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LOS  
**ALTOS**  
COCINA Y CANTINA

TEL (217) 717-1932:

## ANTOJITOS —

### ★ **ELOTE \$10**

Fire roasted corn, mayo, queso cotija, tajin, lime, cilantro & radish.

### ★ **EMPANADAS \$12**

3 chicken tinga and queso empanadas, cilantro garlic.

### **CALAMAR FRITO \$13**

Crispy calamari, lemon wedges, honey-chipotle.

### **QUESO BLANCO \$8**

Signature cheese dip.

### **GUACAMOLE \$10**

Avocado, serrano, tomato, onion, cilantro, radish.

(add a topping pomegranate +0.99, charred pineapple +0.99, chicharron +0.99)

### **QUESO FUNDIDO \$10**

Charred chorizo, melted cheese, topped with queso blanco, cilantro, radish.

### **NACHOS LOS ALTOS \$15**

Seasoned ground beef, chicken tinga, refried beans, jalapeños, queso, lettuce, crema, pico de gallo, guacamole.

### **BIRRIA FRIES \$15**

Crispy fries topped with shredded birria brisket meat, queso blanco, salsa verde, crema & pico de gallo.

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4.

WEB



WHERE TRADITION IS SERVED IN EVERY PLATE.

## | SOPAS |

## ENSALADAS

### **CHICKEN TORTILLA SOUP \$12**

Chicken broth, chicken, vegetables, avocado, chihuahua cheese, sour cream, tortilla strips.

### ★ **CARNE EN SU JUGO \$18**

Jalisco-style skirt steak tips simmered in their natural juices with bacon, beans, jalapeño, and onions.

### **BIRRIA RAMEN BOWL \$14**

Ramen noodles, cooked in beef birria broth, birria brisket meat, boiled egg, onion, cilantro, chihuahua cheese.

### **TACO SALAD \$12**

Crispy tortilla shell, lettuce, pinto beans, crema, cheese, guacamole, pico de gallo.

**Ground beef**  
**Chicken tinga**  
**Fajita style +4**  
**Grilled veggies +1**

### ★ **CAESAR ELOTE SALAD \$13**

Romaine, parmesan, croutons, tomato, grilled corn, grilled chicken, cesar dressing.

### **ALTOS SUMMER SALAD \$13**

Baby spinach, pineapple, red grapes, mandarin oranges, queso fresco, candied walnuts, vinaigrette.

**Grilled chicken +2**  
**Shrimp al carbon +4**  
**Carne Asada +7**

## TAQUERIA LOS ALTOS:

Hand pressed fresh corn tortillas 

### **STREET TACOS (3)**

Corn tortillas, cilantro, onion, salsa, lime, Mexican rice & refried beans.

**Carne asada \$17**  
**Guajillo citrus chicken \$16**  
**Carnitas \$16**  
**Al pastor \$16**  
**Chorizo \$16**  
**Shrimp al carbon \$18**

### **TEX-MEX \$14**

3 crispy corn tortillas, ground beef or chicken tinga, lettuce, cheese, pico de Gallo, crema. Mexican rice.

### **LA DIABLA SHRIMP \$18**

3 corn tortillas, cabbage, shredded carrot, roasted corn, honey chipotle, cilantro-lime crema. Cilantro rice & pinto beans.

### **TACOS DE TILAPIA \$18**

3 corn tortillas, cabbage, shredded carrot, roasted corn, honey-chipotle, cilantro-lime crema. Cilantro rice & pinto beans.

### **TACOS DE BIRRIA \$18**

3 cheesy beef brisket tacos in a corn tortilla, onion, cilantro, radish. Served with Mexican rice & birria broth.

If you have any food allergies, please inform your server.

## FAJITAS:

### CLASICAS:

Grilled pepper, onions, tomatoes. served with Mexican rice, refried beans, lettuce, guacamole, pico de gallo, crema, Tortillas.

**GRILLED CHICKEN \$18**

**STEAK STRIPS \$20**

**CAMERON AL CARBON \$22**

**MIXED \$23**

### ALTOS DELUXES \$27

Skirt steak tips, chicken & chorizo, Grilled pepper, onions, tomatoes. Topped with Chihuahua cheese. Served with Mexican rice, refried beans, lettuce, guacamole, pico de gallo, crema, Tortillas.

### VEGETARIAN \$18

Zucchini, squash, onion, bell peppers, cauliflower. served with Mexican rice, refried beans, lettuce, guacamole, pico de gallo, crema, Tortillas.

### DEL MAR \$28

Grilled tilapia, shrimp & scallops squash, zucchini, squash, onion, bell peppers, cauliflower. Served with cilantro rice & pinto beans, lettuce, guacamole, pico de gallo, crema, Tortillas.

## MAR

### CAMARONES AL GUSTO \$21

Cilantro rice, pinto beans, cabbage, carrots, pico de gallo, guacamole, queso fresco.

#### SALSAS

 Tequila lime sauce  Diabla  Mojo de ajo

### SALMON GUAJILLO \$23

Grilled salmon on a bed of Mexican rice topped with tequila lime glazed asparagus. Surrounded with chocolate guajillo sauce.

### TEQUILA LIME TILAPIA \$18

Grilled tilapia fillet topped with shrimp al carbon. served with cilantro rice, sautéed veggies, avocado.

### CEVICHE DE CAMARON \$19

Poached shrimp, fresh lime juice, tomato, cilantro, jalapeño, onion, cucumber. Sliced avocado & oranges. Served with saltine.

## CORTES DE RES:

### CARNE ASADA \$25

Marinated skirt steak, grilled onions, grilled elote, Chile toreado, quesadilla de maiz. Served with Mexican rice, frijoles de la olla, avocado fresco salad & fresh tortillas.

### CARNE BORRACHA \$23

Grilled skirt steak sautéed in cerveza, onions, jalapeños, served with Mexican rice, frijoles de la olla, avocado fresco salad & fresh tortillas.

### ★ CHURRASCO \$25

Chimichurri-rubbed skirt steak, mashed potatoes, grilled mixed veggies, choice of Cesar salad or house salad.

### RIBEYE \$32

Thick cut ribeye grilled to perfection, mashed potatoes, grilled elote, choice of cesar salad or house salad.

RIBEYE available only Friday, Saturday, Sunday fresh thick cut limited stock.

Add Shrimp al carbon +5  
Add Scallops +7  
Add grilled jalapeños +1  
Add grilled onions +1  
Add grilled mushrooms +1.5

## POLLO AL CARBON

### POLLO AL GUSTO \$16

Grilled chicken breast, served with mashed potatoes, grilled elote & choice of salad. Topped with Sauce of choice:

#### SALSAS

 MOLE  CREAMY TOMATILLO  RANCHERA  QUESO BLANCO  MUSHROOM

### PANCHO VILLA CHICKEN & SHRIMP \$21

Grilled chicken breast, shrimp al carbon, topped with queso blanco & pico. Served with cilantro white rice choice of caesar salad or house salad.

## ENCHILADAS

### ENCHILADAS VERDES \$16

3 enchiladas stuffed with frilled spinach, mushrooms, cheese. Topped with salsa verde, crema, pickled red onion, queso fresco. Served with Mexican rice & refried beans.

### ENCHILADAS DE MOLE \$16

3 enchiladas stuffed with chicken tinga. Topped chocolate mole sauce, crema, pickled red onion, queso fresco. Served with Mexican rice & refried beans.

### ENCHILADAS DE CAMARON \$19

3 enchiladas stuffed with grilled shrimp, cheese. Topped with queso blanco, grilled corn, crema, pickled red onion, queso fresco, cilantro, radish. Served with mashed potatoes & choice of caesar salad or house salad.

### ENCHILADAS SUIZAS \$16

3 enchiladas stuffed with chicken tinga. Topped with salsa verde, crema, pickled red onion, queso fresco. Served with Mexican rice & refried beans.

### ENCHILADAS ROJAS \$16

3 enchiladas stuffed with ground beef. Topped with salsa roja, crema, pickled red onion, queso fresco. Served with Mexican rice & refried beans.

## TRADICIONES

### AGAVE BURRITO \$16

12' flour tortilla stuffed with Mexican rice, refried beans. Topped with queso blanco & salsa roja, crema, pico & queso fresco. Choice: ground beef, chicken tinga.

### CHIMICHANGA \$14

Deep fried flour tortilla, topped with queso blanco. Served with Mexican rice, refried beans, lettuce, crema, pico, guacamole. Choice: ground beef or chicken tinga.

### QUESADILLA \$15

10' flour tortilla, cut in 4. Served with cheesy rice, lettuce, crema, pico Choice: ground beef or chicken tinga.

### ★ TORTA AHOGADA \$16

Crunchy artisanal bolillo bread, stuffed with pork carnitas drowned in Chile sauce.

### CARNITAS \$18

Slow cooked pork shoulder golden, tender & crispy. Served with Mexican rice, frijoles de la olla, lettuce, guacamole, pico, grilled jalapeno, fresh tortillas.

### CHILE RELLENOS \$16

2 roasted poblano peppers stuffed with cheese dipped in fluffy egg batter fried til golden. Topped with our signature ranchera sauce. Served with Mexican rice & refried beans.

Ground beef +2 OR Chicken tinga +2

### TAMALES DE CASA \$16

Shredded chicken tinga tamales, salsa roja, salsa verde, topped with crema & queso fresco. Served with Mexican rice & refried beans.

### FLAUTAS \$16

4 fried taquitos with shredded chicken tinga, crema, guacamole, lettuce, pico, queso fresco, radish. Served with salsa ranchera, Mexican rice & refried beans.

### ★ ALTOS RICE BOWL \$15

Cilantro rice, pinto beans, lettuce, pico de gallo, shredded cheese, cilantro garlic Choice: ground beef or chicken tinga.

### ALTOS CHEESY RICE \$13

Bed of Mexican rice topped with queso blanco. Choice: ground beef, chicken tinga.

Add any of these options to your dish from our tradiciones section.

-Grilled chicken +2      -Shrimp +4  
-Steak +3      -Mix veggies +2  
-Chorizo +2      -Carnitas +2

Not a side price.