
Served with 2 sides of frijoles charros and rice, topped with onion and cilantro.

SEAFOOD MARISCOS

All seafood dishes are served with a side of rice and beans or french fries and your choice of flour or corn tortillas

TACOS LA COSTA \$19

served with onion, cilantro, mixed slaw,

Three sauteed shrimp tacos with our chili-lime sauce your choice of tortillas, served with cabbage, pico de gallo and our cilantro lime aioli

TACOS ACAPULCO \$19

Three braised Mahi-Mahi tacos with jicama slaw, cilantro and avocado slices topped with cilantro lime aioli

TACOS VERACRUZ \$19

Three beer battered cod tacos with cabbage, avocado slices, pineapple pico de gallo and cilantro



ENTREES



All entrees are served with your choice of flour or corn tortillas,
side of rice and choice of refried or ranchero beans



FLANK STEAK - CARNE ASADA PLATTER \$22

Grilled flank steak seasoned to perfection and a side of fried plantains



ENCHILADAS A LA MEXICANA \$15

Three chicken enchiladas served with 3 different sauces, queso sauce,
red enchilada sauce and green sauce, topped with crema and queso fresco



PLATO AZTECA \$23

Steak, Chicken and Shrimp grilled with Mexican sausage (chorizo) topped with queso sauce



CHICKEN AND RICE - ARROZ CON POLLO \$19

Tender grilled chicken breast served with fried plantains, avocado slices and sour cream



FAJITAS AZTECAS \$23

Choice of Flank Steak or Chicken with Fajita Veggies,
Mexican Sausage (Chorizo) and Oaxaca Cheese



FAJITAS SINALOA \$25

Grilled Shrimp with Mexican Sausage (Chorizo) Mixed Veggies, Queso Fresco and Guacamole



FAJITAS MAYA \$32

Mix of Steak, Chicken and Shrimp Fajitas with Mexican Sausage (Chorizo) Fajita Veggies,
Served with Plantains and Guacamole



MOLCAJETE IMPERIAL \$42 (FEEDS TWO)

Double Portions of Steak, Chicken, Shrimp and Mexican Sausage (Chorizo),
along with Queso Fresco, Grilled Onions, Grilled Jalapenos



BEVERAGES



SOFT DRINKS \$3

Pepsi, Pepsi Zero - Sierra Mist - Dr. Pepper - Ginger Ale - Orange Crush

SWEET AND UNSWEETENED TEA \$3

LEMONADE \$3

MILK \$3

JUICE \$3

Orange - Apple - Cranberry - Pineapple

MEXICAN SODAS \$5

Jarritos Mandarin - Tamarind - Lime - Pineapple

Mexican Coke, Sprite

AGUAS FRESCAS \$5

Horchata - Tamarindo - Jamaica

Sweet Rice - Tamarind - Sweet Hibiscus



BEERS



DRAFT BEERS

HONOR PREMIUM LAGER \$10

Chantilly, VA

Classic American Style Lager - 5.0% ABV

LUCY JUICY DOUBLE IPA \$9

Sterling, VA

Fruity notes of cherry and mango - 8.5% ABV

VOLCANO SAUCE SOUR \$10

Herndon, VA

Blackberry and Blueberry Sour - 6.0% ABV

BOTTLE BEERS

MUSTANG SALLY PHREAK SOUR \$10

Chantilly, VA

Raspberry, Guava with a hint of Himalayan Sea Salt - 6.2% ABV

CORONA \$6

COORS LIGHT \$6

DOS XX AMBER \$6

DOS XX LAGER \$6

MODELO \$6

MILLER LIGHT BOTTLE \$5

MODELO NEGRA \$6

PACIFICO \$6

DESSERTS

LIME TRES LECHES CAKE \$8

Light Sponge Cake Soaked in a Mixture of Sweet Milk
Served with Strawberries and Whipped Cream

BLUEBERRY MARZIPAN CAKE \$8

Blueberry Marzipan Cake Served with
Whipped Cream and a light blueberry syrup drizzle

CHURROS \$8

Mexican Fried Dough Rolled in Cinnamon Sugar
served with a side of sauce

Choice of sauce: Chocolate - Caramel

ADD AN ICE CREAM SCOOP \$2

ICE CREAM SUNDAY \$5

Scoop of Ice Cream with your choice of sauce,
topped with whipped cream and cherry

Choice of sauce: Chocolate - Caramel

MAKE IT A DOUBLE \$3