

Buenos Días

Good Morning

Pancakes and more

(Breakfast served from 8:00 am to 2:00 pm)

Clasicos

Three fluffy buttermilk pancakes, golden brown served with bacon or fresh fruit 915 Cal

11.90

Multigrano Pancake

Made with a blend of wheat, flax seeds quinoa and barley toasted amaranth offering a hearty texture and nutty flavor 500 Cal

14.75

Blueberry pancakes

Fluffy, golden with blueberries, lightly dusted with powdered sugar & maple sugar, served with bacon or fresh fruit 1329 Cal

15.50

Fresas y nueces

Three pancakes topped with walnuts & fresh strawberries, served with bacon 1197 Cal

15.90

French Toast

Texas toast, grilled to a golden brown, served with strawberries, creamy butter and bacon 990 Cal

15.90

Ensalada de frutas Half **11.90** Full **17.90**

A vibrant mix of fresh, seasonal fruits including strawberries, pineapple, crisp apples & melon, served with cottage cheese 350 / 573 Cal

Omelettes

Half **14.95** Full **19.95**

Made with 3 whole eggs

With egg whites only Half Orders **+1.50** Full Orders **+2.50**

Served with refried beans and house potatoes

Ranchero

Chorizo, queso fresco, anaheim pepper slices and avocado, topped with green tomatillo sauce 400 / 700 Cal

Espadaña

Sautéed mushrooms, anaheim pepper and melted jack cheese, finished with a smoky chipotle cream sauce 460 / 918 Cal

Oaxaca

Sautéed mushrooms, anaheim pepper & melted Oaxaca cheese, covered with authentic Oaxacan Mole 350 / 700 Cal

Jamon con queso

Ham and jack cheese, topped with our tasty and tangy ranchera sauce for an extra kick of flavor 800 / 1600 Cal

Espinacas con champiñones

Spinach, jack cheese and sautéed mushrooms with chunky ranchera sauce 462 / 791` Cal

Achiote

Chorizo, cheese, avocado and tomato, topped with creamy bean sauce and green sauce 640 / 1246 Cal

Scrambles

Half **14.95** Full **19.95**

Made with 3 whole eggs

With egg whites only Half Orders **+1.50** Full Orders **+2.50**

Served with refried beans and hose potatoes

Con Chorizo

Delicious marinated ground pork meat 1329 Cal

Con Jamón

Diced beef ham 657 Cal

Con tocino

Chopped bacon 1012 Cal

A la mexicana

Fresh tomatoes, onions & jalapeño 581 Cal

Machaca

Shredded beef, pico, ranchera sauce & scrambled eggs 850 Cal

Veggie

Anaheim peppers, onions, tomatoes, mushrooms and spinach 609 Cal

Chilaquiles

Half **14.95** Full **19.95**

715 Cal 1300 Cal

Deep fried tortilla chips, covered with your choice of sauce between ranchera, mole, chipotle or green tomatillo, sour cream and melted jack cheese

Served with refried beans and potatoes

Ranchera red sauce

Our slowly simmered, mildly spicy sauce, is made from fresh tomatoes, onions, garlic and green chilies, slowly simmered

Mole poblano sauce

From Puebla Mexico, a tasty, velvety sauce made from a blend o fried chiles, nuts, seeds, spices and a hint of chocolate

Chipotle cream sauce

A tangy, creamy sauce blended with smoky chipotle peppers, adding a subtle kick anda smooth, sestly flavor

Green tomatillo

Made from fresh tomatillos, green chiles, onions, cilantro and a touch of sweetness to balance the natural tartness

Traditional

Served with refried beans and potatoes

Huevos rancheros

Two fried eggs over two corn tortillas, topped with ranchera, mole, chipotle or green sauce

Full **18.90**

634 Cal

Huevos al gusto

Two eggs prepared any style 560 Cal

14.90

Molletazo

Toasted telera bread layered with refried beans, ham and melted cheese, topped with two eggs cooked any astyle, finished with a drizzle of chipotle cream and a tangy tomatillo green salsa 790 Cal

19.75

Huarache con huevos

A traditional corn masa base topped with refried beans, grilled panela cheese, thinly sliced top sirloin and two eggs cooked any style. finished with tangy tomatillo green salsa 700 Cal

18.90

Achiote Slam

A delicious combination featuring your choice of any of our omelettes, paired with chilaquiles rojos, verdes, chipotle or mole sauce 950 Cal

25.00

Arrachera con huevos

6oz Flap meat steak cooked to your liking, served with two eggs any style, accompanied by frijolones (frijoles puercos) and house potatoes 1100 Cal

30.00

Big Burros

Espadaña **17.50**

Scrambled eggs, anaheim pepper, cheese and chipotle cream sauce 1450 Cal

Chorizo **16.50**

Scrambled eggs with marinated ground pork meat 1550 Cal

California **21.50**

Guacamole, sour cream, potatoes, carne asada, lettuce, fries, jack cheese, pico de gallo and beans 1628 Cal

Carne asada **20.80**

Grilled top sirloin and guacamole 1479 Cal

Vegetariano **15.50**

Bell pepper, grilled onions, zucchini, sour cream, guaca-mole salsa and de la olla beans 750 Cal

Machaca **19.50**

Scrambled eggs, shredded beef and pico de gallo 967 Cal

Add-ons

Side of Chilaquiles

7.75

667 Cal Two eggs

5.00

126 Cal Papas de la casa

4.00

225 Cal Pan tostado / Toasted bread

2.50

130 Cal

One egg

2.50

63 Cal Tomato slices

2.00

11 Cal Frijoles refritos

4.00

164 Cal Crema agria / Sour cream

2.50

28 Cal

Shredded chicken

4.95

142 Cal Arrachera (flap meat)

7.25

246 Cal Frijolones

5.00

194 Cal Full omelette

14.00

470 Cal

Carne asada

6.25

231 Cal Chiles toreados

2.99

45 Cal Tocino / bacon

4.50

160 Cal Half omelette

9.00

240 Cal

One hot cake

3.25

242 Cal Machaca

5.50

231 Cal Jamón / ham

4.50

231 Cal Chorizo

4.00

231 Cal

Lunch & Dinner

Starters

Nachones Sm **9.90** Lg **18.90**
1329 Cal 1329 Cal
Crispy corn tortilla base, layered with carne asada, melted cheddar jack cheese and grilled corn, served with our house chimichurri

Queso fundido **16.50**
Melted jack cheese served with your choice of anaheim pepper slices, chorizo or mushrooms served with warm flour or corn tortillas 1329 Cal

Antojito Snack **14**
1329 Cal
Two mini rolled tacos, 2 chicken wings, guacamole, one flour quesadilla and refried beans

Achiote Sampler **29**
2 beef rolled tacos, 2 flour quesadillas, 4 chicken wings, fresh guacamole and 1 beef machaca burrito 1329 Cal

Guacamole Sm **8** Lg **14.95**
1329 Cal 1329 Cal
Fresh Mashed avocados, served with a side of pico de gallo and corn chips

Alitas Sm **12** Lg **19.90**
Juicy and tender chicken wings served with buffalo sauce 1329 Cal

Lunch Menu 13.75

Lunch menu includes one beverage drink (Soda, coffee or agua fresca) Served from 12:00 pm to 4:00 pm
Lunch menu available from Monday to Friday

1/2 Torta
Mexican telera bread stuffed with carne asada or tender chicken breast, bacon, jack cheese, guacamole and refried beans, served with fries 1329 Cal

2 Flautas
Two rolled beef tacos covered with lettuce, sour cream, cotija cheese and ranchera sauce served with refried beans and rice 1329 Cal

One enchilada
One cheese or chicken enchilada, with red or green sauce, served with refried beans and rice 1329 Cal

Carne asada tacos
Two corn tortillas with grilled top sirloin and avocado slices, served with refried beans and rice 1329 Cal

Pollo chipotle
5 oz of chicken breast with chipotle cream sauce, served with refried beans and rice 1329 Cal

Tlalpeño
Chicken broth with rice, chickpeas, shredded chicken, panela cheese, avocado slices and veggies, served with one flour or corn quesadilla 1329 Cal

Soup & Salads

All salads are made with our unique mix of market fresh cut of iceberg / romaine lettuce and spinach

Tortilla soup Sm **10.75** Lg **16.70**
1329 Cal 1329 Cal
Chicken broth with corn tortilla strips, panela cheese, avocado, sour cream and chipotle pepper

Caldo Tlalpeño Sm **10.75** Lg **16.70**
1329 Cal 1329 Cal
Chicken broth with rice, chickpeas, shredded chicken, panela cheese, veggies and chipotle pepper served with two quesadillas

Pozole Sm **10.75** Lg **14.70**
1329 Cal 1329 Cal
Pork and hominy stew dish, including backbone, trotters, head and lean pork meat, rich in spices and flavor, good for those terrible hangovers

Ensalada a la mostaza **18.75**
1329 Cal
Green apples, walnuts, grapes, feta cheese, avocado and mustard dressing
Add 5oz chicken breast **8.75** or 6oz Salmon **11.75**
1329 Cal 1329 Cal

Menudo Sm **11.75** Lg **15.00**
1329 Cal 1329 Cal
Served on Saturday's and Sunday's, hangover remedy, tripe stew seasoned with chili peppers and beef legs, served with warm tortillas

Ensalada valle verde **16.50**
1329 Cal
Tomatoes, avocado, cucumber, feta cheese and creamy cilantro dressing
Add 5oz chicken breast **8.75** or 6oz Salmon **11.75**
1329 Cal 1329 Cal

Antojitos

Quesadilla gold **12.50** **Sopes** **12.50**
Melted cheese cooked to a crust with your choice of beef, chicken breast or mushrooms and cilantro, wrapped in a flour tortilla, served with refried beans 1329 Cal
2 sopos with your choice of shredded beef **591 Cal** or chicken **640 Cal**, or chorizo **1050 Cal**, with refried beans, lettuce, cotija cheese, sour cream and ranchera sauce

Taco Hass **12.25** **Flautas** **14.00**
Flour tortilla with beef, cheese, avocado and anaheim pepper, served with refried beans 1329 Cal
3 crispy shredded beef rolled tacos with sour cream, lettuce, cotija cheese, ranchera sauce, refried beans and rice 1329 Cal

Tostadas **13.50** **La Torta** **22.00**
Two fried corn tortillas with your choice of shredded beef **674 Cal** or chicken **723 Cal**, with refried beans, lettuce, cotija cheese, sour cream and ranchera sauce
Giant Mexican telera bread sandwich stuffed with carne asada or tender chicken breast, bacon, refried beans, guacamole, lettuce and melted cheese served with fries 1329 Cal

Enfrijoladas **20.50** **Chile Relleno** **19.90**
Two soft tacos, stuffed with cheese topped with bean cream sauce, sour cream and cotija cheese, served with salad and rice 1329 Cal
Two battered poblano peppers stuffed with cheese, covered with ranchera sauce, grilled corn kernels, cotija cheese and sour cream, served with refried beans 1329 Cal

Enchiladas **21.50** **Beef Short Ribs tacos** **18.00**
Two soft tacos, stuffed with your choice of shredded chicken, beef or cheese, covered with red, green, mole or chipotle sauce, topped with sour cream and melted cheese, served with refried beans and rice 1329 Cal
2 tender short rib tacos, served on warm flour tortilla, served with crisp cabbage and a zesty Mexican - Thai spicy sauce 700 Cal

Lengua **26.70** **Lengua tacos** **15.00**
Beef tongue, slow cooked for 4.5 hours covered with our green tomatillo sauce, served with refried beans and rice 1329 Cal
Three corn tortillas stuffed with juicy shredded beef tongue, accompanied by fresh cilantro and diced onions 1329 Cal

Flat Griddle & Grill

Pollo en mole **29**
From Puebla Mexico, tender chicken breast, covered with our unique mole sauce, served with rice and refried beans 1329 Cal

Pollo en chipotle **29**
Marinated tender chicken breast covered with chipotle cream sauce, served with white rice and steamed veggies 1329 Cal

Salmón **33**
Butter grilled Atlantic Salmon with garlic and ranchera sauce, served with rice and veggies 1329 Cal

Puños **35**
Marinated flap meat bites, with bacon and onion, topped with melted cheese, served with our seasoned beans, perfect to make tacos 1329 Cal

Arrachera asada **39.80**
Grilled 12 oz tender and juicy beef flap meat, served with seasoned beans "frijolones" and grilled onions 1329 Cal

Tampiqueña **44**
Our signature combination with 12oz of grilled flap meat topped with grilled onions and anaheim pepper slices, one cheese enchilada covered with red sauce, served with refried beans and guacamole 1329 Cal

Pollo a las brasas **25**
Grilled 10 oz marinated chicken breast, served with rice and veggies 1329 Cal

Rib Eye steak **47**
Prime Grilled 12 oz Rib Eye steak, served with refried beans, guacamole and grilled jalapeños 1329 Cal



Kids Menu

Breakfast

11.95

Mini Pancakes

3 mini buttermilk pancakes with one scrambled egg and bacon 360 Cal

Mini burrito

6 inch flour tortilla with shredded beef, served with refried beans and potatoes 305 Cal

One egg

Any style, served with refried beans and potatoes 988 Cal

Lunch

11.95

Kids lunch is served with refried beans and rice

Pollitos empanizados

Crispy, golden breaded chicken tenders, perfectly cooked 1389 Cal

Mini puños

Tender marinated beef bites, Grilled to perfection, with bacon and melted cheese 988 Cal

Mini quesadillas

Two flour tortillas with melted jack cheese 910 Cal

Salsas & Dressings

18 oz **15** with glass jar **+6**

Salsa Martita Spicy

A bold and chunky salsa made with fire roasted habanero peppers, toasted arbol chiles and grilled jalapeños

Salsa verde mesa Mild

Flavorful green salsa, crafted with roasted tomatillos, jalapeños and serrano peppers

Salsa macha Spicy

Bold and nutty salsa made with chili oil, roasted nuts, dry chiles and spicies

Mostaza Dressing

Creamy and tangy salad dressing made with a blend of mustard, honey and aromatic spices

House Sweets

9.95

Tres Leches

Like nowhere else, our 3 milks cake, a touch of rompo mix, fresh strawberries and walnuts 836 Cal

Flan

A creamy sweet custard, finished with a caramel glaze topping 540 Cal

Chocolate cake

A rich and towering chocolate cake with moist decadent layers, served with vanilla ice cream 1100 Cal

Guava Cheesecake

Creamy cheesecake infused with the tropical flavor of guava glaze, served with vanilla ice cream 790 Cal

Soft Drinks

Unlimited refills on regular or decaf coffee and fountain drinks

Refills are for dine-in consumption only and during your stay at the restaurant

Orange or apple Juice

Kids **3.95** 183 Cal

Large 20oz **5.5** 179 Cal

Aguas frescas

Horchata, Jamaica or Tamarind

kids **3.95** 137 Cal

Large 20oz **5.5** 195 Cal

Unsweetened iced tea, Fountain drinks & lemonade

kids **3.90**

Large **4.95**

Milk

kids **4.85** 168 Cal

Large **5.5** 196 Cal

Chocolate milk

kids **5.00** 296 Cal

Large **5.9** 444 Cal

Milk shake

kids **5.90** 550 Cal

Large **7.9** 750 Cal

Hot chocolate

4.85 75 Cal

Unlimited Coffee

Decaf or regular

4.85 5 Cal

Mexican de la olla coffee

Cafe de la olla made with cinnamon and brown sugar

4.95 318 Cal

Hot tea

Ask for available flavors, served with honey and lemons

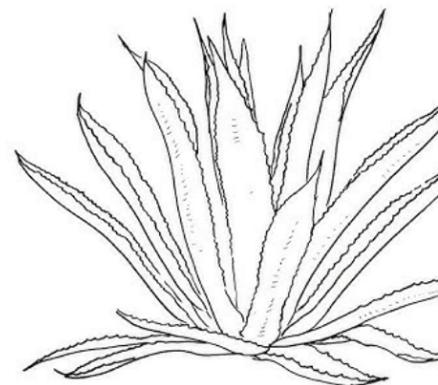
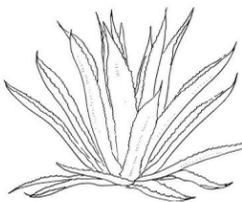
3.75 2 Cal

Licudo verde o de avena

(Green or oatmeal shake)

Large **7.9**

Kids eat free Tuesdays,
(One free kids menu entree per paid adult entree, must be equal or higher value)
Valid from 10 am to 4 pm



Beer & Cocktails

"We reserve the right to refuse service"

Drafts Beers

16oz **9.25** 48oz **24.50**

Modelo Coors Light
Negra Modelo Blue Moon
XX Lager Pacifico
XX Ambar Corona

Bottled Beers

Domestic **8.25** Imported **9.15**

Bohemia Tecate Light XX Ambar
Corona Modelo Especial XX Lager
Tecate Negra Modelo Michelob Ultra
Pacifico

Wines

House Red or white
29 Bottle / 8.75 Glass

Michelada 12

Your choice of beer, lime juice and salt on the rim

Chavela 13.50

Your choice of beer, prepared clamato, lime juice, salt and chilli powder on the rim

Mimosa 10

Orange juice and Cristalino Brut Cava Champagne

Margarita 10

Agave wine tequila, triple sec orange liquor and your choice between lime, strawberry or mango, on the rocks or frozen

Add-ons

One quesadilla 3.75 667 Cal	One tostada 7.50 126 Cal	Fajitas vegetarianas 16.50 130 Cal	5oz Chicken breast 8.75 100 Cal
Arroz blanco 4.00 63 Cal	One enchilada 7.50 11 Cal	Crispy french fries 6.25 535 Cal	6oz Salmon 11.75 450 Cal
One sope 7.50 142 Cal	Mollete 9.00 523 Cal	Sopa or ensalada 6.25 300 Cal	Oatmeal 6.25 280 Cal
One taco 7.50 231 Cal	Chile relleno (2 pieces) 14.50 45 Cal	Side of chilaquiles 7.75 290 Cal	

"Steaks, Chicken, Pork and eggs are cooked to order and if under cooked may pose a health risk, especially if you have certain medical conditions"

Tip is not included, 18% suggested gratuity / For groups of 7 or more, an 18% gratuity will be added

Thank you for making Achiote your place of preference