

PARA EMPEZAR

Ensalada de Jicama **v G** \$9
fresh jicama salad with oranges, pineapple,
cucumber, lime juice mixed with blue agave nectar

Ensalada de Nopales **v G** \$10
cactus prepared with pico de gallo, queso fresco, avocados,
sweet onions, lime juice and olive oil

Guacamole **v G** \$11
prepared with avocados, tomatoes, sweet onion,
cilantro & lime juice

Ceviche *seh-VEE-chay* **G** \$14
tilapia marinated in fresh lime juice with
pico de gallo, oregano & olive oil

Tamales (tə'mälē)

Uchepos Gratinados **v G** \$12
homemade sweet corn tamales served with chilaca-cream
sauce & chihuahua cheese

Tamal de Mango **v G** \$13
homemade corn tamales stuffed with cream goat cheese,
chile chipotle & covered with fresh pico de mango

Queso Fundidos

Queso Flameado **v G** \$12
melted chihuahua cheese with sweet onions, chile poblano
(*Rajas*), & zapata sauce

Queso Fundido de Crema **G** \$12
melted chihuahua cheese & queso fresco, bacon,
sour cream, sweet onions, chile poblano (*Rajas*)



Checks can only be split evenly by credit cards. We do not add gratuity to any parties. 3 complimentary chips & salsa per table after that \$4. ☿.50 for Soda and Coffee refills. **V Vegetarian, VE Vegan, G Gluten Free**

PARA SABOREAR

Moles (MOL-lay)

Fiesta Mole **G** \$21
six enchiladas, six different moles
pick from cheese, chicken, chorizo, guacamole, beans
(*chef & servers recommend chicken or cheese*)

Dos Moles **G** \$23
grilled skirt steak with mole poblano & pumpkin mole

Mole Pipian **G** \$23
pumpkin seed mole served with sautéed shrimp
side of rice

Mole del Rebozo **G** \$23
pair one of our six moles with sautéed chicken
(*moles do change please ask your server*)

Tacos ('ta:kous) **our tacos are not sold individually**

Tacos de Nopal **v G** \$16
three nopal tacos with bell peppers, pico de gallo &
melted chihuahua cheese
served with side of baked beans

Tacos al Pastor **G** \$17
three pork tacos marinated with dry peppers &
spices, cooked to tenderness served with onions,
cilantro and pineapples

Tacos Pacos **G** \$18
three tacos served with onions, cilantro, guacamole &
pancho villa sauce with your choice of grilled steak or
sautéed chicken

Tacos Chetumal **G** \$19
three steak tacos with bacon, onions, bell peppers,
melted chihuahua cheese & side of pancho villa sauce

Shrimp Tacos **G** \$18
three sautéed shrimp tacos with chipotle tequila sauce and
avocado with jalapeño cream sauce



Please ask your server for allergy menu.

PARA DEGUSTAR

New Rebozo Soup **G** \$11
tortilla soup made with chicken, chihuahua cheese, beans,
sour cream, avocado & chile pasilla (*not spicy*)

Chiles Poblanos **v** \$17
two poblano peppers stuffed with melted chihuahua cheese,
topped with salsa frida, sour cream ad queso fresco
served with rice

Enchiladas Indigenas **v G** \$16
four rolled corn tortillas stuffed with mashed potatoes &
vegetables, topped with salsa zapata & pancho villa served
with beans

New Rebozo Fajitas **v G** \$19
all come in a sizzling HOT plate, with bell pepper & onions
side of guacamole and sour cream
your choices of steak, chicken or vegetables -\$3

Camarones al Ajillo **G** \$25
sautéed shrimp with roasted garlic, onion, cactus,
chile guajillo (*not spicy*)
served with rice

Mar y Tierra **G** \$29
sautéed shrimp and skirt steak topped with pancho villa salsa
served with rice mashed potatoes

Los Extra-Más

guacamole \$5	moles \$5	avocados \$5
habaneros \$5	jalapeños \$4	sour cream \$3
jicama chips \$3	queso fresco \$3	bake beans \$3
fried beans \$3	chihuahua cheese \$3	

Cervezas (Beer)

Mexican Beers

cabotella ale	\$6
corona pilsner	\$6
corona light pilsner	\$5
xx lager	\$5
xx amber	\$5
negra modelo lager	\$5
pacifico lager	\$5

Chi-kago Beers

5 rabbits <i>european pilsner and vienna</i>	\$7
5 vulture <i>english dark ale</i>	\$7
gringolandia super pilsner	\$8

Micheladas

your choice of beer

(bar recommendation is 5 vultures or negra modelo)

la #1: \$10

beer glass with clamato, fresh lime juice, chile piquin, hot sauce and worcestershire

la #2: \$10

beer glass with tamarind, fresh lime juice, clamato, hot sauce and worcestershire

la #3: \$10

beer glass with V8, fresh lime juice, chile piquin, and hot sauce

Please ask your server for allergy menu. 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.
separate kitchen to prepare allergy-friendly items.

Margaritas

new rebozo margarita

\$9

regular lime margarita on the rocks

fruit margarita

\$10

pomegranate or jalapeño with agave nectar or tamarind all come on the rocks

premium new rebozo margarita

\$14

100% blue agave tequila, grand marnier served up
(bar recommendation is a silver tequila)

shaker margarita

\$17

100% blue agave tequila, grand marnier, shaken on the rocks
lime or tamarind or pomegranate
(bar recommendation is a silver tequila)

skinny margarita

\$14

100% blue 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

Cocktails

new rebozo sour

\$14

mezcal, honey agave, lime juice, mole bitter and a splash of malbec served up.

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

Our wines come from small wineries, they do change without notice

chardonnay GLS \$10 BOTTLE \$36

pinot grigio GLS \$12 BOTTLE \$40

sauvignon blanc garzon GLS \$14 BOTTLE \$50

Red Wine

Our wines come from small wineries, they do change without notice

pinot noir GLS \$10 BOTTLE \$36

malbec GLS \$11 BOTTLE \$37

merlot GLS \$10 BOTTLE \$36

cabernet GLS \$10 BOTTLE \$36