



ZÓCALO

A taste of México

ENTRÉE SELECTION

ENCHILADAS GUANAJUATO

Three chicken and cheese enchiladas topped with tomatillo sauce, queso Cotija and sour cream.

EL BURRITO Flour tortilla filled with your choice of carnitas, vegetables, chicken or asada. Includes whole beans, rice, salsa, cheese, guacamole, and sour cream.

TEJANO SALAD

Spring mix in a chipotle-honey vinaigrette, grilled chicken, guacamole, campari tomatoes, bean medley, queso fresco and crispy tortilla strips.

DESSERT SELECTION

CHURROS

Fried- dough filled with vanilla cream and a side of vanilla ice cream.

SAMPLE MENU 1 \$23.00 PER PERSON

INCLUDES: ENTRÉE, DESSERT

AND SOFT DRINK

TAX AND GRATUITY NOT INCLUDED





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APPETIZERS TO SHARE

QUESADILLA

Queso Cotija crusted flour tortilla, black bean purée, queso, grilled onions, and chipotle chicken, elote. Served with poblano aioli.

GUACAMOLE

Fresh avocado, tomato, jalapeño, cilantro, lime and queso fresco.

ENTRÉE SELECTION

ENCHILADAS EN MOLE

Three chicken and cheese enchiladas topped with house made mole poblano, queso Cotija and sesame seeds

INVIERNO SALAD

Spring mix in a creamy cilantro and lemon dressing, grilled chicken, garlic croutons, goat cheese and shaved carrot, beet and turnip.

CARNITAS

Tender, lean pork served with pickled red onion green guacamole and tomatillo salsa.

TRES TACOS

Asada tacos served with salsa, our repollo and frijoles blancos.

DESSERT SELECTION

CHURROS

Fried-dough filled with vanilla cream and a side of vanilla ice cream.

FLAN

Rich custard topped with chocolate syrup.

SAMPLE MENU 2 \$29.00 PER PERSON
INCLUDES: APPETIZERS, ENTRÉE, DESSERT
AND SOFT DRINK
TAX AND GRATUITY NOT INCLUDED





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APPETIZERS TO SHARE

QUESADILLA

Queso Cotija crusted flour tortilla, black bean purée, queso, grilled onions, and chipotle chicken.
Served with poblano aioli.

EMPANADAS

Three empanaditas stuffed with shredded beef and cheese. Topped with lettuce, tomato and sour cream.

STARTER

SOPA DE TORTILLA

Flavorful broth, zucchini, carrots, corn, diced onion, garlic, diced avocado and crispy tortilla strips.

CASA SALAD

Spring mix, orange vinaigrette, cucumber, tomato, avocado and carrot.

ENTRÉE SELECTION

ENCHILADAS GUANAJUATO

Three chicken and cheese enchiladas topped with tomatillo sauce, queso Cotija and sour cream.

CARNITAS

Tender, lean pork served with pickled red onion green guacamole and tomatillo salsa.

TEJANO SALAD

Spring mix in a chipotle-honey vinaigrette, grilled chicken, guacamole, campari tomatoes, bean medley, queso fresco and crispy tortilla strips. Steak option available

TACOS DE CAZUELA

Steak or chicken sautéed with house chorizo, onions, mushrooms and queso baked and served casserole-style with house flour or corn tortillas on the side.

DESSERT SELECTION

BROWNIE CON NIEVE

Chocolate brownie, vanilla ice cream with Old Soul Coffee sauce.

CHURROS

Fried- dough filled with vanilla cream and a side of vanilla ice cream.

SAMPLE MENU 3 \$34.00 PER PERSON
INCLUDES: APPETIZERS, SOUP OR SALAD,
ENTRÉE, DESSERT AND SOFT DRINK
TAX AND GRATUITY NOT INCLUDED





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APPETIZERS TO SHARE

QUESADILLA

Queso Cotija crusted flour tortilla, black bean purée, queso, grilled onions, and chipotle chicken.
Served with poblano aioli.

GUACAMOLE

Fresh avocado, tomato, jalapeño, cilantro, lime and queso fresco.

STARTER

SOPA DE TORTILLA

Flavorful broth, zucchini, carrots, corn, diced onion, garlic, diced avocado and crispy tortilla strips.

CASA SALAD

Spring mix, orange vinaigrette, cucumber, tomato, avocado and carrot.

ENTRÉE SELECTION

ENCHILADAS GUANAJUATO

Three chicken and cheese enchiladas topped with tomatillo sauce, queso Cotija and sour cream.

CARNITAS

Tender, lean pork served with pickled red onion green guacamole and tomatillo salsa.

ARRACHERA LOS ALTOS

Grilled skirt steak with our portabello mushroom, grilled knob onion and a jalapeno toreado.

FAJITAS

Marinated Chicken sautéed with soffrito, poblano chile, mushroom and carrot- pico de gallo, sour cream, and queso. Vegetarian option available.

DESSERT SELECTION

CHURROS

Fried- dough filled with vanilla cream and a side of vanilla ice cream.

FLAN

Rich custard topped with chocolate syrup.

SAMPLE MENU 4 \$40.00 PER PERSON
INCLUDES: APPETIZERS, SOUP OR SALAD,
ENTRÉE, DESSERT AND SOFT DRINK
TAX AND GRATUITY NOT INCLUDED





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Zocalo Family Style Dinner Menu

Family style platters are presented to the table and shared among guests.

FIRST COURSE

Served Individually

SOPA DE TORTILLA

Flavorful broth, zucchini, carrots, corn, diced onion, garlic, diced avocado and crispy tortilla strips.

CASA SALAD

Spring mix, orange vinaigrette, cucumber, tomato, avocado and carrot.

SECOND COURSE

CARNITAS

Tender, lean pork served with pickled red onion green guacamole and tomatillo salsa.

ARRACHERA LOS ALTOS

Grilled skirt steak with our portabello mushroom, grilled knob onion and a jalapeno toreado.

TAMAL DE CAMARÓN

Butternut squash masa tamal, sautéed tiger shrimp and roasted garlic-cream sauce

THIRD COURSE

CHURROS

Fried- dough filled with vanilla cream and a side of vanilla ice cream.

FLAN

Rich custard topped with chocolate syrup.

SAMPLE MENU 5 FAMILY STYLE
\$25.00 PER PERSON

DRINKS, TAX AND GRATUITY NOT INCLUDED

