



APPETIZERS

QUESADILLA		
Blend of 3 Mexican cheeses and grilled corn on a flour tortilla	9.25	
	~add meat 3	~add shrimp 4
HOME MADE GUACAMOLE <i>V/GF</i>		
Avocado, cilantro, onions, fresh squeezed lime	8	
CHILAQUILES STYLE NACHOS <i>(personal size and table size)</i>		
Corn tortilla chips, smoke cheddar and black beans sautéed to perfection and topped with fresh avocado, jalapeno, and pickled chile slaw	personal 8.50	table 11
	~add meat 3	~add shrimp 4
CRISPY TAQUITOS <i>GF</i>		
Four corn crispy taquitos filled with chef’s selection of the day, topped with shredded lettuce, chipotle crème and queso fresco	8.25	
QUESO FUNDIDO <i>GF</i>		
A blend of three Mexican cheeses melted in our brick oven topped with salsa fresca and served with home made corn tortillas	10	
	~add meat 3	~add shrimp 4
TEQUILA GARLIC SHRIMP <i>GF</i>		
Four gulf prawns marinated in our tequila garlic sauce served with pickled chile salad	13	
SANGRE D’TIGRE CEVICHE <i>GF</i>		
Fresh caught white fish cooked with lime juice, tossed with serranos chilies, pickled onions, and cilantro, served with watermelon radishes and corn tortilla chips	12	
REFRIED PINTO BEAN DIP <i>GF</i>		
Refried pinto beans baked with guajillo and California chilies, topped with our three cheese blend and served with corn tortilla chips	6	
CHICHARRONES		
Fried pork rinds served with mole sauce and tomatillo salsa	7	
CAULIFLOWER <i>V / GF</i>		
Sautéed roasted cauliflower deglazed with fresh lemon juice and chili oil, topped with cotija cheese	7	
SHRIMP GUACAMOLE TOSTADITAS		
Three small tostaditas topped with fresh guacamole, sautéed gulf prawns, micro cilantro and chile oil	12.25	
STREET STYLE QUESADILLA <i>V / GF</i>		
Three corn masa turnovers served with avocado and tomatillo puree. Filled with our three cheese blend and fired roasted poblano peppers, topped with chipotle crema and queso fresco	9.25	
	~add meat 3	

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SOUPS & SALADS

SOPA DEL DIA		
Ask server for details	cup 4 ~	bowl 6
BAJA STYLE CAESAR SALAD <i>V / GF</i>		
Whole pieces of romaine, cotija cheese, tossed in a house made Caesar dressing	9.25	
	~add meat 3	~add shrimp 4
MEXICAN STYLE WEDGE SALAD <i>GF</i>		
Iceberg lettuce, cucumber, crisp tortilla strips, cotija cheese, and a creamy chipotle vinaigrette	10	
	~add meat 3	~add shrimp 4
CALIFORNIA CHOP SALAD <i>GF</i>		
House mix, Chipotle ranch, corn, black beans, tortilla strips	10.75	
	~add meat 3	~add shrimp 4

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DESSERTS

CARAMEL MEXICAN FLAN <i>GF</i>		
Rich sweet custard baked with carmalized sugar	6	
CHURRO BITES		
Served with dulce de leche dipping sauce	6	
ICE CREAM SUNDAE		
Mexican chocolate or Dulce De Luche ice cream with chocolate or caramel sauce and whip cream	4	

TACOS *GF*

House made corn tortillas with lime and salsa ~Add rice & beans	3.00	
CARNITAS		
Slow braised pork shoulder in our Mexican spices, onions, fresh cilantro, pico de gallo	3.75	
ASADA		
Grilled marinated steak with lime, fresh cilantro, onions, salsa fresca	4	
AL PASTOR		
Trompo roasted, achiote marinated pork shoulder. Fresh pineapple, onions, cilantro and salsa rosa	3.75	
POLLO		
Shredded chicken breast, marinated in chipotle and Mexican spices. Fresh cilantro, onions, salsa cruda	3.50	
VERDURAS		
Sautéed seasonal vegetables, Mexican cheese blend and pico de gallo	3.50	
CHILE VERDE		
Slow braised pork with julienne onions and fresh tomatillo sauce	3.75	
PESCADO		
Baja style grilled or fried fish, cabbage slaw, and salsa crema	4.50	
BARBACOA		
Slow cooked beef marinated in Mexican spices with fresh cilantro, onions, and salsa fresca	4	

BURRITOS OR BOWLS

Choose your filling: Pork, Beef, Chicken, Fish, Veggie, Chile Verde

BURRITO		
Flour tortilla, your choice of meat/veggie, refried beans, Mexican rice, pico de gallo, crema	12	
Make it wet – California & guajillo sauce, melted queso fresco, and green onions	~Make it wet 1.50	
BOWL <i>V / GF</i>		
Cilantro lime rice, your choice of meat/veggie, pinto beans, fresh avocado, pico de gallo, lime, crema	12	

ENTREES

Served with house made tortillas, rice & beans		
ENCHILADAS <i>V / GF</i>		
Mexican three cheese blend wrapped in fresh corn tortillas, topped with red enchilada sauce and our cream and queso fresco	13	
	~add meat 3	~add shrimp 4
CARNITAS <i>GF</i>		
Slow braised pork shoulder in our Mexican spices and fresh squeezed oranges, served with salsa fresca	15	
CHICKEN MOLE		
Rich marinated bone in chicken with house made mole sauce	17	
GRILLED MAHI MAHI <i>V / GF</i>		
Citrus marinated grilled mahi mahi with tropical mango salsa served with cilantro lime rice and beans	20	
CARNE ASADA <i>GF</i>		
Tender marinated Wagyu Top Sirloin steak with lime, fresh gucamole, scallions, cilantro, onion & chimichuri sauce	23.50	
GRILLED VEGGIES <i>V / GF</i>		
Grilled zucchini, Mexican squash, Portobello mushrooms, carrots, roasted peppers & sliced avocado with salsa cascabel, pico de gallo & three cheese blend	15	
CHILE VERDE <i>GF</i>		
Slow braised pork with julienne onions and fresh tomatillo sauce	16	

SIDES

• Black beans, pinto beans, or refried beans	2.25
• Mexican or cilantro lime rice	2.25
• Guacamole	2.25
• Chips & salsa	2.00
• Homemade corn tortillas	1.50
• Pickled carrots, onions, jalapenos & herbs en escabeche	3.25
• Sour cream	.75
• Cheese	1.00

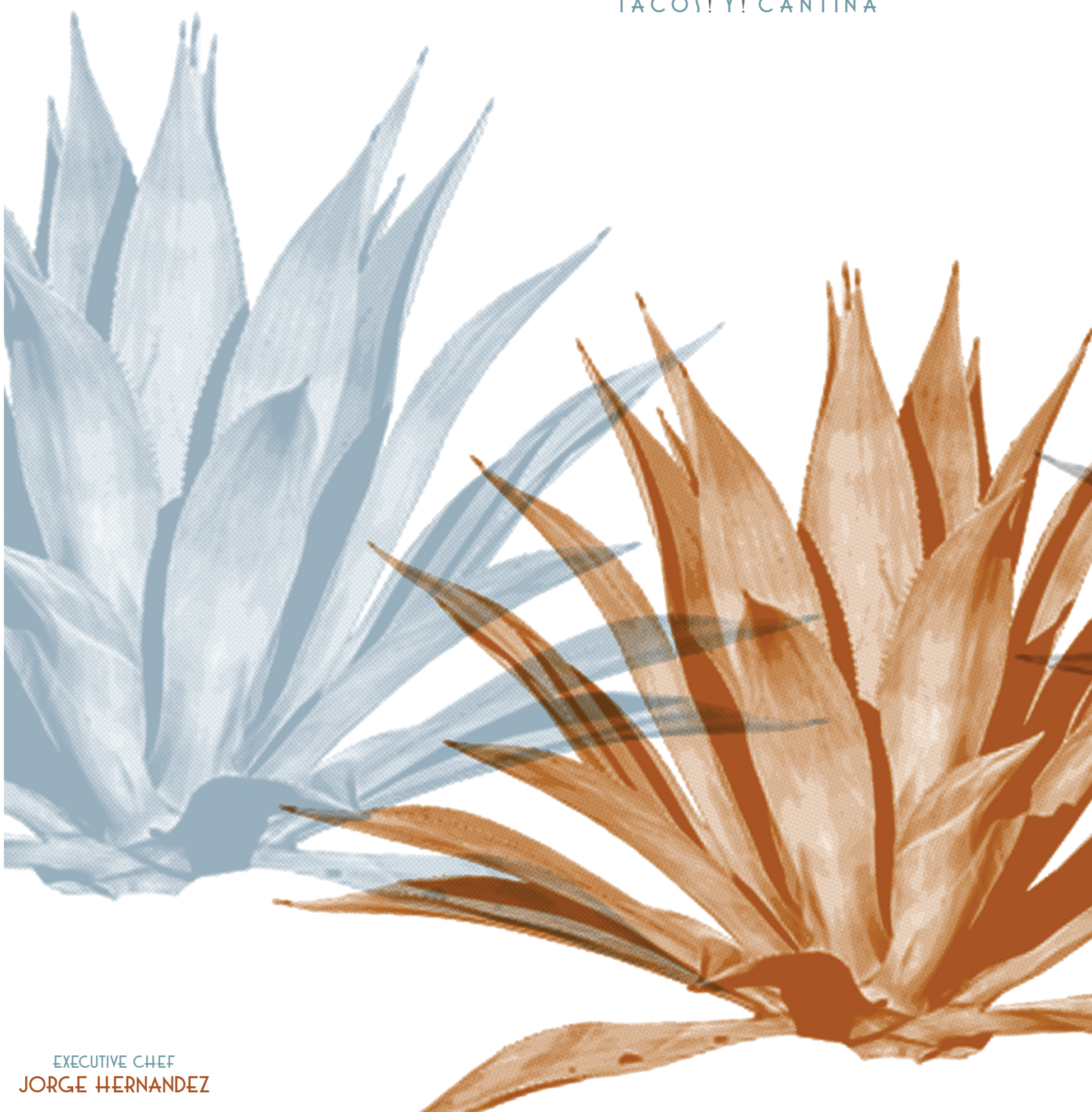
BEVERAGES

- Soft drinks (free refills)
- Aguas frescas (1.00 refill)
- Jarrito Mandarin
- Jarrito Tamarind
- Topo Chico sparkling water
- Coffee



CHOZA

TACOS! Y! CANTINA



EXECUTIVE CHEF
JORGE HERNANDEZ