

Fall Specials

Chile en Nogada **GF** \$23

chile poblano stuffed with pecans and a beef with dried fruits. Covered with a sweet pecan cream sauce and sprinkled with pomegranates

Fish Tacos \$16

three tilapia tacos with a celery and habanero cream sauce (not spicy)

Veggie Tacos **VE** \$14

three tacos with sautéed yellow and green squash, carrots, onions and garlic. served with side of chipotle cream sauce

Para Empezar

Ensalada de Nopales **VE, GF** \$10

cactus prepared with pico de gallo, queso fresco, avocados, sweet onions, lime juice and olive oil

Guacamole **VE, GF** \$11

prepared with avocados, pomegranates, sweet onion, habanero, jicama & lime juice

Tamal de Mango **VE, GF** \$13

homemade corn tamales stuffed with cream goat cheese, chile chipotle & covered with fresh pico de mango sauce

Queso Fundidos

Queso Flameado **VE, GF** \$12

melted chihuahua cheese with sweet onions, chile poblano & zapata sauce

Queso Fundido de Crema **GF** \$12

melted chihuahua cheese, bacon, sour cream, sweet onions & chile poblano



Tacos Dinner ('ta:kous)

our tacos are not sold individually

Tacos de Nopal **VE, GF** \$16

three nopal tacos with bell peppers, pico de gallo & melted chihuahua cheese served with side of baked beans

Tacos al Pastor **GF** \$17

three pork tacos marinated with dry peppers & spices, cooked to tenderness served with onions, cilantro and pineapples

Tacos Pacos **GF** \$18

three tacos served with onions, cilantro, sour cream & pancho villa sauce with your choice of grilled steak or sautéed chicken

Tacos Chetumal **GF** \$19

three steak tacos with bacon, onions, bell peppers, melted chihuahua cheese & side of pancho villa sauce

Shrimp Tacos **GF** \$18

three sautéed shrimp tacos with chipotle tequila sauce and a jalapeño avocado cream sauce

Los Extra-Más

guacamole \$5

habaneros \$5

jicama chips \$3

avocados \$5

jalapeños \$4

sour cream \$3

Checks can only be split evenly by credit cards. We do not add gratuity to any parties. 2 complimentary chips & salsa per table, after that \$4. ☽1.50 for Soda and Coffee refills. Consumer Advisory: Raw or undercooked meat, poultry, seafood or eggs may increase risk of food borne illness.

Moles (MOL-lay)

Fiesta Mole **HN** \$21

six enchiladas, six different moles pick from cheese, chicken, chorizo, guacamole, beans (chef & servers recommend chicken or cheese)

Mole del Rebozo **HN** \$18

pair one of our six moles with sautéed chicken (moles do change please ask your server)

Dos Moles **HN** \$23

grilled skirt steak with mole poblano & pumpkin mole

Para Degustar

New Rebozo Soup **GF** \$11

tortilla soup made with chicken, chihuahua cheese, beans, sour cream, avocado & chile pasilla (not spicy)

Chiles Poblanos \$17

two poblano peppers stuffed with chihuahua cheese, topped with salsa frida, sour cream, queso fresco and melted chihuahua cheese. served with rice

Enchiladas Indigenas **VE, GF** \$16

four rolled corn tortillas stuffed with mashed potatoes & vegetables, topped with salsa zapata & pancho villa served with beans

VEGAN = VE, GLUTEN FREE = GF, HAS NUTS = HN

Beer Cocktails

la mexicana	\$12
cabotella beer with a shot of búho mezcal	
Micheladas	\$10
your choice of beer <i>(bar recommendation is 5 vultures)</i>	
la #1:	
beer glass with clamato, fresh lime juice, chile piquin, hot sauce and worcestershire	
la #2:	
beer glass with tamarind, fresh lime juice, clamato, hot sauce and worcestershire	
la #3:	
beer glass with V8, fresh lime juice, chile piquin, and hot sauce	

Margaritas

new rebozo margarita	\$9
regular lime margarita on the rocks	
fruit margarita	\$10
pomegranate or jalapeño or tamarind all come on the rocks	
premium new rebozo	\$14
100% agave tequila, grand marnier served up <i>(bar recommendation is a hacienda bieja tequila)</i>	
skinny margarita	\$14
100% agave tequila, agave nectar, grand marnier, fresh lemon and lime juice shaken & served straight up	
mezcal margarita	\$14
100% mezcal, agave nectar, grand marnier, fresh lemon juice shaken & served straight up	

Cervezas

Las Artisan

cabotella ale	\$6
cloudy blond color ale with rich, malty body and flavor	
5 rabbits	\$7
hints of light caramel and honeyed malt notes	
5 vulture	\$7
caramel aromas with toasted sugar notes and a long elegant spicy finish, english dark ale	
gringolandia super pilsner	\$8
bold like an IPA but bolder Euro-pils characters	
ironica IPA	\$6
rich gold in color, dry and bitter on the palate	

Las Classics

xx lager	\$5
light-bodied malt-flavored beer with a well-balanced finish that drinks like a Pilsner	
xx amber	\$5
full-bodied reddish-gold color, Oktoberfest-style of Vienna lager	
negra modelo lager	\$5
dark vienna-munich style, hints of caramel sweetness and dark chocolate with a smooth finish	
pacifico lager	\$5
brilliant gold filled with some light grains and some hop floral and spice taste	

Many items on the menu contain ingredients that are not listed; please inform your server of any dietary restrictions or allergies. We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction of the name allergen. Raw or undercooked meat, poultry, seafood or eggs may increase risk of food borne illness.

Cocktails

sangria roja	\$10
red wine, cognac, pomegranate juice served with fresh fruit	
mojito	\$11
mexican rum or cuban silver rum fresh lime juice, sugar, mint & topo chico	
paloma	\$10
100% agave tequila, squirt & fresh lime juice	
tamarind paloma	\$10
lime juice, tamarind nectar, squirt and Mezcal	

White Wine

to get the best wines they do change without notice

alamos chardonnay			
GLS	\$10	BOTTLE	\$36
kriss pinot grigio			
GLS	\$12	BOTTLE	\$40
dark horse sauvignon blanc			
GLS	\$14	BOTTLE	\$38

Red Wine

to get the best wines they do change without notice

alamos malbec			
GLS	\$11	BOTTLE	\$37
lindeman's merlot			
GLS	\$10	BOTTLE	\$36
almost cabernet			
GLS	\$10	BOTTLE	\$36