

DRINKS

CALIENTE

- **Coffee** (Regular, Decaf)
- **Te** (Green, Black, Chamomile, Lemon Ginger)
- **Hot Chocolate**

FRESH NATURAL JUICE \$9.99

- **Orange**
- **Grapefruit**

COCKTAILS

Mimosa \$12

Orange, Pineapple, Cranberry, Jamaica

Pineapple Mimosa \$14

Champagne, coconut rum and pineapple.

BOTTLE KOBEL \$38

Korbel California Champagne Brut, juice.

BLOODY MARY \$11

Vodka

BLOODY MARIA \$11

Tequila Balnco.

SIMPLY BREWMOSA \$11

Mexican Beer with splash of orange juice.

TEQUILA SUNRISE \$12

Mexican Beer with splash of orange juice.

GREYHOUND \$11

Vodka and ruby red grapefruit juice.

BAILEYS ICE COFFEE \$12

Espresso liqueur, baileys Irish cream, shaken with iced coffee and topped with whipped cream.

SOTOLILLO \$13

Sotol, Baileys, cafe expresso, Licor 43, miel de agave.

SIDE

- French Fries \$7
- Hash Brown \$4
- Fried Plantain \$7.99
- Cheese \$3
- Bacon \$4
- Egg \$3.50
- Seasonal Fruit \$4

CHILAQUILES \$16

+ 2 a divorciados

Two *eggs any style, corn tortilla sauteed in red or green sauce topped with crema Mexicana, onion, cilantro queso fresco.

ADD: *Steak \$10 Pollo Asado \$7 Chorizo \$5 Beans \$3

HUEVOS RANCHERO \$16

Two *eggs any style, crispy tortilla, home made pork green chile, black beans.

HUEVO DIVORCIADOS \$16

Two *eggs any style, crispy tortilla topped with red and green sauce, black beans.

HUEVOS AL GUSTO \$16

A la Mexicana, con Chorizo or Machaca, black Beans, panela cheese, tortillas.

HUEVOS Y CARNE \$22

Two *eggs any style, carne asada, black beans

ENFRIJOLADAS \$14

2 Home made chorizo enchiladas, black beans sauce, panela cheese, avocado, crema.

MAZATLAN OMELET \$20

Crab meat, shrimp, onion, red and green peppers, avocado. cheese, potatoes.

FAJITA OMELET \$20

*Steak or chicken strip, red and green peppers, onion, pico, cheese, potatoes.

OMELET DE HONGOS \$18

Portobello mushroom, epazote, onion, cheese, house greens, avocado.

AVOCADO TOAST \$18

2 Pouch *eggs, pure avocado, cherry tomato.

BREAKFAST BURRITO \$11

Scrambled *eggs, cheese, potatoes, pork green chili.

ADD: Bacon \$3.50

Machaca (Dried meat) \$ 3.50

Ham \$3.50

Chorizo \$3.50

BURRITO MACHO \$18

Potatoes, black bean *eggs, grill *Steak, green chili, crema Mexicana, cheese, pico.

PLATO MACHO \$18

Two *Eggs, black beans, fried plantain, crema, cheese panela.

MOLLETES \$18

Baguette Bread with beans, gratin cheese, *steak or chorizo, pico.

CLASSIC AMERICANO \$14

Two *eggs any style, has brown with your choice, bacon or ham.

PLATTER \$15

Two *eggs any style, served with bacon or ham, pancakes or French toast.

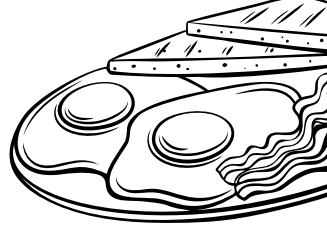
SWEET

2 PANCAKES \$14

Buttermilk, berries, powdered sugar.

2 FRENCH TOAST \$14

Brioche bread, vainilla cinnamon, powdered sugar, berries.



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Have a Food allergy? Please alert you served if anyone has a food allergy. Items cooked to order contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase you risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed in the menu. Nuts.

*Dairy. All Dishes Gluten Free.

EVERY DAY OPEN AT 2 PM

ENCHILADAS

ALL NATURAL CHICKEN, GLUTEN FREE SAUCE.

ROJAS \$14

Chicken or cheese, traditional sauce, cheese, beans, rice.

DE CARNITAS \$14

Roster tomatillo sauce, queso fresco, beans, rice.

CHIPOTLE \$14

Chicken or cheese, cream chipotle sauce, crema, queso fresco, beans, rice.

ENCHILADAS MONTADAS \$17

Chicken enchiladas, pork green chili, black beans, rice, cheese, 2 *Eggs.

ENMOLADAS \$15

Chicken or cheese, mole poblano sauce, crema, panela cheese, onion, beans, rice.

CAMARON \$18

Shrimp, pico, crema, queso, avocado, black beans, tomatillo sauce, rice.

SPINACH \$14

Fresh spinach, mushrooms, tomatoes, onions, panela cheese, topped with tomatillo sauce, crema Mexican, black beans.

PORTOBELLO \$14

Portobello mushroom, onions, epazote, tomatillo sauce, crema, cheese.

ENCHILADA/RELLENO \$15

Red traditional sauce (Nuts) rice, beans.

TRADITIONAL \$13

1 Poblano pepper stuffed with cheese and coated with *eggs, green chile, rice.

TACOS

ADD RICE AND BEANS \$5

3 STREET TACOS \$14

Served with onion, cilantro, cucumber, radish.

- Pork carnitas
- Pastor
- Chorizo
- Shredded chicken

ESPECIALES

ARROZ CON POLLO \$18

Tender slice chicken breast sauteed with mushrooms, onion, green and red peppers, served in a bed of rice with *sauce. No beans.

CHICKEN TO TASTE \$18

Tender slice of chicken breast sauteed with mushrooms, onions and finished with your choice of sauce (diabla, chipotle, a la crema or * mole), rice, beans.

PORK CARNITAS \$16

Rice, black beans, pico, guacamole.

CARNE EN SU JUGO \$22

Bacon, tender beef chunks, tomatillo sauce, whole beans, cilantro, onion, serrano pepper.

ALBONDIGAS EN CHIPOTLE \$19

Beef Meatballs in chipotle-tomato sauce.

STEAK A LA MEXICANA \$22

*Beef strip, onion, tomatoes, jalapeño peppers, traditional sauce tomato, black beans.

CARNE ASADA \$24

Grilled skirt *steak, pico, guacamole beans, rice, toreado pepper.

SUPER BURRITO \$16

With your choice of chicken, al pastor, pork carnitas, rice beans, topped with a Tasty sauce, melted cheese, pico, guacamole, crema.

SOPES \$15

3 Corn shell topped with refried beans with your choice of one meat. Pork, chicken, al pastor, Cochinita Pibil. Topped with cabbage, crema Mexicana, queso fresco.

3 FLAUTAS \$15

Pork carnita o chicken, rice, beans, crema Mexicana, queso fresco, cabbage.

TORTA AHOGADA \$18

Bolillo (Bread) beans, pork carnitas, tomato sauce, red pickled onion. Jalisco Style!

2 TAMALES \$18

Ask the waiter if they are available.

Green chili. beans.

PIBIL PLATE \$18

Cochinita Pibil, black beans, Xni Pec, fried platin.

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