



FAJITAS DON JULIO - ASADA

LUNCH

Specials

MONDAY TO FRIDAY
11:00-4:00PM.

- ORDER OF TWO (2) TACOS.
Served with Mexican rice and refried beans with red onions, cilantro, and a side of molcajete salsa.
- BAJA FISH TACOS
Breaded fried fish, topped with tropical pickled cabbage, pico de gallo and chipotle sauce. Served in flour tortillas.

13
- VEGANO
Seasoned plant-based protein, cilantro, red onions, avocado, cilantro rice and black beans. Served in corn tortillas.

12
- CARNITAS
Slow-cooked pork, cilantro, red onions and roasted molcajete salsa. Served in corn tortillas.

13
- AL PASTOR
24-hour marinated guajillo adobo roasted pork with cilantro, pineapple, red onions and roasted molcajete salsa. Served in corn tortillas.

13

PICK 2 COMBO
Served with Mexican rice & refried beans

1 CHOOSE YOUR ITEM
Taco, burrito, enchilada, chiquita quesadilla, chicken tamal, or cheese chile relleno.

2 OPTIONS
Ground beef, shredded chicken, refried beans, or shredded cheese.

★ PREMIUM OPTIONS +3
Grilled chicken, carnitas, grilled steak, or grilled shrimp.

FAJITAS

Don Julio

Cooked with grilled onions, bell peppers and tomatoes. Served with Mexican rice, refried beans, romaine lettuce, crema and pico de gallo, with your choice of corn or flour tortillas.

- GRILLED CHICKEN 14
- PORK CARNITAS 15
- GRILLED VEGGIES 14
- ASADA 17
- GRILLED SHRIMP 16

ENCHILADAS

Rancheras

Two (2) shredded cheese enchiladas topped with your choice of protein, onions and bell peppers finished with our ranchera salsa. Served with Mexican rice, lettuce, crema and pico de gallo .

GRILLED CHICKEN 14

PORK CARNITAS 15

ASADA 17

ADD REFRIED BEANS +2

ENCHILADAS VERDES 12

Two (2) shredded chicken enchiladas topped with shredded cheese and salsa verde. Served with Mexican rice, lettuce, crema and pico de gallo.

ADD REFRIED BEANS +2

CALDO DE POLLO 8

Shredded chicken breast in a rich broth with Mexican rice and pico de gallo, fire roasted corn, sliced avocado and corn tortilla.

FLAUTAS 14

Three (3) deep fried taquitos, stuffed with guajillo-adobo shredded chicken, topped with queso fresco, romaine lettuce, crema, tomatoes, red onions, avocado and salsa verde.



DON JULIO BOWL - CARNITAS

SIGNATURE

Chimichanga

 12

Family Heritage chimichanga style tortilla with your selection of shredded chicken or ground beef, smothered with ranchera sauce, queso dip, served with Mexican rice, romaine lettuce, crema and pico de gallo.

PREMIUM OPTIONS:

PORK CARNITAS 14

GRILLED CHICKEN 13

ASADA 17

GRILLED SHRIMP 16

GRILLED VEGGIES 13

OFFICE LUNCH

Special

MONDAY TO FRIDAY
11:00-4:00PM.

11.5

Includes 1 soft drink (Pepsi products)

CHOOSE ONE

DON JULIO BOWL

QUESADILLA DON JULIO

ARROZ CON POLLO

2 STREET TACOS
(Asada or Pollo Asado) Mexican rice & refried beans.

SPEEDY GONZALES
1 enchilada, 1 taco, Mexican rice & refried beans.

Doña Pepa

LA MAS

Chingona

 38

For margarita lovers
Grande! 48oz made with Corralejo Reposado, citrus, orange liqueur, served with a coronita on the rocks or frozen.

LAS CHINGONAS DE MAYAHUEL,

Agave Goddess

These cocktails pay tribute to the Agave Goddess and our Mexican roots. With your choice of salt, sugar or tajin rim, served only on the rocks.

- DOÑA PEPA PREMIUM MARGARITA 15

The heart of the menu, a premium margarita that is all about tradition, with Doña Pepa Silver Tequila, citrus, agave, and orange curacao.
- LA SIERRA 17

A bold journey in a glass
Casamigos silver, citrus, pineapple, blackberry.
- CACTUS COOLER 16

Breeze in the dessert
1800 reposado, prickly pear, citrus, cucumber and mint.
- PASSION DEL MAYAH 17

Always one of the favorites
Herradura Ultra Anejo, Passoa, passion fruit, citrus.
- STRAWBERRY CHARRO 16

Like a cowboy with a soft spot
Made with Milagro Reposado, citrus, agave, strawberry, finished with a floater of bourbon.
- DON CADILLAC 21

The classic never goes out of style
Hornitos Reposado, citrus, agave, and a mini bottle of Grand Marnier.
- CHE MARGARITA 17

As if you were sipping on a cloud
Don Julio Reposado, lychee, St Germain, citrus, agave.
- SOL NACIENTE 16

Sunrise in a glass
Hornitos Reposado, Tito's Vodka, passion fruit, orange juice, splash of Grenadine.
- AGAVE RUBI 17

The sweet and sour serenade
With Lalo Tequila, Campari, citrus, agave, fresh strawberries.
- HIBISCUS LUPE MARGARITA 16

Floral freshness in a margarita that sings
Milagro Silver, orange liqueur, hibiscus, agave, citrus.

PREMIUM

Margaritas

Our premium margaritas are the taste of the town, crafted for those who know what real flavor is! Made with citrus, agave and orange liqueur, with your favorite tequila, served on the rocks.



- SILVER 18
- REPOSADO 20
- AÑEJO 22
- SELECT OR RESERVA MP

CLASSIC

Margaritas

- EL SEÑOR DE LOS CIELOS
REG. 11 - LRG. 14 - PITCHER 38

The Boss favorite classic margarita finished with a floater of brandy or agave, served frozen or on the rocks.
- LA VERACRUZANA
REG. 11 - LRG. 14 - PITCHER 38

Dive into our classic house margarita, with your personal touch of flavor, choose between: mango, strawberry, passion fruit, guava and coconut.
- DOÑA PEPA MARGARITA
REG. 10 - LRG. 14 - PITCHER 35

Our classic margarita made with Doña Pepa Silver Tequila, and our house sour mix.
- LA SKINNY MARGARITA
REG. 11 - LRG. 14 - PITCHER 42

Skinny margarita, made with Doña Pepa Silver Tequila, citrus, agave and a splash of soda, served on the rocks.
- SANGARITA
REG. 11 - LRG. 14 - PITCHER 38

The classic frozen margarita crowned with our refreshing red sangria.

SPICY

Margaritas

Heat things up! With our spicy margaritas, served only on the rocks.

- SPICY JALAPEÑO 15

Jalapeño infused tequila, citrus, agave, and orange liqueur.
- SPICY GARDEN 16

Your choice of Milagro reposado or Akul Espadin Mezcal, citrus, pineapple, tropical verde mix with mint, cilantro, and jalapeño.
- MANGO HABANERO 15

Habanero infused tequila, mango, pineapple, agave, citrus.
- 400 PLAY WITH FIRE 16

400 Conejos Espadin Mezcal, cucumber, jalapeños, citrus, agave, and orange liqueur.

Thank you for tipping your server, our team is working hard to bring you a memorable experience
**CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us during the ordering process of any known food allergies. Specific dishes do contain nuts or use ingredients that may be manufactured in a facility that processes nuts. ** 18% gratuity added to tabs of more than \$200, 20% gratuity added to parties of (6) or more, 22% gratuity added to parties of (20) or more.



EXPLORE
OUR
BRANDS





MEZCALERIA

Straight from Oaxaca, the heart of Mezcal in every sip.
All served on the rocks.

- VIENTO DE ALMENDRA

Casamigos espadin, almond orgeat, citrus, pineapple.

20
- ZARAPE DE MEZCAL

Illegal angustifolia, passion fruit, ginger, agave, citrus, cucumber.

18
- MAGUEY MARGARITA

Akul Espadin , citrus, agave orange liqueur.

16
- MEZCLARITA

7 misterios doba-yej, citrus, agave, and your choice of: mango, tamarindo or pineapple.

17
- FLOR DEL DESIERTO

Montelobos Espadin, St Germain, citrus, prickly pear, smoked rosemary.

18

LOS CHINGONES OLD

Fashioned

Where tradition meets attitude.

- NIXTAMAL OLD FASHIONED

Illegal Mezcal Reposado, Nixta Corn Liqueur, agave, chocolate bitters, orange.

20
- OAXACAN STYLE

Agave, orange, and our secret mole bitters. with your choice of bourbon: Buffalo Trace, Woodford Reserve, Maker's Mark.

18
- FASHION QUILAH

Clear sugar, orange and grapefruit bitters and your choice of Cristalino Tequila: Patron Cristalino, Don Julio 70, Maestro Dobel Diamante, Herradura Ultra.

20
- RUM FASHIONED

Agave, orange, and our secret mole bitters. with your choice of rum: Zacapa 23yr Solera, Diplomatico Mantuano, Santa Teresa 1976.

18



COCKTAILS

- PALOMA

Mexican staple, Doña Pepa Silver Tequila, citrus, agave, topped with mexican grapefruit soda.

13
- DAIQUIRI FROZEN

Chill out with our daiquiris, Diplomatico Rum and your favorite choice of flavor: piña colada, mango, strawberry, passion fruit.

15
- DULCE DORADO

Mexican treasure, Doña Pepa Silver Tequila, amaretto, citrus, agave.

16
- GENEPEY GOLDEN

A botanical blend with a mexican soul, Hendricks Gin, honey, citrus, St Germain, passion fruit, and a touch of rosemary.

15
- CLASSIC MOJITO

The classic mojito, with Barcardi or Don Q, lime, mint, choose between: original, passion fruit, strawberry, mango, coconut.

13
- CANTARITO

Bright and zesty, with your choice of Akul mezcal, or Doña Pepa Silver Tequila, citrus, agave, grapefruit.

14
- CIELITO LINDO

From the essence of a beautiful sky, with your choice of Corralejo Tequila or Grey Goose Vodka, citrus, pineapple, ginger, apple sour and blue curacao.

15
- PISCO PACHAMORA

Born in the Andes, Pisco 100, Blackberry, St Germain, citrus, agave.

14
- MEXICAN MULE

The classic mule made our way with your choice of Tito's vodka, or Hornitos Tequila, ginger and citrus.

13
- MAYA TAI

A tropical twist with ancient roots, with Myers's rum, Bacardi, almond orgeat, citrus, orange liqueur.

15



BEER

- DRAUGHT

16oz 6 - 32oz 10 - PITCHER 16

Modelo Especial, Negra Modelo, xx Lager, xx Amber, Corona Premier, Corona Light, Pacifico, Michelob Ultra, Miller Lite, Coors Light, Blue Moon, Ipa Lagunitas, Yuengling, Budlight, Bluemoon.

*MAY VARY PER LOCATION.
- MICHELADA

16oz 9

Refreshing mix of 16oz cold beer clamato mix, citrus, an spicy and tangy kick.
- BOTTLE

6

Corona, Stella, Corona Light, Budlight, Corona Premier, Michelob Ultra, xx lager, xx Amber, Coors Light, Miller lite, Presidente, Blue Moon, Modelo Especial, Modelo Negra, Tecate, Victoria, Heineken, Heineken 00.

*MAY VARY PER LOCATION.
- CHELADA

16oz 7

Enjoy your favorite beer, with a cold glass, salted rim and lime.

SANGRIA

- SANGRIA ROJA

10

Refresing mix of red Burgundy, citrus juice, brandy and fresh fruit.

PITCHER 32
- SANGRIA TROPICAL

10

Vibrant blend of Zinfandel, citrus juice, passion fruit rum, fresh fruit.

PITCHER 32

RED Wine 9 per glass	WHITE Wine 9 per glass
CHLOE CABERNET SAUVIGNON San Lucas, Monterrey, 2022	13 CELSIUS SAUVIGNON BLANC Marlborough, New Zealand, 2023
ALTOS DEL PLATA MALBEC Mendoza, Argentina, 2022	DRUMHELLER CHARDONNAY Columbia Valley, 2022
DRUMHELLER MERLOT Columbia Valley, 2021	CUPCAKE VINEYARDS MOSCATO Tre Venezie, Italy, 2022
CHLOE PINOT NOIR Monterrey County, California, 2022	AVA GRACE VINEYARDS PINOT GRIGIO California, 2023

MOCKTAILS

9

- VIRGIN DAIQUIRI

Choose your favorite flavor: piña colada, mango, strawberry, passion fruit.
- STRAWBERRY CUCUMBER LEMONADE

Fresh muddled strawberries, cucumber, citrus juice.
- GARDEN TROPICAL JUICE

Refreshing green juice, with pineapple, mint, citrus, agave, and a touch of cilantro.
- FROZEN COCONUT LEMONADE

Coco Lopez, powdered milk, citrus.



CORDIALES

- NIXTA CORN LIQUEUR

10
- GRAND MARNIER

12
- FRANGELICO

12
- AMARETTO

10
- COINTREAU

12
- SAMBUCA

10
- LICOR 43

10
- AGUARDIENTE

10

LOS TINI DE LA

Abuela

10

DESSERT DRINKS.

- CARAJILLO

Expresso, Licor 43, Baileys.
- CARAMELTINI

Caramel vodka, Rumchata, orange liqueur.
- EXPRESSO TINI

Expresso, Baileys, vodka.
- CHOCOTINI

Baileys chocolate, Rumchata, tequila.

SOFT

Drinks

- PEPSI PRODUCTS

3.5

*REFILL
- AGUAS FRESCAS

5

*NO REFILL

Horchata, jamaica, tamarindo, strawberry, passion fruit, mango, guava.
- LOS CAFES

4.5

Expresso, cortadito, americano, latte, cappuccino.

SINGLE

Bottles

- JARRITOS

3.5

Fruit punch, pineapple, mandarin.

*MAY VARY PER LOCATION.
- APPLE JUICE

3
- PERRIER SPARKLING WATER

3.5
- REDBULL, TOPOCHICO, MEXICAN BOTTLED COCA-COLA

5

HAPPY HOUR

MONDAY TO FRIDAY
11:00-5:00PM.

- DOÑA PEPA CADILLAC

7

Doña Pepa Silver Tequila, sour mix and orange licorice.
- PARCHITA FROZEN

7

Tradicional frozen passion fruit margarita.
- MEXICAN MULE

6

Doña Pepa Silver Tequila, ginger syrup, lime juice, ginger beer soda.
- CUBA LIBRE

6

House rum and Pepsi.
- DON JULIO SANGRIA

6

Tropical or Roja.
- PARCHA MOSCOW MULE

6

Vodka, passion fruit, ginger syrup, lime juice, ginger beer soda.
- ALL DRAUGHT BEERS

16oz 3.5