

DRINKS & COCKTAILS

MARGARITAS

*All margaritas include our
homemade margarita mix*

CLASSIC ———	13
HOUSE MARGARITA MADE FROM SCRATCH	
SPICY MANGO ———	14
MANGO PUREE, CHAMOY, TEQUILA FINISHED OFF WITH A TAJIN RIM	
CUCUMBER MEZCALITA ———	14
MADE WITH SMOKEY MONTE ALBAN MEZCAL AND FRESH CUCUMBER	
STRAWBERRY ———	14
STRAWBERRY PUREE AND TEQUILA	
SIGNATURE TRES CHILES ———	14
MADE WITH ROASTED PEPPER INFUSED TEQUILA	
COCONUT MINT — <i>La Santa Favorite</i>	15
MADE WITH COCONUT TEQUILA, FRESH LIME AND MINT	
SKINNY — <i>Low calorie</i>	14
FRESH SQUEEZED LIME JUICE AND SILVER TEQUILA	
HIBISCUS ———	14
HIBISCUS FLOWER INFUSED TEQUILA	
CADILLAC ———	17
CLASSIC MARGARITA WITH AN UPSIDE DOWN SHOT BOTTLE OF GRAND MARNIER	
CORONARITA ———	16
HOUSE MARGARITA WITH AN UPSIDE DOWN CORONA BOTTLE	
MARGARITA FLIGHT ———	30
A TASTING OF THREE FAVORITES: HOUSE, HIBISCUS, AND TRES CHILES MARGARITAS	

MOCKTAILS

RUSA	6
DAIQUIRI	8
HUCKLEBERRY MULE	8
MANGONADA	10
PIÑA COLADA	10



CLASSICS

MOJITOS	CLASSIC \$11, MONTE ALBAN MEZCAL \$13, FRESH BLUEBERRY \$13
MOSCOW MULES	CLASSIC \$11, PINEAPPLE CILANTRO \$13, HUCKLEBERRY \$13
MICHELADA	CLASSIC \$13, HANGOVER \$15, PLAYERA \$17
PIÑA COLADA	13
PALOMA	11
LEMON DROP	12
SANGRIA	13

BEERS

DRAFT	S / 7 L / 9	On Rotation
DOMESTIC	5	
BUDWEISER		
BUD LIGHT		
COORS LIGHT		
LAGUNITAS		
MAC & JACK'S		
IMPORTED	6	
CORONA		
MODELO ESPECIAL		
TECATE		
DOS EQUIS		
STELLA ARTOIS		
(NA) CORONA		

We offer Coca Cola fountain products

IN-HOUSE

STRAWBERRY LEMONDADE	5
AGUA DE HORCHATA	5
AGUA DE JAMAICA	5
AGUA DE PEPINO	5
GINGER BEER	5
MEXICAN COKE	4
JARRITOS	4
COFFEE	4

M E N U



P H O T O

A P P E T I Z E R S



QUESO FUNDIDO — \$13

Layer of refried beans, Monterey Jack cheese, chorizo and roasted jalapenos on top.

NOPALITOS MEXICANOS — \$13

Chopped cactus, pico de gallo, corn, black beans and Mexican panela cheese seasoned with fresh lime juice served with tostadas

MOLLETES — \$13

Crispy telera bread with beans, avocado, and Monterey Jack cheese, topped with chorizo and pico de gallo

CEVICHE DE PESCADO — \$15

Tilapia ceviche marinated in fresh lime juice with pico de gallo, cucumber, mango and avocado served on top of corn tostadas

PULPO ZARANDEADO — \$17

Flame broiled octopus, pineapple chutney with lemon and cilantro on a bed of pickled cabbage

S I D E S

CHILE FRITOS.....	\$2
SOUR CREAM.....	\$2.5
BEAN DIP.....	\$2
BEANS.....	\$5
RICE.....	\$5
AVOCADO.....	\$4
GUACAMOLE.....	\$6
PICO DE GALLO.....	\$2.5

CHIPS

REQUESTED CHIPS.....	\$2
REQUESTED SALSA.....	\$1

TO GO

CHIPS.....	\$3
SALSA.....	\$2
CHIPS & SALSA.....	\$4

D E S A Y U N O S

Breakfast // Served All Day

CHILAQUILES — \$17

Crispy tortilla chips with red sauce, cotija cheese, sour cream, red onions, cilantro, avocado slices and beans with two eggs cooked to your preference

*Chicken \$5 • Carnitas \$5 • Al Pastor \$5 • Birria \$6
• Asada \$6*

OMELETTE LA SANTA — \$20

Filled with one of our specialty chile rellenos and topped with our La Santa chipotle sauce, avocado slices, sour cream, beans and potatoes

CHILE VERDE OMELETTE — \$20

Pork chile verde inside, avocado slices and sour cream on top, refried beans, potatoes and roasted jalapeno

BREAKFAST BURRITO — \$17

Large flour tortilla filled with refried beans, scrambled eggs, chorizo and potatoes, Monterey Jack cheese, sour cream and guacamole

HUEVOS CON NOPALES — \$15

Scrambled eggs with cactus, tomatoes, onion, cilantro, refried beans and potatoes

HUEVOS RANCHEROS — \$15

Two eggs on top of two corn tortillas topped with our tomatillo house sauce, with sour cream, cheese, refried beans and potatoes

HUEVOS CON CHORIZO — \$15

Scrambled eggs with chorizo, beans and potatoes

M E N U



P H O T O



LO TRADICIONAL



✦ WET BURRITO ✦

Choice of meat with rice and beans inside, topped with melted cheese garnished with lettuce and pico de gallo

*Rice & Beans \$14 • Veggie \$18 • Chicken \$18 • Carnitas \$18
Al Pastor \$18 • Asada \$19 • Birria \$19*

✦ STREET TACOS ✦

Served with onions, lime and cilantro

*Chicken \$4 • Birria \$4 • Carnitas \$4 • Asada \$4
Al Pastor \$4 • Lengua \$5 • Tripa \$5*

✦ NACHOS ✦

Crispy corn tortilla chips, refried beans, Monterey Jack cheese, sour cream, guacamole and pico de gallo

*Cheese \$14 • Chicken \$18 • Birria \$18 • Carnitas \$18
Al Pastor \$18 • Asada \$19*

✦ CHILE RELLENO ✦ \$14

Oaxacan cheese stuffed poblano pepper topped with relleno sauce, pico de gallo and cotija cheese

Add Rice / Beans + \$5

✦ TOSTADAS ✦

Topped with refried beans, lettuce, pico de gallo and cheese with a thin layer of sour cream

Beans \$6 • Chicken \$8 • Carnitas \$8

✦ DRY BURRITO ✦

Filled with rice, beans, Monterey Jack cheese, pico de gallo and sour cream

*Rice & Beans \$14 • Veggie \$18 • Chicken \$18 • Carnitas \$18
Al Pastor \$18 • Asada \$19 • Birria \$19*

✦ TACOS IMPOSIBLES ✦ \$15

VEGAN OPTION

Three vegan meat tacos with onions, chopped mushrooms, bell peppers, radish, lime wedges and cilantro

✦ QUESADILLAS ✦

One large flour tortilla stuffed with Monterey Jack cheese, lettuce, pico de gallo and sour cream

*Cheese \$14 • Bean \$15 • Veggie \$17 • Chicken \$16 • Birria \$17
Carnitas \$17 • Asada \$18 • Al Pastor \$17*

✦ TORTAS ✦ \$15

Stuffed with sour cream, lettuce, tomato, onions, avocado, jalapenos and cheese

Chicken • Birria • Carnitas • Asada • Al Pastor

✦ QUESABIRRIA ✦ \$5

Corn tortilla stuffed with Monterey Jack cheese with birria, topped with diced onions lime wedges, radishes and cilantro with a side of consume

Comes as single item



P O L L O

Chicken

ENCHILADAS DE MOLE ——— \$14

Three chicken enchiladas covered in Oaxacan mole, cotija cheese, sesame seeds and sour cream

Add Rice / Beans + \$5

ENCHILADAS JALISCO ——— \$14

Three traditional Jalisco enchiladas covered in a red pepper sauce, grated cotija cheese, diced onions and sour cream

Add Rice / Beans + \$5

🌙 ENCHILADAS HABANERO ——— \$14

Three chicken enchiladas covered in a habanero sauce with pickled onions and cilantro

Add Rice / Beans + \$5

ENCHILADAS VERDES ——— \$14

Three chicken enchiladas covered in a creamy verde sauce, grated cotija cheese and pico de gallo

Add Rice / Beans + \$5

MOLE OAXACA ——— \$20

Sauteed chicken, rice and beans, traditional Oaxacan black mole topped with toasted sesame seeds, garnished with lettuce and pico de gallo

POLLO ZARANDEADO ——— \$21

Marinated grilled chicken breast, rice and beans, avocado, garnished with lettuce and pico de gallo

🌙 POLLO A LA DIABLA ——— \$21

Sautéed chicken breast in a smokey hot pepper sauce, rice and beans, orange slices, garnished with lettuce and pico de Gallo

POLLO A LA CREMA ——— \$21

Sauteed chicken breast in a creamy pepper sauce, rice and beans, garnished with lettuce and pico de gallo

Add Mushrooms + \$2

🌙 POLLO A LA MEXICANA ——— \$21

Sauteed chicken in a Mexican tomato sauce, rice and beans, onions, bell peppers, garnished with lettuce and pico de gallo

🌙 POLLO A LA SANTA ——— \$21

Grilled chicken breast with our La Santa chipotle sauce, rice and beans, garnished with lettuce and pico de gallo

C E R D O

Pork

CHILE VERDE \$21

Slow cooked chunks of pork in a green tomatillo sauce, lettuce and pico de gallo with rice and beans

CHILE VERDE BURRITO \$21

Slow cooked pork in a green tomatillo sauce, rice and beans with lettuce, sour cream, pico de gallo wrapped in a flour tortilla

PORK CARNITAS \$21

Slow braised pork shoulder, fried jalapeno, onions, cilantro, and lime with rice and beans

M E N U



P H O T O



R E S



Beef

MOLCAJETE ——— \$37

Served in a sizzling stone bowl filled with sauteed veggies, nopal and sauce topped with grilled steak, chicken, marinated pork, chorizo, shrimp, avocado, grilled panela cheese accompanied by rice and beans with a side of lettuce and pico de gallo

MAR Y TIERRA ——— \$27

Grilled steak, three shrimp, cooked in butter and garlic with lettuce, pico de gallo, and guacamole on a bed of sauteed onions and peppers served with rice and beans

CARNE ASADA ——— \$25

Grilled carne asada, lettuce, pico de gallo, guacamole, sauteed onions and peppers served with rice and beans

DISCADA ——— \$33

Served in a sizzling stone bowl with bacon, tender steak, chicken and pork tossed with onions, peppers and mushrooms in a red sauce crowned with Oaxacan cheese and chorizo accompanied by rice, beans, guacamole, pico de gallo with a side of warm tortillas

BIRRIA JALISCIENCE ——— \$23

Slow braised beef in mild red chili sauce, onions and cilantro served with rice and beans

FAJITAS ———

your choice of meat on a bed of sauteed peppers, onions, and guacamole accompanied by pico de gallo and served with rice and beans

Veggie \$21 • Chicken \$23 • Steak \$26 • Shrimp \$24

E N S A L A D A S

Salads



VEGGIE SALAD BOWL ——— \$18

Filled with rice, black beans, sauteed onions, bell peppers, carrots, mushrooms, broccoli, zucchini, shredded lettuce, pico de gallo and avocado

SALAD BOWL ——— \$16

Filled with your choice of meat, black beans, rice, shredded lettuce, pico de gallo, cheese and sour cream

Chicken • Carnitas • Birria +\$1

CHICKEN FAJITA SALAD ——— \$20

Filled with rice, black beans, grilled chicken, sauteed peppers and onions, shredded lettuce, pico de gallo and avocado

HOUSE SALAD ——— \$10

Lettuce, avocado, bell pepper, radish, pico de gallo, cucumber, and mango with crispy tortilla strips



S O P A S



Soups

CALDO DE CAMARON \$22

A shrimp soup with potato and carrot in a red tomato broth with toppings on the side

MENUDO \$22

A traditional Mexican soup made with tripe in a red chili broth with toppings on the side

TORTILLA SOUP \$18

Homestyle chicken soup with fresh avocado and topped with panela cheese and crispy corn tortilla strips with toppings on the side

M E N U



P H O T O

LOS MARISCOS

Seafoods



CHILE RELLENO CANCUN ——— \$24

Cheese stuffed breaded pepper topped with shrimp, mushrooms, and fajita veggies in a rich and creamy tomato sauce accompanied by rice and beans with lettuce and pico de gallo

☾☾ CAMARONES A LA DIABLA ——— \$23

Sauteed shrimp in a fire roasted smokey hot pepper sauce, orange slices, accompanied with rice and beans with lettuce and pico de gallo

☾ CAMARONES LA SANTA ——— \$24

Bacon wrapped shrimp sauteed with bell peppers and onions in our special La Santa sauce, accompanied with rice and beans and pico de gallo

CAMARONES AL MOJO ——— \$23

Shrimp sauteed with mushrooms in a garlic butter sauce, accompanied with rice and beans lettuce and pico de gallo

MELAQUE FISH TACOS ——— \$24

Two grilled tilapia fish tacos in our La Santa chipotle sauce with sauteed veggies topped with pico de gallo, avocado, served with one lime wedge and accompanied with rice and black beans

CAMPECHANA ——— \$26

Shrimp, octopus, pico de gallo, diced avocado with cucumber in a seafood broth, served in a large cocktail glass with a side of crispy saltines

COCTEL DE CAMARON ——— \$23

Shrimp, pico de gallo, diced avocado with cucumber in a seafood broth and served in a large cocktail glass with a side of crispy saltines

OUR CEVICHE



☾ CEVICHE DE CAMARON ——— \$22

Cooked shrimp, lime juice, pico de gallo, cucumber, mango and avocado

☾ TOSTADA MAZATLAN ——— \$22

Raw tuna marinated in lime with red onions, cilantro, tomato, cucumber and mango in a chiltepin pepper sauce, served with tostadas

☾☾ MOLCAJETE CULICHI ——— \$30

Sinaloa style ceviche served in a molcajete bowl filled with shrimp, octopus, tuna and tilapia mixed with red onions, cucumber, and a mango chiltepin pepper sauce

☾☾ AGUACHILES CHILTEPIN ——— \$24

Raw shrimp marinated in lime with red onions, cilantro, avocado and cucumber in a chiltepin and tomato sauce served with tostadas

☾☾ AGUACHILES VERDES ——— \$24

Raw shrimp marinated in lime with red onions, cilantro, avocado and cucumber in a serrano pepper sauce served with tostadas

☾☾ AGUACHILES NEGROS ——— \$24

Raw shrimp marinated in lime with red onions, cilantro, avocado and cucumber in a dried black pepper sauce served with tostadas

M E N U



P H O T O