

ANTOJITOS

Avocado Salsa (V)

Southwestern style avocado chunks and lime vinaigrette 7.85

Aspirinas

3 Baby Sopas “corn boats” served with your choice of “PROTEINA” 8.25

Ceviche del Dia

Freshcatch, ask your server for the special. M.P.

Chorisca

Mussels cooked along beer braised Chorizo. 12

TACOS 2.85

Handmade corn tortilla with your choice of “PROTEINAS” CON TODO like in Mexico

QUESADILLAS 8.35

Handmade corn tortillas with cheese and your choice “PROTEINAS”

TORTAS 9

The Mexican Sub, Grilled bread with lettuce, onions, tomato, jalapeño, avocado and crema with your choice of “PROTEINAS”

Second basket of chips 2

LOS FUERTES

Pollo Asado

Whole grilled chicken with a zesty flavor 15

Arachera

“Ma” way to grill the perfect marinated steak 18.5

Entomatadas

Handmade corn tortillas filled with cheese covered with tomato sauce and topped with your choice of pollo o asada 12

Camarones al Tequila

Grilled shrimp with garlic lime flavor and some Tequila aroma 16.5

“PROTEINAS”

Asada

Grilled steak sharing the flavors of El Chef childhood from Guadalajara

Trompo

The real deal Al Pastor done the tradicional way slow cooked pork in a gyro grill.

Dorada

Beef tripe cooked the right way with the perfect crispiness

Suadero

Beef brisket confit resulting on a juicy and tender meat.

Chorizo

The house specialty Beer braised with chiles frescos and onions

Pollo

Grilled chicken with a Zesty flavor

Mushroom (V)

The meat free tasty Taco



chorizomex



chorizomex



chorizomex

The health department says that “thoroughly cooking foods of animal origin reduces the risk of foodborne illness”. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Not all ingredients are listed. Alert your server to special dietary needs and allergens.

NIÑOS 4.25

Pizza

Pita Bread topped with tomato sauce and cheese

Taco

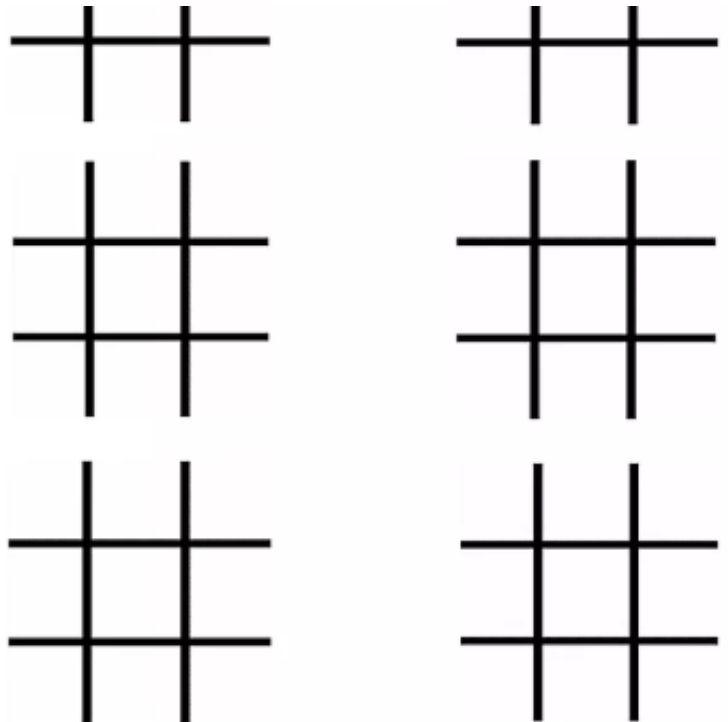
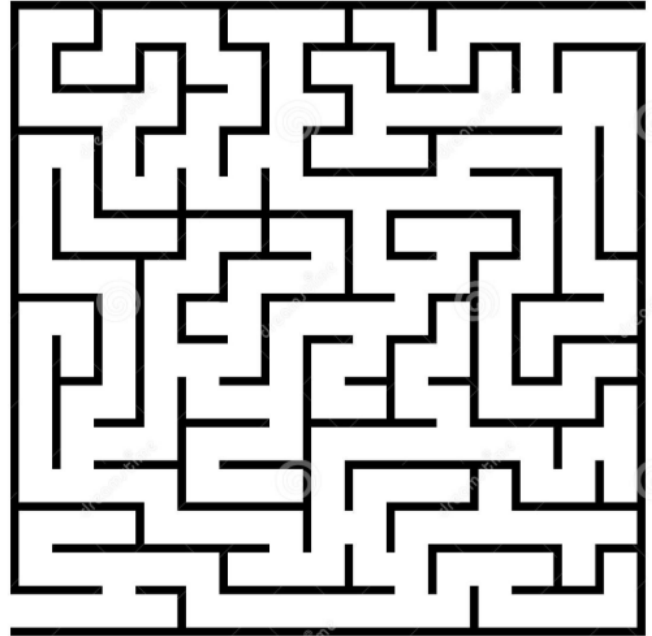
Handmade corn Tortilla with your choice of pollo or asada with rice and beans.

Quesadilla

Handmade corn Tortilla stuffed with cheese with rice and beans

C	H	O	R	I	Z	O	K
S	O	T	F	V	R	U	T
R	J	M	I	P	O	G	A
A	B	E	O	S	Q	I	C
U	L	X	U	E	P	N	O
G	W	I	B	O	S	F	K
A	Q	C	Z	O	E	T	S
Z	H	O	S	A	L	S	A

1. AGUA
2. CHORIZO
3. COMO ESTA
4. MEXICO
5. SALSA
6. TACO



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Chorizo "CHELAS"

MEXICAN EATERY

"TRAGOS"

Chorizo's Margarita 10

The Freshness of this drink is our signature, Jimador Blanco, organic agave nectar fresh squeezed lime and orange juice.

Mezcalita 13

Divertida like a Margarita, but smoky, spicy and more mysterious, made with Los Amantes Mezcal, organic agave nectar and freshly squeezed lime and grapefruit juice.

Fer's Gin 12

My drink of choice after a nice long shift at Chorizo made with Hendrick's gin club soda, cucu-lime infused.

Old Fashion 12

Chef Ro's drink of choice on a Taco Tuesday. Maker's Mark, bitters and a hint of orange.

Michelada 10

The Mexican Bloody Mary made with your choice of beer and spicy tomato juice.



"VINO"



ESTATE GROWN

ESTATE GROWN



"REFRESCOS"

