APPETIZERS

CHIPS & SALSA 4.50 (V)
Homemade salsa and freshly fried corn tortilla chips.

SALSA SAMPLER 12.50
Choose 4 of the following: Salsa, Salsa Verde, Guacamole, Spicy Sour Cream Dip, Pico de Gallo, Refried Beans, Salsa Ranchera. Served with warm chips

SOPES 10.00
2 thick, homemade corn tortillas topped with refried beans, tender steak, cilantro, onions, and salsa verde.

CHICKEN FLAUTAS 9.00
3 crispy fried tortillas, stuffed with shredded chicken breast simmered with diced tomatoes and onions. Served with lettuce, sour cream, and Pico de Gallo. Finished with mild tomato sauce and queso cotija.

CANTINA TAQUITOS 10.00
3 crispy fried tortillas stuffed with shredded Birria and topped with queso blanco. Served with lettuce, Pico de Gallo, guacamole, sour cream and salsa ranchera.

ACAPULCO CEVICHE 14.00
Grilled shrimp, cured in lime juice, tossed with crispy cucumber, celery, red onions, and avocado, with a hint of spice. Served with chips and salsa.

BIRRIA EGG ROLL 10.00
Two crispy egg rolls stuffed with our homemade birria, rice, diced onions, cilantro, cheesy chihuahua cheese and mozzarella cheese. Served with consommé broth for dipping.

EL SOL APPETIZER 15.00
2 chicken flautas, 2 sopes and 2 cheese quesadillas. Served with sour cream, guacamole and Pico de Gallo.

PUEBLA CHILE RELLENO 13.00 (V)
A large poblano chile stuffed with Mexican oaxaca cheese and fried in an egg batter. Topped with salsa verde, Pico de Gallo, avocado drizzle and spicey sour cream.

GUACAMOLE
Served with chips & salsa

GUACAMOLE 10.00 (V)
Fresh avacado, tomatoes, onions, and cilantro with our special blend of spices.

GOAT CHEESE GUACAMOLE 14.00 (V)
Fresh avocado, roasted poblano & red peppers, roasted corn, onions and cilantro combined into a delicious guacamole. Served on roasted tomato sauce and finished with goat cheese.

GRILLED JALAPENO GUACAMOLE 14.00 (V)
Our fresh guacamole with avocado, tomatoes, cucumbers, and onions. Topped with grilled jalapeno peppers, cilantro and queso fresco.

QUESO DIP
Served with chips & salsa

PANCHO VILLA QUESO 13.00
Roasted red pepper and cream cheese dip tpped with homemade carnitas, Pico de Gallo, and pickled jalapenos.

VIVA MEXICO QUESO 13.00
Creamy and cheesy dip topped with ground beef, roasted peppers, corn, Pico de Gallo, and pickled jalapenos.

GUADALARJA QUESO 12.00 (V)
Creamy and cheesy dip topped with Pico de Gallo.

QUESADILLAS
Cheese melted between corn tortillas, served with Pico de Gallo, guacamole and sour cream.

CHEESE QUESADILLA 11.00 (V)

CHICKEN QUESADILLA 12.00
With shredded chicken with onions and tomatoes.

VEGGIE QUESADILLA 12.00 (V)

STEAK QUESADILLA 14.00

SHRIMP QUESADILLA 15.00
With shrimp and veggies in a flour tortilla.

FAJITA QUESADILLA 16.50
Flour tortilla filled with melted cheddar jack cheese, grilled steak, chicken, peppers, tomatoes, and onions, served with shredded lettuce, sour cream, Pico de Gallo, guacamole and salsa ranchera.

SALADS & BOWLS
Add to any salad: Chricken Breast | 4 Carnitas | 5 Steak | 6
Grilled Shrimp | 6 Grilled Salmon | 8
Dressings: House Lime Vinaigrette, Chipotle Ranch, Ranch, Lemon-Chili Vinaigrette, Balsamic Vinaigrette or Salsa (served on the side)

TACO SALAD 11.00 (V)
2 fried corn tortillas filled with shredded lettuce, cheese, and tortilla strips. Served with Pico de Gallo, sour cream, and Guacamole.

AVOCADO SALAD 13.50 (V)
Romaine lettuce with sliced avocado, tomatoes, cucumber, roasted poblano peppers, red onions, and guacamole dressing drizzle.

ROMAINE & SALMON SALAD 19.50
Romaine lettuce with a grilled salmon filet, topped with diced tomatoes, chorizo bits, sliced avocado, and queso cotija, drizzled with a balsamic reduction and an avocado lime dressing.

CHICKEN FIESTA SALAD 17.00
Iceberg lettuce, tomatoes, red onions, green peppers, cucumbers, kalamata olives, shredded cheese, and crispy tortilla strips, topped with pieces of grilled chicken breast tossed in a zesty picante sauce.

EL SEÑOR BOWL 12.00
Grilled veggies, rice, black beans and Pico de Gallo.

PANCHO'S BOWL 17.50
Grilled adobo chicken, rice and black beans bowl topped with shredded cheese, lettuce, Pico de Gallo, sour cream, and fresh guacamole.

TEX-MEX BOWL 14.00
Mexican fried rice, fresh guacamole, chickpeas and black bean mix, red cabbage slaw and roasted veggies come together in a healthy flavorful bowl.

(V) INDICATES VEGETARIAN

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FAJITAS
Fajitas are a sizzling skillet of sautéed green peppers, onions, and tomatoes with strips of meat and drizzled with our homemade salsa ranchera. All fajitas are served with rice, beans, and corn tortillas on the side.

CHICKEN FAJITAS 17.50

STEAK FAJITAS 19.00

SHRIMP FAJITAS 19.00

FAJITAS MIXTAS 21.00
Chicken, steak, and shrimp

VEGGIE FAJITAS 15.00 (V)
Sautéed zucchini, yellow squash, and mushrooms.

FAJITA TOPPINGS PLATE 3
Sour cream, shredded lettuce, guacamole, and Pico de Gallo

ADDITIONAL VEGGIES 3
Zucchini, yellow squash, and mushrooms

CHEESE 3
Smother your fajitas in cheese

CHORIZO 4
Add spicy Mexican sausage

TACOS
Served on soft corn tortillas, unless otherwise noted.
Taco Platters include three tacos, refried beans, and salad.
Single Tacos - 4.50 Except Single Shrimp taco - 5.50

AL PASTOR TACOS 16.50
Twenty-four hour marinated pork loin topped with cilantro, onions, and salsa verde.

SHRIMP TACOS 17.50
Grilled seasoned shrimp on flour tortillas, topped with Pico de Gallo, guacamole, and shredded lettuce. Drizzled with a creamy chipotle sauce and a guacamole dressing.

BAJA TACOS 16.50
Crispy fried battered cod topped with homemade cabbage slaw, Baja Pico de Gallo and fresh avocado drizzle.

MEXICO CITY TACOS 16.50
Marinated adobo steak, caramelized onions, guacamole, cilantro and salsa verde.

MIXED TACO PLATTER 16.50
Your choice of three of our delicious tacos. Mahi or Shrimp Taco - add 2 each.

QUESA BIRRIA TACOS 17.00
Tacos filled with six-hour slow cooked beef birria and cheese, grilled until crispy then topped with onions, cilantro, and avocado lime dressing. Served with beef consommé guacamole, and rice.

CARNE ASADA TACOS 16.50
Tender grilled chopped steak topped with onions, cilantro, and salsa verde.

TACOS RANCHEROS 17.50
A combination of Chorizo and carne asada in each taco. Topped with cilantro, onions, and salsa ranchera.

CHICKEN TACOS 16.50
Shredded chicken breast simmered with diced tomatoes and onions then topped with cilantro, onions, and salsa verde

FIESTA CHICKEN TACOS 16.50
Soft Flour tortillas with grilled chicken breast, Pico de Gallo, lettuce, avocado dressing, and spicy sour cream.

CARNITAS TACOS 16.50
Tender pork simmered with spices then topped with Pico de Gallo, and salsa ranchera.

TORTAS
A Mexican style sandwich served in a soft roll with a side of Pico de Gallo, Guacamole, and sour cream.

SEÑOR TORTA 14.00
Steak, refried beans, cilantro, onions, green tomatillo sauce topped with avocado dressing.

MILANESA 14.00
Breaded chicken with lettuce, tomato, onions, pickeled jalapeño, avocado slices, and chipotle mayo.

AL PASTOR 14.00
Marinated pork loin in adobo sauce topped with cilantro, onion, ranchero sauce and green sauce with chipotle mayo.

BURRITOS

Wrapped in flour tortillas, served with sides of our sour cream, guacamole, and Pico de Gallo, unless otherwise noted.

THE ORIGINAL BURRITO 13.00
Our standard burrito starts with a warm flour tortilla, refried beans, lettuce, and shredded cheese. Your choice of shredded chicken, steak, or carnitas.

SMOTHERED BURRITO 14.00
Stuffed with refried beans, rice, your choice of salsa verde or zesty red sauce and melted cheese. Your choice of shredded chicken, steak or carnitas.

SHRIMP BURRITO 14.50
Flour tortilla, with spicy sautéed shrimp, mushrooms, zucchini, onions and tomatoes. Topped with shredded cheese and lettuce, drizzled with avocado lime dressing.

FAJITA BURRITO 14.00
Choice of chicken or steak, with grilled green peppers, red peppers, onions, tomatoes, shredded lettuce, and cheese.

FRITO BURRITO 14.50
Stuffed with rice, beans, and your choice of shredded chicken or steak. Fried and topped with our spicy sour cream, roasted tomato sauce, and tortilla strips drizzled with guacamole dressing.

BEAN BURRITO 12.00 (V)
Filled with choice of vegetarian pinto beans or refried beans, with sautéed tomatoes, onions, mushrooms, zucchini, yellow squash, shredded cheese, and lettuce.

EL PASO CHIMICHANGA 16.00
Stuffed with ground beef, rice, black beans, Monterey and cheddar jack cheese, deep fried then topped with our homemade cream cheese sauce, crema drizzle and Pico de Gallo. Served with guacamole.

CHOLOLO BIRRIA CHIMICHANGA 16.00
Deep fried burrito stuffed with homemade shredded birria, rice, cilantro, Monterey and jack cheeses. Served with consume for dipping.

ON THE BORDER CHIMICHANGA 17.00
Deep fried burrito stuffed with shredded adobo chicken, refried beans, Mexican rice, Monterey, and cheddar jack cheese. Topped with a homemade adobo cream cheese sauce and crema drizzle. Served with guacamole.

ENTREES

CHILE RELLENO 17.00 (V)
A large poblano chile stuffed with Mexican Oaxaca cheese, fried in an egg batter, topped with salsa verde and melted cheese, served with rice, vegetarian beans, salad, and tortillas.

CARNE ASADA 22.00
Two 5oz grilled ribeye steaks served with guacamole, refried beans, Pico de Gallo, spring onion, nopal, grilled jalapenos, tortillas, and a side of salsa ranchera.

POLLO COSTENO 21.00
Grilled chicken breast tossed with chorizo, roasted tomato chile sauce, and melted cheese, Served with rice, beans, and salad.

CARNITAS 19.00
Tender chunks of pork, fried and simmered in Mexican spices, served with refried beans, Pic de Gallo, guacamole, tortillas and a side of salsa ranchera.

CAMARONES A LA DIABLA 21.00
Jumbo shrimp and mushrooms sauteed in a spicy sauce made from 3 kinds of chiles and spices. Served with rice, salad, and tortillas.

FLAUTAS ZAPATA 16.00
2 fried flour tortillas, stuffed with shredded chicken breast, tomatoes and onions. Topped with salsa ranchera and melted cheese. Served with refried beans, lettuce, Pico de Gallo, sour cream, and guacamole.

POLLO DIABLO 19.00
Grilled, marinated chicken breast topped with roasted corn and peppers in a spicy diablo sauce. Served with rice, beans, and tortillas.

CHILES MIXTOS 19.00
Two homemade chile rellenos (stuffed poblano peppers), one stuffed with ground beef and vegetable mixture topped with salsa verde and cheese, the other pepper stuffed with a shredded chicken breast and vegetable mixture topped with a roasted tomato chile sauce and cheese. Served with Pico de Gallo, sour cream, guacamole, rice, beans, and tortillas.

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ENCHILADAS

DOS AMIGOS ENCHILADAS 16.00
Two flour tortillas filled with cheese and your choice of shredded chicken or steak. Topped with zesty red and green sauce along with queso cotija, spicy sour cream and guacamole. Served with lettuce, Pico de Gallo, and guacamole.

ENCHILADAS MEXICANAS 17.00
3 corn tortillas filled with your choice of shredded chicken (with onions and tomatoes), steak, or cheese. Topped with salsa ranchera and melted cheese. Served with refried beans, rice, and salad.

ENCHILADAS VERDES 17.00
3 corn tortillas filled with your choice of shredded chicken (with onions and tomatoes), steak, or cheese. Topped with salsa verde and melted cheese. Served with refried beans, rice, and salad.

LA BANDERITA ENCHILADAS 17.00
3 corn tortillas stuffed with tender shredded chicken topped with 3 different homemade cream sauces, Poblano, Ranchero, and Queso Blanco. Served with refried beans and Mexican rice.

PULLED PORK ENCHILADAS 18.00
2 flour tortillas filled with pulled pork tossed in our chipotle BBQ sauce, topped with roasted tomatillo sauce, melted cheese, and cotija cheese. Served with a side of refried beans, guacamole, Pico de Gallo, and topped with frizzled onions.

ENCHILADAS DE CAMARON 18.00
2 flour tortillas stuffed with shrimp, mushrooms, tomatoes, and onions. Topped with a roasted tomato chile sauce and melted cheese. Served with sour cream, guacamole, refried beans, and salad.

ENCHILADAS DE VERANO 16.00 (V)
2 flour tortillas filled with sautéed mushrooms, zucchini, yellow squash, spinach, tomatoes, and onions. Topped with salsa ranchera and finished with melted cheese. Served with rice and vegetarian beans.

SIDES

RICE 3.00	SHREDDED CHEESE 2.50
REFRIED BEANS 3.00	SALSA RANCHERA 2.00
VEGETARIAN BEANS 3.00	SALSA VERDE 2.00
SOUR CREAM 2.00	SIDE OF QUESO BLANCO 2.50
SIDE OF SALSA 3.00	SIDE SALAD 4.00
SIDE OF GUACAMOLE 3.00	FRIES 4.00
PICO DE GALLO 3.00	

BEVERAGES

MEXICAN SODAS 3.50

FOUNTAIN SODAS 3.50
Coca-Cola, Diet Coke, Coke Zero, Sprite, Lemonade & Gold Peak Iced Tea

DESSERTS

CHURROS 6.50	CHURRO SUNDAE 13.00
TRES LECHES CAKE 8.50	FLAN 8.00
CHOCOLATE TRES LECHES CAKE 8.50	FRIED ICE CREAM 8.50

Señor el Sol
Mexican Grill

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