



**GUACAMOLE FRESCO 12**  
Creamy avocados, tomato, onion, jalapeño, with a touch of cilantro and fresh lime.

**CAESAR SALAD 22**  
Crisp romaine lettuce served with croutons, lemon zest, and grated parmesan cheese tossed in a Caesar dressing. With your choice of chicken, shrimp or salmon .

**2 CHEESE ENCHILADAS 20**  
2 cheese stuffed tortillas smothered in our house red sauce served with beans, rice and sour cream.

**ENCHILADA SUIZAS 22**  
2 chicken enchiladas, topped with green tomatillo salsa, cilantro, Monterey Jack Cheese, served with beans, rice and sour cream.

**BIRRIA TACOS 23**  
3 birria tacos, cheese, onions, cilantro, served with consomé, rice, salsa, and lime wedges.

**STEAK AND SHRIMP 39**  
Choice ribeye steak, three sautéed garlic shrimp, served with rice, beans, vegetables and tortillas.

**CASA DEL SOL FAJITAS COMBINATION 30**  
Chicken, steak, and shrimp served in a iron skillet with rice beans, pico de gallo, guacamole and tortillas.

**CARNITAS URUAPAN STYLE AND A CHEESE ENCHILADA 28**  
Tender braised pork, cheese enchilada, beans, rice, fresh pico de gallo, guacamole and tortillas.

**PESCADO ENTERO 28**  
Whole red snapper, prepared Veracruz style, lightly breaded, seasoned deep fried and topped with a garlic butter sauce, served with rice, beans, pico de gallo and your choice of tortillas.

**CAMARONES A LA DIABLA 31**  
Grilled jumbo shrimp tossed in a spicy diabla sauce, served with rice, beans and sautéed vegetables.

**MENU VEGETARIANO**

**TAQUITOS DE PAPA 16**  
Corn tortillas stuffed with twice seasoned potatoes, topped with cheese, sour cream, served with salad, beans, guacamole and pico de gallo.

**CHORIZO BURRITO 18**  
Flour tortilla layered with soyrizo, black beans, corn, cheese, crisp lettuce, pico de gallo, guacamole and sour cream and served with sweet potato fries.

**BEBIDAS**

**LIMONADA 5**  
**COFFEE 5**  
**ASSORTED SODAS 5**  
**ASSORTED HOT TEAS 5**  
**WATER 5**  
(FLAT OR SPARKLING)  
**ICE TEA 5**  
**TROPICAL ICE TEA 5**  
**AGUA FRESCAS 5**  
Horchata, Jamaica & Tamarindo

**APERITIVOS**

**SOPA DE ALBONDIGAS 10**  
Flavorful meatballs, onions, carrots, potatoes, tomatoes, zucchini and topped with cilantro, lime and served with tortillas.

**ENTRÉES**

**TACOS DE CARNE ASADA 23**  
3 steak tacos served with rice, beans, pico de gallo, guacamole and salsa.

**COMBINACIÓN MEXICANA 26**  
1 hard shell beef taco, 1 cheese enchilada, 1 chile relleno, served with rice and beans.

**SIZZLING FAJITAS 26**  
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.

**CAMARONES AL MOJO DE AJO 31**  
Sautéed succulent shrimp in aromatic garlic butter, served with beans, rice, vegetables, and tortillas.

**POLLO A LA PARRILLA 26**  
Grilled marinated chicken breast, cheese enchilada, served with rice, beans, pico de gallo and guacamole.

**STEAK PICADO 27**  
Spicy steak stir fried with red and green bell pepper, onion and tomato served with beans, rice and tortillas.

**PORK CHILE VERDE 22**  
Tender simmered pork in green tomatillo salsa served with rice beans and tortillas

**CARNE ASADA TAMPIQUEÑA 31**  
Steak and a cheese enchilada served with pico de gallo, fresh guacamole, beans, rice and tortillas.

**SALMON FILLET 26**  
**AL MOJO DE AJO**  
Served with beans, rice and sautéed vegetables.

**MENU DE LOS NIÑOS**

**2 SHREDDED BEEF TAQUITOS 12**  
Includes rice and beans.

**3 CHICKEN FINGERS 12**  
Includes french fries.

**CHEESE ENCHILADA 12**  
Includes rice and beans.

**GRILLED CHICKEN BREAST 12**  
Choice of 2 sides: rice, beans, fruit, or french fries

**POSTRES**

**TRADITIONAL FLAN 12**  
**OREO CHEESECAKE 12**



## Dinner Cocktails

### SIGNATURE HOUSE MARGARITAS 15

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 15

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 15

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

### LA CATRINA BLANCA 15

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 15

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

### LA PENCA 15

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

## Beer List

### DRAFT BEERS

PACIFICO	10
MODELO	10
NEGRA MODELO	10
STELLA ARTOIS	10
MANGO CART	10
LAGUNITAS IPA	10

### BOTTLED BEERS

CORONA	8
CORONA LIGHT	8
BOHEMIA	8
DOS XX	8
BUD LIGHT	8
COORS LITE	8
HENEIKEN (NON ALCOHOLIC)	8
BEER BUCKET	45

## 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

Reservations on Friday and Saturday are for (1) show only, 3% service fee included if paid by credit card  
18% gratuity will be added on checks of \$200 or more.