



Antojitos

1. Ceviche de Atun \$12
Ahi Tuna/Avocado/Manzano
Chile/Toasted Peanuts
2. Ceviche de Pescado \$11
Fish marinated in Lemon Juice with
Onions and fresh Habanero
3. Cocktail de Camarones \$12
Gulf Shrimp/Avocado/Spicy Cocktail
Sauce
4. Ceviche De Mariscos \$13
Shrimp/Crab/Oysters/Fish/Spicy
Seafood Sauce
5. Duo de Ceviche \$16
Choose any 2: Ceviche de
Atún/Ceviche de Pescado/Cocktail de
Camarones/Ceviche de Mariscos
6. Mezcalero Salad \$7
Mixed Greens/Honey
Vinaigrette/Cheese/Cucumber/Onions/
Grated Orange Peel/Pumpkin Seeds
7. Jalapeño Caesar Salad \$8
Romaine Lettuce/Croutons/Cheese/
Mezcalero Dressing/Sardines
8. Seafood Nachos \$12
Crab/Shrimp/Spicy
Cheese/Jalapeños/Sour
Cream/Guacamole
9. Nachos \$10
Chicken or Beef/Beans/Jalapeños/Sour
Cream/Guacamole/Pico de Gallo
10. Fried Oysters \$12
D.F. Esquites/Chile Piquin Aioli
11. Mussels con Chorizo \$11
Chorizo/Tecate Beer/Chipotle
Sauce/Bread
12. Tacos de Canasta \$7
Basket of Tacos/Frijoles/Papas con
Chorizo/Chicharon/Guajillo
Sauce/Queso
13. Queso Fundido \$10
Spicy Chorizo/Oaxaca
Cheese/Chihuahua Cheese/Peppers
served with Corn or Flour Tortillas
14. Mushroom Fundido \$9
Wild Mushroom/Oaxaca
Cheese/Chihuahua Cheese/Poblano
Peppers served with Corn or Flour
Tortillas
15. Guacamole \$7
Avocado/Onion/Cilantro/Serrano
Peppers/Tomato/Lime and Chips
16. Oysters al Carbon \$12
Chipotle Butter Sauce/Parmesan
Cheese/Bolillo Bread
17. Flautas \$8
Choice of Crispy Chicken or Beef/Sour
Cream/Queso Fresco/Lettuce/Pico de
Gallo/Topped with Guacamole
18. Sopas Trio \$7
Any choice of Protein/Beans/Romaine
Lettuce/Sour Cream/Queso Fresco
19. Molletes \$8
Open-faced Sandwich with
Chorizo/Cheese/Pico de Gallo



Street Tacos

All Tacos served with Handmade Corn Tortillas
(Flour Tortillas available upon request)

1. Campechano \$3
Chorizo/Steak/Caramelized
Onions/Shoestring Potatoes/Cilantro
2. Carnitas \$2.50
Slow-braised Pork/Onions/Cilantro
3. Chorizo \$2.50
Spicy Sausage/Onions/Cilantro
4. Lengua \$2.75
Slow-braised Beef
Tongue/Onions/Cilantro
5. Pastor \$2.50
Spit-roasted Marinated
Pork/Pineapple/Onions/Cilantro
6. Carne Asada \$2.50
Flat Iron Grilled Steak/Onions/Cilantro
7. Pollo Asado \$2.50
Chopped Grilled Chicken
Breast/Onions/Cilantro
8. Taco Mixto \$2.75
Steak/Chorizo/Onions/Cilantro
9. Tinga \$2.50
Chicken Marinated in Chipotle
Sauce/Lettuce/Queso Fresco/Sour
Cream
10. Cueritos \$2.75
Slow-braised Pork Skin/Onions/Cilantro
11. Salmon \$3
Grilled Salmon/Avocado/Pico de
Gallo/Chipotle Sauce
12. Pescado \$3
Blackened Tilapia/Spicy Slaw
13. Camarones \$3
Shrimp/Avocado
14. Baja California Fish \$3
Deep Fried Mahi Mahi/Guacamole/Red
Cabbage
15. Wild Mushroom \$2.50
Epazote/Goat Cheese/Pickled Red
Onions
16. Nopales \$2.75
Nopal/Queso Fresco
17. Barbacoa \$3
Overnight Slow-cooked
Goat/Onions/Cilantro



Huaraches

Housemade Masa Flatbread made with Corn and served with Beans, Oaxaca Cheese, Cactus, Sour Cream, and Pico de Gallo

- | | |
|---|--|
| 1. Carnitas \$9.50
Slow-braised Pork | 6. Mixto \$9.50
Steak and Chorizo |
| 2. Chorizo \$9.50
Spicy Sausage | 7. Mushroom \$9
Wild Mushroom |
| 3. Pastor \$9.50
Spit-roasted Marinated Pork | 8. Camarones \$12
Shrimp |
| 4. Carne Asada \$9
Flat Iron Grilled Steak | 9. Barbacoa \$9.50
Overnight Slow-cooked Goat |
| 5. Pollo \$9
Chopped Grilled Chicken Breast | 10. Lengua
Slow-braised Beef Tongue |

Quesadillas

Made with Fresh Corn Masa

1. Huitlacoche \$9
Mexican Corn Truffle/Cheese/Avocado
2. Quesadilla de Hongos \$9
Wild Mushrooms/Spicy Cheese/Avocado
3. El Sol Chicharrón \$9
Pork/Cheese/Avocado
4. Tinga \$9
Chicken marinated in Chipotle sauce
5. Quesadilla "Taqueria" \$9
Choice of any Protein/Cheese/Avocado



Gorditas

\$5

Traditional Corn Tortillas stuffed with Chicharrón or Carnitas, Onions, Cactus Salad, Queso Fresco, and Cilantro

Pambazo

\$8

Traditional Mexican Sandwich stuffed with Potatoes, Chorizo and dipped in Guajillo Sauce, Queso Fresco, and Sour Cream

Tortas

All Tortas are served with Beans, Mayo, Avocado, and Jalapeños

1. Cubana \$9
Crispy Chicken/Beef/Sliced Ham/Oaxaca Cheese/Caramelized Onions/Jalapeños
2. Cemitas \$8
Carnitas/Sliced Ham/Avocado/Caramelized Onions/Oaxaca Cheese/Chipotle Sauce
3. Torta de Milanesa \$8
Choice of Crispy Breaded Chicken or Beef/Tomato/Oaxaca Cheese/Avocado/Jalapeños
4. Pescado Torta \$10
Blackened Fish Fillet/Chipotle Slaw/Avocado
5. Torta de Jamón "El Chavo" \$8
Sliced Ham/Oaxaca Cheese/Tomato/Avocado/Pickled Jalapeños
6. Hawaiiiana \$8
Sliced Ham/Grilled Pineapple/Chipotle Sauce/Tomato/Avocado/Oaxaca Cheese
7. Chorizo con Huevos \$8
Spicy Sausage/Egg/Oaxaca Cheese/Avocado/Tomato/Chipotle Sauce
8. Torta "El Sol" \$9
Hot Dog/Sliced Ham/Crispy Breaded Chicken/Avocado/Oaxaca Cheese/Queso Amarillo/Chipotle Sauce/Jalapeños



Enchiladas

All Enchiladas are served with Rice and Beans

1. Enchiladas del Mar \$12
Shrimp/Crab/Spinach/Cheese/Red Sauce
2. Mole el Sol \$11.95
Shredded Chicken/Cheese/Sour Cream/Cilantro
3. Enchilada Carne Horneada \$11
Braised Short Ribs/Ranchero Sauce/Cheese/Guacamole
4. Enchilada "El Pollo" \$10
Shredded Chicken/Green Sauce/Cheese/Sour Cream/Onions/Romaine Lettuce
5. Enchilada de Vegetales \$9
Spinach/Mushrooms/Goat Cheese/Red or Green Sauce/Peppers/Onions
6. Enchilada de Queso \$9
Three Cheese/Avocado/Red Sauce

Burritos

Choice of Protein: Chicken/Steak/Carnitas/Pastor/Chorizo

Handmade Corn Tortillas wrapped with Cheese, Black Beans, Rice, Red Sauce, Sour Cream, and Lettuce

(Flour Tortillas available upon request)

Mezcalero Specials

1. Chile Relleno \$10.50
Blistered Poblano Pepper/Oaxaca Cheese/Salsa Ranchero/Sour Cream/Rice and Beans
2. Milanesa de Pollo \$11.00
Crispy Breaded Chicken Breast/Rice/Beans/House Salad
3. Carne Asada \$15.95
Grilled Steak/Rice/Beans/Sautéed Cactus/Jalapeños
4. Combination "Los Hermanos" \$22
US Choice Rib Eye Steak/Grilled Jumbo Shrimp/Rice/Beans/Salad
5. Solis Molcajete \$29.95
Molcajete Stone filled with Skirt Steak/Chicken Breast/Jumbo Shrimp/Chorizo/Queso Fundido/Cactus Leaves/Pico de Gallo/Corn Tortilla



Guisados

Traditional and Specialty Mexican Stews

1. Tortitas de Pollo \$11
Crabless Chicken Cakes/Green
Sauce/Rice/Beans
2. Salmon a la Parrilla \$14
Grilled Salmon/Rice/Seasoned
Vegetables/Chipotle Sauce
3. Camarones a la Diabla \$13.50
4. Sautéed Jumbo Shrimp in Chipotle
Adobo Sauce/Rice/Beans/Tortilla
5. Posole Rojo \$11
Pork/Hominy/Traditional Flavors
6. Mole Rojo \$12
Chicken/Rice/Beans
7. Mole Verde \$11.50
Chicken/Rice/Beans
8. Mole de Olla \$12
Beef Stew/Zucchini/Corn/Squash/
Carrots/Potatoes
9. Costilla \$11.50
Pork marinated in Red
Sauce/Rice/Beans/Zucchini

Chilaquiles

\$10

Traditional Mexican Tortilla Casserole made with Salsa Verde, Cheese, Corn Tortillas, and Eggs
(Add Steak \$3)

Fajitas

All Fajitas are served with Rice, Beans, Sour Cream, Pico de Gallo, Guacamole, Sautéed Peppers
and Onions, and Corn Tortillas

1. Fajitas Mezcalero \$15.95
Steak/Chicken Breast/Chorizo/Shrimp
2. Fajitas "El Gallo" \$11.95
Chicken Breast Fajita
3. Fajitas "La Vaca" \$12.50
Steak
4. Fajita Mixta \$14.95
Shrimp,Steak and Chicken
5. Fajita de Camarones \$14
Shrimp
6. Fajita "El Puerto" \$17
Shrimp/Salmon/Fish



Postres

1. Flan Napolitano \$5
2. Churros \$5
3. Platanos Fritos \$5
4. Tres Leches \$5
5. Torreja \$5

Guarniciones

- | | |
|----------------------|------------------------|
| 1. Rice \$2.50 | 5. Pico de Gallo \$1 |
| 2. Beans \$2.50 | 6. Guacamole \$2 |
| 3. French Fries \$3 | 7. Chips and Salsa \$3 |
| 4. Sour Cream \$1.50 | 8. Nopales \$4 |