

 Hand pressed fresh corn tortillas

ANTOJITOS

★ **ELOTE \$12**

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

★ **EMPANADAS \$13**

3 chicken tinga and queso empanadas, cilantro garlic.

CALAMAR FRITO \$14

Crispy calamari, lemon wedges, honey chipotle & guacamole dips.

QUESO BLANCO \$8

Signature cheese dip.

GUACAMOLE \$10

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

QUESO FUNDIDO \$13

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 \$16

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

ALTOS BEAN DIP \$10

Refried beans, queso blanco, charred chorizo & pico

SOPAS | ENSALADAS |

CHICKEN TORTILLA SOUP \$14

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

★ **CARNE EN SU JUGO \$19**

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

BIRRIA RAMEN BOWL \$16

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, caesar 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

STREET TACOS (3)

Corn tortillas, cilantro, onion, salsa, lime, mexican rice & refried beans

Mix-match - \$19 choose your 3 tacos!

Carne asada \$18

Guajillo citrus chicken \$17

Carnitas \$17

Al pastor \$17

Chorizo \$17

Shrimp al carbon \$19

TEX-MEX \$15

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

LA DIABLA SHRIMP \$19

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

TACOS DE TILAPIA \$19

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

TACOS DE BIRRIA \$19

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

PHILLY TACOS \$19

3 flour tortilla filled with steak strips, peppers, onions, melted cheese, cilantro garlic dip served with fries.

CHORI-POLLO \$19

3 chorizo & chicken guacamole, pico, honey chipotle & queso fresco served with rice & beans.

FAJITAS:

CLASICAS:

Grilled peppers, onions, tomatoes. served with mexican rice, refried beans, lettuce, guacamole, pico de gallo, crema, tortillas.

GRILLED CHICKEN \$19

STEAK STRIPS \$21

CAMARON AL CARBON \$23

MIXED \$24

SKIRT STEAK \$29

ALTOS DELUXES \$30

Skirt steak tips, chicken, chorizo & shrimp. 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.



TRADITIONAL



GLUTEN FREE



SPICY   



RECOMENDED



VEGETARIAN



SALMON GUAJILLO \$23

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

ARROZ CON MARISCOS \$23

Bed of mexican rice topped with grilled shrimp, scallops & queso blanco. Drizzled honey chipotle. Served with spring mix, crema, pico, guacamole.

CAMARONES A LA DIABLA \$21

Grilled shrimp, onions, mushrooms sautéed in our fiery diablo sauce. Served with cilantro rice, pinto beans, red cabbage, guacamole, pico.

CAMARONES AL MOJO DE AJO \$21

Grilled shrimp, onions, mushrooms sautéed in our savory garlic sauce. Served with cilantro rice, pinto beans, red cabbage, guacamole, pico.

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 saltines.

CORTES DE RES:



CARNE ASADA \$28

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.

★ CHURRASCO \$28

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

STEAK & SHRIMP \$30

Skirt steak & shrimp served with choice of salad, fries & pinto beans

CARNE BORRACHA \$25

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

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

POLLO AL CARBON

PANCHO VILLA CHICKEN & SHRIMP \$21

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

POLLO EN MOLE \$18

Grilled chicken breast topped with mole sauce, sesame seeds & pickled red onions. Served with mexican rice & pinto beans

POLLO CON CHORIZO \$20

Grilled chicken breast topped with queso blanco, chorizo & grilled pineapple. Served with mexican rice, refried beans & chile toreado.

POLLO NORTEÑO \$17

Grilled chicken breast topped with queso blanco. Served with mexican rice & refried beans

POLLO A LA CREMA \$20

Grilled chicken breast topped with grilled onions, mushroom, and jalapeños & house made wine mushroom sauce. Served with choice of salad, cilantro rice & grilled mix veggies.

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

-Grilled chicken +2 -Chorizo +2 -Mix veggies +2
-Steak +3 -Shrimp +4 -Carnitas +2
Not a side price.



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.

ENCHILADAS CHIPOTLE SHRIMP \$19

3 enchiladas stuffed with grilled shrimp. Topped with queso blanco, grilled corn, crema, pickled red onions, drizzled honey chipotle. 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.

CARNITAS BURRITO \$16

10' flour tortilla stuffed with pinto beans & carnitas. Topped with queso blanco, salsa verde, crema, guacamole & pico. Served with mexican rice.

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 into 4 pieces. Served with cheesy rice, lettuce, crema, pico Choice: ground beef or chicken tinga.

QUESA BIRRIA \$22

Packed with slow-braised beef, melted cheese, fresh cilantro, onions, and topped with house sauces—served with rich consommé for dipping.

★ TORTA AHOGADA \$16

Crunchy artisanal bolillo bread stuffed with pork carnitas and refried beans, drowned in chile sauce.

TORTA CLASICA - \$18

Mexican Sandwich, beans, tomatoes, onions, guacamole, jalapeños, lettuce & mayonnaise. Served with french fries.

CARNITAS \$18

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

CHILES 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.

NACHOS - \$13

Crispy corn totopos, topped with creamy queso blanco, pico & crema. Choice: ground beef, Chicken tinga.



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