



ZÓCALO

A taste of México

ENTRÉE SELECTION

ENCHILADAS VERDES

Two chicken and cheese enchiladas topped with our tangy verde sauce, sour cream, our repollo and cotija cheese.

TEJANO SALAD

Southwestern style—spring mix, roasted bell pepper vinaigrette, grilled chicken or steak, guacamole, corn, bell pepper, bean medley and crispy tortilla strips.

CARNE EN SU JUGO

Beef braised in pasilla chile and its own juices.

CHILE VERDE

Pork braised in a green sauce.

DESSERT

FLAN

Rich custard topped with chocolate syrup.

SAMPLE MENU 1 \$18.00 PER PERSON
INCLUDES: ENTRÉE, DESSERT AND SOFT DRINK
TAX AND TIP NOT INCLUDED
****Menu option without Dessert \$13.00 per person***





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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

CHILE VERDE

Pork braised in a green sauce.

ENCHILADAS VERDES

Two chicken and cheese enchiladas topped with our tangy verde sauce, sour cream, our repollo and cotija cheese.

TACOS AMERICANOS

Two semi crispy chicken tacos stuffed with cheese, lettuce, sour cream, tomato & salsa.

POZOLE ROJO

Mexican classic—Pork simmered in a red chile broth with hominy. Served with cilantro, onion, cabbage, radish and roasted chiles.

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 2 \$24.00 PER PERSON
INCLUDES: APPETIZERS, ENTRÉE, DESSERT
AND SOFT DRINK
TAX AND TIP 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 beef and cheese. Topped with lettuce, tomato and sour cream.

STARTER

SOPA DE TORTILLA

Flavorful broth, seasonal vegetables, avocado and crispy tortilla strips.

CASA SALAD

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

ENTRÉE SELECTION

CARNE EN SU JUGO

Beef braised in pasilla chile and its own juices. Served with homemade flour or corn tortillas.

ENCHILADAS ROJAS

Two chicken and cheese enchiladas topped with our tangy roja chile sauce, sour cream, our repollo and cotija cheese.

TACOS DE CARNITAS

Two shredded pork tacos, avocado sauce, salsa verde and repollo.

TACOS DE CAZUELA

Create your own steak or chicken tacos sautéed with house chorizo, onions, mushrooms & queso Menonita—baked & served casserole-style.

DESSERT SELECTION

FLAN

Rich custard topped with chocolate syrup.

CHURROS

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

SAMPLE MENU 3 \$29.00 PER PERSON
INCLUDES: APPETIZERS, SOUP OR SALAD,
ENTRÉE, DESSERT AND SOFT DRINK
TAX AND TIP NOT INCLUDED





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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

TACOS DE CAZUELA

Create your own steak or chicken tacos sautéed with house chorizo, onions, mushrooms & queso Menonita-baked & served casserole-style.

CARNITAS

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

ENCHILADAS EN MOLE

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

DESSERT SELECTION

CHURROS

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

FLAN

Rich custard topped with chocolate syrup.

DRINK

HOUSE MARGARITA (1 per guest)

SAMPLE MENU 4 \$35.00 PER PERSON
INCLUDES: SOUP OR SALAD, ENTRÉE, DESSERT,
SOFT DRINK AND A GLASS OF HOUSE WINE
TAX AND TIP NOT INCLUDED

