

« STARTERS

GUACAMOLE & CHIPS

Corn tortilla chips | \$5.25

TRIO DIP

Queso dip, salsa, guacamole with corn tortilla chips | \$9

PLANTAIN HUSH PUPPIES

Deep fried plantain balls filled with refried pinto beans, oaxaca cheese & crema for dipping | \$6.75

ESQUITES

White corn kernels with epazote, lime, mayo, queso fresco in a cup | \$3.25

WINGS (6) \$9 | (12) \$16

Mango Habanero, Buffalo Mild

« SOUP & SALAD

SOPA DE TORTILLA

Broth made with pasilla chile & roasted tomato, crispy tortilla strips, chicken, avocado, cheese and crema | \$6.99

NOT SO GULA SALAD

Bed of romain lettuce, corn, pickled red cabbage, cucumber, pico de gallo, topped with chicken milanese and with our house dressing on the side | \$9

« BURRITOS

BURRITO CLASICO

Wrapped in a warm flour tortilla with a base of rice, refried pinto beans, sour cream, queso fresco and your favorite protein (add additional toppings at an extra cost) | \$6.50

BURRITO BOWL

Make any burrito into a bowl. (gula burrito excluded) + \$1.50

BURRITO PESCADO

Deep fried battered fish wrapped in a flour tortilla with a base of rice, red cabbage, chipotle mayo | \$8

BURRITO GULA

Mega burrito with melted cheese on the 12" flour tortilla, with a base of rice, refried pinto beans, sour cream, guacamole and your favorite protein (add additional toppings at an extra cost) | \$10

BURRITO VEGGIE

Flour tortilla with a base of rice, refried pinto beans, poblanos, potatoes, crema | \$6.50

• • • Additional Toppings • • • Extra Cost

Lettuce	Queso Fresco	Salsa Verde
Cilantro	Crema	Salsa Amarrilla
White Onion	Pico de Gallo	Salsa Nara
Pickled Red Onion	Corn	Salsa Roja
Poblano Peppers	Purple Cabbage	Cole Slaw
		Guacamole

« TACOS »

POLLO

Marinated grilled chicken | \$3.50

BISTEC

Grilled steak | \$3.50

RIBEYE

Tender ribeye steak | \$5.25

SUADERO

Beef rib | \$3.50

2x Birria Tacos
+ Consome
\$11

BIRRIA

Brasied beef in guajillo, oaxaca cheese, cilantro, onion | \$4.25

AL PASTOR

Adobada pork grilled with pineapple | \$3.50

CHORIZO

Mexican pork sausage | \$3.50

RAJAS

Roasted poblanos, caramelized onion, potatoes, crema | \$3.50

PESCADO FRITO

Deep fried battered fish, pickled red cabbage, chipotle mayo | \$3.75

EL CAMARON

Grilled spice rubbed shrimp, jicamaca slaw | \$3.75

PESCADO GUISADO

Grilled fish cut up and tossed in red sauce | \$3.75

All of our basic tacos come with cilantro, diced white onion, & lime. Ask server for additional toppings.

« TORTAS »

TORTA MILANESA

Breaded CHICKEN or BEEF, lettuce, tomato, white onion, pickled jalapenos, avocado on telera bread, one side spread with mayo, the other with refried pinto beans | \$7 / \$12

TORTA GULA

Breaded CHICKEN or BEEF, hot dog, ham, lettuce, tomato, pickled jalapenos, grilled onions, guacamole, mayo, refried pinto beans on telera bread | \$9 / \$15



If you really want to be GULA get this one!!

« PIZZA »

ALL OF OUR PIZZAS ARE STANDARD 14 INCHES WOODFIRED PIZZAS WITH OAXACA CHEESE

EL PASTOR HAWAIIANO | \$16

Al pastor with pineapple, salsa, onion, cilantro, lime

STREET TACO | \$16

Suadero, salsa verde, onion, cilantro,

RIBEYE SERANO | \$18

Salsa, serano pepper, lime

RAJAS CON QUESO | \$16

Poblanos, corn, caramelized onion, crema, tortilla chip

CHORIZO CON QUESO | \$16

Refried beans, avocado, crema

BIRRIA PIZZA | \$17

Birria, salsa verde, onion, cilantro,

« ENTREES

FLAUTAS CLASICAS

Two deep fried taquitos filled with a choice of BEEF, CHICKEN, POTATOE, topped with lettuce, cream, queso fresco, tomato slices, onion & avocado | \$9.50

HUARACHES

Masa dough with refried pinto beans placed inside then flattened and lightly fried. Topped with poblano peppers, steak, salsa, onion, queso fresco, crema | \$8

COCKTAIL DE CAMARON

Shrimp in a tomato based sauce served chilled with lime, pico de gallo, avocado in a glass bowl | \$9.50

NACHOS GULA

Corn tortilla chips, melted queso, suadero (beef rib), pickled red onion, pickled jalapenos, crema, refried pinto beans, guacamole | \$10

FRACHOS

You can get the same toppings as the Nachos but instead on top of waffle fries | \$10

QUESADILLA

8" flour tortilla, mozzarella, your choice of protein or veggies | \$5.25

« KIDS MENU »

Add fries and a juice box for | \$ 3.25

QUESADILLA | \$4 |
CHICKEN FINGERS | \$4.75 |
CHEESE PIZZA | \$6 |

« SIDES

MEXICAN RICE

| \$2.50 |

REFRIED PINTO BEANS

| \$2.50 |

CORN TORTILLA CHIPS

| \$2.50 |

FRENCH FRIES | \$3.75 |

TATER TOTS | \$3.75 |

JICAMA SLAW

Cole Slaw 4oz | \$2.50 | 8oz | \$5 |

GUACAMOLE

4oz \$MP | 8oz \$MP

QUESO DIP

Three cheese dip 4oz | \$2.75 | 8oz | \$5.25 |

CREMA

2oz Sour Cream | ¢ 70

QUESO FRESCO

2oz Mild white grated cheese | ¢ 70

« DRINKS

SMALL FOUNTAIN DRINK | \$3 |

MEDIUM FOUNTAIN DRINK | \$3.50 |

BOTTLED MEXICAN SODA | \$3 |

BOTTLED WATER | \$2 |

CAN JUICE | \$3 |

HORCHATA | \$3.25 |

COFFEE | \$3 |

COLD BREW COFFEE | \$4 | +¢50 SYRUP

REDBULL | \$2.50 |

SPARKLING WATER | \$2 |

STEP 1: Choose a base

BREAKFAST PLATTER

Pick a style of eggs from above, that will come with refried pinto beans, chilaquiles in salsa roja, cheese, pickled jalapenos | \$11

TACOS | \$3.50 |

TORTA | \$10 |

BURRITO | \$6.50 |

Rice, refried pinto beans, queso fresco

MAKE IT A
COMBO
WITH TATER
TOTS AND A
COFFEE +\$5

STEP 2: Choose a Filling

SCRAMBLED EGGS

≥ Poblano Peppers & Potatoes

≥ Bacon & Eggs

≥ Chorizo & Egg

≥ A la Mexicana
(pico de gallo)

≥ Machaca, shredded beef

BURRITO TOTS

Scrambled eggs with bacon, avocado, queso fresco, crema, rice, refried pinto beans & tater tots | \$8

