

# VIDORRA

## APERITIVOS

### THE GOOD GUAC • 13.75

Avocado, Tomatoes, Jalapeños, Onion, Lime, Cilantro, Tajin, Cotija

### BARRELLED NACHOS • 18.25

Tortilla Chips, Chili Con Queso, Black Beans, Sour Cream, Guacamole, Mixed Cheese, Pico de Gallo  
Chicken Tinga • +5.25 Pork Carnitas • +6.25 Trompo Beef • +7.25

### CHICKEN FLAUTAS • 15.75

Chicken Tinga, Cotija, Avocado Cream, Lime Crema, Side of Queso Blanco



## SOPAS & ENSALADAS

### CALDO DE POLLO • 6.75/10.75

Spicy Chicken Soup, Avocado, Cilantro, Crispy Tortilla Strips

### TACO SALAD • 14.75

Chopped Romaine Lettuce, House Made Taco Beef, Black Bean & Corn Pico, Mixed Cheese, Avocado, Nacho Cheese Tortilla Strips, Cotija-Cilantro Dressing

### FAJITA SALAD • 17.75

Fajita Chicken or Shrimp, Charred Romaine Hearts, Fajita Veggies, Sautéed Peppers, Onions, Avocado, Mixed Cheese, Tortilla Strips, Black Bean & Corn Pico, Cholula Ranch  
Sub Fajita Steak • +3

### WATERMELON SALAD • 12.25

Watermelon, Mint, Cotija, Red Onions, Nopales, Cerveza-Lime Dressing



## TACOS & BURRITOS

• Served w/ Rice & Beans •

### FRIED AVOCADO TACOS • 16.25

Panko Breaded Avocado, Pico de Gallo, Ancho Slaw, Cotija, Cilantro

### CHIPOTLE CHICKEN TACOS • 16.75

Jalapeño Bacon, Ancho Slaw, Chipotle BBQ

### BAJA FISH TACOS • 18.25

Mexican Beer Battered Mahi-Mahi, Ancho Slaw, Cotija-Cilantro Dressing

### BEEF BIRRIA • 18.25

Red Corn Tortillas, Oaxaca Cheese, Cilantro

### CHIPOTLE GARLIC SHRIMP TACOS • 18.25

Shrimp Ajo Rojo, Ancho Slaw, Cotija-Cilantro Dressing

### CARNE ASADA TACOS • 17.75

Grilled Onions & Peppers, Avocado, Salsa Guera

### SMOTHERED CHICKEN BURRITO • 18.25

House Slow Smoked Chicken, Mixed Cheese, Asada Veggies, Borracho Beans, Avocado Salsa, Sour Cream Sauce, Ranchero Sauce

### SMOTHERED SIRLOIN BURRITO • 20.45

Mesquite Grilled Carne Asada, Pasilla Chile, Asada Veggies, Borracho Beans, Mixed Cheese, Ranchero Sauce, Sour Cream, Queso

### SAMPLER • 22.95

The Good Guac, Chicken Flautas, Quesadillas, Queso-Birria Empanadas  
\*Happy Hour Pricing Not Available

## MOLCAJETE BOWLS

Made from volcanic rock and heated to 400° to ensure your food stays sizzling. The porous nature of the volcanic rock absorbs and retains the flavors and aromas of the ingredients used. Please use caution when enjoying. DO NOT TOUCH!

### QUESO BLANCO • 13.95

Jalapeños, Tomatoes, Peppers, Onions, Cilantro

### MEXICAN ALAMBRE • 18.25

Mesquite Grilled Steak, Fajita Veggies, Mixed Cheese, Spicy Vidorra Sauce, Flour Tortillas  
\*Happy Hour Pricing Not Available

### TABLITAS EN FUEGO • 27.50

Hickory Grilled, Chipotle-Citrus Marinated Beef Short Ribs, Fajita Veggies, Grilled Jalapeño, Garlic Butter  
\*Happy Hour Pricing Not Available

### VERDE • 20.95

Fajita Steak & Chicken, Grilled Shrimp, Oaxaca Cheese, Grilled Onion, Zucchini, Yellow Squash, Bell Pepper, Nopales, Salsa Verde  
\*Happy Hour Pricing Not Available

### FLAMING FUNDIDO • 14.35

Oaxaca Cheese, Flour Tortillas, & a Choice of:  
Trompo Pastor | Veggies | Chicken Tinga | Chorizo

## QUESADILLAS

### FLAMED QUESADILLAS

Grilled Flour Tortilla, Mixed Cheese, Side of Sour Cream, Pico de Gallo, Ancho Slaw  
Fajita Chicken • 15.65 Carne Asada • 17.65

### GUADALAJARAN QUESADILLAS • 16.65

Red Corn Tortillas, House Made Beef Birria, Cilantro, Mixed Cheese, Chile de Arbol Tomatillo Salsa, Consommé

## CASITA FAJITAS

Grilled Veggies, Flour Tortillas, Guacamole, Pico de Gallo, Sour Cream, Mixed Cheese. Served w/ Rice & Refried Black Beans

### FAJITA CHICKEN • 21.95 CARNE ASADA • 25.95

### GRILLED SHRIMP • 26.95 CARNITAS • 21.95

Pick 2 • 37.95 | Pick 3 • 55.95 | Pick 4 • 83.95

## STREET TACOS

3.75 EACH

• Served w/ Cilantro, Radish, & Onions •

### BARBACOA

Braised Beef, Garlic, Onion

### CHICKEN TINGA

Shredded Chicken Braised in Tomato Sauce

### TROMPO PORK

Pork Shoulder, Pineapple

### TROMPO BEEF

Hand Carved Marinated Grilled Beef

### CARNITAS

Slow-Cooked Pork Shoulder

3 TACO COMBO W/ RICE & BORRACHO BEANS • 15

## DULCES • 10.25

### CHURRO FRIES

Cinnamon Sugar Dusted Mini Churros, Served with Chocolate & Salted Caramel Sauce

### KAHLUA BUNDT CAKE

Henry's Mexican Vanilla Ice Cream, Fresh Strawberries

### DULCE DE LECHE CHEESECAKE

Whipped Cream, Powdered Sugar, Seasonal Berries

### FRIED ICE CREAM

Cinnamon Ice Cream Deep Fried w/ Fruity Pebbles, Covered in Strawberry Drizzle

### QUESO-BIRRIA EMPANADAS • 15.95

Spicy & Savory Mexican Beef, Oaxaca Cheese, Cilantro, Consommé

### LOADED TROMPO STREET FRIES • 14.25

Trompo Beef, Queso Blanco, Mixed Cheese, Pico de Gallo, Pickled Jalapeños, Guacamole

### CAMARON EN AGUA CHILE • 17.75

Fresh Gulf Shrimp, Sliced Cucumbers, Red Onions, Chile Serranos, Lime, Cilantro, Tostadas



## ENCHILADAS

Wrapped in Guajillo Dipped Corn Tortillas & Served w/ Rice & Refried Black Beans

### VEGGIE ENCHILADAS • 15.45

Sautéed Fresh Spinach, Squash, Zucchini, Onions, Pico de Gallo, Fire Roasted Tomatillo Sauce, Lime Crema Drizzle

### SOUR CREAM CHICKEN ENCHILADAS • 17.25

Smoked Chicken, Sour Cream Sauce, Paprika

### CHILI CON CARNE ENCHILADAS • 18.75

Barbacoa, Adobo Carne Sauce, Lime Crema Drizzle

### ENCHILADAS RANCHERAS • 16.65

Cheese Enchiladas, Casa Ranchero Sauce



## ENTRADAS

### POLLO SU CREMA • 22.95

Mesquite Smoked Bone-In Chicken, Poblano Pepper Sauce, Lime Crema, Black Bean & Corn Pico, Served w/ Chimichurri Rice & Black Beans

### SALMON AL AJO AHUMADO • 26.95

Pan Seared w/ Garlic Butter, Grilled Squash & Zucchini, Ajo Rojo

### EL CHURRASCO • 27.95

10 oz Pasilla Crusted Skirt Steak, Chimichurri, Lime Crema, Smoked Potatoes

## SIDES

### BORRACHO BEANS • 4.75

### REFRIED BLACK BEANS • 4.50

### ELOTES • 6.75

### SMOKED GARLIC POTATOES • 7.25

### STREET FRIES • 7.25

### CHIMICHURRI RICE • 4.25

### MEXICAN RICE • 4.25