HECHO EN MÉXICO

MENU

BEEF HEAD AND TONGUE

Order of Beef Head (160gr)	$250
Order of Beef Tongue (160gr)	$285
Order of Beef Head with Rib	$335
Order of Beef Tongue with Rib	$380
Extra Beef Rib	$180

BEEF HEAD AND TONGUE IN BROTH

AVAILABLE ALL DAY

QUESADILLAS GRILLED CORN

Simple Large Flour or Corn	$55
Sonoran Flour Mulita with Cheese and Beans	$85
Sonoran Flour Mulita with Cheese, Beans, and Tongue	$175
Sonoran Flour Mulita with Cheese, Beans, Head, Meat or Cheek	$135

RIB TACO



PREPARED TORTILLAS

Tortilla with Pork Rinds	$95
Tortilla with Pork Rinds and Cheese	$95
Tortilla with Pork Rinds, Cheese, and Beef Tongue	$190
Tortilla with Pork Rinds and Cheese With Head or Solid or Cheek	$150
Tortilla with Pressed Pork Rinds With beans, cheese, and cream	$95

HEAD TACOS

(INCLUDES SMALL CONSOMMÉ)

Maciza Head Tacos	$89
Cheek Taco	$89
Tongue Taco	$105
Extra Small Consommé	$65
Special Rib Taco (2 pieces) Corn tortilla, cheese, pork rinds, avocado salsa, macha salsa, onion, and cilantro.	$295

ENCHILADAS

Red or Green NEW Sauce of your choice, stuffed with chicken or egg	$260
Mole NEW Sauce of your choice, stuffed with chicken or egg	$265
Peanut Sauce-Covered NEW Stuffed with panela, covered in chili sauce, peanut, cream, cheese, and pork rinds.	$270
Swiss Enchiladas NEW Stuffed with chicken in green sauce au gratin, with cream, onion, and cilantro.	$270

HECHO EN MÉXICO

BREAKFAST

FROM 8:00 AM TO 1:00 PM

EGGS

Ham $199 Bacon $199 Sausage $199
Pork Sausage $199 Mexican Style $199 Rancheros $215

Side of beans and potatoes.

HECHO EN MÉXICO

Rancheros Style Eggs with Mole NEW
Sunny-side up eggs, fried plantains, avocado, cream, and Cotija cheese. $235

BREAKFAST SPECIALTIES

Vegetarian Feta Omelette NEW $295
Only egg whites, filled with portobello, spinach, and feta cheese in tomato sauce.

Flautas with Birria NEW $290
Stuffed with potato, tomato sauce and birria, cheese, lettuce, and cream.

Eggs with Birria NEW $295
Slightly thick broth, cheese mulita, birria meat, and fried eggs.

Chapultepec Eggs NEW $250
Scrambled with nopal in red sauce, black beans, chicharrón, avocado, and panela cheese.

Scorched Eggs $250
Scrambled eggs over strips of peppers, cheese, ham, with red chilaquiles, bathed in charred green sauce.

House Omelette $270
Panela cheese, chorizo, in pork rind sauce.

Vegetarian Omelette $275
Egg whites with spinach, filled with panela cheese, mushrooms, and epazote.

Chipotle Omelette $270
Filled with ham, mushrooms, and strips of peppers, in chipotle sauce.

Sonoran Style Machaca $310
With two fried or scrambled eggs.

Hot Cakes $185
Compote of red berries, ricotta cheese, and banana.

Pancakes with Egg, Ham, or Bacon $215

SINALOENSE COMBINATION

Uber Eats



BREAKFAST COMBINATIONS

Cachanilla Combination — $295
Tlacoyo with beef tongue in green sauce, red chilaquiles, eggs cooked to your liking, and beans.

Rancho Grande Combination — $295
Tlacoyo with ranch-style steak, green chilaquiles, eggs cooked to your liking, and beans.

Sinaloense Combination — $295
Shredded beef machaca in an egg tortilla, sweet creamy strips of peppers, and fried tamale.

Norteña Combination — $355
Skirt steak, red cheese-filled enchiladas, eggs cooked to your liking, and beans.

Arrachera and Tamale Combination NEW — $355
Arrachera, fried tamale over creamy strips and two flour quesadillas.

Rib-Eye Combination NEW — $385
Black chimichurri, two flour quesadillas, green chilaquiles and beans.

CHILAQUILES

Mole NEW — $202
Fried plantains, cheese, and cream.

Red, Green, or Chipotle — $197
Served with Cotija cheese, cream, onion, and cilantro.

Extra for Chilaquiles:

With Egg (Scrambled or Fried)	$50
With Chicken	$97
With Tongue	$110
With Head	$85
With Skirt Steak	$160

FRUIT SALAD NEW

Seasonal Fruits. — $195

En el Mar, la vida es más sabrosa

(Life is tastier at sea)

HECHO EN MÉXICO

GARLIC SHRIMP ORDER

In garlic sauce or grilled with house seasoning.

$397

"A LA DIABLA" SHRIMP

In dried chili sauce.

$397

LUNCH

HECHO EN MÉXICO

1PM - 4PM

APPETIZERS

Cheese Crisps	$125
Order of Grilled Cactus (Nopales)	$80
Grilled Cactus (Nopales) w/cheese	$110
Natural Melted Cheese	$195
Order of Tripe over Guacamole	$295
Order of Refried Beans	$110
Panela Cheese Broth	$135
Grilled Panela Cheese with Roasted Chile Accompanied by pork beans.	$160

GRILLED STEAKS

Rib Eye (400 gr)	$620
Skirt Steak (300 gr)	$485
Chicken Breast Natural or with Lemon(300 gr)	$332

OUR MEAT CUTS ARE SERVE WITH ROASTED ONION, ROASTED CALIFORNIA CHILE WITH CHEESE AND YOUR CHOICE PANELA BROTH AND/OR CHARROS BEANS

HOUSE SPECIALTIES

Grill (2 people)	$785
Special Sonoran Barbecue (2 people)	$885

Chistorra, flank steak, chicken breast, chili con bacon and cheese.

THE SONORA GRILL INCLUDES:
CHICHARRON CHEESE, ROASTED NOPALES AND REFRIED BEANS

Molcajete (2 people)	$595

BROTHS

Pozole with Pork Shoulder	$205
Pozole with Shredded Chicken	$205
Mixed Pozole (Chicken and Pork)	$205
Extra Pig's Trotter for Pozole	$65
Red Menudo NEW With corn kernels and its traditional garnish.	$235
Tortilla Soup NEW	$165

COMBOS THAT ARE WORTH IT!

Enjoy more for less

THE BEST WAY TO SAVOR EVERYTHING WE OFFER WITHOUT BREAKING THE BANK.

COMPETITIVE PRICE

SONORENSE 1

TONGUE ORDER

With Large Tortilla, Asientos & Cheese	$323
With Large Tortilla, Beans, Chicharrón, Cheese and Cream	$323
With Large Tortilla, Asientos, Cheese & Tongue	$345

SONORENSE 2

HEAD ORDER

With Large Tortilla, Asientos & Cheese	$299
With Large Tortilla, Beans, Chicharrón, Cheese and Cream	$299
With Large Tortilla, Asientos, Cheese & Tongue	$345



SONORENSE 1

Make your order!

Uber Eats

COMBOS THAT ARE WORTH IT!

Enjoy more for less

THE BEST WAY TO SAVOR EVERYTHING WE OFFER WITHOUT BREAKING THE BANK.

HECHO EN MÉXICO

SONORENSE 3



SONORENSE 3

POZOLE ORDER (PORK OR CHICKEN)

With Large Tortilla, Asientos & Cheese	$260
With Large Tortilla, Beans, Chicharrón, Cheese and Cream	$260
With Large Tortilla, Asientos, Cheese & Tongue	$323

SONORENSE 4

PANELA CHEESE BROTH ORDER

With Large Tortilla, Asientos & Cheese	$260
With Large Tortilla, Beans, Chicharrón, Cheese and Cream	$260
With Large Tortilla, Asientos, Cheese & Tongue	$323

Sabor a mí



EXTRAS

Toreado Chiles	$75
Roasted Onions	$75
Crushed Guacamole/ Natural Avocado	$150
Refried Beans Order	$110

BEBIDAS

Jamaica, Horchata or Cucumber with Mint Water	$87
Natural Orange Juice	$87
Green or Guava Juice	$87
Americano Coffee	$60
Café de la Olla	$65
Iced Café de la Olla NEW Cold with evaporated milk.	$85
Capuccino Coffee	$85
Latte Coffee	$85
Sodas	$50
Guava Atole NEW	$85
Banana & Strawberry Smoothie	$160
Banana & Spinach Smoothie	$160
Chocolate Milk	$99

DESSERTS

Custard	$170
Corn Cake with Ice Cream	$190
Sonoran Coyota with Vanilla Ice Cream	$115

FOR THE KIDS

Chicken Nuggets With french fries	$210

BREAKFAST EXTRAS

Ham	$55
Bacon	$70
Chorizo	$70
Sausage	$35
Cheese	$75

Make your order!

Uber Eats

DRINKS

SPIRITS

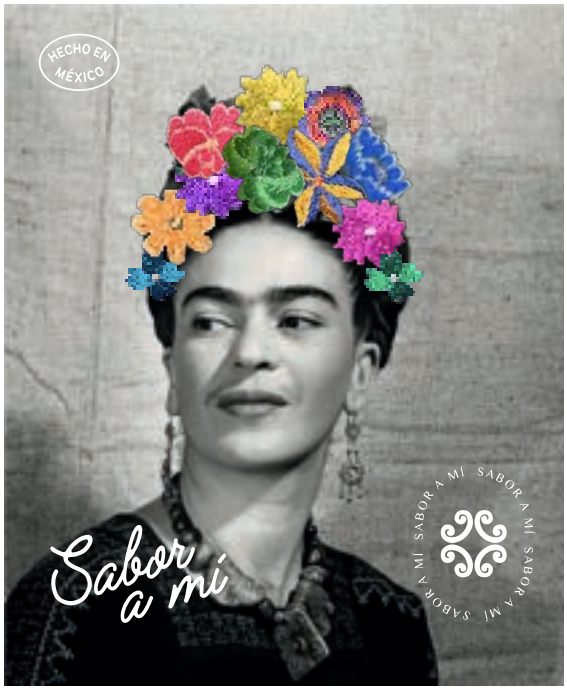
Tequila Don Julio	$195
Johnnie Walker Etiqueta Negra	$195
Tradicional Reposado (Glass)	$160
Ron Bacardi Blanco	$150
Sangría Preparada Roja	$195
Licor 43	$160
Carajillo	$180

BEER

Tecate Light	$77
Indio	$77
XX Lager	$77
Bohemia	$77
Tecate	$77
Heineken	$80

PREPARED DRINKS

Cubano Glass	$30
Clamato Glass	$60
Prepared Clamato with Clam no liquor	$192
Prepared Clamato without Clams no liquor	$182
Mimosa	$130
Bottomless Mimosa	$390
Sonorense Cantarito	$165
Vaso Michelado Regular	$22



MENU

HECHO EN MÉXICO

BEEF HEAD AND TONGUE

Order of Beef Head (160gr)

Order of Beef Tongue (160gr)

Order of Beef Head
with Rib

Order of Beef Tongue
with Rib

Extra Beef Rib

BEEF HEAD AND
TONGUE IN BROTH

AVAILABLE ALL DAY

QUESADILLAS GRILLED CORN

Simple Large Flour or Corn

Sonoran Flour Mulita with
Cheese and Beans

Sonoran Flour Mulita with
Cheese, Beans, and Tongue

Sonoran Flour Mulita with Cheese,
Beans, Head, Meat or Cheek

RIB TACO



PREPARED TORTILLAS

Tortilla with Pork Rinds

Tortilla with Pork Rinds and Cheese

Tortilla with Pork Rinds, Cheese, and Beef Tongue

Tortilla with Pork Rinds and Cheese
With Head or Solid or Cheek

Tortilla with Pressed Pork Rinds
With beans, cheese, and cream

HEAD TACOS

(INCLUDES SMALL CONSOMMÉ)

Maciza Head Tacos

Cheek Taco

Tongue Taco

Extra Small Consommé

Special Rib Taco (2 pieces)
Corn tortilla, cheese, pork rinds, avocado salsa, macha salsa, onion, and cilantro.

ENCHILADAS

Red or Green NEW
Sauce of your choice, stuffed with chicken or egg

Peanut Sauce-Covered NEW
Stuffed with panela, covered in chili sauce, peanut, cream, cheese, and pork rinds.

Swiss Enchiladas NEW
Stuffed with chicken in green sauce au gratin, with cream, onion, and cilantro.

HECHO EN MÉXICO

BREAKFAST

FROM 8:00 AM TO 1:00 PM

EGGS

Ham $199 Bacon $199 Sausage $199
Pork Sausage $199 Mexican Style $199 Rancheros $210

Side of beans and potatoes.

HECHO EN MÉXICO

Rancheros Style Eggs with Mole NEW

Sunny-side up eggs, fried plantains, avocado, cream, and Cotija cheese.

BREAKFAST SPECIALTIES

Vegetarian Feta Omelette NEW

Only egg whites, filled with portobello, spinach, and feta cheese in tomato sauce.

Flautas with Birria NEW

Stuffed with potato, tomato sauce and birria, cheese, lettuce, and cream.

Eggs with Birria NEW

Slightly thick broth, cheese mulita, birria meat, and fried eggs.

Chapultepec Eggs NEW

Scrambled with nopal in red sauce, black beans, chicharrón, avocado, and panela cheese.

Scorched Eggs

Scrambled eggs over strips of peppers, cheese, ham, with red chilaquiles, bathed in charred green sauce.

House Omelette

Panela cheese, chorizo, in pork rind sauce.

Vegetarian Omelette

Egg whites with spinach, filled with panela cheese, mushrooms, and epazote.

Chipotle Omelette

Filled with ham, mushrooms, and strips of peppers, in chipotle sauce.

Sonoran Style Machaca

With two fried or scrambled eggs.

Hot Cakes

Compote of red berries, ricotta cheese, and banana.

Pancakes with Egg, Ham, or Bacon

SINALOENSE COMBINATION

Uber Eats



BREAKFAST COMBINATIONS

Cachanilla Combination
Tlacoyo with beef tongue in green sauce, red chilaquiles, eggs cooked to your liking, and beans.

Rancho Grande Combination
Tlacoyo with ranch-style steak, green chilaquiles, eggs cooked to your liking, and beans.

Sinaloense Combination
Shredded beef machaca in an egg tortilla, sweet creamy strips of peppers, and fried tamale.

Norteña Combination
Skirt steak, red cheese-filled enchiladas, eggs cooked to your liking, and beans.

Arrachera and Tamale Combination NEW
Arrachera, fried tamale over creamy strips and two flour quesadillas.

CHILAQUILES

Mole NEW Fried plantains, cheese, and cream.	$202
Red, Green, or Chipotle Served with Cotija cheese, cream, onion, and cilantro.	$197
Extra for Chilaquiles:	
With Egg (Scrambled or Fried)	$50
With Chicken	$97
With Tongue	$110
With Head	$85
With Skirt Steak	$160

FRUIT SALAD NEW

Seasonal Fruits.	$195

En el Mar, la vida es más sabrosa

(Life is tastier at sea)

HECHO EN MÉXICO

GARLIC SHRIMP ORDER

In garlic sauce or grilled with house seasoning.

$397

"A LA DIABLA" SHRIMP

In dried chili sauce.

$397

LUNCH

HECHO EN MÉXICO

1PM - 4PM

APPETIZERS

Cheese Crisps	$125
Order of Grilled Cactus (Nopales)	$80
Grilled Cactus (Nopales) w/cheese	$110
Natural Melted Cheese	$195
Order of Tripe over Guacamole	$295
Order of Refried Beans	$110
Panela Cheese Broth	$135
Grilled Panela Cheese with Roasted Chile Accompanied by pork beans.	$160

GRILLED STEAKS

Rib Eye (400 gr)	$630
Skirt Steak (300 gr)	$485
Chicken Breast Natural or with Lemon(300 gr)	$332

OUR MEAT CUTS ARE SERVE WITH ROASTED ONION, ROASTED CALIFORNIA CHILE WITH CHEESE AND YOUR CHOICE PANELA BROTH AND/OR CHARROS BEANS

HOUSE SPECIALTIES

Grill (2 people)	$760
Special Sonoran Barbecue (2 people)	$835

Chistorra, flank steak, chicken breast, chili con bacon and cheese.

THE SONORA GRILL INCLUDES:
CHICHARRON CHEESE, ROASTED NOPALES AND REFRIED BEANS

Molcajete (2 people)	$580

BROTHS

Pozole with Pork Shoulder	$199
Pozole with Shredded Chicken	$199
Mixed Pozole (Chicken and Pork)	$199
Extra Pig's Trotter for Pozole	$65
Red Menudo NEW With corn kernels and its traditional garnish.	$210
Tortilla Soup NEW	$145

COMBOS THAT ARE WORTH IT!

Enjoy more for less

THE BEST WAY TO SAVOR EVERYTHING WE OFFER WITHOUT BREAKING THE BANK.

COMPETITIVE PRICE

SONORENSE 1

TONGUE ORDER

With Large Tortilla, Asientos & Cheese	$323
With Large Tortilla, Beans, Chicharrón, Cheese and Cream	$323
With Large Tortilla, Asientos, Cheese & Tongue	$345

SONORENSE 2

HEAD ORDER

With Large Tortilla, Asientos & Cheese	$299
With Large Tortilla, Beans, Chicharrón, Cheese and Cream	$299
With Large Tortilla, Asientos, Cheese & Tongue	$345



SONORENSE 1

Make your order!

Uber Eats

COMBOS THAT ARE WORTH IT!

Enjoy more for less

HECHO EN MÉXICO

THE BEST WAY TO SAVOR EVERYTHING WE OFFER WITHOUT BREAKING THE BANK.

SONORENSE 3



SONORENSE 3

POZOLE ORDER (PORK OR CHICKEN)

With Large Tortilla, Asientos & Cheese	$260
With Large Tortilla, Beans, Chicharrón, Cheese and Cream	$260
With Large Tortilla, Asientos, Cheese & Tongue	$323

SONORENSE 4

PANELA CHEESE BROTH ORDER

With Large Tortilla, Asientos & Cheese	$260
With Large Tortilla, Beans, Chicharrón, Cheese and Cream	$260
With Large Tortilla, Asientos, Cheese & Tongue	$323

Sabor a mí



EXTRAS

Toreado Chiles

Roasted Onions

Crushed Guacamole/
Natural Avocado

Refried Beans Order

BEBIDAS

Jamaica, Horchata or
Cucumber with Mint Water

Natural Orange Juice

Green or Guava Juice

Americano Coffee

Café de la Olla

Iced Café de la Olla NEW
Cold with evaporated milk.

Capuccino Coffee

Latte Coffee

Sodas

Guava Atole NEW

Banana & Strawberry Smoothie

Banana & Spinach Smoothie

Chocolate Milk

DESSERTS

Custard

Corn Cake with Ice Cream

Sonoran Coyota with
Vanilla Ice Cream

FOR THE KIDS

Chicken Nuggets
With french fries

BREAKFAST EXTRAS

Ham

Bacon

Chorizo

Sausage

Cheese

Make
your order!

Uber Eats

DRINKS

SPIRITS

Tequila Don Julio

Johnnie Walker
Etiqueta Negra

Tradicional Reposado
(Glass)

Ron Bacardi Blanco

Sangría Preparada
Roja

Licor 43

Carajillo

BEER

PREPARED DRINKS

Cubano Glass

Clamato Glass

Prepared Clamato with Clam
no liquor

Prepared Clamato without
Clams no liquor

Mimosa

Bottomless Mimosa

Sonorense Cantarito

Vaso Michelado Regular

