



Aperitivos

- Guacamole** **VE, GF** \$15.95
Delicious combination of freshly diced and smashed avocados, tomatoes, sweet onions, cilantro, and lime juice.
- Queso Fundido de Crema** **GF** \$19.95
Melted chihuahua cheese, bacon, sour cream, sweet onions, & chile poblano. Flour or corn tortillas.
- Shrimp Queso Fundido de Crema** **GF** \$21.95
Melted chihuahua cheese, bacon, sour cream, sweet onions, chile poblano & sauté shrimp. Flour or corn tortillas.
- Quesadillas** **V** \$20.95
Flour tortilla stuffed with chihuahua cheese. Side of sour cream.
- Steak Quesadillas** \$24.95
A flour tortilla stuffed with chihuahua cheese and mesquite-grilled skirt steak served with a side of sour cream and Pancho Villa Sauce. This dish contains dairy.
- Sope with Hibiscus** **GF** \$16.95
Sautéed hibiscus flowers and onions served on fried black beans and mashed potatoes painted with habanero mole. Vegetarian, gluten-free, and lactose-free.
- Tamal de Mango** \$15.95
Homemade corn tamales stuffed with creamed goat cheese, chipotle chile, and covered with fresh pico de mango. Vegetarian, Contains Dairy, Gluten-free

Salsas:

Friday Sauce: Mild, Zapata Green (spicy and sour), Pancho Villa (Hot)!!!

**VEGAN = VE, GLUTEN FREE = GF CONTAINS DAIRY=CD
CONTAINS NUTS = CN VEGETARIAN = V,
SHELLFISH = SH**

Antojitos Mexicanos

Antojitos come with rice and beans.

- Chiles Poblanos** **V** \$18.95
A Poblano pepper stuffed with chihuahua cheese, topped with salsa Frida, sour cream, and queso fresco.
- NRebozo Enchiladas** **GF** \$18.95
Four rolled corn tortillas covered with your choice of Frida mild, Zapata green, or Pancho Villa spicy. Choose your filling of cheese, chicken, chorizo, guacamole, hibiscus, or grilled steak (+5.00)
- Steak NRebozo Enchiladas** **GF** \$24.95
Four rolled corn tortillas filled with grilled steak. Choose salsa Frida mild, Zapata green, or Pancho Villa spicy.
- Enchiladas Indigenas** **GF, V** \$18.95
Four rolled corn tortillas stuffed with mashed potatoes & vegetables, topped with Zapata green salsa & Pancho Villa spicy sauce.
- Burrito** \$21.95
Flour tortilla filled with beans, cheese, lettuce, and pico de Gallo. Choose salsa Frida mild, Zapata green, or Pancho Villa spicy. Choose your filling: cheese, chicken, chorizo, guacamole, or hibiscus.
- *Steak Burrito** \$25.95
Flour tortilla filled with grilled steak, beans, cheese, cabbage, and pico de Gallo. Choose salsa Frida mild, Zapata green, or Pancho Villa spicy.
- Sopa de la Casa** \$17.95
Tortilla soup served with chicken, chihuahua cheese, beans, avocado, sour cream, and Chile Pasilla.

Each table has a limited seating capacity. If you're having a party of six or more, we'll add a 20% tip to your bill. *Consumer Advisory: Raw or undercooked meat, poultry, seafood, or eggs can cause foodborne illnesses. Many dishes contain undisclosed ingredients. Please inform your server of any dietary restrictions or allergies. We'll bring rice and beans to your table for free, except on the Parrillas. Checks can only be split evenly using credit cards. We'll provide two complimentary chips and salsa, after which the price is \$4.00 per person.



Parrillas

Moles

Moles come with rice and beans.

Fiesta Mole **CN** \$28.95

Six enchiladas with six different moles. Choose your filling of cheese, chicken, chorizo, guacamole, hibiscus, or grilled steak (+5.00)

NRebozo Moles **CN** \$27.95

Pair one of our two original moles, Poblano or Pipian. Sautéed chicken cooked with olive oil, with your choice of mole.

Camarón Mixteco **CN, SH** \$38.95

Sizzling sautéed shrimp cooked with Mole Pipian and a side of rice. CONTAINS NUTS

Chile Poblano Burrito **V** \$26.95

Flour tortilla with a Chile Poblano, beans, cheese, cabbage, and pico de Gallo, topped with the Habanero Mole.

Enchiladas Poblanas **CN** \$38.95

Four corn tortillas with Mole Poblano. Filled with your choice of beans, chicken, cheese, guacamole, hibiscus, or chorizo. Served with rice and beans.

***Atocpan** **CN** \$39.95

Hand-cut 21-day-aged mesquite-grilled skirt steak served with two cheese enchiladas, one with Mole Poblano and one with Pipian Mole.

Para Degustar

Camarón Diablo **GF, SH** \$38.95

Hot and spicy sautéed shrimp in a chipotle sauce, with a side of rice.

Camarón Mixteco **CN, SH** \$38.95

Sizzling sautéed shrimp cooked with Mole Pipian and a side of rice.

***Tampiqueña** **GF, CD** \$39.95

Grilled skirt steak served with two cheeses Enchiladas with Zapata sauce.

New Rebozo Chicken Fajitas **GF** \$35.95

Sautéed chicken cooked with sizzling bell peppers and onions. With a side of sour cream and beans.

***New Rebozo Steak Fajitas** **GF** \$39.95

Grilled steak cooked with sizzling bell peppers and onions. With a side of sour cream and beans.

New Rebozo Vegetable Fajitas **V** \$30.95

Assortment of vegetables cooked with sizzling bell peppers and onions. With a side of sour cream and beans.

New Rebozo Shrimp Fajitas **GF, SH** \$38.95

Sautéed shrimp cooked with sizzling bell peppers, onions, and tomatoes. With a side of sour cream and beans.

Cancun Grill **GF, SH** \$53.95

An anafre prepared with a grilled skirt steak, sautéed chicken, and sautéed shrimp. And a cooked whole onion. Served with Pancho Villa salsa and a side of sour cream. Great for 2 people.

Salsas:

Friday Sauce: Mild, Zapata Green (spicy and sour), Pancho Villa (Hot)!!!

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Tacos

Tacos de Nopal **GF, V** \$19.95

Three nopal tacos with bell peppers, pico de Gallo, melted chihuahua cheese, and oregano.

Tacos Zacatecas **GF** \$19.95

Three tacos with lettuce, pico de Gallo, and queso fresco. Choose your filling of cheese, chicken, chorizo, guacamole, or hibiscus.

*Steak Tacos Zacatecas **GF** \$27.95

Three grilled steak tacos with lettuce, pico de Gallo, and queso fresco.

Tacos al Pastor **GF** \$26.95

Three pork tacos marinated with dried peppers and spices, cooked to tenderness, served with onions, cilantro, and pineapples.

*Tacos Pacos **GF** \$27.95

Three tacos served with onions, cilantro, sour cream, and Pancho Villa sauce with your choice of grilled steak or sautéed chicken.

*Tacos Chetumal **GF** \$29.95

Three steak or chicken tacos with bacon, onions, bell peppers, melted chihuahua cheese, and a side of Pancho Villa sauce.

Kids

For children ages 10 and under. All servings come with rice and beans, vanilla ice cream, and are topped with chocolate sauce and Lucky Charms.

*Two Steak Tacos **GF** \$15.95

Grilled steak on corn tortillas

*Steak Quesadillas **V** \$15.95

Chihuahua cheese in a flour tortilla

*Kids Carne Asada **GF** \$19.95

Steak grilled with rice and beans

Kids Pollo Rojo **GF** \$16.95

Sautéed chicken with Frida sauce (not spicy)

Kids Combo Cheese Quesadilla & Taco \$15.95

One cheese quesadilla and one taco. Choose filling for the taco: guacamole, chicken, beef, chorizo, chihuahua cheese, or steak.

Kids Mole Enchiladas **GF** \$17.95

Two cheese enchiladas covered in Mole Poblano

Kids Two Chicken Tacos **GF** \$14.95

Chicken tacos on plain corn tortillas. Comes with rice and beans.

Desserts

Bola de Cajeta **CD** \$13.95

Vanilla ice cream covered with roasted coconut and pecans, topped with Cajeta.

Jalapeño Ice Cream **CD** \$13.95

Dark chocolate and jalapeños ice cream.

Tres Leche Cake **CD** \$13.95

A butter cake soaked in three kinds of milk: evaporated milk, condensed milk, and heavy cream.

Flan **CD** \$13.95

Our flavors do change; please ask your server for the flavors.

Pint of Chocolate

and

Jalapeño Ice Cream **CD** \$16.95

16 oz pint of dark chocolate and jalapeños ice cream.

Kids' Ice Cream **CD** \$8.95

A vanilla ice cream, topped with chocolate sauce and Lucky Charms.

Side Orders

Side of Grilled Jalapeños \$7.95	Rice \$6.95
Side of Pickle Habaneros \$7.95	Beans \$6.95
Pancho Villa Sauce \$6.95	Guacamole \$7.95
Zapata Sauce \$6.95	Frida Sauce \$6.95
Chihuahua Cheese \$5.95	Queso Fresco \$5.95
Sour Cream \$5.95	House Salad \$8.95
Rice & Beans \$6.95	Extra Mole \$8.95

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