



DESAYUNOS

CHILAQUILES

Freshly fried tortilla chips smothered with our roasted tomatillo salsa, scrambled eggs, topped with cotija cheese, sour cream, and served with pinto beans. Add steak or chicken 6

15

EL MEXICANO

Farm raised eggs, mild spiced chorizo, tomatoes, onions, bell peppers and topped with avocado and your choice of mild salsa verde or ranchera sauce, served with pinto beans and Mexican style potatoes.

16

BREAKFAST BURRITO

Chicken machaca, farm raised eggs, mixed with shredded cheese, Mexican rice, fresh pico de gallo, sour cream with your choice of fresh fruit or sweet potato fries.

14

WAFFLES & SAUSAGE

Belgium Waffles topped with butter, whipped cream, fresh strawberries, and smoked sausages.

15

EL AMERICANO

Farm raised eggs, blended cheddar cheese, onions, tomatoes, and bell peppers topped with fresh avocado slices and served with pinto beans and Mexican style potatoes.

16

APERITIVOS

GUACAMOLE FRESCO

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

10

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)

12

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.

12

CHIMICHANGA

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

12

ROASTED STREET CORN

Roasted corn on the cob rubbed with cilantro butter, cotija cheese, parmesan cheese, tajin, charred lime and lime zest.

12

ENSALADAS Y SOPAS

SOPA DE ALBONDIGAS

Flavorful meatballs, onions, carrots, potatoes, tomatoes, zucchini and topped with cilantro, lime and served with tortillas.

8

CASA DEL SOL SALAD

Fresh mixed greens, red onion, corn, cherry tomatoes, cucumber, red and green bell peppers, black beans, cheese, tortilla chips, tossed in creamy cilantro dressing served in a flour tortilla bowl. (add shrimp, chicken, steak 6)

12

CAESAR SALAD

Crisp romaine lettuce served with croutons, lemon zest, and grated parmesan cheese tossed in a Caesar dressing. (add chicken, shrimp 6)

12

MENÚ VEGANO

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.

15

VEGGIE TACOS

3 crispy shell tortillas layered with 4 oz of vegan protein, crisp lettuce, cheese, pico de gallo, sour cream and black beans.

15

TAQUITOS DE PAPA

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

14

COMBINACIONES TRADICIONALES MEXICANAS

2 CHEESE ENCHILADAS

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

14

ENCHILADA SUIZAS

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

15

CHILE RELLENO

1 chile relleno stuffed with Monterey Jack cheese, topped with ranchero sauce, cilantro, melted cheese, sour cream served with beans, rice, and tortillas.

16

TACOS DE CARNE ASADA

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

16

BIRRIA TACOS

3 (beef) birria tacos, cheese, onions, cilantro, served with consomé, rice, salsa, and lime wedges.

16

BURRITO DE CARNE ASADA

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

15

BURRITO DE CARNITAS

Flour tortilla filled with juicy pork carnitas, rice, beans, cheese, pico de gallo, and topped with salsa verde, melted cheese and sour cream.

15

MENÚ DE LOS NIÑOS

2 SHREDDED BEEF TAQUITOS

Corn tortillas filled with tender shredded beef, served with rice and beans.

11

3 CHICKEN FINGERS

3 breaded chicken strips, served with french fries.

11

CHEESE ENCHILADA

1 cheese stuffed tortilla smothered in our house red sauce served with beans, rice.

11

GRILLED CHICKEN BREAST

Choice of 2 sides: rice, beans, fruit, or french fries.

11

WAFFLES & SAUSAGE

Belgium Waffle topped with whipped cream, fresh strawberries, and sausage.

11



LA CRUDA MARIA 15

Tequila, our Bloody Mary mix, and garnished with bacon, shrimp, olive.

SOL-CHELADA 15

Your choice of beer our Bloody Mary mix, and garnished with bacon, shrimp, olive.

BOTTOMLESS MIMOSAS

12

COMBINACIÓN MEXICANA

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

18

BEEF TAQUITOS

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

16

SIZZLING FAJITAS

Grilled with red and green bell peppers and onions, served in a cast iron skillet and accompanied by rice, beans, pico de gallo, guacamole and tortillas. With your choice of: chicken, ribeye steak or shrimp.

18

POLLO A LA PARRILLA

Grilled marinated chicken breast, served with rice, beans, pico de gallo and guacamole.

18

CARNITAS URUAPAN STYLE

Tender braised pork, served with beans, rice, fresh pico de gallo, guacamole and tortillas.

16

CARNE ASADA

Ribeye steak served with pico de gallo, guacamole, beans, rice and tortillas.

19

POSTRES

OREO CHEESECAKE

10

TRADITIONAL FLAN

10

DEEP FRIED VANILLA ICE CREAM AND CHURROS

10

BEBIDAS

LIMONADA

4

COFFEE

4

ASSORTED SODAS

4

ASSORTED HOT TEAS

4

WATER

4

(FLAT OR SPARKLING)

ICE TEA

4

TROPICAL ICE TEA

4

Dinner Cocktails

SIGNATURE HOUSE MARGARITAS 10

Carefully crafted with Herradura Silver Tequila, 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.

LA CATRINA BLANCA 11

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 9

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

LA PENCA 9

Our delicious tamarind margarita is infused with Los Javis Joven Mezcal, lime juice, tamarind pulp and agave nectar

LA CRUDA MARIA 15

Tequila, our Bloody Mary mix, and garnished with bacon, shrimp, olive.

SOL-CHELADA 15

Your choice of beer our Bloody Mary mix, and garnished with bacon, shrimp, olive.

Beer List

DRAFT BEERS

PACIFICO	6.5
MODELO	6.5
NEGRA MODELO	6.5
STELLA ARTOIS	6.5
MANGO CART	6.5
LAGUNITAS IPA	6.5

BOTTLED BEERS

CORONA	6
CORONA LIGHT	6
BOHEMIA	6
DOS XX	6
MICHELO ULTRA	6
BUD LIGHT	6
COORS LITE	6
HENEIKEN (NON ALCOHOLIC)	6
BEER BUCKET	36

Wine List

Sparkling

CAVICCHIOLI 1928 PROSECCO 9 28

TAITTINGER LA FRANCAISE - 85
BRUT CHAMPAGNE

Rosé

SONOMA CUTRER 13 45

Cabernet Sauvignon

STERLING VINEYARDS 9 28
VINTNERS COLLECTION, CALIFORNIA

DAOU DISCOVERY 15 52
PASO ROBLES, 2019

Red Wines

BODEGA NORTON RESERVA 10 35
MENDOZA MALBEC, 2018

Chardonnay

HESS COLLECTION MONTEREY 8 28
SONOMA CUTRER 13 45

White Wines

CAVIT COLLECTION DELLE 8 24
VENEZIE IGT PINOT GRIGIO

MATUA MARLBOROUGH 9 28
SAUVIGNON BLANC

Pinot Noir

SUMMERLAND 10 35
CENTRAL COAST, 2019

Wines

(Available by bottle only)

Domaine Gerard- Petit Chablis	52
Cote De Beaune- Pinot Noir	38
Les Tours De Laroque- Bordeaux	67
Valcombe Ventoux- Rose	35