

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, Lime Crema, Guacamole, 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, 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, Lime Crema, Lime Crema

BEEF BIRRIA • 18.25

Red Corn Tortillas, Oaxaca Cheese, Cilantro

CHIPOTLE GARLIC SHRIMP TACOS • 18.25

Shrimp al Ajillo, Ancho Slaw, Lime Crema

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

SMOTHERED SIRLOIN BURRITO • 20.45

Mesquite Grilled Carne Asada, Pasilla Chile, Asada Veggies, Borracho Beans, Mixed Cheese, 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

PARRILLADA EN FUEGO • 27.50

Hickory Grilled Marinated Beef Short Ribs, Jalapeno-Cheddar Sausage, Chipotle BBQ Chicken Breast, Fajita Veggies, Garlic Butter, Flour Tortillas
*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

CHURROS

Dulce de Leche Filled Churros, Cinnamon Sugar, Powdered Sugar

KAHLUA BUNDT CAKE

Henry's Mexican Vanilla Bean Ice Cream, Chocolate Sauce, Powdered Sugar, Fresh Strawberries

BAILEY'S IRISH CREAM CHEESECAKE

Oreo Crusted, Chocolate Drizzle, Powdered Sugar

FRUITY PEBBLES FRIED ICE CREAM

Henry's Cinnamon Ice Cream, 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

CHEESE ENCHILADAS • 16.65

Mixed Cheese, Queso Blanco, Pico de Gallo



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