



LUCHADOR

BAR + KITCHEN



184 W. 3RD STREET, POMONA, CA 91767 | 909.469.0012 | @LuchadorKitchen

APPETIZERS

ROASTED BRUSSEL SPROUTS

Fresh brussels sprouts tossed in lime juice, cilantro, cotija cheese, sunflower seeds and smothered with chipotle aioli. 13

STREET CORN

2 Roasted corn on the cob covered with mayo, chile powder, cotija cheese and cilantro. 9.50

GUACAMOLE

Smashed Hass avocado, lime juice, jalapeños, pico and cotija cheese served with tortilla chips. 12

QUESO FUNDIDO

Melted Monterey jack cheese served with chorizo, cilantro, cotija cheese and handmade tortillas. 13.50

SOPESITOS

3 Corn masa baskets served with beans, carnitas, chicken and asada. Topped with lettuce, pico, cotija cheese and chipotle crema. 13

GORDITAS

Masa pockets filled with beans, asada, red salsa, cabbage, pico, cotija cheese, chipotle crema and guacamole. 13

MULTAS

A set of 2 handmade corn tortilla quesadillas filled with carnitas and asada, topped with, pico, cotija cheese, chipotle crema and guacamole. 12.50



OUR FAMOUS TAQUITOS

4 Golden brown taquitos served with red and green salsa, lettuce, pico, cotija cheese, chipotle crema and guacamole. 14.50

CAULIFLOWER NACHOS

Beer battered cauliflower served with pico, chopped avocado, cilantro, sliced radishes, vegan crema, sliced jalapeños, green and red salsa. 13.50

POTATO TAQUITOS

4 Crispy golden-brown taquitos topped with guacamole, red salsa, green salsa, lettuce, pico and vegan chipotle crema. 11

NACHOS CON CARNE

Corn chips served with citrus marinated asada and topped with beans, salsa verde, melted monterrey jack cheese, pico, cotija cheese, chipotle crema, fresh jalapeños and guacamole. 15



ASADA TOTS

Crispy golden tater tots with melted Monterey jack cheese topped with citrus marinated asada, pico, cotija cheese, chipotle crema and guacamole. 16.50

GAVACHO FRIES

Golden crispy French fries with melted Monterey jack cheese topped with citrus marinated asada, red and green salsa, pico, cotija cheese, chipotle crema and guacamole. 15.50

MOLE TOTS

Crispy golden tater tots with melted Monterey jack cheese dressed with mole and topped with, cilantro, onion, cotija cheese, chipotle crema and radish. 14.50

EMPANADAS

3 Fresh corn masa empanadas: chicken tinga with cheese, short rib with cheese, rajas con queso, topped with lettuce, guacamole, red salsa, pico, cotija cheese and chipotle crema. 13.50



CEVICHE DE CAMARON

Marinated in green lime chile salsa, shrimp, tomatoes, cucumbers, onions, avocado, micro cilantro and our house made salsa negra. 16

VEGGIE NACHOS

Made with sautéed vegetables (bell pepper, poblano chiles, onions and spinach), flour tortilla chips served with pico, chopped avocado, cilantro, sliced jalapeños, radish and vegan chipotle crema. 13.50

FLAUTA ROLL

Flour tortilla filled with vegan picadillo and topped with green salsa, pico, vegan chipotle crema, fresh avocado and fresh jalapeños. 12.50

MAIN PLATES

CARNE ASADA STEAK USDA

16 oz USDA skirt steak served with sautéed seasonal veggies, roasted corn on the cob, rice and beans. 26



ABUELITAS MOLE

Grandma's 21 condiments sauce over roasted chicken and topped with sesame seeds. Served with sautéed seasonal veggies, rice and beans. 18



MAR Y TIERRA

Citrus-marinated certified angus beef, paired with our white shrimp a la diablo. Served with rice and beans. 28

CHICKEN CHIPOTLE PASTA

Breaded stuffed chicken breast served over rich creamy garlic chipotle fettuccine pasta with guajillo garlic bread. 18.5



SHRIMP CHORIZO PASTA

Mexican chorizo sausage with white shrimp, cooked with our tomatillo and red chile sauce. Served with our guajillo garlic bread. 19.5



SINALOA SHRIMP TACOS

Shrimp cooked in a roasted tomato chipotle sauce and served with cabbage, chipotle crema, pico, green salsa, red salsa. 17.5

ENSENADA FISH TACOS

Beer battered cod loin fillets served with green salsa, mild tomato sauce, cabbage, pico de gallo and chipotle crema. 17.5



HOUSE ENCHILADAS

2 handmade corn tortillas filled with cheese and topped with cilantro, onions, cotija cheese, chipotle crema, and a sauce of your choice: Red, Green, Mole or Half and Half. 15

Add meat 3.5 Add shrimp 4.5

Chicken Tinga | Carnitas | Pastor | Chorizo Asada | Short Rib | Veggies

CAMARONES ALA DIABLA

White shrimp cooked with our house made roasted tomato chipotle sauce served with roasted corn on the cob, rice and beans. 19.5



CHILE COLORADO SHORT RIB

Our signature slow braised beef served sautéed seasonal veggies, rice and beans. 19.5



MAIN PLATES

CARNITAS CHILE VERDE

Slow braised pork shoulder in roasted tomatillo salsa served with sautéed seasonal veggies, rice and beans. 18



CHILE RELLENOS

Battered poblano pepper stuffed with Monterey jack cheese. Served with red and green salsa, sautéed seasonal veggies, rice and beans. 18



LUCHADOR FAJITAS

Our Texas style sizzling fajitas, served with sautéed seasonal veggies, rice and beans. Select from Chicken, Carne Asada or Shrimp.

Single 22.5 | Duo 25.5 | Trio 28.5

BURRITOS

All burritos are served wet with your choice of sauce: Red, Green, Mole or Half and Half. Filled with your choice of meat, rice and beans. Topped with cilantro, onions cotija cheese, and chipotle crema. 16



Chicken Tinga | Carnitas | Pastor | Chorizo Asada | Short Rib | Veggies
Add shrimp. 2

QUESADILLAS

All quesadillas come with melted Monterey jack cheese and your choice of meat. Topped with cilantro, onion, cotija cheese, chipotle crema and guacamole. 15.5



Chicken Tinga | Carnitas Pastor | Chorizo Asada | Short Rib | Veggies
Add shrimp. 2

TACOS

Choose 3 tacos on handmade corn tortillas. Served with rice and beans. Excludes fish & shrimp tacos. (All tacos are gluten free). 16.95

SHORT RIB

Slow braised beef cooked in a guajillo-based broth served with green salsa, caramelized onions and micro cilantro.

CARNITAS (PORK)

Slow braised natural pork served with green salsa, cilantro, micro cilantro and onions.

CARNE ASADA

Angus certified beef served with guacamole, caramelized onions and micro cilantro.

CHICKEN TINGA

Shredded chicken cooked in tomato chipotle broth served with salsa verde, cotija cheese, cilantro, onions and radish.

CHORIZO

Pork chorizo served with salsa verde, cilantro, onions and radish.

AI PASTOR

Marinated pork with citrus guajillo sauce, served with green salsa, cilantro, micro cilantro and fresh pineapple.

AVOCADO

Beer battered avocado slices served with green salsa, tomato salsa, lettuce, pico and vegan chipotle crema.

VEGGIE

Made with sautéed vegetables (bell peppers, poblanos, onions, spinach). Served with green salsa, tomato sauce, pico and lettuce.

CAULIFLOWER

Beer battered cauliflower served with green salsa, tomato salsa, lettuce, pico and vegan chipotle crema.

DRINKS

THE FLIGHT

Cucumber Jalapeño Margarita, Jamaica Pomogranite Tamarindo Con Chile, Blueberry Margarita. 20



LUCHADOR MARGARITA

Tequila, agave, premium mix, orange liqueur, Tajin rim. 11

EL MANGO

Silver tequila, fresh mango puree, premium mix, Tajin rim, Mexican candy. 13



PREMIUM CADILLAC

Reposado tequila, agave, premium mix, orange liqueur, Tajin rim. 13



PINEAPPLE PALOMA

Silver tequila, fresh pineapple puree, Squirrt, mineral water. 13

ROSA MEXICANO

Purple Gin, guava, agave, Limeade. 13



SANDIA CON CHILE

Silver tequila, agave, fresh sandia juice, premium mix, Tajin rim. 13

CUCUMBER JALAPEÑO MARGARITA

Cucumber lime jalapeño puree, premium margarita mix and tequila. 13



BLUE DEMON

Hypnotic, Hennessy and pineapple juice. 13

CUCUMBER WATERMELON MOJITO

Flavored rum, fresh watermelon puree, fresh cucumber, premium mix, lime juice, mint. 13



SANGRIA

Premium brandy, red wine, fresh juices, fresh sliced apples, grapes. 13

FISH BOWLS

Margarita Rita. 30
Blue Demon Ocean. 30



LUCHADOR MICHELADA 20oz

Homemade michelada mix, lager beer, Tajin rim, paleta ice cream, tamarindo stick. 12

HAPPY HOUR

Monday, Wednesday, Thursday & Friday 3pm - 7pm
Tuesday (Taco Tuesday) 3pm - Closed

1/2 OFF SELECT APPS,
DRINKS &
DRAFT BEER

Taquitos	Paloma	Modelo
Brussels Sprouts	Luchador Margarita	Pacifico
Elote	Sangria	Lagunitas
Mole Tots	Caguama	Blue Moon
Cheese Pizza	Cucumber Margarita	Truly
Pepperoni Pizza		Michelob Ultra
Empanadas(2)		IPA (seasonal)