


DON EDUARDO 
— cocina mexicana —

Brunch & Lunch Menu

PAPAS CON HUEVOS

Eggs scrambled with potato, jalapeño & bacon. Served with handmade flour tortillas, refried black beans & your choice of sausage patties or ham. 12.95

CHILAQUILES

Corn tortilla chips sautéed in your choice of red or green salsa, sprinkled with cheese, sour cream, onions & cilantro. Served with (2) eggs over medium & refried black beans. 12.95

MARIAS BOWL

Our red chilaquiles sautéed with eggs. Topped with tomato, onions, avocado, queso fresco, sour cream, cilantro & your choice of: Bacon, Breakfast Sausage or Chorizo. 14.50 Skirt Steak 16.95

HUEVOS RANCHEROS

(2) Over medium eggs, topped with our breakfast ranchero sauce prepared with bacon, tomato, onion & jalapeño. Served with handmade flour tortillas, refried black beans & Mexican rice. 13.95

FLAUTAS

(2) Corn tortillas filled with Barbacoa, then fried crispy. Topped with guacamole, sour cream & queso fresco. Served with refried black beans & Mexican home fries prepared with bacon. 14.75

HUEVOS CON CHORIZO

Eggs scrambled with spicy Mexican chorizo. Served with handmade flour tortillas, refried black beans & Mexican rice prepared with bacon. 12.95

BARBACOA

Slow cooked tender beef tacos (3) handmade corn tortillas filled with Barbacoa, onion & cilantro. Served with refried black beans & Mexican home fries prepared with bacon. 14.75

HUEVOS A LA MEXICANA

Eggs scrambled with jalapeños, onion & tomato. Served with handmade flour tortillas, refried black beans & Mexican rice prepared with bacon. 12.95

TAQUITOS

Flour tortillas filled with barbacoa, then fried crispy. Served with refried black beans, guacamole, sour cream, lettuce & pico de gallo. 14.75

11AM - 3.30PM / 7 DAYS A WEEK

Tacos

THE BRUNCH TACO

Spicy ground chorizo, bacon, jack cheese, scramble eggs, chipotle sauce. 5

EL MATA TACO

Chimichurri steak, melted jack cheese, scramble eggs, crema, cotija, cilantro. 5

FRIDA TACO

Cajun chicken, bacon, melted jack cheese, scramble eggs, honey habanero sauce. 5

Pani's Favs

BIG BURRITO

Flour tortilla, potatoes, black beans, scrambled eggs, spicy ground chorizo, jack cheese, Voodoo sauce. 10

EL BAJIO QUESADILLA

Eggs, bacon, chorizo, jack cheese, Mexican potatoes, chipotle sauce. 10

CONCHAS

Mexican bread freshly baked with hot chocolate abuelita 8.99



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Appetizers

BACON WRAPPED JALAPEÑO

Four jalapeño peppers filled with cheese, wrapped in crispy applewood bacon. **11.49**

FLAUTAS GOYA

Four rolled deep fried flautas, with shredded chicken or queso fresco, served with lettuce, avocado, pico de gallo, sour cream, and queso cotija. **13**

CHICHARRONES & CHOICE OF SALSAS

Choose (2) **13.99**

Mango Habanero
Salsa de Molcajete

Pico de Gallo
Avocado Salsa

QUESO 12

CHORIQUESO 13

FRESH GUACAMOLE 12

SPINACH DIP 13.99

MEXICAN STREET CORN 8

QUESO FUNDIDO!

Melted Monterey cheese, served with either our grilled chicken or steak **15.99**

SWEET PLANTAINS

Fried Sweet plantains with a side of our queso crema special sauce **9.99**

EMPANADAS WITH CHIHUAHUA CHEESE (2)

Mexican crema, onions, peppers, serrano's, corn served with birria sauce. Choice of Shredded Chicken/Barbacoa/Smoked Pork/Shrimp **9.99**

SMOKED WINGS

Served with Ancho Loco glaze topped with Cotija cheese **16.99**

DON EDUARDO 12 WINGS

Choice of Mango Habanero, BBQ, Lemon Pepper or Sweet Teriyaki **16.99**

Salads

FIT SALAD

Spring mix, queso fresco, nuts, red onion, avocado, fresh strawberries, tortilla strips, raspberry vinaigrette. **14**
Add steak or chicken 5

MACHO BOWL

Spring mix, cilantro lime rice, choice of steak or chicken, pico, corn & queso crema. **16.99**

EL GREEN WRAP

Big spinach tortilla, rango spread, spring mix, grilled chicken, bacon, avocado, tomato with a side of fries. **15**

EDUARDO'S SALAD

Chopped romaine lettuce, tomato, onions, avocado, toasted corn, black beans, cucumber, queso fresco with a piquing chile raspberry citrus vinaigrette, garnished with crispy tortilla strips. **13**

TACO SALAD

Red Crispy flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo and sour cream. **14.99**

AGUACHILIE DE CAMARON

Cucumber, red onion, serrano, cilantro, garlic lime, coconut water and tostones chips **15.99**

Nachos

Choice of protein on a bed of chips & queso

SHREDDED CHICKEN 16.99

FRIJOLES 10.99

GRILLED CHICKEN 17.99

SKIRT STEAK 18.99

JUMBO SHRIMP 19.99

SURF & TURF 20.99

Quesadillas

L.A 1981 QUESADILLA

Grilled chicken, steak or shrimp. Accompanied with lettuce, sour cream, pico de gallo and queso dip. **17.99**

VEGGIE

Sauteed zucchini, squash, mushrooms, corn, spinach, crema, honey chipotle sauce. **16.99**

SURF & TURF

Big flour tortilla, protein, red bell pepper, onions, tomatoes, mushrooms, topped with queso, served with rice & crema salad. **17.99**

QUESADILLA GRINGA

Filled with carnitas seasoned in an al pastor marinate and chunky roasted pineapple. Served with pico de gallo. **17.99**

Enchiladas

ENCHILADAS VERDES

Three chicken enchiladas covered with green fresh tomatillo sauce on top, sliced avocado and red onions. **17.99**

MOLE ENCHILADAS

Three chicken enchiladas topped with mole sauce, sour cream, red onion and queso fresco. Served with a side of rice. **18.99**

ENCHILADAS SUPREME

Four enchiladas one chicken, second ground beef, third bean and fourth cheese. Garnished with sour cream, lettuce and pico de gallo. **17.99**

SPINACH ENCHILADAS

3 Enchiladas stuffed with spinach and served with rice. **17.99**

AY MAMÁ

Three enchiladas filled with potato topped with queso crema, grilled shrimp, red bell peppers & onions covered in chipotle sauce.
Served with rice. **18.99**

ENAMORADAS

Two cheese enchiladas covered in salsa guajillo & two chicken enchiladas covered in roasted salsa verde. Garnished with queso crema & frijoles. **17.99**

Specialties

CHIMI CALI STYLE

Big fried tortilla rolled with shredded chicken, frijoles, Oaxaca cheese topped with queso. Served with rice and queso crema salad. **16.49**

POLLO AL SI SEÑOR

Sliced grilled chicken in a mild chipotle sauce, served with cilantro-lime rice, light grill steamed veggies & tortillas. **18.49**

CARNE ASADA

Hand-cut rib-eye served with rice, frijoles, nopal, green onion, chile toreado, queso Oaxaca, avocado & tortillas. **25.49**

BROCHETAS CHEFS SPECIALTY

Streak, peppers and onions in a roasted pineapple cooked in a stainless steel stick Grilled with juicy seasoning sauce. Served with melted cheese quesadilla, and guacamole. **25.49**

POLLO DON EDUARDO RELLENO

Pan-seared chicken breast stuffed with sautéed vegetables, roasted tomatoes, honey chipotle sauce, black beans & Oaxaca cheese. **18.49**

VOLCANO MOLCAJETE

Rib-eye steak, chicken breast, jumbo shrimp, chorizo, green onions, nopal, chile toreado, avocado & Oaxaca cheese in a molten volcanic rock. Topped with salsas accompanied with pico & tortillas. **32.49**

PIÑA LOKA

Grilled pineapple stuffed with chicken, streak, peppers and onions in a roasted pineapple sauce topped with melted cheese. Served with a whole corn elote, rice and flour tortillas. **27.49**

CEVICHE ISLA BONITA

Shrimp cooked with fresh juice lime and seafood seasoning, mango, coconut, passion fruit, avocado slices, cilantro and tostones chips. **20.49**

CAMARONES AL CHIPOTLE

Eight large shrimp cooked in our specialty seasoning, wrapped with bacon and chipotle sauce, served with white rice and a corn on the cob. **30.49**

CHIPOTLE AGAVE MARINATED SKIRT STEAK

Served with fingerling potatoes, onions, peppers, mushrooms, and a Oaxaca tomatillo sauce. **29.49**

PESCADO A LA VERACRUZANA ANCHO LOCO

Seared Snapper with tomatoes, olives, onion, peppers, capers, chillies, mango, garlic and Mexican oregano. **29.42**

BROCHETAS DE MARIGCOS

Skewered shrimp, mango, red onion, peppers, grilled and glazed with hot honey Ancho. **30.49**

POLLO ESPINACAS

Chicken breast topped with creamy spinach sauce, mushroom, served with rice, lettuce, cucumber, queso and sour cream. **23.99**

SPINACH QUESADILLA

Cheese quesadilla stuffed with spinach lettuce, pico de gallo, cheese and sour cream. **16.99**

ENCHILADAS POBLANAS

3 enchiladas (steak or grilled chicken) topped with our new creamy poblano sauce and served with rice. **19.99**

CHIMICHANGA POBLANO

Chimichanga with steak or grilled chicken with poblano sauce, Served with rice, beans and house salad. **19.99**

BISTEK POBLANO

12oz Ribeye steak topped with poblano sauce with refried beans, rice and house salad. **28.99**

Tacos

PICK YOUR TACO 5

Carnitas • Chicken • Al pastor • Skirt Steak • Chorizo

STREET

Cilantro • Onion • Salsa Verde • Lime

AMERICANO

Lettuce • Cheese • Crema • Tomato

TEX-MEX TACOS

(3) Tacos Ground Beef or Shredded Chicken soft or hard, with Lettuce, shredded cheese & tomato **14.99**

AZTEC TACOS

Three Steak and Shrimp grilled tacos, served with cheese, avocado slices, chipotle sauce on top, rice and black beans on the side. **19.99**

CHILE RELLENO

Our traditional homemade chile relleno served with special sauce on top, and cilantro-lime rice on the side. **14.99**

TAMAL

Chefs homemade specialty, Chicken tamal topped with Green Sauce and queso crema, served with Cilantro-lime rice. **14.99**

LOS CABOS

Three cabo-style beer battered fish or shrimp tacos, sliced cabbage, pico, pickled onions with a touch of chipotle baja sauce. **18.99**

BIRRIA QUEZA CHEFS STYLE

Three flour tacos made with slow simmered angus chuck & cheese then dipped in a rich consommé topped with onions & cilantro. **19.99**

Burritos

BTO EDUARDO

Burrito filled with skirt steak, pineapple, rice, topped with cheese and chipotle sauce. Served with mixed greens, tomato and fresh cheese. **18.49**

BTO EL GUERO

Big california-style burrito stuffed with grilled chicken, rice & corn. Topped with pickled onions, queso & drizzled with creamy chipotle sauce. **16.49**

BTO DON PANA

Big juicy burrito stuffed with grilled steak, chicken, chorizo & frijoles. Topped with queso, pico and avocado, drizzled with crema and creamy avocado sauce. Served with rice. **18.49**

BTO CALIFORNIA

A large juicy burrito cheese steak or chicken roasted with rice, beans, lettuce, crema and cheese dip on top. **18.99**

BTO DIABLO

A large juicy burrito cheese steak or chicken roasted with rice, beans, lettuce, crema and cheese dip on top cut in half with green sauce and spicy red sauce. **18.99**

Fajitas

Charcoal red & yellow peppers, purple onions on a sizzling skillet. Served with a side of rice, frijoles, cucumber, shredded onion, sour cream, lettuce & cheese.

CHICKEN **19.99**

SKIRT STEAK **21.99**

SURF & TURF **27.99**

VEGGIE **17.99**

SHRIMP **27.99**

EL DURANGO FAJITA

Grilled chicken, steak and 2 jumbo shrimp wrapped with bacon stuffed with jalapeno and melted Monterey jack cheese on top. Served with rice, beans and hose salad. **26.99**

La Doña

Choice of protein on a bed of rice accompanied with queso.

CHICKEN **13**
SKIRT STEAK **14**

JUMBO SHRIMP **16**
SURF & TURF **17**

Ala Carte

RICE **4**
TORTILLA (3) **3**
REFRIED BEANS **4**

MASHED POTATOES **4**
CILANTRO-LIME RICE **4**
BLACK BEANS **4**

Combination Dinners

Choice of ground beef or shredded chicken

\$12.99

1. One taco & two enchiladas w/ rice
2. Two tacos, one enchilada, one nacho cheese tostada
3. Two enchiladas w/ rice and beans
4. Two tacos w/ rice and beans
5. Once taco, one enchilada w/ rice and beans
6. One enchilada, one tamale w/ rice and beans
7. One burrito, one enchilada and one taco
8. One enchilada, one burrito w/ rice and beans
9. One enchilada, one burrito w/ rice and beans
10. One burrito, one taco w/ rice and beans
11. One burrito, one chile relleno & one taco
12. One burrito, one enchilada & one tamale
13. Two chile rellenos w/ rice and beans

Tequila Menu

<i>Margaritas</i>	<i>Tequila Añejo</i>	<i>Mezcal</i>
Frozen or on the rocks	Add 2 for margarita	Add 2 for margarita
LIME 10	CASA NOBLE 10	EL AMIGO EXCREMA DE 9
STRAWBERRY 10	818 11	MEZCAL 12
MANGO 10	TRES AGAVES 12	MARCA NEGRA 45
PEACH 10	CANTERA NEGRA 12	CREMA DE MEZCAL 14
TYE DYE 14	ESPOLON 12	ROMPE CORAZON 14
SKINNY 14	DON RAMON 13	LOS AMANTES 15
MANGONADA 14	MILAGRO 13	REPOSADO 29
SPICY VERDE 14	PATRON 14	ILEGAL ANEJO 29
PINEAPPLE COCONUT 14	CASA MIGOS 14	SE BUSCA 29
DRAGON FRUIT 14	TERAMANA 14	MEZCAL JOVEN 14
CUCUMBER 14	1800 14	
<i>Tequila Reposado</i>	LOBOS 1707 14	<i>Tequila Extra Añejo</i>
Add 2 for margarita	HERRADURA 14	Add 2 for margarita
1800 10	DON JULIO 70TH 1 5	LOBOS 1707 LTD 16
818 10	HERRADURA ULTRA 15	CASA NOBLE MARQUES 24
TRES AGAVES 10	ROCA PATRON 16	AVION 25
CASA NOBLE 10	CASA MAESTRI 19	DON JULIO 1942 29
MILAGRO 11	CODIGO 29	SAN MATIAS SOL. 32
CORRALEJO 11		SIETE LEGUAS 32
CANTERA NEGRA 11	<i>Blanco</i>	CENOTE 32
DON RAMON 11	Add 2 for margarita	HERRADURA SUPREMA 46
ESPOLON 11	818 9	GRAN PATRON PIEDRA 52
LOS AMANTES AVION 12	TRES AGAVE 9	DON JULIO REAL 60
CAZADORES 12	ESPOLON 9	DON RAMON 25TH 99
LOBOS 1707 12	CASA NOBLE 9	CLASE AZUL ULTRA 180
PATRON 12	CANTERA NEGRA 10	
CORAZON 12	CODIGO ROSA 18	
RESPOSADO 12		
CASA AMIGOS 13		
DON JULIO 13		
CODIGO 20		

Please drink responsibly.

Cocktail Menu

PALOMA 1956 One of Mexico's most beloved cocktails. Grapefruit, Trea Apatzaco Blanco Tequila, lime & a pinch of salt	12	TIA MARIA A unique spin on a traditional horchata, spiked with Weber Ranch Agave Vodka and Colina Colada Horchata along with other ingredients topped with a coconut popsicle	14
MEXICAN MULE Mi Campo Blanco Tequila, lime wedges and ginger beer	10	BERRY SMASH 1908 A match made in heaven! Conception Kinship gin & ginger beer, tart refreshing & effortlessly delicious	13
FISH Life is a beach so just keep swimming into this refreshing bubbly blue cocktail, blend of rums & vodkas, blue curacao & pineapple juice	13	LA TOXIC@ An irresistible drink that will keep you coming for more. A sour candy flavor cocktail with pineapple juice	14
MI CORAZON A little love explosion of sweet & sour flavors combined with citrus vodka, watermelon & cranberry juice	10	CIELITO LINDO The perfect drink for a night sunset with refreshingly lightly sweet blend of peach liqueur, Espolon Blanco tequila & orange juice	14
DATING A light refreshing Olmecca Altos Tequila cocktail with a touch of floral from hibiscus pure, strawberry & lime juice	12	SANTA MOJITO Cool off with one of our refreshing mojito flavors featuring Bacardi flavors of your choice	24
TODOS SANTOS Feel the rainbow with this colorful fruity skittle infused Tito's Handmade Vodka cocktail	10	Jalisco Coffee Cantera Negra Silver, Cantera Negra Silver, Owens Espresso and Licor 43	12

White Wine

CHARDONNAY Kendall Jackson, California	Glass 11 Bottle 32
PINOT GRIGIO Chloe, France	Glass 12 Bottle 36
MOSCATO Stemmari, Italy	Glass 11 Bottle 32
SAUVIGNON BLANC Kim Crawford, New Zealand	Glass 14 Bottle 33
ROSE Fleur De Prairie, France	Glass 14 Bottle 33
RIESLING Chateau Ste. Michelle, Washington	Glass 14 Bottle 33

Red Wine

PINOT NOIR Josh, California	Glass 11 Bottle 32
MERLOT Benzinger, California	Glass 12 Bottle 36
MALBEC Clos De Los Siete, Argentina	Glass 11 Bottle 32
CABERNET SAUVIGNON Joel Gott 815, California	Glass 14 Bottle 33

Seltzers 5

- 196 Grapefruit
- 196 Lemon
- 196 Strawberry
- 196 Peach

Prosecco

AVISSI PROSECCO Brut - Italy	Split 10 Bottle 32
Cava Brut	
SEGURA VIUDAS BRUT Cava- Spain	Glass 13 Bottle 40
Champagne	
BEAU JOIE Brut - France	Glass 26 Bottle 95
YELLOW LABEL Champagne - France	Bottle 99

Cervezas

- MODELO SPECIAL | DOS XX AMBER | NEGRA MODELO | PACIFICO | TECATE | CORONA | CORONA LIGHT | DOS XX LAGER | VICTORIA 6
- COORS LIGHT | BUD LIGHT | BUDWEISER | MICHELOB ULTRA | MILLER LITE 5
- STELLA ARTOIS | YEUNGLING | HEINEKEN | GUINNESS DRAUGHT | INTUITION I-10 IPA 6

Draft Domestic

20oz \$7.99 32 oz \$10.99

Draft Imported

20oz \$8.99 32 oz \$12.99

Desserts

FLAN
Traditional Mexico City style creme caramel baked fresh daily **6.50**

CHURROS PIZON
Three cinnamon sugar fried dough pastry sticks, accompanied with abuelita's chocolate syrup, strawberry sauce & caramel **8.50**

PASTEL TRES LECHES
Our homemade traditional sponge cake soaked in three sweet & creamy milks (Contains nuts) **10.99**

NIEVE, LA NIÑA!
Vanilla bean ice-cream in a Maria Gamesa cookie crust. With abuelita's chocolate syrup & maple agave syrup. **8.50**

Please drink responsibly.