

VIVA HAPPY HOUR

Monday - Friday 3pm - 5pm (except for holidays)

Drink Specials

Draft Beers 6 | Well Drinks 6 | House Margarita 9 - With Fruit +1

Small Eats

Birria-Wontons

Two crispy, filled with oaxaca cheese, beef birria, onions, cilantro, sliced escabeche jalapeño, served with birria consommé 10

Esquite

corn cooked in epazote butter sauce, topped with crema, queso cotija, tajín 7

Empanaditas

two crispy corn masa filled with choice of rajas con queso / shrimp and chorizo, crema and queso cotija 9

Cevichito*

shrimp in our house recipe, cucumbers, tomatoes, onion, lime sauce, avocado, tostaditas 10

Smoked Tacos*

Two chorizo steak tacos, corn tortillas, caramelized toriados onions, jalapeños strips, guacamole, served with spicy salsa on the side 10

Chicharrón Tacos

Two crispy pork, queso fresco. salsa verde, avocado, pickled onions 10

Tostadita

Shrimp seared with tomatoes, onions, our abuelo spicy sauce (request mild or spicy) topped with house slaw, cheese, house aioli 10

Taquitos Enchilados

Three crispy taquitos with choice of: chicken tinga / braised chicken / beef / carnitas / potato & cheese, in choice of sauce: ranchera / verde / mole / diablo, lettuce, guacamole, pico, crema and queso cotija 9



Weekly Specials

MARGARITA MONDAYS 9

Leticia's Margarita
rocks / frozen / fruit flavor

TACO TAQUIZA TUESDAYS 3.5 EACH

carne asada / carnitas / grilled chicken / rajas con queso

Specialty Tacos 4 EACH
birria / shrimp / fish / al pastor / ribeye

NACHO & BEER WEDNESDAYS 1/2 OFF

Any Style Nachos & A Draft Beer

THIRSTY THURSDAYS 9

Shot & A Beer
listed tequilas

Leticia's Cocina & Cantina at Boulder Station

PRIVATE EVENTS

Let Chef Leticia and her team craft an unforgettable experience for your work event, birthday party, baby shower, anniversary or special gathering. Customizable group menus to fit your budget. Contact us to plan your perfect event!

Margaritas

Try one of our Award-Winning Margaritas. Voted People’s Choice for Best Margarita at the Annual Las Vegas Margarita Festival.
All Leticia’s Margaritas are made with fresh ingredients!

La Plaza Fresca

Don Julio repo tequila, tamarindo, agave, recipe del pueblo,
Mexican tamarindo candy straw, tajín rim **17**

La Picoso

Don Julio blanco, guava, fresh jalapeño, recipe del pueblo,
tajín rim **17**

Order your margarita “Más Chido,” served in a goblet glass with a chamoy and tajín rim, Mexican tamarindo candy straw

Leticia’s available frozen or rocks

Blanco tequila, agave, lime recipe del pueblo **14**
with your choice of strawberry / mango / guava / pineapple
peach / watermelon / raspberrry fruit purée +2

El Mero Mero Cadillac

reposado tequila, recipe del pueblo, Grand Marnier float **17**

Spicy Melón

Spicy watermelon tequila, watermelon purée, lime juice,
agave,fresh jalapeño, tajín-salt rim **15**

El Pepino

Del maguey vida mezcal, house cucumber tomatillo recipe,
jalapeño, lime, tajín rim **14**

Cocktails

La Mula

Tequila silver, agave, fresh lime and ginger beer **13**

Mojito Charro

Blanco tequila, house mojito recipe, mint, lime **13**

Oaxaqueno

Old fashioned made with reposado tequila, bitters,
agave, on ice, orange twist **14**

Flor De Maguey

agave mezcal, pineapple, lime, house-made jamaica
agua fresca, smoky hibiscus salt rim **14**

Chilango Martini

añejo tequila, cointreau, olive juice, lime juice,
splash of orange juice, shaken with ice **17**

Espresso Martini

añejo tequila / vodka , house expresso,
43 liquor, Kahlua **16**

Margarita Flight

Tasting of four favorite margaritas, la plaza fresca, la picosa,
el mero mero cadillac and spicy melón served with a Mexican
tamarindo candy and fruit **26**

El Cantarito

Tequila blanco, limes, grapefruit, squirt, orange **12**

De Melón Paloma

Loca loka tequila, watermelon purée, lime juice,
grapefruit soda, salt or Tajín rim **15**

La Mangonada

Large mug, reposado tequila frozen house margarita made
with mango, chamoy, tajín, lime, tamarindo candy straw,
mangoslices **18**

Shooters

El Beso

Watermelon / mango with blanco tequila,
chamoy Tajín rim **8**

Oatmeal Cookie

Baileys cream, butterscotch, Fireball **9**

El Green Tea

Jameson, peach liquor, sweet-n-sour **8**

Mex. Candy

tequila, watermelon purré, sour mix,
splash of sprite, hint of hot sauce **9**

Washington Apple

Crown royal, apple pucker,
cranberry juice **9**

FULL BAR MENU ALSO AVAILABLE

*Chips and salsa are complimentary with meals and bar service.
Guests who wish to order soft drinks or iced tea only, chips and salsa will be an added fee of **5***

Drink Responsibly, be safe! Ask us to call you a ride.

Tequila Flights

Blanco half lime with saladito / candied spiced fruit

pick three of our blanco tequilas, with orange, lime, salts **22**

Reposado saladito / candied orange peel / lime

pick three of our repo tequilas, orange, lime, salts **28**

Añejo mango spiced candied strip / salt / lime

pick three of our añejos, orange, lime, salts **35**

Mezcal orange slice with saladito / black salt sweet spiced

candied tamarindopick three of our mezcal, lime, salts, lime **30**

Chef’s Tequila Favorites candied orange peel / saladito

& lime wedge / black salt & lime wedge
mandala xt añejo / dame mas xt añejo / dos artes añejo,
orange, lime, salts **62 (1.5oz pour)**

Tequila

Blanco

*(Blanco/Plata Silver) Stored in stainless steel casks and bottled within sixty days of being distilled. Considered by experts
to have the “true” aroma and flavor of the blue agave. Ideal for mixing in one of your favorite margaritas.*

**Adictivo / Casamigos / Cazadores / Cazcanes / Dios Azul / Don Julio / Dos Artes / Dos Caras
El Tequileño / Fortaleza / G4 / Herradura / Hornitos / Loca Loka / Maestro Dobel / Mandala /Patrón / Santo / Telson /**

Reposado

*Rested Tequila aged from two months to a year in oak barrels, or ‘pipones’,
which impart a light amber color and a warm, soft finish. Great for mixing or sipping.*

**Adictivo Doble / Carrera / Casa Noble / Casamigos / Cazcanes / Cazadores / Dame Mas / Dios Azul / Don Julio
Dos Caras / Dulce Amargura / G4 / Ghost / Herradura / Loca Loka / Maximo Imerio
Patrón / Patrón Roca / Peligroso / Santo / Clase Azul / Clase Azul Reposado**

Añejo

*Aged Tequila for a minimum of one year in oak barrels, which produces a darker color and smoother, more complex flavor.
An excellent alternative to traditional whiskeys or cognacs.*

**Casa Noble / Casamigos / Cazcanes / Don Julio
Don Julio 1942 Don Julio 70th Anniversary / Dos Caras / El Tequileño Herradura Ultra**

Extra Añejo

Aged for a minimum of 3 years in oak barrels no larger than 600 liters, giving a rich, honeyed, and sometimes smoky flavor.

**Arte Azul XT / Dame Mas XT / Don Fulano XT / Jose Cuervo Reserva de la Familia / Mandala XT Maximo
Patrón / Patrón Roca / Volcan Mi Tierra Cristalino, Dame Mas Reserva**

Mezcal

Made from various species of agave throughout Mexico, but made primarily in the state of Oaxaca.

**Casamigos / De Maguey Vida Espadín & Cuishe / Marca Negra / Ensamble / Mesquila / The Producer
Marca Negra Tepeztate Marca Negra Tobalá / Santo / 400 ConejosCristalinos**

Cristalinos

Is essentially añejo, or aged, tequila that has been filtered (often through charcoal) tequila has a woodier note with the rich flavors.

**Herradura Ultra / Maestro Dobel Diamante / Don Julio 70th / Don Julio 70th Anniversary Cristalino
Tequila Cristalino / 1800 Cristalino / Patron Cristalino / Creyente Azul Cristalino**

Cerveza

Michelada (select your beer)
Choice of beer with our recipe, lime with Tajin rim **+4**

Miche Mango
Choice of beer, pure mango juice, whole lime, Tajín rim,
Mexican tamarindo candy straw **+4**

Mas Chido-Chelada
Chelada pop, shrimp, bacon, grilled jalapeño & onion,
cucumber, olives and your choice of beer or a coronita **28**

Chelada
Choice of beer, whole lime, Tajín or salt rim **+2**

BOTELLA (BOTTLE)
Imported
Modelo Especial / Negra Modelo / Corona Extra
Corona Premier / Coronitas 7oz / Pacifico / Bohemia
Heineken / Stella Artois / Tecate **7**

Domestic
Budweiser / Bud Light / Blue Moon / Coors Light / N/A Budweiser
Michelob Ultra / Miller Lite / Ginger Beer / Goose Island
Elysian Space Dust / Lagunita
Guinness **7**

Beverages

Soft Drinks 7 (free refills)

Pepsi	Lemonade
Diet Pepsi	Raspberry Iced Tea
Crush	Mountain Dew
Dr. Pepper	

Original Mexican Coke 7

Agua Frescas 7 (no refills)

House-made Horcharta / Jamaica / Seasonal fruit selections

Freshly Brewed Iced Tea 4

BARRIL (DRAFT)

Draft Pints 8
(ask about the monthly beer)

Modelo Especial

Estrella Jalisco

Love Lady

Michelob Ultra

Vino

Glass or Bottle

BLANCO

Sauvignon Blanc
Kim Crawford, New Zealand 9 / 39

Chardonnay
Cambria Katherine's Vineyard, California 11/48

ROJO

Pinot Noir *La Crema, California 12 / 52*

Cabernet Sauvignon
Beringer knights valley, california 12 / 56

El Mero Mero! Desayuno / Brunch

Breakfast served any day, any time.
Brunch Saturdays / Sundays 10am - 2pm

Bottomless Mimosas
Prosecco 40 PP | Champagne 35 PP
Sat & Sun Brunch

Chilaquiles
House chips, choice of sauce:
ranchera / verde / mole / diablo / guajillo rojo, onions, crema,
queso cotija, with beans, chorizo potatoes **15**

Add: Birria & Consommé / Carne Asada
Carnitas / Braised Chicken **5**

Huevos Rancheros*
Lightly seared corn tortillas with refried black beans,
two eggs any style in ranchera / verde / mole / diablo /
guajillo sauce, melted Oaxaca cheese,
queso cotija, crema, with house chorizo potatoes **14**

Omelet
Three eggs with any of the following: mushrooms / spinach
tomatoes / avocado / onions / green bell peppers / jalapeño
Oaxaca cheese any sauce of choice, with beans,
chorizo potatoes, tortillas **16**

Choose One: chorizo / bacon / carnitas / rajas con queso **+2**

Birria Omelet
three eggs stuffed with beef birria, onion,
cilantro, Oaxaca cheese, sliced avocado, birria consommé,
beans,house chorizo potatoes, tortillas **19**

Steak & Huevos*
Two eggs any style, seared onions and jalapeños,
with chorizo potatoes and beans, tortillas

Choice of: Carne Asada* **19** / Ribeye* **26**
Churrascado Steak* **32**

Sopes Benedicto*
Freshly made masa sopes, refried black beans,
chorizo potatoes,two poached eggs, creamy verde
suiza / ranchera sauce, queso fresco **17**

Molletes
Toasted buttered bolillo, black beans, melted Oaxaca cheese
topped with pico de gallo and sliced avocados **12**

Add: Eggs* **4**

Carlitos Fries*
Leticia's seasoned french fries,
beans, chorizo andmelted Oaxaca cheese with two eggs **14**

Machaca
Three eggs scrambled with, beef, onions, tomatoes, jalapeños,
choice of sauce: ranchera / verde / mole/ dabra / guajillo, beans,
chorizo potatoes, tortillas **16**

Chicharrones En Salsa*
Crispy pork skins cooked in salsa verde / ranchera sauce until
tender & served with two eggs any style, beans & chorizo potatoes,
recommended with flour tortillas **17**

Add: Carnitas / Chicken Tinga / Carne Asada* **4**

Huevos Con Chorizo
three eggs & chorizo scrambled, with beans and house
chorizo potatoes, tortillas / toasted bolillo **14**

Pancake Stack **Pancakes (2) Sat & Sun During Brunch Only**
Three homemade pancakes made to order, choice of: original
bananas chocolate chips / blueberries, two bacon strips **12**

Toppings: fresh mixed berries / whipped cream / butter and syrup

Molcajete Chilaquiles*
Top Sirloin Steak, verde & ranchera chilaquiles, eggs, bacon strips,
grilled nopal, onion & jalapeño toreados, queso fresco, beans,
chorizo potatoes, tortillas **32**
With: Ribeye* **38**

Tres Leches French Toast **Sat & Sun During Brunch Only**
Thick bread drenched in tres leches egg batter, piloncillo butter,
brandy tres leches sauce, topped with fresh berries,
whipped cream, with bacon **14**

Pozole Rojo **GF**
Beef & pork cooked with red guajillo sauce, special spices
and hominy, lime, onions, cilantro, shredded cabbage,
radishes, oregano, crushed chile and avocado,
tostaditas / toasted bolillo **22**

Menudo
Traditional breakfast, brunch soup made with beef tripe & hominy
in red chili broth served with a garnish of lettuce, radishes,
crushed peppers, chopped onion, cilantro, lime, oregano,
avocado & tostaditas / toasted bolillo **19**
Add: Pata (Beef Shank) **5**

El Campechano* GF
Shrimp, octopus, mussels, crab, onions, tomatoes , cucumber,
cilantro cocktail lime sauce, with avocado & tostaditas **26**

Sides

Pancake (2) 5 (only Sat & Sun)

Habañero Salsa 3

French Fries 6

Toasted Bolillo Bread 4

Guacamole 4oz. 7

Egg 3

Shredded Cheese 1

Queso Fresco 2

Bacon 5

Salsa Macha 5

Abuelo Spicy Salsa 5

Potatoes & Chorizo 6

Black Beans 4

Refried Beans 4

Arroz Poblano 6

Mex rice / Cilantro rice 4

Tortillas Corn / Flour 4

Leticia's Specials (Comida Corrida)

Three-Course Specials 18PP

Served Monday-Friday, Opening to 5 PM (except for holidays).

Below specials are served with a choice of: Fideo soup / Salad

All-you-can-drink Iced tea / Soda. Please no substitutions.

MONDAY

Milanesa*

steak / chicken lightly breaded pan-fried, cheese potatoes, beans, avocado, pico de gallo, tortillas

TUESDAY

Torta

toasted bolillo with beans, Oaxaca cheese, mixed greens, chipotle aioli

choice of: chicken tinga / grilled chicken / birria, onions & cilantro / consommé / carnitas
rajas con queso, side of salsa verde

WEDNESDAY

Bistecque Ranchero*

sliced sirloin steak seared with onions, potatoes, corn wheels and poblano rajas,
rice, refried beans, avocado slices and choice of tortillas

THURSDAY

Quesa Birria Taco

seared corn tortillas in birria sauce, Oaxaca cheese, cilantro and onions,
with birria consommé, salsa verde and rice

FRIDAY

Steak Tampiqueña

Grilled sirloin steak topped with red guajillo and verde sauces, melted Oaxaca cheese,
fresh pico de gallo and guacamole. Served with rice, beans, and warm tortillas

Botanas (Appetizers)

Chicharrones Caseros

Served with salsa verde, avocado, queso fresco and tortillas 14

Quesadilla

flour or corn masa tortilla with melted house blend Oaxaca cheese,
served with guacamole, pico de gallo and sour cream 12

Add: Braised Chicken / Shredded Beef / Grilled Chicken Carnitas
Chicken Tinga / Carne Asada* / Sautéed Veggies
Shrimp / Add: Beef Birria with Consommé 4

Ceviche* GF

shrimp, onions, tomatoes , cucumber, cilantro cocktail lime sauce,
with avocado & tostaditas 18

Add: Octopus 8 / Mussels 6 / Clams 6

Elote GF

Mexican grilled corn on cob, butter, crema, queso cotija,
tajín 6

Esquite

Off the cob cooked in our epazote butter sauce,
topped with crema, queso cotija and tajín 8

Cocina Nachos GF

Choose one: tortilla chips / Leticia's seasoned fries,
pinto / black beans, melted Oaxaca cheese, guacamole,
pico de gallo, crema and sour cream 14

Choice of: braised or grilled chicken / steak ranchera*
carne asada* / carnitas / al pastor / chicken tinga
chorizo rajas con queso / carnitas

With: Ribeye 6

Add: Eggs* 4

Guacamole GF

Avocado, tomatoes, onions, cilantro, jalapeños,
limes, topped with queso cotija, queso fresco and c
rispy tortilla strips 14

Add: Shrimp Seared in Abuelo Spicy Sauce 3

Large Molcajete Guacamole:

With crispy pork belly chicharronez, tortillas 28

Birria - Wontons

Two crispy, filled with oaxaca cheese, beef birria,
onions, cilantro, sliced escabeche jalapeño,
served with birria consommé 11

Sopas y Ensaladas

Salad Bowl (Al Gusto) GF 13

Choose one: crispy flour tortilla bowl / bowl

Choose one: spring mix / iceberg / cabbage

Choose one: Mexican rice / vegetarian cilantro rice

Choose one: refried beans / vegetarian black beans

Choose one: ground beef picadillo / braised chicken chicken tinga
shredded beef / sautéed veggies

Choose any: pico de gallo / sour cream / guacamole Oaxaca blend cheese

Add: Carne Asada* 5 / Ribeye* 6 / Grilled Chicken 4 / Shrimp 5

Sopade Fideo

Fideo pasta in chicken tomato-based brot
(it feeds the soul!) 7 / 9

Consommé GF

chicken broth with shredded chicken, Mexican rice,
avocado, queso fresco, onion, jalapeños,
lime, mini corn tortilla quesadilla with rajas 9 /12

Sopa de Albondigas GF

Ground chuck beef meatballs, made with rice,
spices, in our broth with potatoes, carrots 9 /12
Add: fideo +1

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
To our guests with food sensitivities or allergiesLeticia's Cocina cannot ensure that menu items do not contain ingredients that might cause an allergic
reaction.Please consider this when ordering and feel free to allow your server to assist you with any questions.

Guisados De Casa

Mole Poblano

Tender chicken or pork, mole poblano sauce, topped with marinated onion and sprinkled with ajonjoli (sesame seeds), arroz poblano and beans, choice of tortillas **22**

Birria

Beef cooked tender in special spices, with the birria consommé, side of chopped onions, cilantro, salsa verde and avocado, rice and beans, tortillas **24**

Steak Ranchero*

Carne asada seared with caramelized onions, poblano strips and jalapeños rajas, corn wheels, in ranchera sauce, rice and beansand choice of tortillas **22**

Chile Verde **GF**

Slowly cooked pork and potatoes in a medium spice, tomatillo sauce, served with rice and beans,choice of tortillas **20**

Torta Chilanga

Toasted bolillo roll, Oaxaca seared cheese, beef birria, onions, cilantro and lime served with birria consommé, salsa verde **18**

Milanesa

Steak or chicken breaded and pan fried, cheesy potatoes, sliced avocado, pico de gallo, rice, beans, tortillas **18**

MIX IT UP

Choose one of each **16**

A Crispy or a Soft Taco *carne asada, shredded beef, ground beef, grilled or braised chicken, carnitas*

Enchilada *choice of meat or cheese and sauce,*

*Served with **rice and beans***

Lo Tipico

*Selections are served with choice of Mexican Rice /Vegetarian Cilantro Rice
Refried Beans / Vegetarian Black Beans with Sour Cream, Choice of: Poblano White Rice Casserol **+2***

Carnitas **GF**

Traditional boneless tender pork with special herbs and spices, served with lime, pico de gallo, guacamole, chicharrones and choice of tortillas **24**

Carne Asada* **GF** *by request*

Chargrilled steak seasoned with Leticia's special spices and topped with grilled sautéed onions and chile toreados, served with queso fresco, pico de gallo, lime, guacamole and choice of tortillas **28**

Chilango-Style: Topped with guajillo & tomatillo sauce and melted house blend Oaxaca cheese **2**

Taquitos Enchilados **GF**

Three crispy taquitos, choice of: braised chicken / shredded beef pork carnitas / chicken tinga / potato & cheese wrapped in corn or flour tortillas, fried until crispy, with lettuce, pico de gallo, guacamole, crema and queso cotija **19**

Choice of Sauce: ranchera / verde / mole / guajillo / diablo

Volcancitos

Two mini crispy tostaditas with beans melted Oaxaca cheese and choice of protein, topped with lettuce, crema and pico de gallo **13**

Chile Rellenos“Carmelita”

Roasted poblano pepper, with choice of: special beef picadillo / house blend Oaxaca cheese, lightly battered, or without batter and smothered with Carmelita's sauce or your favorite sauce, Oaxaca cheese, crema and choice of tortillas **18**

Seafood Rellenos

Chile poblano filled with shrimp topped with choice of sauce, served with black beans, cilantro rice and choice of tortillas **24**

Empanadas **GF**

Two stuffed empanadas topped with crema and queso cotija and served with salsa verde, rice and beans **15**

Choice of: shrimp & chorizo / ground beef chicken tinga / queso & poblano rajas

Sopes **GF**

Two corn masa sopes filled with beans, topped with crema, Oaxaca cheese, guacamole, pico de gallo and queso cotija, served with rice and beans **15**

Choice of: grilled or braised chicken / shredded beef carnitas chicken tinga / sautéed vegetables / chorizo & potatoes

Burritos

Make Your Own Burrito **16**

Choice of Two: Guacamole / pico de gallo / cheese/avocado

Choice of Two: Refried beans / black beans / cilantro rice / Mexican rice

Choice of One: pork chile verde / chicken tinga / shredded beef grilled or braised chicken / pork carnitas al pastor / carne asada* / cheese chile relleno

Chilango Burro **17**

beef birria, black or pinto beans, cilantro rice / mexican rice Oaxaca cheese, salsa verde, avocados, onion and cilantro, salsa,with birria consommé

De Frijoles

With beans and Oaxaca cheese **13**

Ranchera Steak* **18**

Carne asada seared with caramelized onions, poblano stripsand jalapeños rajas, in ranchera sauce, beans and cheese, sliced avocado

Style

Enchilada: verde tomatillo / rojo guajillo / ranchera / mole / diablo melted & Oaxaca melted cheese **+2**

Chimichanga: Cheese & sour cream

Enchiladas Style

Enchiladas Tipicas **GF**

Experience Mexico's different regions of amazing flavors with choice of rice and beans

Chef's Enchiladas Rancheras

Ground beef picadillo, ranchera sauce, lettuce, crema and queso cotija **17**

Suizas De Mexico City

creamy verde sauce, choice of chicken or pork, melted queso, crema and cebollitas **18**

Totolapan De Oaxaca

mole poblano, chicken or pork topped with queso fresco, crema, cebollitas and toasted sesame seeds **18**

Potocinas

Tortillas seared in guajillo red sauce, filled with melted Oaxaca blend cheese and onions, topped with lettuce, queso fresco,crema and cotija cheese **17**

Add: Braised Chicken / Shredded Beef
Pork Carnitas Chicken Tinga / Sautéed Veggies
Carne Asada*
Spinach and Mushroom **2**

Tamales & Fajitas

TamalesDinner **GF**

two of choice served with rice and beans **19**

Choice of: chicken / beef / pork / rajas con queso

Birria Tamales

two beef birria and consommé, rice and beans **22**

Enchilada-Style: choose sauce with melted cheese **3**

Parillada (Fajitas) **GF** *by request*

Leticia's blend of herbs and spices seared with zucchini, mushrooms, tomatoes, green peppers, onions in a sizzling cast iron skillet, with rice, beans, pico de gallo, guacamole and choice of tortillas

Carne asada***26** / Grilled chicken **24** /Shrimp **28**
Carne asada* & Shrimp **32**
Carne Asada* Chicken & Shrimp **36**

HOUSE MADE SAUCES

(please ask server for a taste)

Verde tomatillo / Guajillo red / Ranchera / Diablo / Mole / Suiza

Tacos

Chilangos

Two beef quesabirria tacos seared in birria sauce, Oaxaca cheese, salsa verde, onions and cilantro, served with beef birria consommé and Mexican rice 19

Del Mar / Ensenada

Seared or battered fish or shrimp, cabbage, radish, pico de gallo, chipotle aioli, Oaxaca cheese, choice of beans and rice 17

Crispy Tacos GF

Choice of two: shredded beef / pork carnitas / braised chicken ground beef chicken tinga / chorizo and beans, topped with shredded lettuce, cheese, garnish of pico de gallo and riceand beans 14

Gourmet Tacos GF

Two fresh homemade chipotle corn masa tortillas, Oaxaca cheese, choice of: ribeye* / shrimp / adobo pork, topped with choice of rajas con queso / sautéed vegetables, avocado and chipotle cream aioli, (spicy, medium or mild), rice and beans 24

Street Tacos Platter GF

Three fresh corn masa or flour tortillas, onions and cilantro, lime, rice, beans and salsa 18

Choice of: carne asada* / grilled chicken / carnitas poblano rajas con queso

Add: Cheese .50 / Avocado 1 / Guacamole 1

With: Al Pastor / Beef Birria / * Ribeye* 4 EA.

Gobernador Tacos

Two dorados filled with shrimp, tomatoes, onions, jalapeño & cilantro, beans and cheese, rice & beans 18

Puffy Tacos GF

Pure corn masa fried in a taco shell, filling choices: pork chile verde / chorizo & beans /carnitas, beef birria, with lettuce & cheese, served with choice of rice & beans 17

Leticia’s Award-Winning Quesa-Tacos GF

Two tacos with melted Oaxaca cheese, seared shrimp, abuelo sauce (mild, medium or spicy) with chipotle cream aioli and poblano white rice casserole 19

Additional filling choices: : grilled chicken / carne asada* / carnitas / chicken tinga / sautéed veggies

Add: Ribeye with abuelo spicy sauce +3 (mild, medium or spicy)

Mariscos / Seafood

Enchiladas del Mar GF

shrimp and/or fish in Leticia’s white cream and cheese sauce / spicy chile de árbol, served with poblano white rice casserole 24
Add: Lobster Tail 12

Camarones a la Diabla GF

tiger prawn shrimp stuffed with house blend Oaxaca cheese, wrapped in bacon and fried crispy, served on a bed of chile de árbol sauce with our poblano white rice casserole 26

Add: Carne Asada* 8

Camarones o Pescado al Mojo de Ajo GF

plump shrimp or fish cooked in garlic butter sauce with a touch of spicy abuelo sauce served with poblano white rice casserole and mixed green salad 28
Add: Carne Asada* 8

El Pulpazo GF

whole octopus grilled in a garlic lemon butter sauce, ranchera seafood sauce, whole potatoes, longaniza sausage, corn, grilled onions & jalapeños, tortillas served in a hot molcajete 38

Mojarra Frita GF

Whole marinated fish in garlic, onions, Leticia’s seasonings, fried, served with mixed salad, salsa, tortillas , poblano white rice casserole 22

Chef’s Featured Items

Ask your server for details.

El Molcajete GF

The Authentic Mexican Style*

Choice of: Ribeye 42 / Carne Asada 38

Tiger prawn shrimp, grilled seasoned nopales (Mexican cactus), served sizzling in a molcajete, salsa ranchera, chile and onion toreados and queso Oaxaca, served with Mexican rice and beanswith a garnish of guacamole, pico de gallo and choice of tortilla
Add: Chicken Breast 8 / Two Camarones Wrapped in Bacon 8

Molcajete de Mar GF

Tiger prawn shrimp, lobster tail, clams, mussels, grilled fish, octopus and grilled nopales sizzling in seafood sauce in a hot molcajete, with poblano white rice casserole 42

Birria Tuetanos

Three seasoned and grilled bone marrow, topped with beef birria, onions & cilantro, Oaxaca cheese, birria consommé, quesadillas, salsa verde, avocado, tortillas and shooter of Mezcal 38

Siete Mares Sopa

A seafood base broth with tiger prawns, clams, mussels, scallops, fish, octopus, crab legs, with potatoes, carrots, side of chopped onions, cilantro, avocado, lime and toasted bolillo 39

Add: Lobster 12

Ask us how you can make your order health-conscious

All of our entrées can be made with veggies

Leticia’s menu is 97% gluten-free, ask your server for assistance

Spicy Salsas

Salsa Maccha Side 4 Diabla Side 4

Habañero salsa 4 Abuelo salsa 4

Vegetarian Options: black beans / cilantro rice / rajas con queso / potato & cheese

HOUSE MADE SAUCES

(please ask server for a taste)

Verde tomatillo / Guajillo red / Ranchera / Diabla / Mole / Suiza

Protein Choices, Ask Your Server: ribeye* / carne Asada / shrimp / fish / carne asada* / beef birria /ground beef

picadillo / rajas con queso / sautéed veggies chicken tinga / braised chicken / grilled chicken / carnitas

Split Plate Fee 4

Parties of 6 or more a 18% gratuity may be added.Chips and salsa are complimentary up to two servings with meals and bar service.

For any additional guests who wish to order soft drinks or iced tea only,

chips and salsa will be an additional fee. 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COFFEE
featured

Cocktails

Specialty coffees served with crisp cinnamon buñuelo

CAFÉ DE MI ABUELO 16

Chef's choice, coffee liqueur, Patrón XO Café and topped with fresh whipped cream

MEXICAN IRISH CREAM 14

Café de olla, Jameson Irish Whiskey and topped with fresh whipped cream

CAFÉ FRIDA KAHLO 16

Café de olla, Kahlua, añejo tequila, Baileys and topped with fresh whipped cream

EL CARAJÓ 13

Expreso café, Licor 43

ESPRESSO MARTINI 16

Expreso café, Vodka / Tequila, Licor 43

Café

CAFÉ AMERICANO 6

bold strength espresso coffee, water

CAFÉ DE OLLA 7

Bold and rich coffee traditionally slow-cooked with cinnamon, piloncillo and a hint of Mexican chocolate

MEXICAN HOT CHOCOLATE 5

Cinnamon-infused Mexican Aztec chocolate, served hot and topped with fresh whipped cream

CAFÉ LATE 6

espresso coffee with hot milk of choice

ESPRESSO 6 / DOUBLE 8

CAPPUCCINO 6

Postres

DESSERT TOPPINGS:

Cajeta Mexican Caramel, Mexican Chocolate, Strawberry, Raspberry and Hershey's Chocolate

FLAN NAPOLITANO GF 8

Rich and creamy traditional custard with a hint of orange, caramelized sugar topping, served with our whipped cream

CHURRITO FRIES 7

Crispy churritos coated with our cinnamon and sugar, in a crispy churro bowl with whipped cream and choice of sauce

CHURRO DONUTS 6

Six warm donuts coated in Mexican cinnamon sugar

SOPAPILLAS 6

Three warm and puffy fried dough pieces coated with cinnamon and sugar, served with honey

MEXICAN FRIED ICE CREAM 9

Vanilla bean ice cream coated with our caramelized cinnamon and honey crust and topped with your choice of sauce, served with fresh whipped cream in a cinnamon crisp bowl

