

## 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 / diabla, 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 Pícota

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 / raspberry 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

## Oxaqueno

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 espresso, 43 liquor, Kahlua 16

# Shooters

## El Beso

Watermelon / mango with blanco tequila, chamoy Tajín rim 8

## El Green Tea

Jameson, peach liquor, sweet-n-sour 8

## Washington Apple

Crown royal, apple pucker, cranberry juice 9

## Mex. Candy

tequila, watermelon purré, sour mix, splash of sprite, hint of hot sauce 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 reposado 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 Tepezte 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 Tajín 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 / diabla / 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 / diabla /  
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 and melted Oaxaca cheese with two eggs 14

## Machaca

Three eggs scrambled with, beef, onions, tomatoes, jalapeños,  
choice of sauce: ranchera / verde / mole / dabla / 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)	Egg 3	Potatoes & Chorizo 6
Habañero Salsa 3	Shredded Cheese 1	Black Beans 4
French Fries 6	Queso Fresco 2	Refried Beans 4
Toasted Bolillo Bread 4	Bacon 5	Arroz Poblano 6
Guacamole 4oz. 7	Salsa Macha 5	Mex rice / Cilantro rice 4
	Abuelo Spicy Salsa 5	Tortillas Corn / Flour 4

## Botanas (Appetizers)

<b>Cocina Nachos GF</b> 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	<b>Chicharrones Caseros</b> Served with salsa verde, avocado, queso fresco and tortillas 14	<b>Quesadilla</b> flour or corn masa tortilla with melted house blend Oaxaca cheese, served with guacamole, pico de gallo and sour cream 12  <b>Add:</b> Braised Chicken / Shredded Beef / Grilled Chicken Carnitas Chicken Tinga / Carne Asada* / Sautéed Veggies Shrimp / Add: Beef Birria with Consommé 4	<b>Guacamole GF</b> Avocado, tomatoes, onions, cilantro, jalapeños, limes, topped with queso cotija, queso fresco and crispy tortilla strips 14  Add: Shrimp Seared in Abuelo Spicy Sauce 3
<b>Large Molcajete Guacamole:</b> With crispy pork belly chicharronez, tortillas 28	<b>Ceviche* GF</b> shrimp, onions, tomatoes, cucumber, cilantro cocktail lime sauce, with avocado & tostaditas 18	<b>Elote GF</b> Mexican grilled corn on cob, butter, crema, queso cotija, tajín 6	<b>Birria - Wontons</b> Two crispy, filled with oaxaca cheese, beef birria, onions, cilantro, sliced escabeche jalapeño, served with birria consommé 11
	<b>Esquite</b> Off the cob cooked in our epazote butter sauce, topped with crema, queso cotija and tajín 8		

## 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

##### Bisteque 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

## 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 broth (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 allergies Leticia'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 beans and choice of tortillas **22**

## 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 / diabla

## Volcancitos

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

## 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**

# 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**

## Style

**Enchilada:** verde tomatillo / rojo guajillo / ranchera / mole / diabla 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**

## 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**

## 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**

## 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 / Diabla / 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 rice and 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**)

# Chef's Featured Items

Ask your server for details.

## 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*

# 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**

## 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***



## 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 CARAJO 13

Expresó café, Licor 43

### ESPRESSO MARTINI 16

Expresó 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

