

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 |