



- ANTOJITOS (APPETIZERS) - 5

Esquites	\$10.00
Fresh corn cut off the cob with lime, chile, epazote, cheese and cream served with house-made tostadas	
Guacamole	\$10.00
Avocado, jalapeño, tomatoes, cilantro and onion, served with fresh chips	
Guacamole & Tres Salsas	\$13.00
Chunky style guacamole with avocado, tomato, onion, cilantro and jalapeño served with a red and green salsa, salsa fresca and freshly fried tortilla chips	
Chips & Tres Salsas	\$5.00
Freshly fried tortilla chips served with a red salsa, green salsa and salsa fresca	
Ensalada de Nopales	\$13.00

- FAMOUS TACOS - 7

Tacos Al Pastor	\$15.00
Pineapple marinated ponded pork tacos topped with cilantro, diced onions, pineapple and a fresh avocado salsa.	
Tacos De Carne Asada	\$13.00
Four steak tacos topped with salsa, onion, cilantro and garnished with grilled green onions, radishes, limes and avocado	
Tacos De Carnitas	\$15.00
Four crispy and moist carnitas tacos topped with salsa, onion, cilantro and garnished with grilled green onions, radishes, limes and avocado	
Tacos De Frijoles	\$12.00
Four black bean tacos topped with salsa, onion, cilantro and garnished with grilled green onions, radishes, limes and avocado	
Tacos De Machaca	\$14.00
Four shredded crispy brisket tacos topped with salsa, onion, cilantro. Garnished with grilled green onions, radishes, limes and avocado	
Tacos De Pescado	\$18.00
Three Mahi Mahi beer battered fried fish, with slaw and pickled red onions *gluten free. Puerto Vallarta style!	
Tacos De Pollo	\$13.00
Four chicken tacos topped with salsa, onion, cilantro and garnished with grilled green onions, radishes, limes and avocado	

- PLATILLOS FUERTES (MAIN DISHES) - 35

Alambres	\$20.00
Shredded beef, chorizo, green bell pepper, and poblano chile grilled together and topped with cheese. Served with refried beans.	
Calabacitas Guisadas	\$15.00
Zucchini, corn, and onion stewed together and topped with panela cheese. Served with black beans and tortillas.	
Camarones Al Tequila	\$20.00
Shrimp sautéed and finished with tequila cream sauce and a dash of chile. Served with rice and black beans.	
Camarones Enchipotlados	\$20.00
Shrimp sautéed, finished with cream and smoky chipotle sauce. Served with rice and black beans.	
Carne Asada Sencilla	\$21.00
Seared skirt steak grilled poblano chiles, salsa fresca, avocado, rifried beans and tortillas.	
Carnitas	\$18.00
Crispy, moist pork served with avocado, beans, and tortillas for making tacos.	
Chorizo Con Papas Y Nopales	\$18.00
Potato, chorizo and cactus hash topped with any style eggs and served with tortillas.	
Enchiladas De Puya	\$20.00
Tortillas filled with two cheeses, smothered with a creamy spicy salsa de puya. Served with black beans.	
Enchiladas Suizas	\$20.00
Tortillas filled with chicken in creamy green salsa. Served with black beans and some shredded salad.	
Frijolitos Con Platano	\$18.00
A bowl of soupy black beans and sliced plantains, topped with cream, cheese and salsa fresca. Served with tortillas.	
Huevos Ahogados	\$17.00
Machaca Con Papas	\$18.00
Crispy beef brisket and potatoe hash. Topped with two eggs any style. Served with refried beans and tortillas.	
Papas Con Rajas	\$17.00
Potatoes, roasted poblano chiles, corn, and onions lightly sauteed then cooked in cream sauce. Served with black beans and tortillas.	
Pollo Adobado	\$21.00
Chicken breasts pounded thin and marinated in adobo salsa, then pan-fried. Served with salad and black beans.	
Pollo En Mole	\$19.00
Shredded chicken thighs grilled, then tossed in mole negro. Served with refried beans, rice and tortillas.	
Puerco con Nopales En Chile Verde	\$18.00
Tender pork and nopales simmered in tomatillo sauce, served with refried beans and tortillas.	
Quesadilla	\$11.00
Quesadilla w/Machaca	\$15.00
Quesadilla w/Pollo	\$15.00

Rajas con Hongos	\$15.00
Roasted poblano chiles, corn, onions, and mushrooms cooked in cream. Served with black beans and tortillas.	
Sopa de Tortilla	\$17.00
Sopes Con Huevo	\$18.24
Sopes Con Platano	\$19.38
Two Masa cakes topped with black beans, plantains, cream and cheese topped with salsa Fresca.	
Tortas	\$14.00
Toasted roll layered with refried beans, lettuce, cabbage, tomato, jalapeño, avocado. With your choice of carnitas, egg, carne asada, machaca or panela cheese.	
Tostadas w/Chunky Guacamole	\$14.00
Tostadas w/Frijol Y Queso	\$14.00
Tostadas w/Machaca	\$15.00
Tostadas w/Pollo	\$15.00
Chilaquiles	\$16.00
Chilaquiles w/Carne Asada	\$18.00
Chilaquiles w/Carne de Puerco	\$17.00
Chilaquiles w/Shredded Chicken	\$17.00
Chorizo Con Huevos	\$18.00
Huevos A La Mexicana	\$16.00
Huevos Con Nopalitos	\$17.00

- LOS SIDES & EXTRAS - 23

Machaca (crispy shredded brisket)	\$5.00
Chicken	\$5.00
Chorizo	\$5.00
2 Eggs	\$4.00
Arroz y Refritos (rice & refried beans)	\$6.00
Arroz y Negros (rice & black beans)	\$6.00
Avocado	\$4.00
Guacamole	\$5.00
Panela Cheese	\$2.00

Cotija Cheese	\$2.00
Fresh Jalapenos	\$2.00
Fried Jalapeños	\$3.00
Mole Negro	\$3.00
Frijoles Negros (Black Beans)	\$4.00
Frijoles Refritos (refried beans)	\$4.00
Arroz (Rice)	\$4.00
Rajas de Poblanos (poblano strips)	\$3.00
Grilled Green Onions	\$3.00
Grilled Nopales (cactus leaf)	\$4.00
Salsa	\$2.00
Sour Cream	\$2.00
Tortillas	\$3.00
Chips	\$3.00

- POSTRES (DESSERTS) - 4

Flan	\$6.84
PLATANOS Azucar y Canela	\$6.84
Fried ripe sweet plantains with cinnamon sugar.	
PLATANOS Creama y Queso	\$6.84
Fried ripe sweet plantains with cream and cheese	
PLATANOS Sencillos	\$6.84
Fried ripe sweet plantains.	

- CERVEZAS - 7

Carta Blanca	\$7.00
Corona	\$7.00
Corona Light	\$7.00
Dos Equis	\$7.00
Modelo Especial	\$7.00
Tecate	\$7.00

Victoria

\$7.00

- COCKTAILS TO GO - 2

House Margarita	\$14.00
House citrus, Lunazul Blanco Tequila and triple sec	
Cadillac Margarita	\$17.00
Lime, agave, Mi Campo Blanco Tequila and Gran Marnier	

- MIXERS - 4

House Mixer (16 oz)	\$6.00
Fresh citrus juices and simple syrup	
Lime Mixer (16 oz)	\$7.00
Fresh lime juice and simple syrup	
Sangrita Mixer (16 oz)	\$12.00
Sweet and spicy chaser of lime, chile and dried fruits	
House-made Triple Sec (8 oz)	\$12.00
Sugar, oranges and tequila	

- WINE - 4

Bottle of Prosecco	\$25.00
Bottle of White Wine	\$25.00
Bottle of Rose Wine	\$25.00
Bottle of Red Wine	\$25.00

- OTHER BEVERAGES - 20

Mexican Coke	\$4.00
Diet Coke	\$3.00
7-UP	\$4.00
Root Beer	\$3.00
Jarritos Grapefruit	\$4.00
Jarritos Mandarin	\$4.00
Jarritos Tamarind	\$4.00
Mineral Water	\$4.00

Guava Juice	\$3.00
Mango Juice	\$3.00
Orange Juice	\$3.00
Strawberry Juice	\$3.00
Tomato Juice	\$3.00
Horchata	\$4.00
Lemonade	\$4.00
Milk	\$3.00
Coffee	\$3.00
Cafe de Olla	\$4.50
Tea	\$3.00
Water Bottle	\$1.50

- ESPRESSO BAR - 10

Americano	\$3.00
Cafe De Olla	\$5.00
Cappuccino	\$5.00
Horchata Latte	\$6.00
House Tea	\$4.00
Latte	\$4.00
Mexican Hot Chocolate	\$5.00
Mocha	\$6.00
Steamed Horchata	\$4.00
Steamed Milk	\$3.00

HOUSE SPIRIT INFUSIONS 4

Canela	\$30.00
Tequila Ahumada	\$30.00
Tres Chiles	\$30.00
Triple Sec	\$12.00

APPETIZERS 4

Chips & 5 Salsas	\$7.98
Fresh tortilla chips with a sample of 5 salsas	
Esquites	\$11.00
Guacamole	\$13.68
Avocado, jalapeño, tomatoes, cilantro, and onion. Served with fresh chips	
Guacamole & 5 Salsas	\$15.96

TOSTADAS 4

Tostadas w/Frijol Y Queso	\$14.82
Tostadas w/Machaca	\$18.24
Tostadas w/Pollo	\$18.24
Tostadas w/Chunky Guacamole	\$15.96

TACOS 6

Tacos Al Pastor	\$19.38
Pineapple marinated ponded pork tacos topped with cilantro, diced onions, pineapple and a fresh avocado salsa.	
Tacos De Carne Asada	\$20.52
Four steak tacos topped with salsa, diced onion, cilantro and garnished with grilled green onions, radishes, limes and avocado	
Tacos De Carnitas	\$18.24
Four crispy and moist carnitas tacos topped with salsa, onion, cilantro and garnished with grilled green onions, radishes, limes and avocado	
Tacos De Frijol	\$14.82
Four black bean tacos topped with salsa, onion, cilantro and garnished with grilled green onions, radishes, limes and avocado	
Tacos De Machaca	\$18.24
Four shredded crispy brisket tacos topped with salsa, onion, cilantro. Garnished with grilled green onions, radishes, limes and avocado	
Tacos De Pollo	\$17.10
Four chicken tacos topped with salsa, onion, cilantro and garnished with grilled green onions, radishes, limes and avocado	

ENTREES 16

Alambres	\$23.94
Shredded beef, chorizo, and green pepper grilled together and topped with cheese. Served with refried beans and tortillas.	
Camarones Al Tequila	\$26.22
Shrimp sautéed and finished with tequila cream sauce and a dash of chile. Served with rice and black beans.	

Camarones Enchipotlados	\$26.22
Shrimp sautéed, finished with cream and smoky chipotle sauce. Served with black beans and rice.	
Carne Asada A La Tampiqueña	\$24.00
Carnitas	\$21.66
Crispy, moist pork served with avocado, beans, and tortillas for making tacos	
Chilaquiles	\$19.38
Tortilla Chips tossed in your choice of green or red salsa, topped with cream cheese and served with black beans.	
Chilaquiles w/Carne Asada	\$22.80
Tortilla Chips tossed in your choice of green or red salsa, topped with steak, cream, cheese and served with black beans.	
Chilaquiles w/Carne de Puerco	\$21.66
Tortilla Chips tossed in your choice of green or red salsa, topped with crispy pork, cream, cheese and served with black beans.	
Chilaquiles w/Shredded Chicken	\$21.66
Tortilla Chips tossed in your choice of green or red salsa, topped with grilled chicken, cream, cheese and served with black beans.	
Enchiladas De Machaca	\$21.00
Enchiladas De Puya	\$21.00
Enchiladas Suizas	\$21.00
Mole Negro Tlaxcalteca	\$23.00
Quesadilla	\$13.68
Quesadilla w/Machaca	\$20.52
Quesadilla w/Pollo	\$18.24

MISCELLANEOUS 3

Cafe De Olla 8oz	\$16.00
Lard 8oz	\$5.00
Lighthouse Coffee lb.	\$16.50

SALSAS 9

Bucerias 16oz	\$12.00
Mole Negro 16oz	\$12.00
Mole Negro 8oz	\$6.00
Puya 16oz	\$12.00
Salsa Bucerias 8oz	\$6.00

Salsa Puya 8oz	\$6.00
Salsa Verde 16oz	\$12.00
Salsa Verde 8oz	\$6.00
Bucerias 16oz (Copy)	\$12.00

DULCES MEXICANOS 1

Bag of Candy	\$4.00
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CLAY MUG -TAZA DE BARRO- 2

Taza para Chocolate	\$10.00
Taza para Café	\$8.00

CLAY PLATE -PLATO DE BARRO- 4

Deep Dish	\$12.00
Deep dish 7" dish clay plate. Imported from Mexico.	
Dinner plate	\$16.00
Hand made clay plates imported from Mexico.	
Platter -Platon-	\$18.00
Side plate	\$8.00
4.5" side clay plate. Hand painted. Imported from Tlaquepaque Mexico.	

DIA DE LOS MUERTOS STUFF 1

Handpainted Clay Skulls	\$12.00
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EL MOOSE ADULT HOODIE (CHARCOAL GREY) 4

Adult Hoodie Small	\$35.00
Adult Hoodie Medium	\$35.00
Adult Hoodie Large	\$35.00
Adult Hoodie Extra Large	\$35.00

EL MOOSE BAG TOTE 1

Cotton Tote	\$6.00
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EL MOOSE HOLOGRAPHIC STICKER 1

Holographic sticker

\$2.00

EL MOOSE KIDS T-SHIRT 3

Small (5-6)	\$15.00
Medium (8)	\$15.00
Large (10-12)	\$15.00

EL MOOSE ONESIE (BLACK) 3

Onesie 0-3 Months	\$13.00
Onesie 12 Months	\$13.00
Onesie 18 Months	\$13.00

EL MOOSE TRUCKER HAT 1

Trucker Hat	\$15.00
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EL MOOSE UNISEX T-SHIRT (CHARCOAL GRAY) 5

T-shirt Small	\$16.00
T-shirt Medium	\$16.00
T-shirt Large	\$16.00
T-shirt X-Large	\$16.00
T-shirt XX-Large	\$16.00

EL MOOSE YOUTH HOODIE (CHARCOAL GREY) 3

Hoodie Youth Small	\$25.00
Hoodie Youth Medium	\$25.00
Hoodie Youth Large	\$25.00

MARGARITA GLASS -AZUL- 1

Margarita Glass	\$12.00
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YOUR CHOICE OF 4

Al Pastor	
Marinated pork topped with fresh pineapple	

Carnitas

Chopped pork

Carne Asada

Skirt Steak

Pollo

Shredded chicken

WITH 3

Rice

Refried Beans

Chips and Salsa

TOPPINGS 6

Diced Onions

Cilantro

Radishes

Lime

Salsa

Fried Jalapenos

FAMILY PACKS 3

12 Tacos \$65.00

For 4 people

18 Tacos \$85.00

For 6 people

24 Tacos \$115.00

For 8 people