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Uno Mas

The Oxford Eagle

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The Oxford Eagle, per copy \$2.25

The Oxford Eagle has a new edition each Wednesday and Saturday.

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LUNCH MENU

- FLAUTAS \$8.80
TWO CHICKEN FLAUTAS
SERVED W/ RICE & BEANS,
LETTUCE, SOUR CREAM, PICO DE
GALLO
- DOS TACOS \$8.80
TWO TACOS SERVED W/ RICE &
BEANS OR CUP OF CHICKEN
TORTILLA SOUP
- GRINGO LUNCH \$8.80
GRINGO TACO - CHICKEN OR
BEEF ENCHILADA SERVED W/
RICE OR BEANS
- HALF TORTA \$9.90
CHOICE OF FRIES, SALAD, OR
SOUP
- DOS CHILES \$9.90
TWO CHILE RELLENOS SERVED
W/ RICE, LETTUCE, SOUR CREAM,
TOMATO
- MAS BURRITO \$9.90
GROUND BEEF OR CHICKEN
TOPPED W/ LETTUCE, TOMATO,
SOUR CREAM; SERVED W/ RICE &
BEANS
- CHIMICHANGA \$9.90
TINGA CHICKEN OR GROUND
BEEF W/ RICE & BEANS,
LETTUCE, SOUR CREAM, PICO DE
GALLO, GUACAMOLE
- CLASSIC P5 \$9.90
CHICKEN, CHEESE & RICE,
MADE WHILE STARING AT
ACTUAL MEXICAN INGREDIENTS
- ARROS CON POLLO \$11.00
CHICKEN BREAST TOPPED W/
OUR MARKET VEGETABLES &
QUESO SERVED W/ RICE,
LETTUCE, SOUR CREAM,
TOMATO
- CHORIQUESO \$11.00
CHICKEN OR STEAK SERVED
ON BED OF MONTEREY JACK
CHEESE W/ HOUSE MADE
CHORIZO & VEGETABLES
- TRES TACOS \$11.00
THREE TACOS SERVED W/ RICE
& BEANS OR CUP OF CHICKEN
TORTILLA SOUP
- ASADA Y ENCHILADA \$11.00
GRILLED STEAK W/ MARINATED
ONIONS SERVED W/ ENCHILADA
VERDE RICE

SATURDAY BRUNCH

BREAKFAST TACO	\$3.30
<i>SERVED W/ PICO DE GALLO</i>	
BREAKFAST BURRITO	\$11.00
<i>EGG, CHEESE, CHORIZO W/ SAUCE</i>	
SOPES CHAPULIN	\$8.80
<i>EGGS, CHORIZO, BLACK BEANS ON MASA CAKES TOPPED W/ LETTUCE, TOMATO, CREMA, QUESO FRESCO, & SALSA VERDE</i>	
CHILAQUILES	\$13.20
<i>CHICKEN W/ SAUTEED TORTILLAS IN TOMATILLO SAUCE, TOPPED W/ TWO FRIED EGGS</i>	
HUEVOS CON CHORIZO	\$13.20
<i>SCRAMBLED EGGS, CHORIZO, REFRIED BEANS, & MEXICAN POTATOES</i>	
HUEVOS MEXICANOS	\$13.20
<i>SCRAMBLED EGGS, ONIONS, TOMATOES, JALAPENOS TOPPED W/ CHEDDAR CHEESE; SERVED W/ REFRIED BEANS & MEXICAN POTATOES</i>	
MEXICAN OMELETTE	\$13.20
<i>YOUR CHOICE OF BACON OR CHORIZO CHEESE, ONIONS, PEPPERS, MUSHROOMS; SERVED W/ REFRIED BEANS & MEXICAN POTATOES</i>	
ASADA Y HUEVOS	\$15.40
<i>GRILLED STEAK, MARINATED ONIONS; SERVED W/ TWO EGGS, RANCHERA SAUCE</i>	

Appetizers & Sides

Escabeche De Cebolla	\$4.40
<i>Pickled Red Onion & Habanero Pepper : Goes well with anything if you're into a little extra spice.</i>	
Fresh Pineapple with Limes	\$4.40
<i>Fresh Pineapple Chunks Topped with Lime</i>	
The Trifecta	\$13.20
<i>Freshly Made Guacamole, Queso, and Pico De Gallo</i>	
Chips & Salsa	\$1.93
Brussels Sprout Nachos	\$12.10
<i>Corn, Sour Cream, Brussels Sprouts, Red Onion, Bell Pepper, Fried Egg</i>	
Guacamole	\$8.80
<i>Hand mashed avocados, lime, pico de gallo, cilantro</i>	
Guacamole with Bacon	\$9.89
<i>Hand Mashed Avocados, Lime, Pico De Gallo, Cilantro</i>	
Queso, small	\$4.40
<i>Smooth Blend of Mexican Cheeses & Pickled Jalapenos</i>	
Queso, large	\$7.70
<i>Smooth Blend of Mexican Cheeses & Pickled Jalapeno</i>	
Spinach Dip	\$8.80
<i>Queso with Creamy Spinach Made in House</i>	
Chorizo Dip	\$9.90
<i>Queso with our House-Made Paprika Chorizo</i>	
Pico De Gallo, small	\$4.40
<i>Tomato, Onion, Cilantro, Fresh Serranos, Salt, & Lime</i>	
Pico De Gallo, large	\$7.70
<i>Tomato, Onion, Cilantro, Fresh Serranos, Salt, & Lime</i>	
Mas Dip	\$8.80
<i>Ground beef, Queso & Pico De Gallo</i>	
Bean Dip	\$6.60
<i>Refried Beans Topped with Queso</i>	

Flautas	\$8.80
<i>Lettuce, Sour Cream, Tomato & Queso Fresco</i>	
Chile Relleno	\$4.40
<i>Battered & Fried Poblano Chiles, Stuffed with Chihuahua & Goat Cheese</i>	
Black Beans	\$3.30
<i>Fresh cooked black beans</i>	
Refried Beans	\$3.30
<i>Fresh cooked pino beans</i>	
Mexican Rice	\$3.30
<i>Fresh cooked mexican rice</i>	
Carne Asada Fries	\$12.10
<i>Asada Steak, Queso, Cotija Cheese, Pico De Gallo, Guacamole & Sour Cream</i>	
Mushroom De Gallo, small	\$5.50
<i>Diced fresh mushrooms, jalapenos, onion, and lime</i>	
Mushroom De Gallo, large	\$8.80
<i>Diced fresh mushrooms, jalapenos, onion, and lime</i>	

Tacos

Served on nixtamalized blue corn masa tortillas. Served with cilantro, onion, lime, & radish. Lettuce wrap substitution available for an additional charge (Find substitutions on Extra Sides Page) .

Kiffin	\$4.13
<i>Carne Asada & Bacon</i>	
Gringo Taco (Beef)	\$3.30
<i>Ground Beef with Cheese & Lettuce & Choice of Either a Hard or Soft Shell Tortilla</i>	
Gringo Taco (Chicken)	\$3.30
<i>Chicken with Cheese & Lettuce & Choice of Either a Hard or Soft Shell Tortilla</i>	
Carne Asada	\$3.30
<i>Grilled hanger steak marinated in citrus & pasilla negro chile</i>	
Chorizo	\$3.30
<i>Our blend of ground pork, guajillo chile, smoked paprika & chile de arbol</i>	
Barbacoa	\$3.30
<i>Braised beef with herbs</i>	
Pollo	\$3.30
<i>Grilled marinated achiote chicken</i>	
Al Pastor	\$3.30
<i>Achiote marinated pork shoulder sliced char-grilled with pineapple</i>	
Carnita	\$3.30
<i>Slow-cooked pork shoulder with spices, negra modelo beer & a hint of orange.</i>	
Lengua	\$3.30
<i>Beef tongue braised tender with victoria beer, bay leaf & onion</i>	
Cochinita	\$3.30
<i>Marinated pork slow-cooked in banana leaf with guajillo chile & achiote</i>	
Camaron	\$3.30
<i>Grilled spice-rubbed shrimp</i>	
Seasonal Fish	\$3.30
<i>Chili rubbed fish</i>	
Vegetariano	\$3.30
<i>Market vegetables</i>	
Rajas	\$3.30
<i>Charred peppers & onion tossed in oregano with crema & cotija cheese</i>	
Market Mushroom	\$3.30
<i>Grilled mushroom a la plancha</i>	
Suadero	\$3.30
<i>negro modelo slow roasted beef brisket to tenderness</i>	
Cabeza	\$3.30

*Braised beef head with bay leaf,
achiote, chiles, avocado leaves*
Cachete \$3.30
Steamed beef cheek to perfection

Chimichangas

**Market Vegetables, Refried Beans,
Mexican Rice, Pico De Gallo, Lettuce,
Sour Cream, Guacamole**

Beef & Chicken Chimichanga \$15.40
Ground Beef & Shredded Chicken
Beef Chimichanga \$14.30
Ground Beef
Scallops Chimichanga \$17.60
Fajita Scallops
Trio Chimichanga \$16.50
*Fajita Chicken & Fajita Steak &
Fajita Shrimp*
Shrimp Chimichanga \$16.50
Fajita Shrimp
Chicken & Steak Chimichanga \$15.40
Fajita Chicken & Fajita Steak
Steak Chimichanga \$14.30
Fajita Steak
Chicken Chimichanga \$14.30
Fajita Chicken

Empanadas

Pollo Empanada \$8.80
Chili verde & tinga chicken
Beef Empanada \$8.80
Ground beef, potatoes
Rajas Empanada \$6.60
Charred pepper & cotija cheese
Papas Empanada \$6.60
Mashed potato
Pork Empanada \$8.80
Achiote marinated pork
Queso Empanada \$6.60
Monterey jack cheese

Tamales

Hand-Rolled in a Banana Leaf

Tortas

**(Sandwiches) Served on Pan Telera
with Lettuce, Avocado, Tomato &
Jalapenos**

Lengua Torta \$14.30
*Beef tongue braised tender with
victoria beer, bay leaf & onion*
Pastor Torta \$13.20
*Achiote marinated pork shoulder,
sliced, char-grilled with pineapple*
Asada Torta \$13.20
*Grilled hanger steak marinated in
citrus & pasilla negro chile*
Cubana Torta \$16.50
Carne asada, chicken, egg, chorizo
Hawaiiana Torta \$14.30
Ham, pineapple, monterrey cheese
Philly Cheese-Steak Torta \$13.20
*Steak asada, cheese, onions, &
peppers*

Burritos

California Burrito \$15.40
*Steak asada, french fries, charro
beans, guacamole, sour cream, pico
de gallo*
The "P5" Burrito \$13.20
Chicken, cheese & rice, rolled up
Burrito Asada \$13.20
*Carne asada rolled up with our
ranchera sauce*

Enchiladas

Served With Rice & Beans

Verdes Enchilada \$13.20

<i>Fajita chicken in our verde sauce</i>	
Rojas Enchilada	\$11.00
<i>Pulled pork and our salsa roja</i>	
Vegetariana Enchilada	\$11.00
<i>Rolled with squash, zucchini, bell pepper, onion and our verde sauce</i>	
Chipotle Enchilada	\$13.20
<i>Chicken, house-made chipotle sauce, sour cream</i>	

Soups

Chicken Tortilla Soup	\$7.70
<i>Chicken broth, cheese, tortilla chips & avocado</i>	
Black Bean Soup	\$7.70
<i>Queso fresco, crema, avocado, jalapeno</i>	
Caldo Siete Mares	\$18.70
<i>Seafood broth</i>	

Ensalada **(Salad)**

Cactus Salad	\$8.80
<i>Cactus leaf salad mixed with onions, tomatoes, cilantro & jalapenos</i>	
Spicy Cucumber Salad	\$8.80
<i>Minced garlic, red pepper flakes, lime juice, rice wine vinegar, cucumbers</i>	
Ensalada De Taco	\$8.80
<i>Tortilla Taco, lettuce, tomato, guacamole, sour cream, cheese</i>	
Stawberry Salad	\$8.80
<i>Arcadian salad mix, spinach, strawberries, feta cheese, almonds</i>	
Avocado Salad	\$8.80
<i>Spinach, romaine, cucumber, avocado & tomato</i>	

Del Mar

Ceviche	\$16.50
<i>Shrimp cooked in citrus juices with cilantro, onion, & jalapenos</i>	
Cocteles De Mar	\$16.50
<i>Onion, cilantro, avocado & house cocktail mix. Your choice of Camaron, Ceviche, or Ostion (Oyster)</i>	
Camarones a la Diabla	\$15.40
<i>Jumbo shrimp a la plancha, ranchera sauce, & mexican rice</i>	
Seasonal Fish Fillet	\$16.50
<i>Achiote rubbed tilapia filet with cactus leaf, knob onion, rice, and steamed vegetables</i>	

Gringas

(Quesadillas) Cotija Cheese Melted on a Flour Tortilla with Grilled Bell Peppers & Grilled Onions

Steak Gringa	\$14.30
<i>cotija cheese melted on a flour tortilla</i>	
Chicken Gringa	\$14.30
<i>cotija cheese melted on a flour tortilla</i>	
Shrimp Gringa	\$16.50
<i>cotija cheese melted on a flour tortilla</i>	

Molcajetes

"Moka-Het-Tay" Served Sizzling in a Traditional Lava Rock Molcajete

Carne Molcajete	\$18.70
<i>Marinated Steak, Chicken, Nopales, Queso Panela</i>	
Seafood Molcajete	\$23.10
<i>Shrimp, scallops, tilapia, nopales, queso panela</i>	
Surf & Turf Molcajete	\$24.20

Steak, chicken, shrimp, nopales,
queso panela

Fajitas

**Market Vegetables, Refried beans,
Mexican Rice, Pico De Gallo, Lettuce,
Sour Cream & Guacamole**

Trio Fajitas \$16.50

*Chicken, Steak & Shrimp with
Market Vegetables, Refried Beans,
Mexican Rice, Pico De Gallo,
Lettuce, Sour Cream & Guacamole*

Chicken & Steak Fajitas \$15.40

*Chicken & Steak with Market
Vegetables, Refried Beans, Mexican
Rice, Pico De Gallo, Lettuce, Sour
Cream & Guacamole*

Chicken Fajitas \$14.30

*Market vegetables, refried beans,
mexican rice, pico de gallo, lettuce,
sour cream, guacamole*

Steak Fajitas \$14.30

*Market vegetables, refried beans,
mexican rice, pico de gallo, lettuce,
sour cream, guacamole*

Shrimp Fajitas \$16.50

*Market vegetables, refried beans,
mexican rice, pico de gallo, lettuce,
sour cream, guacamole*

Scallop Fajitas \$17.60

*Market vegetables, refried beans,
mexican rice, pico de gallo, lettuce,
sour cream, guacamole*

Extra Sides

**(extra cheese, lettuce, sour cream,
guac, tortillas, etc.)**

Lettuce Wrap Substitution for \$0.83

Tacos

Salsa Habanero \$5.50

(10oz)

Salsa Habanero \$1.38

(4oz)

Salsa Verde \$5.50

(10)

Salsa Verde \$1.38

(4oz)

Handmade Corn Tortillas (Blue) \$8.80

(12)

Handmade Corn Tortillas (Blue) \$2.20

(3)

Handmade Corn Tortillas \$5.50

(White/Yellow)

(12)

Handmade Corn Tortillas \$1.38

(White/Yellow)

(3)

Flour Tortillas \$0.83

(3)

Guacamole \$1.65

(4oz)

Lettuce \$1.38

(4oz)

Extra Queso (.4oz) \$1.38

Extra cheese (Shredded
cheese) \$0.83

Desserts

Flan in a jar \$5.50

Kids

Beef Taco, Kids \$5.50

Served with Rice & Beans

Chicken Taco, Kids \$5.50

Served with Rice & Bean

Beef Enchilada, Kids \$5.50

Served with Rice & Beans

Chicken Enchilada, Kids \$5.50

Served with Rice & Beans

Beef Burrito, Kids	\$5.50
<i>Served with Rice & Beans</i>	
Chicken Burrito, Kids	\$5.50
<i>Served with Rice & Beans</i>	
Tender and Fries	\$5.50
<i>Chicken Tenders & Fries Served with Ketchup</i>	
P5, Kids	\$7.70
<i>Chicken, Cheese & Rice</i>	
Fruit Skewers	\$3.30
<i>Fresh Oranges & Pineapples</i>	

Drinks

Horchata Agua Fresca	\$3.30
Coca Mexicana, Bottle	\$3.85
Topo Chico, Bottle	\$3.85
Squirt Grapefruit Soda, Bottle	\$3.85
Jarritos, Bottle	\$3.85
<i>Guava, Pineapple, Lime, Mango, Mandarin, or Tamarind</i>	