

San Angel

cocina & cantina
(Mexican Restaurant)



San Angel DRINK MENU

MARGARITAS

Available small (12 oz), medium (20 oz), large (32 oz), pitcher (60 oz), or tower (70 oz).

Add flavor to your favorite margarita for \$1.

Flavors: Strawberry, mango, peach, passion fruit, blackberry, raspberry, dragon fruit, hibiscus, pineapple, or watermelon.

HOUSE MARGARITA

Our house classic margarita.

TEXAS MARGARITA

Bold house margarita plus orange liqueur.

SKINNY MARGARITA

Your choice of top-shelf tequila, orange liqueur, fresh lime juice, and a drop of agave nectar.

TOP SHELF MARGARITA

Your choice of top-shelf tequila, fresh lime juice, orange liqueur, and agave nectar.

CADILLAC MARGARITA

A Texas-style top-shelf margarita.

PREMIUM MARGARITA

Your choice of premium tequila, fresh lime juice, orange liqueur, and agave nectar.

ELECTRIC MARGARITA

Reposado tequila, sweet & sour, pineapple juice, and fresh lime juice.

HENNESSY MARGARITA

Hennessy cognac, orange liqueur, fresh lime juice, and agave nectar.

CUCUMBER MARGARITA

House-infused cucumber silver tequila, fresh lime juice, orange liqueur, and agave nectar.

CHARLIE'S ANGELS MARGARITA

Reposado tequila, peach schnapps, fresh lime juice, cranberry juice, and agave nectar.

NEW! LA PICOSA (SPICY MARGARITA)

Your choice of House-infused jalapeño or habanero silver tequila, fresh lime juice, orange liqueur, and agave nectar.

NEW! MARGARITA FLIGHT

20 oz total, all four combined. Your choice of frozen or on-the-rocks house mix: one strawberry, one lime, one blue curaçao, and one mango.



NEW!
LA PICOSA



NEW!
ELIXIR
MOJITO



NEW!
LA TOXICA



HENNESSY
MARGARITA



OASIS
PIÑA COLADA

TOP SHELF TEQUILAS

Cazadores Silver, Cazadores Reposado, Herradura Silver, Herradura Reposado, Luna Azul Silver, Luna Azul Reposado, Espolón Silver, Espolón Reposado, Milagro Silver, Milagro Reposado.

PREMIUM TEQUILAS

Don Julio Silver, Don Julio Reposado, Don Julio 70, Patrón Silver, Patrón Reposado, Casamigos Silver, Casamigos Reposado.

ULTRA PREMIUM TEQUILAS

Clase Azul Plata, Clase Azul Reposado, Don Julio 1942.



CRAFTED COCKTAILS

Available in small (12 oz), medium (20 oz), large (32 oz), or pitcher (60 oz).

SAN ÁNGEL MOJITO

White rum, mint leaves, fresh lime juice, and agave nectar.

BLACKBERRY MOJITO

White rum, fresh blackberries, mint leaves, fresh lime juice, and agave nectar.

TROPICAL MOJITO

White rum, fresh mango, mint leaves, peach purée, passion fruit purée, fresh lime juice, and agave nectar.

NEW! ELIXIR MOJITO

White rum, fresh dragon fruit, mint leaves, fresh lime juice, and agave nectar.

MEZCALITA

Espadin mezcal, agave nectar, fresh lime juice, and your choice of peach, mango, pineapple, passion fruit, or hibiscus flavor.

BABY FROZEN MANGO

Vodka, fresh mango chunks, mango liqueur, mango purée, and chamoy swirl.

NEW! LA TÓXICA

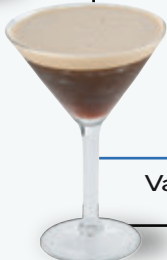
Raspberry liqueur, white rum, coconut cream, pineapple juice, and Hennessy cognac.

PIÑA COLADA

White rum, coconut cream, pineapple juice, and strawberry swirl.

OASIS PIÑA COLADA

Coconut rum, coconut cream, fresh pineapple chunks, and pineapple juice. Served in a fresh pineapple. (Only one size available.)



BEERS

DOMESTIC

Michelob Ultra, Miller Lite, Coors Light, Blue Moon, Bud Light, Budweiser.

IMPORTED

Corona Extra, Corona Light, Corona Premier, Coronita, Corona Caguama, Modelo Especial, Negra Modelo, Dos Equis Lager, Pacifico, Polar, Victoria.

DRAFT

Dos Equis Amber, Modelo Especial, Corona Light, Tropicalia, Michelob Ultra, Miller Lite. Ask about our rotating seasonal drafts.

WINE

Available in 6oz and 9oz

Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc, Sparkling Wine, Cabernet, Merlot, and White Zinfandel.

TWO CLASSICS

SMOKED OLD FASHIONED
Bourbon, bitters, and sweetness.

ESPRESSO MARTINI
Vanilla vodka, coffee liqueur, and a shot of espresso.



STARTERS

SAN ÁNGEL QUESO

Grilled Panela cheese served on a bed of tomatillo sauce, topped with mushrooms, poblano strips, chorizo or grilled chicken, drizzled with sour cream, served with flour tortilla. \$12.99

GUACAMOLE DELUXE

Choice: Pork belly or Chicharron (Pork Rinds). \$13.99
NEW! Try it Table Side Made extra. \$2

QUESO FUNDIDO

Melted Chihuahua cheese, chorizo and mushrooms, flambéed with tequila blanco, served with tortillas. \$12.99

CALAMARI

Fried calamari and jalapeño peppers, served on a bed of spring mix and chipotle dressing for dipping. \$13.99

EMPANADAS

Three fried pastries stuffed with your choice of chicken or beef, served with a side of creamy chipotle dressing. \$12.99

STREET CORN

Grilled corn on the cob, mayo, queso fresco, Tajin \$5.99
Available Off the cob.

CHICKEN WINGS

Choice of BBQ, Lemon Pepper, Mango-Habanero or Buffalo sauce.
Served with French Fries. \$13.99

DIP TRIO

Chicken, steak*, and shrimp served with cheese dip, pico de gallo & corn quesadilla. \$13.99

NEW! SOUTHWEST EGG ROLLS

Chicken, black beans, red peppers, corn, and shredded cheese. Served with a chipotle dipping sauce. \$12.50

NEW! DAWGNATION SAMPLER

A winning lineup of our favorite starters: Chicken wings, pork belly, pork rinds, empanadas, street corn, cheese quesadillas, guacamole, cheese dip, tortilla chips, and salsa. \$27.99

STREET CORN



DIP TRIO



DIPS

REGULAR | LARGE

- CHEESE DIP | CHORIZO DIP
- BEAN DIP | BEEF DIP

QUESO FUNDIDO

SOUPS

CHICKEN SOUP

Chicken broth, rice, avocado, pico de gallo, chicken, shredded cheese and tortilla strips. \$10.99

TLALPEÑO SOUP

Chipotle chicken broth, with shredded chicken, zucchini, squash, avocado, pico de gallo, shredded cheese, and tortilla strips. \$11.99

NEW! CALDO DE BIRRIA

Beef birria broth with birria meat, cilantro and onions. Served with cheese quesadilla on the side. \$11.99

NEW! POZOLE

Classic hominy and pork stew in dried chili broth. Served with: lettuce, radish, onion, lime, oregano, and tostadas. \$15.99



NACHOS

NACHO CHEESE

Freshly fried corn tortilla chips covered in cheese dip. \$8.99
Add Protein: Ground Beef \$3.99 | Chicken Tinga \$3.99
Steak* \$5.99 | Grilled Chicken \$4.99

NACHOS SUPREME

Shredded chicken or ground beef, covered with cheese dip, refried beans, lettuce, guacamole, sour cream, and pico de gallo. \$14.99

FAJITAS NACHOS

Chips topped with your choice of protein, grilled peppers, onions, cheese dip, lettuce, pico de gallo, and guacamole.
GRILLED CHICKEN \$13.99 | STEAK* \$14.99 | SHRIMP \$14.99
TEXAS (STEAK* CHICKEN & SHRIMP) \$16.99

NEW! NACHOS POBLANOS

Chips topped with chargrilled chicken, chorizo, mushrooms, and poblano peppers, covered with cheese dip, and drizzled with sour cream and chipotle dressing. \$13.99



SPRING MIX SALAD



NACHOS POBLANOS

SALADS

TACO SALAD

Crispy flour tortilla shell filled with shredded chicken or ground beef, on a bed of lettuce, topped with cheese dip, sour cream, guacamole and pico de gallo.

SHREDDED CHICKEN \$10.99 | GROUND BEEF \$12.99 | CHOICE VEGETARIAN \$10.99

FAJITA TACO SALAD

Grilled chicken steak* with bell peppers and onions in a tortilla shell filled with lettuce, topped with cheese dip, sour cream, guacamole and tomatoes.

GRILLED CHICKEN \$11.99 | STEAK* \$13.99 | SHRIMP \$13.99
TEXAS (STEAK, CHICKEN & SHRIMP) \$14.99

SPRING MIX SALAD

Crispy fresh spring mix salad, choice protein, strawberry, corn, queso fresco, pico de gallo, avocado slices, tortilla strips and avocado dressing.

GRILLED CHICKEN \$12.99 | STEAK* \$13.99 | SHRIMP \$13.99
SALMON \$16.99 | TEXAS (STEAK, CHICKEN & SHRIMP) \$14.99

*ADVISORY: THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CAN BE COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. IF YOU ARE ALLERGIC TO CERTAIN FOODS OR SEASONINGS, PLEASE LET US KNOW AT THE TIME OF ORDERING

Super BOWLS

CANTINA BOWL

Choice of grilled chicken or steak*, served on a bed of rice, fresh lettuce, black beans, roasted corn, pico de gallo, sliced avocado and chipotle dressing. \$14.99

CARNITAS BOWL

Pork carnitas, served over a bed of rice, black beans, sweet plantains, corn, pico de gallo, grilled onions and avocado dressing. \$14.99

BIRRIA BOWL

A bed of rice topped with beef birria, black beans, fried egg*, fresh cilantro, onions, slice avocado and cheese dip. \$14.99

FAJITA BOWL

Grilled chicken, steak*, or shrimp with sautéed onions, zucchini, and squash, served over a bed of rice, and black beans topped with cheese dip and avocado dressing. \$14.99

NEW! HAWAIIAN BOWL

Grilled chicken served over a bed of rice with grilled onions, pineapple, sweet plantains, cheese dip and avocado dressing. \$14.99

BIRRIA BOWL



CANTINA BOWL



CARNITAS BOWL



QUESADILLAS

QUESADILLA MEXICANA

Cheese quesadilla, choice of ground beef or shredded chicken, served with guacamole salad and rice. \$12.99

CHOICE OF PROTEIN: GRILLED CHICKEN \$14.99 | STEAK* \$15.25 | SHRIMP \$15.25

CHEESE QUESADILLA

A flour tortilla stuffed with cheese, served with guacamole salad and rice. \$12.99

FAJITA QUESADILLA

Choice of protein, grilled onions, bell peppers, side of rice and guacamole salad.

CHOICE OF PROTEIN: GRILLED CHICKEN \$13.99 | STEAK* \$14.99 | SHRIMP \$14.99 | VEGGIE \$12.99 | TEXAS \$16.99

TACOS

CHOOSE YOUR DRESSING: AVOCADO DRESSING, CHIPOTLE DRESSING, MANGO-HABANERO, SPICY SAUCE (GREEN OR RED).

STREET TACOS \$3.99 each

Corn tortillas stuffed with choice of meat, topped with fresh cilantro and onions.

STEAK* | CHICKEN | CARNITAS | PORK BELLY | CHORIZO | CAMPECHANO (STEAK & CHORIZO) | AL PASTOR | BEEF BIRRIA | PANELA CHEESE

NEW! PORK BELLY TACOS



CHIMICHURRI TACOS



TACOS GOBERNADOR



SIGNATURE TACOS

CHOICE OF ONE SIDE: RICE, BEANS, CHARRO BEANS, ROASTED VEGETABLES OR SWEET PLANTAINS.

TACOS GOBERNADOR (3)

Three flour tortilla tacos with crust of cheese filled with shrimp and bacon, sautéed with mushrooms, onions, and poblano peppers, topped with chipotle dressing. \$15.99

CHIMICHURRI TACOS (3)

Three cheese-crusted tacos with chargrilled steak, topped with bell pepper and chimichurri sauce. \$15.99*

BAJA STYLE TACOS (3)

Three Baja California-style hand battered fried tilapia fillets, topped with chipotle dressing, avocado slice, and pico de gallo. \$15.99

NEW! PORK BELLY TACOS (3)

Three corn or flour tortilla filled with pork belly, cheese crust and topped with guacamole, queso fresco, pickled onions and jalapeño fresco. (3) \$14.99 (2) \$12.99

CHEESE STEAK TACOS (3)

Three tacos with chargrilled steak*, grilled onions, mushrooms, and cheese crust. \$15.99

SAN ANGEL FLAUTAS (3)

Three fried corn flautas stuffed with your choice of Birria, Shredded chicken or Ground beef, served with lettuce, guacamole, sour cream, queso fresco, and pico de gallo. (3) \$14.50 (2) \$12.50

CHOICE OF SHREDDED CHICKEN OR BIRRIA

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ENCHILADAS

ENCHILADAS VERDES

Three enchiladas (choice of shredded chicken or ground beef), covered with green sauce, topped with lettuce, sour cream, queso fresco and pickled onions, served with side of rice and beans. \$14.99

ENCHILADAS TRICOLOR

Three enchiladas: one shredded chicken, one ground beef, one cheese, covered with cheese dip, red sauce, and green sauce, rice and charro beans on the side. \$14.99

ENCHILADAS BLANCAS

Three enchiladas (choice of shredded chicken or ground beef), covered with cheese dip and grilled pineapple, rice, and house salad on the side. \$14.99

CHOICE: STEAK* | GRILLED CHICKEN \$15.99

NEW! ENCHILADAS DE BIRRIA

Three corn tortillas filled with our delicious birria and roasted potatoes, topped with cheese dip, avocado, and pickled onions, served with rice and a fried egg on top. \$14.99

NEW! ENCHILADAS DE MAR

Three corn tortillas filled with shrimp, scallops, and fish, topped with cheese dip and pickled onions, served with rice and delicious guacamole. \$15.99



NEW! ENCHILADAS DE MAR



ENCHILADAS VERDES



ENCHILADAS TRICOLOR



NEW! ENCHILADAS DE BIRRIA



CARNITAS BURRITO



SAN ANGEL BURRITO



NEW! BIRRIA RAMEN



NEW! BURRITO A LA PIÑA

BURRITOS

SAN ANGEL BURRITO

Big burrito stuffed with chicken, chorizo, pineapple, rice, black beans, topped with cheese dip, pico de gallo, and sour cream. Served with sweet plantains. \$15.99

BULLDOG BURRITO

Flour tortilla filled with grilled chicken, steak* and grilled shrimp, black beans, cheese crust, and guacamole. Side of rice and avocado dressing. \$15.99

BURRITO CARNITAS

Flour tortilla filled with pork, poblano peppers, and whole black beans, topped with green sauce, cheese dip, and red sauce, served with rice and guacamole salad. \$16.75

BURRITO SUPREME

Flour tortilla stuffed with your choice of protein, topped with cheese dip, lettuce, tomatoes, sour cream, and guacamole. Served with rice and beans. \$14.99

CHOICE: STEAK* \$16.99 | GRILLED CHICKEN \$15.99 | GROUND BEEF OR SHREDDED CHICKEN \$14.99

FAJITA BURRITO

Flour tortilla filled with your choice of protein, bell pepper, grilled onions, topped with cheese dip and pico de gallo. Served with guacamole salad.

CHICKEN \$14.99 | STEAK* \$16.99 | SHRIMP \$16.99 | TEXAS \$16.99

NEW! PASTOR BURRITO

Big flour tortilla filled with al pastor pork, grilled onions, pineapple, refried beans, rice, cilantro, onions, and cheese crust. Served with charro beans and a side chipotle dressing. \$15.75

NEW! BURRITO A LA PIÑA

One large burrito filled with grilled chicken, chorizo and pineapple topped with cheese and chipotle sauce. Served with rice, mixed greens, tomatoes and fresh cheese. \$17



NEW! PASTOR BURRITO

BIRRIA

PIZZA BIRRIA

Two grilled flour tortillas stuffed with Chihuahua cheese, beef birria, cilantro, and onions. Side of birria broth. \$15.99

NEW! QUESABIRRIAS

Three grilled corn tortillas stuffed with cheese, birria beef, fresh cilantro, and onions served with birria broth and rice. \$14.99

NEW! BIRRIA EGG ROLL

Birria, onions, cilantro and cheese served with birria broth. \$12.95

NEW! RAMEN NOODLES BIRRIA

16 Oz Ramen noodles with birria, cheese, onions and cilantro. \$13.99

NEW! SAN ÁNGEL BIRRIA MELT

Our signature birria sandwich featuring crispy cheese-crust bread, tender birria, a sunny-side-up egg, chipotle dressing, and pickled onions. Served with fries. \$13.99

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FAJITAS SAN ANGEL

OUR FAJITAS ARE GRILLED AND TOSSED WITH YELLOW ONIONS,
GREEN & RED BELL PEPPERS. SERVED WITH RICE, BEANS,
GUACAMOLE SALAD AND TORTILLAS.

FAJITAS AL PASTOR \$17.99

CHICKEN FAJITAS \$16.99

STEAK* FAJITAS \$19.99

TEXAS FAJITAS
(Steak*, chicken & shrimp) \$21.99

FAJITAS DE CAMARONES
Shrimp, bell pepper, onion, bacon, and melted shredded cheese.
\$18.99

GARDEN FAJITAS
Grilled mushrooms, broccoli, squash, zucchini, cherry tomatoes,
mixed bell peppers, onions, and spinach. \$13.99

PARRILLADA
Grilled chicken, *steak, chorizo, shrimp, and carnitas (pork tips).
\$29.99

ALAMBRE
Chargrilled *steak, bacon, ham, grilled onions, bell
peppers, Chihuahua cheese, avocado. Served with
charro beans, tortillas, and spicy sauce. \$22.99

TEXAS
FAJITAS



PARRILLADA



GARDEN
FAJITAS



SEAFOOD

CEVICHE MIXTO
Fully cooked fish, shrimp, and octopus, seasoned with lime juice,
cilantro, onions, jalapeño, cucumbers, tomato, and topped with
avocado slices. \$22.99

SALMON
Grilled salmon fillet covered with grilled shrimp, mushrooms,
spinach, and special creamy sauce. Served with white rice and
salad. \$22.99

NEW! TROPICAL SALMON
Grilled salmon fillet topped with our special mango salsa, and
tropical pico de gallo. Served with roasted vegetables and
side of white rice. \$24.99

NEW! MOJARRA FRITA
Whole fried tilapia-crispy outside, tender inside. Served with:
rice, salad, and garlic bread. \$16.99
*Add our red spicy sauce on top at no cost.



SALMON

NEW! CAMARONES DIABLA
Shrimp cooked with onions and our diablo sauce. Served with
white rice, guacamole salad and french fries. \$19.99

SHRIMP COCKTAIL
Cooked shrimp with our special cocktail sauce, topped with fresh
cilantro, onions, and avocado slices. \$17.99

NEW! AGUACHILE VERDE
Shrimp marinated in serrano-lime juice, topped with red onions,
avocado, fresh radish and cucumber. Served chilled. \$ 19.99

NEW! CANCUN SEAFOOD
Grilled fish topped with shrimp, pico de gallo, chipotle sauce,
served with rice and zucchini-squash mix. \$21.00

NEW! SEAFOOD RICE
Grilled shrimp, scallops, bell peppers, and grilled onions on a bed
of rice, topped with cheese sauce. \$16.99

SHRIMP
COCKTAIL



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SPECIALTIES

RIBEYE STEAK

Chargrilled ribeye steak* (cooked to customer request), topped with bacon and shrimp, served with rice, salad, chimichurri sauce. \$34.99

NEW! CARNE ASADA

Chargrilled steak* (cooked to customer request), over grilled onions, fried jalapeño, corn on the cob, charro beans, and salad. \$23.99

RIBEYE STEAK AND BACON

Chargrilled steak*, bacon, grilled onions, mushrooms, and cheese dip. Side of rice or beans. \$32.99

CHICKEN & CHORIZO

Grilled chicken and chorizo topped with cheese dip, served with rice, beans, and tortillas. \$16.99

CHICKEN GOURMET

Chargrilled chicken breast with zucchini, mushrooms, bell peppers, cheese dip. Side of rice and beans. \$15.99

CARNITAS PLATE

Slow cooked marinated carnitas, grilled onions, rice, refried beans, pico de gallo, guacamole, tortillas. \$17.99

STREET TAMALES

Two lightly fried tamales, green sauce, cheese dip, lettuce, sour cream, pico de gallo, queso fresco, avocado. Served with charro beans. \$13.99

CLASSIC CITY BURGER

Two beef* (cooked to customer request) patties, cheese, bacon, egg*, grilled onions, lettuce, French fries. \$16.99

CHIMICHANGA

Deep fried tortilla filled with choice of protein and refried beans; topped with cheese dip and chipotle dressing. Side of rice and guacamole salad.

CHOICE OF PROTEIN: SHREDDED CHICKEN \$12.99 | GROUND BEEF \$13.99

NEW! MOLCAJETE

A hot mortar made with volcanic rock filled with a variety of grilled shrimp, grilled steak*, grilled chicken, sausage, nopales (cactus), roasted jalapeno, pork belly, street corn, roasted cheese, and Mexican onions, drizzled with our signature green tomatillo sauce. Served with Mexican rice, refried beans guacamole salad and tortillas. \$39.99

NEW! CHICKEN TROPICAL

Grilled chicken breast topped with creamy cheese dip and chimichurri sauce. Served with fresh guacamole and Mexican rice. \$14.99

NEW! CHURRASCO STEAK

8 Oz grilled sirloin steak, topped with chimichurri sauce served with white rice fried plantains and salad. \$22.45

NEW! STUFFED POBLANO

Poblano pepper, stuffed with melted cheese, topped with your choice of steak or chicken, drizzling of chipotle dressing and topped with marinated onion and pico de gallo. Served with rice and beans.

CHICKEN \$14.50 | STEAK* \$16



CHICKEN GOURMET



RIBEYE STEAK



CLASSIC CITY BURGER



NEW! MOLCAJETE



NEW! CHURRASCO STEAK



NEW! CHICKEN TROPICAL



NEW! CARNE ASADA



NEW! STUFFED POBLANO

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Rice PLATES

SPECIAL RICE

A bed of rice topped with grilled chicken or steak*, southwest corn mix, and cheese dip.

CHICKEN \$13.99 | STEAK* OR SHRIMP \$14.99

ARROZ TRIO

A bed of rice topped with steak*, chicken and shrimp, and cheese dip. \$14.99

ARROZ SAN ANGEL

A bed of white rice, topped with grilled chicken, chorizo, pineapple and onions, topped with cheese dip. \$14.99

SIDES

\$3.99 each

MEXICAN RICE | WHITE RICE | CHARRO BEANS | ROASTED VEGETABLES | ROASTED POTATOES | FRENCH FRIES | BACON FRIES | BLACK BEANS | REFRIED BEANS | SWEET PLANTAINS | ROASTED CORN | CHICHARRONES (PORK RINDS)

SIDE OF DRESSING 99¢ EACH

AVOCADO | CHIPOTLE | MANGO-HABANERO | CHIMICHURRI | GREEN SPICY SAUCE | RED SPICY SAUCE

MAKE YOUR OWN COMBO

Burritos, enchiladas, and tamales, topped with cheese sauce and chipotle drizzle.

SERVED WITH RICE & BEANS

CHOICE OF:

Tacos, Burritos, Enchiladas or Tamales

CHOICE OF FILLING:

Shredded Chicken, Ground Beef or Cheese

CHOOSE TWO ITEMS \$12.99

KIDS PLATES

\$8.25 | Any kids meal includes a free drink

KIDS CHICKEN TENDERS

Fried chicken tenders with side of French fries.

KIDS QUESADILLA

One shredded chicken quesadilla and rice.

KIDS MAC & CHEESE

Macaroni pasta with cheese sauce.

KIDS HOT DOG

Hot dog with side of French fries.

KIDS ARROZ & POLLO

Grilled chicken and rice, topped with cheese dip.

KIDS PEPITO FRIES

Fries topped with ground beef and cheese dip.

NEW! KIDS BURGER

Grilled beef patty topped with melted cheese, served with fries.

KIDS
ARROZ & POLLO



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DESSERTS

TOWERING CHOCOLATE CAKE

Multi-layered chocolate cake with rich frosting.

BROWNIE

Chocolate brownie, ice cream, crumbled cookie.

PAN DE ELOTE BRULÉE

Corn bread, caramel brûlée, vanilla ice cream.

CHURROS

Fried dough filled with caramel/strawberry, ice cream, caramel syrup.

FLAN

Caramel custard with caramel sauce.

KEY LIME PIE

Creamy Key lime filling in a buttery graham cracker crust, topped with whipped cream for a sweet and refreshing finish.

TRES LECHES CHEESECAKE

Creamy cheesecake blended with the sweet, rich flavors of traditional tres leches cake.

TRES LECHES CAKE

Sponge cake soaked in three milks, whipped cream.

BLUEBERRY CHEESECAKE

Cheesecake, graham crust, blueberry compote.

LAVA CAKE

Chocolate cake with molten center, vanilla ice cream.



TOWERING
CHOCOLATE CAKE



BROWNIE



PAN DE ELOTE
BRULÉE



LAVA
CAKE



TRES LECHES
CAKE



BLUEBERRY
CHEESECAKE

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SERVED DAILY 11am – 3pm

QUESADILLA BRAVE

Cheese filled quesadilla with grilled steak* and chorizo, covered with cheese dip; served with rice or beans. \$11.99

SPEEDY GONZALEZ

One taco and one enchilada choice of: ground beef or shredded chicken. Served with rice or beans. \$8.75

CHICKEN SPINACH

Chargrilled chicken breast topped with spinach dip and pico de gallo. Served with rice. \$11.99

SPECIAL RICE

A bed of rice topped with chargrilled chicken, roasted corn, and cheese dip. \$10.99

TACO SALAD

Crispy flour tortilla shell with lettuce, ground beef or shredded chicken, tomatoes, sour cream, cheese. \$10.99

DRUNKEN BURRITO

Scrambled eggs*, ham, bacon, onions, bell peppers, mushrooms in a flour tortilla, cheese dip, chipotle dressing, potatoes. \$11.99

ASADA LIGHT

Grilled chicken or steak* served with chilaquiles, topped with a fried egg and queso fresco. \$13.99

CHILAQUILES VERDES OR ROJOS

A bed of refried beans, corn tortillas, red or green sauce, chipotle dressing, fresh cilantro, Chihuahua cheese, and two over easy eggs (cooked your way).

CHOICE OF PROTEIN: STEAK \$12.99 | GRILLED CHICKEN \$11.99| PASTOR \$11.99

NEW! CHICKEN SANDWICH

Chargrilled chicken breast with bacon, cheese, chimichurri sauce, lettuce, tomato, and pickled onions. Served with crispy fries. \$11.99

CLASSIC CITY PATTY MELT

Beef* (Cooked to customer request) patty on Texas toast, grilled onions, shredded cheese, over easy egg* (cooked your way), served with roasted potatoes. \$11.99

NEW! BREAKFAST TACOS

Three flour tortillas stuffed with scrambled eggs* (cooked your way) and steak topped with black beans, pico de gallo and chipotle dressing served with roasted potatoes. \$11.99

NEW! JEFE’S FAV

Flour tortilla with cheese crust, charro beans, chorizo, pico, avocado, queso fresco, pickle onions, ranchero sauce, and two sunny eggs. \$11.99

NEW! TROPICAL CHICKEN

Grilled chicken with corn mix, cheese dip and chimichurri. Served with greens and sweet plantains. \$12.99

NEW!
ASADA LIGHT



NEW! CHICKEN
SANDWICH

PATTY
MELT



NEW! BREAKFAST
TACOS

OMELETTE
RANCHERO



LUNCH FAJITAS

Fajitas are grilled with peppers, and onions. Side of salad and tortillas.

CHOOSE ONE ITEM: RICE | BEANS | ROASTED VEGETABLES

CHICKEN FAJITAS \$10.99

STEAK* FAJITAS \$13.99

MIXED FAJITAS \$13.99

(Chargrilled chicken and steak*)



While we our best to keep this information up-to-date, please be aware that descriptions, prices and availability of all menu items herein are subject to change without notice.

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2024 SAN ANGEL COCINA & CANTINA

OMELETTE SKILLETS

OMELETTE RANCHERO

Filled with chorizo, ham, pico de gallo, shredded cheese, topped with avocado dressing and cilantro, served with roasted potatoes. \$11.99

OMELETTE FAJITA FIESTA

GRILLED CHICKEN \$10.99 | STEAK* \$11.99

Filled with your choice of meat, roasted poblano pepper, onions, shredded cheese, topped with sour cream and guacamole, garnished with cilantro, tomatoes, and roasted potatoes.

GRILLED CHICKEN & AVOCADO SKILLET

With pico de gallo, shredded cheese, roasted potatoes, over easy egg* (cooked your way) and sliced avocado. \$10.99

NEW! DIVORCED EGGS

Two sunny eggs on fried tortillas, one red and one green sauce, crispy moronitas, queso fresco, avocado, and pickled onions. \$11.99

*ADVISORY: THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CAN BE COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. IF YOU ARE ALLERGIC TO CERTAIN FOODS OR SEASONINGS, PLEASE LET US KNOW AT THE TIME OF ORDERING