

FINCH (OCKLUS) SIGNATURE HOUSE 10 **MARGARITAS** Carefully crafted with Herradura Silver Teguila, Cointreau and our freshly homemade sweet and sour mix. Choose from: strawberry, mango, cucumber and jalapeño, tamarindo or a skinny margarita. MULE

10 Your choice of vodka, mezcal, or tequila mixed with fresh lime juice and ginger beer. This cocktail is rich in flavor like the state of Oaxaca, the state that it originates

from. LA CATRINA ROJA

11 This tempting red sangria is infused with red wine, triple sec, simple syrup, fresh lime juice, green apples and grapes,

11 LA CATRINA BLANCA This delicious white sangria is infused with white wine, triple sec, simple syrup, fresh lime juice, with fresh strawberries, mangos and mint.

CASA DEL SOL MOJITOS Served on the rocks, rum, mint, simple syrup and our homemade sweet and sour mix, your choice of classic, mango or strawberry.

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GUACAMOLE FRESCO Creamy avocados, tomato, onion, jalapeño, with a touch of cilantro and fresh lime.

OUESO FUNDIDO Molton cheese blended in layers with chorizo, onion, poblano peppers, topped with cilantro

served with pico de gallo and tortillas. NACHOS

Fried crispy corn tortilla chips layered with beans, salsa ranchera, Monterey Jack cheese, jalapeño, sour cream, guacamole and pico de gallo. (add chicken, steak or shrimp for 6)

WINGS 8 jumbo wings fried to perfection, served in a cazuela with fresh carrots, celery, and your choice of ranch, Bleu Cheese, sweet habanero or buffalo sauce.

CHIMICHANGA Chicken machaca wrapped and fried until golden in a flaky flour tortilla, crisp lettuce, guacamole, pico de gallo and sour cream.

MENU DE LOS NIÑOS 2 SHREDDED BEEF 10 **TAQUITOS** 3 CHICKEN FINGERS

CHEESE ENCHILADA 10 **GRILLED 80Z** CHICKEN BREAST

Ensaladas y sopas

SOPA DE TORTILLA Mixed crispy tortilla strips, seasonal vegetables, roasted chiles, braised chicken, chicken broth, cilantro, topped with avocado, sour cream, and lime.

SOPA DE ALBONDIGAS Flavorful meatballs, onions, carrots, potatoes,

tomatoes, zucchini and topped with cilantro, lime and served with tortillas. CASA DEL SOL SALAD

Fresh mixed greens, red onion, corn, cherry tomatoes, cucumber, red and green bell peppers, black beans, tortilla chips, tossed in creamy cilantro dressing. (Your choice of shrimp, chicken or salmon)

CAESAR SALAD Crisp romaine lettuce served with croutons, lemon zest, and grated parmesean cheese tossed in a Caesar dressing. (add chicken, shrimp or salmon)

TRADICIONALES

2 CHEESE ENCHILADAS 2 cheese stuffed tortillas smothered in our house red sauce served with beans, rice and sour cream.

15 ENCHILADA SUIZAS 2 chicken enchiladas, topped with green tomatillo salsa, cilantro, Monterey Jack Cheese, served with beans, rice and sour cream.

CHILE RELLENO 2 chiles rellenos stuffed with Monterey Jack cheese, topped with ranchero sauce, cilantro, melted cheese, sour cream

served with beans, rice, and tortillas. TACOS DE CARNE ASADA 14

3 steak tacos served with rice, beans, pico de gallo, guacamole and salsa.

BIRRIA TACOS 16 3 birria tacos, cheese, onions, cilantro, served with consomé, rice, salsa, and lime wedges.

COMBINACION MEXICANA 1 hard shell beef taco, 1 cheese enchilada, 1 chile relleno, served with rice and beans.

CAMARONES AL MOJO DE AJO 18 Sauteed succulent shrimp in aromatic garlic butter,

14 **BURRITO DE CARNE ASADA**

Flour tortilla filled with steak, rice, beans, cheese, pico de gallo, topped with ranchero sauce and sour.

served with beans, rice, vegetables, and tortillas.

BURRITO DE CARNITAS 14 **10** Flour tortilla filled with juicy pork carnitas, rice, beans, cheese, pico de gallo, and topped with salsa verde, melted cheese and sour cream.

BEEF TAOUITOS Corn tortillas filled with tender shredded beef, topped with pico de gallo, sour cream and guacamole, served with rice and beans.

[SPECIALES DE (ASA (DEL SQL

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POLLO A LA PARRILLA Grilled marinated chicken breast, cheese enchilada, served with rice, beans, pico de gallo and guacamole.

CARNITAS URUAPAN STYLE AND A CHEESE ENCHILADA

Tender braised pork, cheese enchilada, beans, rice, fresh pico de gallo, guacamole and tortillas.

STEAK PICADO Spicy steak stir fried with red and green bell pepper, onions and tomato served with beans, rice and tortillas.

15 PORK CHILE VERDE

Tender simmered pork in green tomatillo salsa served with rice, beans and tortillas.

MENÚ VEGANQ

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CHORIZO BURRITO Flour tortilla layered with soyrizo, black beans, corn, cheese, crisp lettuce, pico de gallo, guacamole and sour cream and served with sweet potato fries.

VEGGIE TACOS 3 crispy shell tortillas layered with 4 oz of

vegan protein, crisp lettuce, cheese, pico de gallo, sour cream and black beans.

MUSHROOM SOUP Seasonal mushrooms sautéed with onions and garlic, simmered in vegetable stock and served with tortilla strips and fried onion strips.

TAOUITOS DE PAPA Corn tortillas stuffed with twice seasoned potatoes, topped with cheese, sour cream, served with salad, beans, guacamole and pico de gallo.

DQSIR[S

OREO CHEESECAKE TRADITIONAL FLAN 10 **DEEP FRIED VANILLA**

ICE CREAM & CHURROS



(HUBDONNU)

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CAVICCHIOLI 1928 PROSECCO TAITTINGER LA FRANCAISE BRUT CHAMPAGNE	9	25	HESS COLLECTION MONTEREY SHIRTAIL CREEK VINEYARD 2019 MICHAEL DAVID, LODI SONOMA CUTRER RUSSIAN RIVER RANCHES, 2019 DOMANIE GERARD TREMBLAY PETIT CHABLIS, 2017	8 28 8 28 11 39 13 45 15 52 - 68
RosÉ			DOMAINE GERARD TREMBLAY PETIT CHABLIS, 2017 CAKEBREAD	15 45 15 52 - 68
VALCOMBE VENTOUX,FRANCE	10	35	WHITE WINES	
CABERNET SAUVIGNON			CAVIT COLLECTION DELLE VENEZIE IGT PINOT GRIGIO MATUA MARLBOROUGH SAUVIGNON BLANC EMMOLO NAPA SAUVIGNON BLANC 2020	8 24 9 28 13 45
STERLING VINEYARDS VINTNERS COLLECTION, CALIFORNIA	9	28	EMMOLO NAPA SAUVIGNON BLANC 2020	13 45
MICHAEL DAVID EARTHQUAKE LODI, 2018 DAOU DISCOVERY PASO ROBLES, 2019 CAYMUS NAPA VALLEY, 2019	12 15	42 52 20	DINOT NOIR	
		170	SUMMERLAND CENTRAL COAST, 2019 DOMAINE FRANCOISE ET DENIS CLAIR	10 35
RED WINES			COTE DE BEAUNE VILLAGES, 2018	
BODEGA NORTON RESERVA MENDOZA MALBEC, 2018	10	35		
LES TOURS DE LAROQUE SAINT EMILION GRAND CRU BORDEAUX 2016	19	67		

ORAFT BEERS 6.5 6.5 6.5

LAGUNITAS IPA

MANGO CART

BOTTLED BEERS 6 XX LAGER 6 BOHEMIA

COORS LIGHT

6.5 6.5 6.5 CORONA LIGHT MODELO ESPECIAL **STELLA ARTOIS**

CORONA

LIMONADA COFFEE **ASSORTED SODAS**

PACIFICO

805 BEER

NEGRA MODELO

ASSORTED HOT TEAS 3.5 3.5 3.5 3.5 WATER (FLAT OR SPARKLING) ICE TEA TROPICAL ICE TEA

6 6 6.5

SPARKLING

Casa del Sol is the proud home to multi-Grammy nominated Mariachi Sol de México® (est.1981) and Mariachi Reyna de Los Angeles® (est. 1994) , America's first all-female professional mariachi ensemble, founded by master musician Jóse Hernández.

Maestro Hernández is a proud fifth-generation mariachi musician, whose roots trace back to 1810 to the birthplace of mariachi ; Jalisco, Mexico

We hope you enjoy the world class entertainment and dining experience at Casa del Sol, a little taste of México without leaving California.