

ESPECIALES

❖ BEBIDAS ❖

PIÑA RANCHERO

Milagro Blanco, pineapple juice & serranos shaken with agave and lime, then topped with soda water. Jalapeño sea salt rim.

\$13⁵⁰

EL MATADOR

Herradura Blanco tequila with pomegranate juice, raspberry liqueur, agave and lime.

\$13⁵⁰

❖ COMIDA ❖

MULITAS DE LA ABUELITA

(Available only in Kensington)

Shredded chicken & queso fresco stuffed between homemade corn tortillas with a guajillo chile enchilada sauce topped with lettuce, crema & cotija cheese. Served with refried beans and rice.

\$18

ENCACAHUATADO DE PUERCO

"Pork in Peanut Sauce" GF

(Available only in Kensington)

Tender pork simmered in a chile de arbol and peanut sauce with spices. Served with queso fresco topped black beans and rice.

\$21

SEASONAL SOUP

BLACK BEAN **Vegan**

Flavorful black beans blended with tomato, onion, garlic and cumin. Topped with cashew crema, fresh avocado and cilantro.

Cup **\$6** Bowl **\$12**

CHURROS & VANILLA ICE CREAM

Ordered by the scoop or served on top of our warm churros. A fan favorite that shouldn't be missed.

By the Scoop **\$4** Over Churros **\$12**

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Ask us about our onsite catering, taco cart and mobile bar



APPETIZERS

GUACAMOLE DIP **V GF**

Topped with queso añejo
SMALL \$8 LARGE \$14

SALSA FRESCA **V GF**

SMALL \$4 LARGE \$6

NACHOS \$12 **V GF**

Topped with cheddar cheese, guacamole,
sour cream and queso añejo

Add ground, shredded, or impossible beef, or shredded chicken +\$3

Add carne asada, pollo asado, or carnitas +\$5 **GF**

QUESO DIP **V**

SMALL \$7 LARGE \$11

Add ground or impossible beef, or chorizo +\$3

SHRIMP CEVICHE WITH AVOCADO \$14 **GF**

QUESADILLA \$7 **V**

Soft or crispy

Add ground, shredded, or impossible beef, or shredded chicken +\$3

Add carne asada, pollo asado, or carnitas +\$5

QUESADILLA SUPREMA \$12 **V**

Crispy flour tortilla with melted cheddar,
sour cream, and guacamole

Add ground, shredded, or impossible beef, or shredded chicken +\$3

Add carne asada, pollo asado, or carnitas +\$5

CARNE ASADA FRIES \$16 **GF**

French fries, melted cheddar, sour cream,
guacamole and queso añejo

SOUPS & SALADS

CHICKEN TORTILLA SOUP \$12 **GF**

With avocado and queso añejo

SEASONAL SOUP

Ask your server

CUP \$6 BOWL \$12

ENSALADA SUPREMA \$12 **V GF**

Romaine, crispy tortilla strips, pinto beans, bell peppers,
tomato, queso añejo, avocado, choice of ranch, oil & vinegar,
or chipotle dressing

Add steak or chicken +\$5

Add shrimp +\$7

LUNCH SPECIALS

Monday thru Friday Only - Served until 3pm

\$12

1. Ground beef enchilada, ground beef taco, and beans
2. Cheese enchilada, ground beef burrito, and beans
3. Chicken enchilada topped with sour cream, rice and beans
4. Guacamole taco, Impossible ground "beef" taco, and whole pinto beans **V**
5. Cheese enchilada topped with sour cream, bean taco, and rice

HOUSE SPECIALTIES

"LETTER A" CHICKEN ENCHILADAS PLATE Two chicken enchiladas, topped with sour cream and avocado, with rice and beans on the side \$20

PONCE'S SPECIAL TOSTADA Large crispy flour tortilla topped with ground, shredded, or Impossible beef, or shredded chicken, refried beans, lettuce, tomato, avocado, sour cream, and queso añejo \$16 **V**

ENCHILADAS SUIZAS Two shredded chicken enchiladas with tomatillo cream sauce and manchego cheese, with rice and beans on the side \$21

FAJITAS Choose steak, chicken, or grilled veggies with bell peppers, onions, guacamole, sour cream, salsa fresca, rice, beans, and choice of tortillas on the side \$22 shrimp +\$5 **V**

CHILE RELLENO PLATE Two chiles rellenos topped with ranchera salsa, rice and beans on the side \$18

CAMARONES RANCHEROS Shrimp in a spicy ranchera salsa with tomato, onion, and chile guerito, served with rice, beans, and choice of tortillas on the side \$24

CAMARONES A LA DIABLA Shrimp in a spicy three chile sauce, served with guacamole, sour cream, salsa fresca, rice, beans, and choice of tortillas on the side \$24

TACOS DE BIRRIA Four shredded beef mini tacos with melted jack cheese, beef consume, rice, and beans \$21

A LA CARTE

BURRITOS

TURN ANY BURRITO INTO A CHIMICHANGA +\$1
TURN ANY BURRITO INTO A BOWL WITH RICE AND BEANS + \$3

**GROUND, SHREDDED, OR IMPOSSIBLE BEEF,
SHREDDED CHICKEN, OR BEAN** \$9
Served with enchilada sauce on top

COMBINATION \$11

Choice of ground, shredded, or impossible beef, or shredded chicken with beans inside and served with enchilada sauce on top

CARNE ASADA, POLLO ASADO, OR CARNITAS \$12
With guacamole and salsa fresca

SUPREMA \$12 **V**
Veggie beans and rice, monterey jack cheese, guacamole, sour cream, salsa fresca and lettuce

CHILE VERDE \$12
Tender pork stewed with tomatillo salsa inside and on top

CHORIZO \$12
Mexican sausage with scrambled eggs

MACHACA \$12
Shredded beef with onions, tomatoes, and scrambled eggs

CALIFORNIA \$14
Carne asada, guacamole, sour cream, french fries, cheddar cheese, and salsa fresca

SURF & TURF \$16
Carne asada, shrimp, avocado, tomatillo sauce, jack cheese, cabbage, and chipotle sauce

BAJA SHRIMP \$13
Shrimp, avocado, cabbage, chipotle sauce, and salsa fresca

**MAKE IT
A PLATE
W/ RICE + BEANS
+7**

ENCHILADAS

**GROUND OR SHREDDED BEEF,
SHREDDED CHICKEN, OR CHEESE** \$7
Topped with red enchilada sauce and melted cheddar
IMPOSSIBLE GROUND "BEEF" \$8 **V**
Topped with tomatillo sauce

TACOS

**GROUND, SHREDDED, OR IMPOSSIBLE BEEF,
OR SHREDDED CHICKEN** \$5
Crispy corn tortilla, lettuce and queso añejo

*** CARNE ASADA, POLLO ASADO,
OR CARNITAS** \$5 **GF**
Salsa fresca, guacamole, and queso añejo

*** GRILLED VEGGIES** \$5 **V GF**
Potato, bell peppers, squash, mushrooms, corn, onion, cilantro, and guacamole

*** SHRIMP** \$6 **GF**
Cabbage, chipotle sauce, avocado, and salsa fresca

FRIED FISH \$6
Tempura battered cod, cabbage, salsa blanca, and salsa fresca

3 ROLLED TACOS \$9 **V GF**
Shredded beef, shredded chicken, or seasoned potato in crispy fried corn tortillas. Served with lettuce and cheddar cheese

Add guacamole +\$3 Add sour cream +\$1
Turn into flautas +\$2

*** Available for Happy Hour**

DESAYUNO

\$14

HUEVOS RANCHEROS
Fried egg, corn tortilla, ranchera sauce, rice, beans, and choice of tortillas on the side

CHORIZO CON HUEVO **GF**
Mexican sausage, scrambled eggs, rice, beans, and choice of tortillas on the side

MACHACA CON HUEVO **GF**
Shredded beef, scrambled eggs, onions, tomatoes, rice, beans, and choice of tortillas on the side

CHILAQUILES **V GF**
Tortilla chips, scrambled with eggs, cotija cheese, onions, and sour cream, and choice of red or green sauce, rice, and beans

OTRAS

CHEESEBURGER \$8
Beef, American cheese, mayo, mustard, relish, tomato, and lettuce

IMPOSSIBLE BURGER \$9 **V**
Impossible beef, mayo, mustard, relish, tomato, and lettuce

FRENCH FRIES \$5

*** SPANISH RICE** \$4

*** REFRIED OR WHOLE PINTO BEANS** \$4

** Beans & Rice Available Vegan*

DESSERTS

FLAN OR CHURROS \$8

MARGARITAS

★ HOUSE \$10

El Jimador Blanco with Triple Sec and sweet & sour

★ CADILLAC \$11

1800 Reposado with Grand Marnier, lime juice, and sweet & sour

★ SPECIAL \$11

Rotating tequilas with Cointreau, lime juice, and sweet & sour

ROCIO \$13

Herradura Silver and Reposado tequilas, Cointreau, lime juice, and soda water

EL DIABLITO \$13

Herradura Blanco with Triple Sec, lime juice, pomegranate juice, and sweet & sour

FLACA \$13

Herradura Reposado with lime juice and agave nectar

SANDIA \$13

El Jimador Blanco, watermelon juice, lime juice, and agave nectar

ORIGINAL \$13

Gran Centenario Plata tequila with Cointreau, lime juice, and agave nectar



VIVA LA PONCE'S \$13.50

Herradura Añejo, Grand Marnier, Cointreau, lime juice, and sweet & sour

PERFECTO \$14

Corralejo Reposado tequila, Cointreau, Cointreau Noir, orange juice, lime juice, and sweet & sour

SMOKEY \$15

Don Julio Añejo, lime juice, agave nectar, and a floater of Del Maguey Chichicapa Mezcal

LA VANILLA \$15

Don Julio and Casa Noble Añejo tequilas, Grand Marnier, lime juice, and agave nectar

★ Served in 12oz glass. Can be made tall for an additional \$1

MOCKTAILS

NO-CIO \$9

Ritual non-alcoholic tequila, lime juice, and soda water

DIABLI-NO \$8

Pomegranate juice, lime juice and soda water

ATHLETIC MICHELADA \$9

Athletic Brewing non-alcoholic Mexican lager, lime juice, Clamato with black pepper and tajin

WATERMELON LIME AGUA FRESCA \$8

Watermelon and lime juices

VIRGIN MARGARITA \$8

Choice of lime, strawberry, desert pear, chipotle pineapple, or mango with lime juice
{ Or ask your server about making any of our margaritas virgin }

COCKTAILS

HIBIZCAL \$13

Los Javis Espadin mezcal, hibiscus tea, lime juice, and agave nectar

PIÑA COLADA \$12

Sailor Jerry spiced rum, pineapple juice, and coconut cream

BLOODY MARY or MARIA \$11

Tito's vodka or Cutwater Blanco tequila and Cutwater bloody mix with skewers of marinated carrots and jalapeno, spicy green bean, green olive, and lime

VODKA FRESCAS \$11

Choice of Grey Goose Poire, Stoli Raspberry, Absolut Mandarin, or Ketel One Citroen with lemon juice, simple syrup, and soda water

PEPINO LIMÓN \$12

Jose Cuervo Tradicional blanco tequila, cucumber, lime simple syrup, and soda water

FRUTAS \$12

El Jimador Blanco with choice of lime, strawberry, desert pear, chipotle pineapple, or mango with lime juice

WINE

SYCAMORE LANE

Red or White

\$9

VERAMONTE

Cabernet or Chardonnay

\$12

ASK SERVER

ABOUT SEASONAL
WINE LIST

SANGRIA

Glass \$11 Carafe \$18

BEVERAGES

FOUNTAIN SODA \$4

Coke, Diet Coke, Sprite, Dr. Pepper, Raspberry Tea, Fanta Orange, Squirt

LEMONADE or ICED TEA \$4

JUICE \$4

Apple, Orange, Tomato, Grapefruit, Cranberry, Pineapple, Clamato

TOPO CHICO \$3 

DARK HORSE COFFEE \$4



HOT TEA \$4

MILK \$4

MEXICAN HOT CHOCOLATE \$5

HOUSE-MADE HORCHATA or JAMAICA \$5

KIDS DRINKS \$2

Sodas, Milk, or Juice

BEER

Corona
Corona Light
Tecate
Tecate Light
XX Lager
XX Amber

Modelo Especial
Negra Modelo
Bohemia
Pacifico
Budweiser
Bud Light
O'Doul's N/A

ASK SERVER
ABOUT ROTATING
CRAFT BEER LIST

\$7

MAKE IT A MICHELADA

\$2

BLOODY

With Bloody Mary Mix

CAESAR

With Clamato, Lime, Worcestershire, Tajin, Salt, Pepper, and Tabasco

LIME + SALT

HAPPY HOUR

\$7 HOUSE MARGARITAS

3 TACOS FOR \$5

{ with purchase of beverage }

\$1 OFF ALL BEERS





MENU

PONCE'S NIÑOS

ALL KIDS MENU PLATES

\$7⁹⁵

TWO MINI CHEESE QUESADILLAS WITH RICE AND BEANS

**THREE MINI ROLLED TACOS
(CHOICE OF SHREDDED BEEF OR CHICKEN) WITH RICE AND BEANS**

CHEESE ENCHILADA WITH RICE AND BEANS

MINI BEAN AND CHEESE BURRITO WITH RICE AND BEANS

PLAIN CHEESEBURGER WITH FRENCH FRIES

*MUST BE 12 YEARS OLD OR YOUNGER TO ORDER FROM THE "NIÑOS MENU"

TEQUILA

1800

Blanco	13
Reposado	14
Añejo	17
Cristallino	16

AZUNIA

Blanco	14
Reposado	15
Añejo	16
Extra Añejo	30

CASA NOBLE

Blanco	17
Reposado	18
Añejo	20
Single Barrel Añejo	28

CAZADORES

Blanco	14
Reposado	15
Añejo	16
Extra Añejo	24

CHAMUCOS

Blanco	13
Reposado	15
Añejo	16

CLASE AZUL

Blanco	19
Reposado	45

CORRALEJO

Blanco	14
Reposado	16
Triple Distilled	
Reposado Añejo	20
99,000 Horas	
Extra Añejo	15

CORZO

Blanco	17
Reposado	19
Añejo	20

JOSE CUERVO

Blanco	16
Reserva Platino	18
Reposado	17
Reserva Reposado	23
Reserva Extra Añejo	53
Cristallino	13

CUTWATER

Blanco	12
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DON JULIO

Blanco	15
Reposado	17
Añejo	18
Real Extra Añejo	80
1942 Extra Añejo	36

DULCE VIDA

Blanco	12
Reposado	13
Añejo	13

EL JIMADOR

Blanco	12
Reposado	14
Añejo	15

ESPOLON

Blanco	13
Reposado	15
Añejo	16

FORTALEZA

Blanco	17
Reposado	19
Añejo	24

FRIDA KAHLO

Blanco	12
Reposado	16
Añejo	17

GRAN CENTENARIO

Blanco	14
Reposado	15
Añejo	16
Cristalino	26

GRAN CORAMINO

Cristalino	17
Añejo	28

HERRADURA

Blanco	15
Reposado	16
Añejo	18
Suprema Añejo	60
Ultra	16

HORNITOS

Blanco	13
Reposado	15
Black Añejo	16

LALO

Blanco	15
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MAESTRO DOBEL

Blanco	13
Reposado	15
Añejo	16
Diamante	14

MILAGRO

Blanco	12
Select Barrel Blanco	16
Reposado	16
Select Barrel Reposado	18
Añejo	17
Select Barrel Añejo	20

OLMECA ALTOS

Blanco	12
Reposado	12
Añejo	14

PARTIDA

Blanco	17
Reposado	18
Añejo	19
Elegante Extra Añejo	42

PATRON

Blanco	16
Reposado	17
Añejo	18

DAILY MARGARITA SPECIALS

SEE SPECIALS BOARD FOR DAILY TEQUILA \$11

Made with 2oz of daily special tequila, Cointreau, lime juice, and sweet & sour

MAKE IT LARGE OR SPICY +\$1

SIETE LEGUAS

Blanco	16
Reposado	17
Añejo	18

SUERTE

Blanco	11
Reposado	12
Añejo	17

TEQUILA 123

Blanco	17
Reposado	18
Añejo	20

TEQUILA OCHO

Blanco	16
Reposado	17
Añejo	18

TRES AGAVES

Blanco	14
Reposado	15
Añejo	16

TURN ANY TEQUILA INTO A MARGARITA

Your choice of Tequila or Mezcal with

\$1

TRIPLE SEC, SWEET + SOUR

\$2

HOUSE-MADE ORGANIC "AGAVE NECTAR" (FRESH LIME & AGAVE)

\$2

COINTREAU OR GRAND MARNIER, SWEET + SOUR

\$3

COINTREAU OR GRAND MARNIER, HOUSE-MADE ORGANIC "AGAVE NECTAR"

All priced as a 3oz neat/cocktail, 1oz available {see server for pricing}