



FAMILY HERITAGE SINCE 1975

Rooted in family, tradition, and authentic flavors, our story began in 1975 with recipes created by Don Sacramento Rodríguez and Doña Pepa, inspired by their hometown of Jalisco, Mexico.

Today, Don Julio Mexican Kitchen proudly continues their legacy, bringing generations of Mexican hospitality and flavor to every table.



Follow us at
@donjuliomexicankitchen
www.donjuliogroup.com



ANTOJITOS

DON JULIO NACHOS

Totopos covered with queso dip and shredded cheese, choice of:

MELTED CHEESE	13	PORK CARNITAS	15
GRILLED CHICKEN	14	GROUND BEEF OR	
GRILLED STEAK	17	SHREDDED CHICKEN	14
BLACK BEANS OR		GRILLED SHRIMP	15
REFRIED BEANS	13	TRIO	19

ADD ROMAINE LETTUCE, CREMA, JALAPEÑO AND TOMATOES +2.5

MEXICAN STREET CORN | 13

Four elote halves on the cob, topped with cotija cheese, crema, totopos, cilantro, and Tajín.

OFF THE COB ESQUITES 9

SIGNATURE GUACAMOLE | 13

Smashed avocado, red onions, tomatoes, cilantro, lime, and serrano pepper.

TABLE-SIDE GUACAMOLE +3 CHICHARRON DE RIBEYE +12

DON JULIO SAMPLER | 35

Grilled steak, grilled chicken, tostones, shredded chicken flautas, mini cheese quesadilla, guacamole, and queso dip.



MEXICAN STREET CORN

AGUACATES RELLENOS

Two stuffed avocado halves. Served with cilantro rice and chipotle sauce.

GRILLED CHICKEN 13 GRILLED STEAK 15 GRILLED SHRIMP 16

DON JULIO DIPS

GUACAMOLE 8 QUESO (S) 8 QUESO (L) 12

TOSTADAS VERACRUZ | 17

Cooked shrimp marinated in lime juice with cucumber, avocado, cilantro, tomatoes, red onions, and chipotle sauce, served on crispy guajillo tortillas.

QUESO FUNDIDO | 13

Melted chihuahua cheese topped with chorizo served with guacamole, pico de gallo, crema, and your choice of flour or nixtamal corn tortillas.

TOSTONES LOCOS

Two deep-fried, flattened green plantains topped with guacamole, queso fresco, pico de gallo, and chipotle sauce.

GRILLED CHICKEN 14 PORK CARNITAS 15 GRILLED SHRIMP 16
GRILLED STEAK 17

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 of any known food allergies when placing your order. Some dishes contain nuts or ingredients manufactured in facilities that process nuts. An 18% gratuity will be added to tabs over \$200. A 20% gratuity will be added to parties of (6) or more. A 22% gratuity will be added to parties of (20) or more.

 VEGETARIAN  GLUTEN-FREE  SPICY  PEANUT-FREE  CHEF'S FAVORITE

SOUPS & SALADS



LETTUCE WRAPS TACOS

DON JULIO BOWL

TACO SALAD

CALDO DE POLLO | 11

Slow-cooked chicken broth served with Mexican rice, pico de gallo, fire-roasted corn, sliced avocado, and nixtamal corn tortillas.

CALDO DE RES | 13

Slow-cooked short ribs in broth with elote, onions, tomatoes, carrots, fingerling potatoes, and cilantro. Served with Mexican rice and nixtamal corn tortillas.

LA CHISMOSA SALAD | 11

Romaine lettuce, red onions, avocado, cherry tomatoes, cucumber, queso fresco, red bell peppers, and cilantro.

GRILLED CHICKEN 17 GRILLED SHRIMP 18
GRILLED STEAK 21

LETTUCE WRAP TACOS

Three romaine lettuce wraps filled with bell peppers, tomatoes, fire-roasted corn, onions, crema, and shredded cheese.

GRILLED CHICKEN 17 GRILLED SHRIMP 18
GRILLED STEAK 19 PORK CARNITAS 18

DON JULIO BOWL

Cilantro rice, black beans, romaine lettuce, fresh avocado, roasted corn, shredded cheese, crema, and pico de gallo.

GRILLED CHICKEN 15 GRILLED VEGGIES 14
GRILLED STEAK 18 PORK CARNITAS 16
GRILLED SHRIMP 17 DUO 19
*MAKE IT A TACO SALAD TRIO 20

WORLD OF BIRRIA

BIRRIA EMPANADAS | 16

Three empanadas filled with Chihuahua cheese and adobo-guajillo-braised beef brisket, served with salsa verde and birria broth on the side.

BIRRIA TAQUITOS | 18

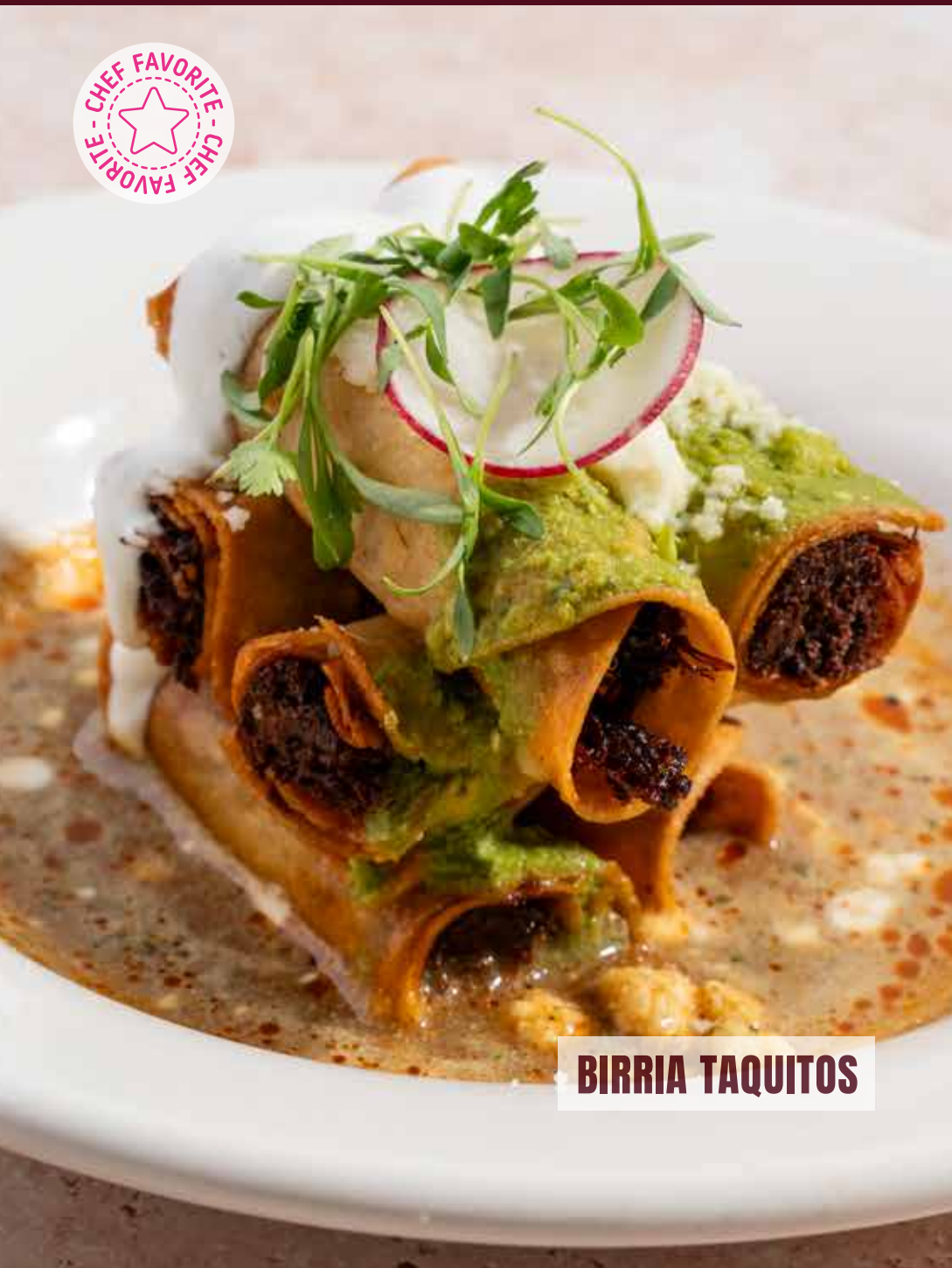
Mini beef brisket taquitos topped with avocado sauce, crema agria, and queso fresco, served with birria broth.

BIRRIA RAMEN | 22

Beef brisket, ramen noodles, birria broth, cilantro, red onions, and lime.

DOÑA BIRRIA | 26

Large quesadilla stuffed with birria adobo-guajillo braised beef brisket, cheese, red onions, and cilantro, served with birria broth on the side.



BIRRIA TAQUITOS

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LA TAQUERIA

ORDER OF THREE (3) TACOS

Served with Mexican rice and refried beans with red onions, cilantro. Served in a nixtamal corn tortilla with side of our signature chile de árbol sauce.

PORK CARNITAS	18	AL PASTOR	19
POLLO ASADO	18	ASADA	19

TACOS DE COCHINITA PIBIL | 20 NEW

Pork marinated in adobo-guajillo sauce, topped with pickled red onions, habanero slices, and radish. Served on nixtamal corn tortillas with your choice of charro beans or rice.

TACOS DE BRISKET | 25 NEW

8-hour smoked brisket, marinated in our secret family recipe. Served on warm nixtamal corn tortillas with charro beans, our signature chile de árbol sauce, fresh tomatillo salsa, onions, and cilantro.

BAJA FISH TACOS | 19

Breaded fried fish, tropical pickled cabbage, pico de gallo, and chipotle sauce. Served on flour tortillas with a side of Mexican rice and refried beans.

BIRRIA TACOS | 22

Birria served in guajillo corn tortillas with shredded cheese, red onions, cilantro, lime, and salsa verde. Served with Mexican rice, refried beans, and birria broth on the side.

TACOS DE CAMARON* | 19

Grilled shrimp, tropical pickled cabbage, pico de gallo, and chipotle sauce. Served on flour tortillas with a side of Mexican rice and refried beans.



TACOS DE BRISKET



EL CALIFA DE LEON

EL CALIFA DE LEON | 19

Award-winning Michelin-star tacos

2 tacos with grilled ribeye steak seasoned with sea salt and lime and topped with guacamole and our signature chile de árbol sauce. Served on nixtamal corn tortillas.



FAJITAS

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

GRILLED CHICKEN	21	GRILLED VEGGIES	23
PORK CARNITAS	22	CHORIPOLLO	23
GRILLED SHRIMP	23	DUO	25
GRILLED STEAK	24	TRIO	26

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DOÑA PEPA FAVORITES

CARNE ASADA | 32

Ancho-adobo ribeye steak, Mexican rice, charro beans, romaine lettuce, crema, pico de gallo, caramelized onions, pickled jalapeños, and your choice of flour or nixtamal corn tortillas.

ADD GRILLED SHRIMP +6

HERITAGE PARRILLADA | 40

Grilled ribeye steak, chicken breast, pork carnitas, shrimp, onions, and tomatoes. Served with Mexican rice, refried beans, romaine lettuce, crema, pico de gallo, and your choice of flour or nixtamal corn tortillas.

ADD FAJITA SALAD +6

POLLO HAWAIANO | 23

Grilled chicken breast cooked in pineapple sauce and served with sweet plantains, pico de gallo, and sliced avocado over a bed of cilantro rice.

ADD GRILLED SHRIMP +6

MOLCAJETE | 38

A hot lava-rock molcajete filled with ancho-adobo steak, chicken, shrimp, pork carnitas, chorizo, grilled onions, bell peppers, shredded cheese, and avocado. Served with Mexican rice, refried beans, romaine lettuce, crema, pico de gallo, and your choice of flour or nixtamal corn tortillas.

ADD FAJITA SALAD +6

CHURRASCADA | 45

Skirt steak topped with grilled shrimp and served with avocado salad, charro beans, and your choice of one side.

POLLO ASADO | 22

Grilled guajillo-adobo chicken breast served with caramelized onions, Mexican rice, refried beans, romaine lettuce, crema, pico de gallo, and your choice of flour or nixtamal corn tortillas.

ADD GRILLED SHRIMP +6

MILANESA MAYA | 27

Breaded chicken breast topped with queso dip and served with avocado salad and Mexican rice.

CARNITAS | 23

Slow-roasted, Guanajuato-style pork carnitas served with Mexican rice, charro beans, romaine lettuce, crema, pico de gallo, sliced pickled jalapeños, and your choice of flour or nixtamal corn tortillas.

CHORIPOLLO | 26

Grilled guajillo-adobo chicken breast topped with Mexican chorizo and queso dip. Served with Mexican rice, refried beans, and your choice of flour or nixtamal corn tortillas.

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MARISCOS

HUACHINANGO FRITO | MARKET PRICE

Whole fried snapper served with cilantro rice, romaine lettuce, cherry tomatoes, red onions, carrots, cucumber, avocado, and your choice of flour or nixtamal corn tortillas.

ADD SWEET PLANTAINS, TOSTONES, OR GRILLED VEGGIES +6

CAMARONES AL AJILLO | 23

Grilled shrimp cooked with fresh garlic and served with cilantro rice, avocado salad, lime, and a guajillo tostadita.

*MAKE IT SPICY CHIPOTLE 

PULPO A LA BRASA | 25

Jumbo grilled octopus smothered in guajillo adobo sauce. Served with potato wedges, golf sauce, and cilantro aioli.

CHOICE OF AVOCADO SALAD OR TROPICAL COLESLAW

CEVICHE DE LA CASA

Your choice of protein marinated in lime juice with tomatoes, red onions, cilantro, Tajín, and avocado.

*C.O.D	18	PULPO	21
SHRIMP	20	TRIO	23

AGUACHILE | 20

Shrimp marinated in our homemade leche de tigre and spicy green serrano aguachile, served with cucumber and red onions.

COCTEL DE CAMARONES | 20

Traditional chilled shrimp served in a tangy tomato sauce with cilantro, serrano peppers, onions, and avocado.

PULPO	22	DUO	24
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SALMON VERACRUZANO | 24

Grilled salmon, grilled veggies, cilantro rice, chipotle butter, and a side of mango mezcal dressing.

ADD GRILLED SHRIMP OR TOSTONES +6



AGUACHILE

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ENCHILADAS

ENCHILADAS DE CAMARON | 22 NEW

Two shrimp enchiladas topped with our seafood sauce, shredded cheese and sour cream. Served with white rice and avocado salad.

ENCHILADAS AZTECA | 25 ☆

Grilled ribeye steak served with two cheese enchiladas smothered in our signature sauce and queso dip. Served with Mexican rice, refried beans, romaine lettuce, crema, and pico de gallo.

GRILLED CHICKEN BREAST 21



ENCHILADAS VERDES | 16

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

ADD REFRIED BEANS +2

ENCHILADAS RANCHERAS

Two shredded cheese enchiladas topped with our signature sauce, onions, bell peppers, romaine lettuce, crema, and pico de gallo. Served with Mexican rice.

GRILLED CHICKEN	17	GRILLED VEGGIES	17
GRILLED STEAK	21	DUO	22
GRILLED SHRIMP	19	TRIO	23
PORK CARNITAS	18		

ADD REFRIED BEANS +2

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FAMILY HERITAGE

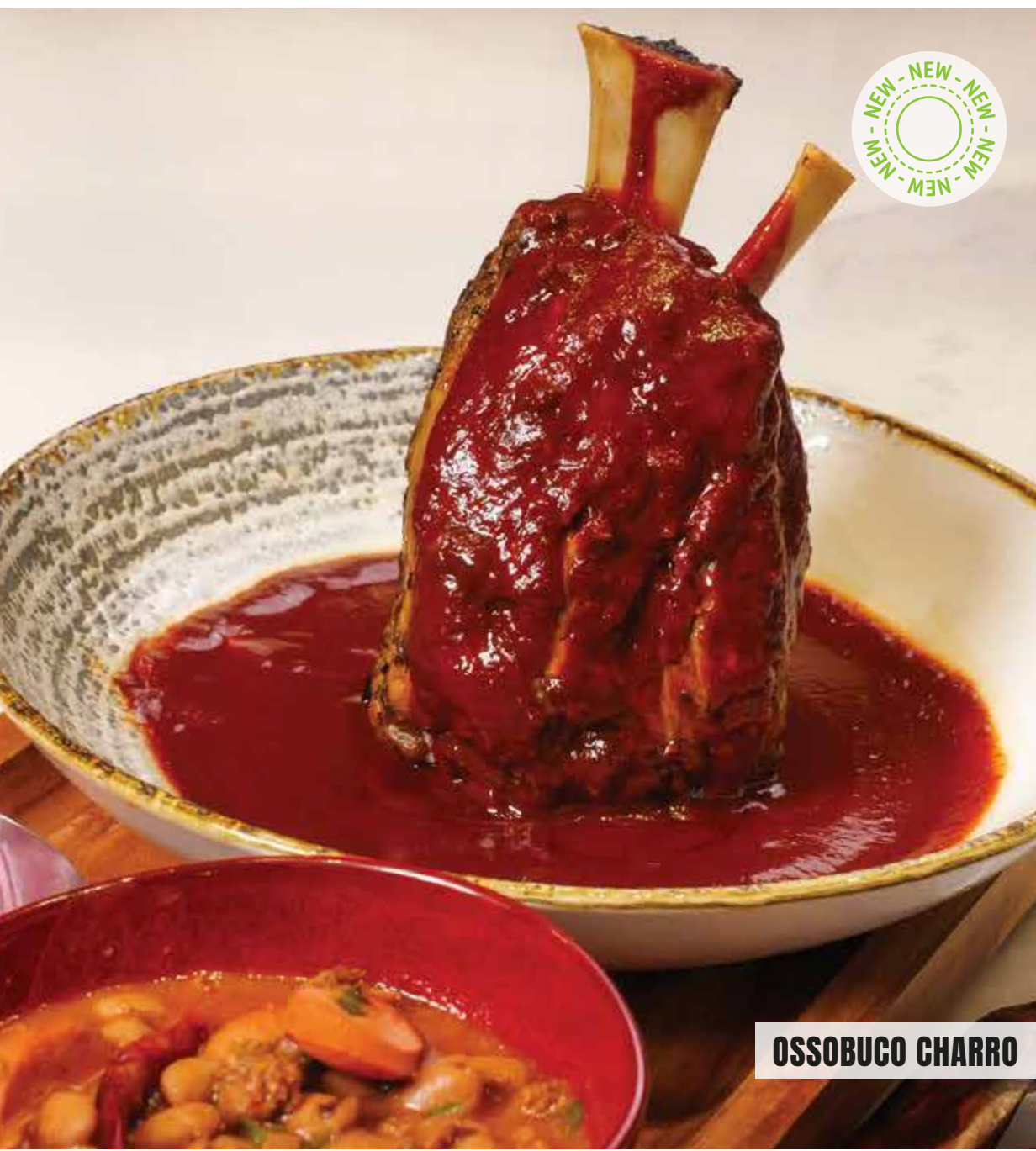
SINCE 1975

TAMALES BANDERA | 19

Corn tamales stuffed with shredded chicken and topped with enchilada sauce, green sauce, and crema. Served with Mexican rice and beans.

FLAUTAS | 20

Four deep-fried taquitos stuffed with guajillo-adobo shredded chicken and served with queso fresco, romaine lettuce, crema, tomatoes, red onions, avocado, and salsa verde.



OSSOBUCO CHARRO | 35 NEW

8-hour slow-cooked pork ossobuco in la abuela’s guajillo sauce. Served with charro beans, pickled red onions and nixtamal corn tortillas.

CHILE RELLENO CLASICO

Traditional egg-battered poblano pepper topped with ranchera sauce and crema. Served with Mexican rice.

SHREDDED CHICKEN	14	GRILLED STEAK	16
GROUND BEEF	14	GRILLED SHRIMP	16

SIGNATURE CHIMICHANGA | 16

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

GRILLED CHICKEN	17	PORK CARNITAS	18	DUO	22
GRILLED STEAK	21	GRILLED VEGGIES	17	TRIO	24
GRILLED SHRIMP	19				

QUESADILLA DON JULIO

A tortilla stuffed with shredded cheese and served withT Mexican rice, romaine lettuce, crema, and pico de gallo.

SHREDDED CHEESE	14	GRILLED STEAK	21	GRILLED VEGGIES	17
SHREDDED CHICKEN	15	GRILLED SHRIMP	19	DUO	22
GRILLED CHICKEN	17	PORK CARNITAS	18	TRIO	24
GROUND BEEF	15				

SOPES ★

Three handmade corn sopes topped with refried beans, shredded lettuce, radish, crema, queso fresco, and salsa verde.

GRILLED CHICKEN	21	PORK CARNITAS	22
GRILLED STEAK	24		

BURRITO CALIFORNIA

A large burrito-style tortilla filled with Mexican rice, refried beans, and romaine lettuce. Topped with queso dip, crema, and pico de gallo.

GRILLED CHICKEN	17	PORK CARNITAS	18	DUO	21
GRILLED STEAK	21	GRILLED VEGGIES	17	TRIO	23
GRILLED SHRIMP	19				

ADD FRENCH FRIES +2

BURRITO MEXICANO

Two burrito-style tortillas filled with grilled onions, bell peppers, and your choice of protein. Topped with queso dip, romaine lettuce, crema, and pico de gallo.

GRILLED CHICKEN	17	PORK CARNITAS	18	DUO	21
GRILLED STEAK	21	GRILLED VEGGIES	17	TRIO	23
GRILLED SHRIMP	19				

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VEGETARIAN

GLUTEN FREE

SPICY

PEANUTS FREE

CHEF'S FAVORITE

CREATE YOUR OWN COMBO

All combinations are served with Mexican rice and refried beans.

PICK 1 \$9 | PICK 2 \$12 | PICK 3 \$14

Choose your item: Taco, Burrito, Enchilada, Chicken Tamal or Quesadilla.

PROTEIN OPTIONS

- Ground Beef
- Shredded Chicken
- Refried Beans
- Shredded Cheese

VEGETARIAN OPTIONS

- Grilled Veggies
- Black Beans
- Mushrooms
- Shredded Cheese

PREMIUM OPTIONS +2

- Grilled Chicken
- Pork Carnitas
- Grilled Steak
- Grilled Shrimp

ADD LETTUCE, CREMA AND PICO DE GALLO +2.5



KIDS’ MENU

\$10 WITH A SOFT DRINK (AGES 12 AND UNDER)

- Burrito with rice.
- Soft or hard taco with rice and beans.
- Cheese quesadilla with rice and beans.
- Sebas’ mac & cheese.



HAPPY BOX
Chicken Fingers and Fries.

POSTRES

- | | |
|-----------------------|----|
| • Volcano | 13 |
| • Flan | 7 |
| • Churros | 9 |
| • Antonella’s Brownie | 9 |
| • Pastel Tres Leches | 9 |
| • Fried Ice Cream | 8 |
| • Buñuelo | 8 |



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