

Botanas (Appetizers)

Cochinita Pibil GF

marinated pork in an achiote recipe, slowly roasted until tender, served wrapped in three lightly seared mini tortillas, topped with seasoned marinated onions and mexican crema 9

Quesadilla

flour or corn masa tortillas with melted house blend oaxaca cheese, served with guacamole, pico de gallo and sour cream 11

Add Shredded Chicken, Shredded Beef, Grilled Chicken, Carnitas, Chicken Tinga, Carne Asada, Sautéed Veggies or Shrimp 2

Quesadilla de Chipotle GF

fresh corn masa with chipotle, filled with melted house blend oaxaca cheese, stuffed with choice of sautéed veggies or black beans, served with pico de gallo, guacamole and sour cream 10

Queso Fundido GF

mexican blend of traditional oaxaca cheese melted in a cast iron pan, served with choice of flour or corn mini tortillas 10

Add Chorizo, Grilled Onions, Chiles Tostados or Grilled Mushrooms 2

Volcanes Tostaditas GF

three mini homemade tostadas with melted house blend oaxaca cheese and refried beans, topped with guacamole, pico de gallo, queso cotija and crema 10

Add Grilled Chicken, Shredded Chicken, Shredded Beef, Carnitas, Chicken Tinga, Ground Beef Picadillo, Sautéed Veggies or Carne Asada 2

Mini Taquitos GF

choice of chicken, beef or potato and cheese, served with guacamole, three taquitos 8, eight taquitos 13

Shrimp or Fish Ceviche* GF

shrimp or fish cooked in a fresh lime, tomato, purple onion and cilantro recipe, served with sliced avocado, lime and mini tostaditas 18

Add Octopus or Crab 5

Mexican Seafood Cocktail (Campechano) GF

shrimp in a homemade pico de gallo, cucumber and lime recipe with mexican cocktail sauce, served with sliced avocado, lime and tostaditas 20

Add Octopus or Crab 5

Cocina Nachos GF

homestyle tortilla chips or leticia's seasoned french fries with pinto beans or black beans and melted house blend oaxaca cheese, served with guacamole, pico de gallo and sour cream, choice of grilled chicken, shredded beef, shredded chicken, carnitas, chicken tinga, ground beef picadillo, chorizo, sautéed veggies or carne asada 11

Add Bambolero-Style Sauce 1

Add Two Eggs 2

Add Shrimp or Ribeye 4

Elote GF

mexican grilled corn traditionally served on or off the cob with butter, mexican crema sauce, queso cotija and a hint of chili powder and lime 5

Salsa Macha GF

chile de arbol and garlic roasted to a nutty, spicy, crumbly salsa, served with queso fresco, avocado and mini tortillas (spice up any entrée!)

Shrimp Jalapeño Poppers

three tiger prawn shrimp stuffed with a hint of our house blend cheese, wrapped in bacon, grilled jalapeño fried in beer batter, served with our chipotle cream sauce 15

Mini Empanaditas GF

melted house blend oaxaca cheese with a jalapeño slice, or shrimp and chorizo topped with crema and queso cotija, three empanaditas 9, six empanaditas 18

Guacamole GF

avocado, tomatoes, onions, cilantro, jalapeños and fresh limes, topped with queso fresco and crispy tortillas 11 / 18

Add Shrimp or Crab Seared in Abuelo Spicy Sauce 2

Sopas y Ensaladas

Sopa de Fideo

fine fideo pasta in a chicken and tomato-based broth (it feeds the soul!) 5 / 8

Consome GF

authentic chicken broth with shredded chicken, mexican rice, side of avocado, chopped onion, jalapeños, cilantro and lime, served with a mini corn tortilla quesadilla with rajas 6 / 9

Pozole Rojo GF

made with tender beef and pork slowly cooked with a blend of red guajillo sauce and leticia's special spices and hominy, served traditionally with tostaditas, lime, chopped onions, cilantro, shredded cabbage, radishes, oregano, crushed chile and avocado 10 / 13

Sopa de Albondiga (Mexican Meatball Soup) GF

ground chuck beef meatballs made with rice and authentic spices, cooked in our tomato-based broth with carrots and potatoes 6 / 9

Salad Bowl (Al Gusto) GF

Crisp Flour Tortilla Bowl or Bowl 9 / 11

Spring Mix / Iceberg Mix / Cabbage

Mexican Rice / Vegetarian Cilantro Rice

Refried Beans / Black Beans

Pico de Gallo / Sour Cream / Guacamole / House Blend Cheese

Ground Beef / Grilled Chicken / Carne Asada / Shredded Chicken

Shredded Beef / Sautéed Veggies

Add Ribeye or Shrimp 3

Chips and salsa are complimentary up to two servings with meals and bar service. For any additional two guests who wish to order soft drinks or iced tea only, chips and salsa will be an additional fee of 4.50.

FOR THE REAL TASTE OF MEXICO

Lunch

Lunch items served Monday-Friday, 12 PM - 3 PM
(Except for holidays)

Enchilada GF

choice of shredded beef, chicken tinga, carnitas or cheese with choice of red guajillo, green tomatillo, mole poblano, entomatada or spicy chile de arbol sauce 10

Burrito

choice of chile verde, shredded beef, carnitas, ground beef or carne asada with beans and cheese, chimichanga or enchilada-style 9

Add Ribeye or Shrimp 2

Torta

choice of carne asada, grilled chicken, carnitas, chicken tinga, pork mole or chicken mole, with guacamole, cheese and leticia's onions, served with rice or french fries 13

Carnitas

traditionally cooked tender boneless pork shoulder with special herbs and spices, served with lime, pico de gallo, guacamole, a hint of chicharrones and corn or flour tortillas 12

Empanada GF

one large empanada stuffed with choice of seared shrimp, shrimp and chorizo, ground beef or chicken tinga, topped with crema and queso cotija, served with rice and beans 10

Sope GF

one corn masa sope filled with beans, choice of shredded beef, carnitas, chicken tinga or chorizo and potatoes, topped with crema, house blend cheese, guacamole, pico de gallo and queso cotija 10

Taquitos GF or Flautas

choice of two taquitos or flautas or one tostada with chicken, beef or potato and cheese 10

Carne Asada GF BY REQUEST

grilled top sirloin steak with grilled mexican sautéed chile and onion toreados, served with queso fresco, pico de gallo, lime and guacamole, choice of corn or flour tortillas 13

Chilango-Style: Guajillo and Tomatillo Sauce and Melted Cheese 1

Lunch Salad Bowl GF 10

Crisp Flour Tortilla Bowl or Bowl

Spring Mix / Iceberg Mix / Cabbage

Mexican Rice / Vegetarian Cilantro Rice

Refried Beans / Black Beans

Pico de Gallo / Sour Cream / Guacamole / House Blend Cheese

Ground Beef / Grilled Chicken / Carne Asada /

Shredded Chicken

Shredded Beef / Sautéed Veggies

Add Ribeye or Shrimp 3

Guisado de Casa GF

choice of chile verde, chicken mole or pork mole, served with rice and beans and choice of tortillas 13

Build A Meal GF

choice of fideo or albondiga cup of soup, any two hot items: enchilada, taco, taquito, flauta, tostada, carne asada, carnitas, chile relleno or tamale (choices may not be two of the same)

Add One Item Not Listed 1

Poquito y Mas

half torta (choice of carne asada, grilled chicken or carnitas) with choice of cup of soup or side salad 10

Taco/Taquiza GF

choose one taco (crispy lettuce and cheese) or two soft street tacos (chopped cilantro and onions) with a side of guacamole, choice of carne asada, grilled chicken, carnitas or ground beef 10

Seared or Battered Fish or Shrimp 2

LUNCH SPECIALS (COMIDA CORRIDA)

Lunch Specials include three courses. Served Monday-Friday, 12 PM - 3 PM (except for holidays). All Specials are served with choice of soup (fideo or consommé) or salad, all you can drink iced tea or soda and dessert 16 per person

Monday

Caldo de Res (Beef Soup) o Pollo (Chicken Soup)

tender beef or chicken with carrots, potatoes, zucchini and cabbage, all slowly cooked in broth until tender with a scoop of mexican rice, served with a garnish of chopped onions, cilantro, jalapeños, avocado and choice of tortillas

Tuesday

Gordita

a large fresh crispy corn masa gordita stuffed with chicken tinga and refried black beans, topped with mexican crema, lettuce and queso cotija, served with rice and beans and guacamole

Wednesday

Bisteque Ranchero

sliced sirloin steak seared with onions, potatoes, corn and rajas, served with mexican rice, refried beans, avocado slices and choice of tortillas

Thursday

Molletes al Gusto

open-faced mexican telera toasted roll with refried black or pinto beans, choice of chorizo and papas, carne asada, sautéed veggies or carnitas, topped with melted house blend oaxaca cheese and sliced avocado, served with a side of pico de gallo and mexican rice

Friday

Pescado a la Veracruz

seasoned white fish slowly cooked in a fresh tomato base with onions and a hint of green olives and pepperoncinis, served with mexican rice and beans and choice of tortillas

Desserts

Churro

Flan

Mexican Chocolate Cake

 If you would like it picoso, just ask your server

 Ask us how you can make your order health-conscious

 All of our entrées can be made with veggies

 Chef's choice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Leticia's menu is 97% gluten-free, ask your server for assistance

Leticia's sauce choices: red guajillo, green tomatillo, mole poblano, entomatada mild, white cream sauce, spicy chile de arbol, spicy tamarindo (all sauces are gluten-free)

Lo Tipico

Lo Tipico and Build Your Own selections are served with choice of Mexican Rice, Vegetarian Cilantro Rice, Refried Beans, Vegetarian Black Beans with Sour Cream, Sautéed Vegetables, Salad or Poblano White Rice Casserole (add 1.50)

Carnitas GF

traditionally cooked boneless tender pork shoulder with special herbs and spices, served with lime, pico de gallo, guacamole, chicharrones and choice of tortillas 17

Carne Asada GF BY REQUEST

char-grilled top sirloin steak seasoned with leticia's special spices and topped with grilled sautéed mexican onions and chile toreado, served with queso fresco, pico de gallo, lime, guacamole and choice of tortillas 19

Chilango-Style: topped with guajillo and tomatillo sauce and melted house blend oaxaca cheese 2

Taquitos GF or Flautas

shredded chicken, shredded beef, pork carnitas or potatoes and cheese wrapped in corn or flour tortillas and fried until crispy, topped with house blend oaxaca cheese, cotija cheese, crema and pico de gallo 13

Taquitos Enchilados GF

covered in choice of red guajillo, green tomatillo or mole poblano, ranchera, entomatada or spicy chile de arbol sauce, topped with queso cotija and crema 2

Enchiladas GF

two enchiladas topped with melted house blend oaxaca cheese, crema and a hint of leticia's marinated onions 14

Shredded Chicken, Shredded Beef, Pork Carnitas, Cheese, Chicken Tinga or Cochinita Pibil Red Guajillo, Green Tomatillo, Mole Poblano, Entomatada or Spicy Chile de Arbol Sauce

Spinach and Mushroom GF

two enchiladas made with leticia's white cream and cheese sauce, served with poblano white rice casserole with crema, cheese and rajás 14

Add Sautéed Veggies 2 / Add Fish or Shrimp 3

Chile Rellenos "Carmelita"

traditional roasted poblano pepper, stuffed with choice of special beef picadillo or house blend oaxaca cheese, lightly battered, fried and smothered with carmelita's special sauce or your favorite sauce, melted house blend oaxaca cheese, crema and choice of tortillas 14

Special Rellenos GF WITHOUT BATTER

stuffed with choice of pork and shredded beef, chicken tinga filling, sautéed vegetables or any of leticia's meat choices, topped with choice of sauce (we recommend ranchera), melted house blend cheese and crema, choice of tortillas 15

Sopes GF

two corn masa sopes filled with beans, choice of grilled chicken, shredded beef, carnitas, chicken tinga, sautéed vegetables or chorizo and potatoes, topped with crema, house blend cheese, guacamole, pico de gallo and queso cotija, served with rice and beans 13

Build Your Own Platter GF

Choose Two: Enchiladas, Taquitos, Tostadas, Tacos or Flautas

Available for Additional Cost: Carnitas, Chile Rellenos, Carne Asada or Quesatacos

Empanadas GF

two large empanadas stuffed with choice of shrimp and chorizo, ground beef, chicken tinga or queso con rajás, topped with crema and queso cotija and served with rice and beans 13

BURRITOS

Build Your Own Burrito (Al Gusto)

you be the chef and build your own burrito! served with rice and beans 16

Choose One: Chile Verde, Carne Asada, Al Pastor, Chicken Tinga, Shredded Beef, Grilled Chicken, Cochinita Pibil, Pork Carnitas, Choose More Than One For 1

Choose Two: Refried or Black Beans, Raw or Sautéed Vegetables, Potatoes and Chorizo, Potatoes and Cheese, Guacamole, Pico de Gallo, Sour Cream, Jalapeño And Onion Toreados, Raw Jalapeños, Cheese Blend, Mexican Rice or Cilantro Rice

Choose Your Sauce: Green Tomatillo, Red Guajillo, Mole Poblano, Ranchera, Entomatada, Chile de Arbol, White Cream and Cheese Sauce

Choose Your Style: Enchilada, Chimichanga (Deep Fried), Just As You Like It (Al Gusto)

Add Beef or Cheese Chile Relleno 1

Bean And Cheese Burrito 11

TACOS

Tacos del Mar GF

two tacos with seared fish or shrimp, topped with shredded cabbage and radish, chipotle cream sauce and oaxaca cheese, served with flour or corn tortillas, black beans and cilantro rice 14 or 5 each

Crispy Tacos GF

choice of two: carne asada, grilled chicken, shredded beef, pork carnitas, ground beef, chicken tinga, chorizo and beans, topped with shredded lettuce and house blend cheese, served with a garnish of pico de gallo and rice and beans 13

Puffy Tacos GF

freshly fried pure corn masa, chef's choice fillings (chile verde, beans & chorizo, carnitas, topped with lettuce, house blend cheese, rice and beans 14

Gourmet Tacos GF

fresh homemade chipotle corn tortillas, melted house blend oaxaca cheese, filled with choice of ribeye, shrimp or adobo pork, topped with rajás con queso and sautéed vegetables seared in abuelo sauce, topped with sliced avocado and chipotle cream sauce 18 or 6 each

Street Tacos Dinner GF

three street tacos served with rice and beans, topped with chopped cilantro and onions and a side of taquiza salsa, lime and choice of corn or flour tortillas

Choice of Carne Asada, Al Pastor, Pork Carnitas, Grilled Chicken or Chicken Tinga 3 each

Ribeye or Shrimp 4 each

Our Chef Recommends Carne Asada or Ribeye with Abuelo Spicy Sauce (available by request)

Ensenada-Style Tacos

two beer-battered fish or shrimp tacos topped with shredded cabbage and radish, pico de gallo, chipotle cream sauce and oaxaca cheese, choice of flour or corn tortillas, served with rice and beans 14 or 5 each

Entradas (Entrées)

Leticia's Award-Winning QuesaTacos GF

a blend of melted oaxaca cheese seared and stuffed with our seared shrimp cooked in leticia's abuelo sauce (mild, medium or spicy), topped with our chipotle cream sauce, served with choice of tortillas and poblano white rice casserole

Additional Filling Choices: Grilled Chicken, Shredded Beef, Carne Asada, Carnitas, Chicken Tinga or Sautéed Veggies 16 or 6 each

Chipotle QuesaTacos: Made with Fresh Corn Chipotle Tortillas add 1 / 7 each

GUISADOS DE CASA

Mole Poblano

tender chicken or pork topped with our traditional mole poblano sauce and sprinkled with ajonjoli (sesame seeds), served with rice and beans and choice of tortillas 17

Steak Ranchero

carne asada seared with caramelized onions in a ranchera sauce or no sauce with sautéed jalapeños, served with rice and beans and choice of tortillas 14

Chile Verde GF

slowly cooked pork and potatoes in a medium spice and tomatillo sauce, served with rice and beans and choice of tortillas 14

Torta

Toasted Mexican Telera Roll With Refried Beans, Guacamole, Leticia's Special Onions, Lettuce, Pico de Gallo, Oaxaca Cheese and Choice of Fillings, Served with Choice of House Salad, Rice or French Fries 13

Choose Filling: Carne Asada / Grilled Chicken / Carnitas / Chicken Tinga / Pork Mole / Chicken Mole

Cecina A La Tampiqueña GF BY REQUEST

tenderized thin top sirloin with sautéed mushrooms, crisp bacon and melted house blend oaxaca cheese topped with our chiles and onion toreados, served with a cheese enchilada in choice of sauce and rice and beans 20

Tamales GF

two freshly cooked tamales of your choice served with rice and beans 13 Single 3 / Half Dozen 18 / Dozen 22

Enchilada-Style: Choice of Sauce and Cheese Add 2

Tamale Choices: Chicken / Pork / Rajás Con Queso Enchilado-Style (Tomatillo Sauce, Red Guajillo Sauce, Ranchera Sauce and Melted Cheese) / Award-Winning Chipotle Vegetable Fajita

Ribeye Steak* GF

char-grilled 16 oz. ribeye steak served with cheesy potatoes, mixed greens salad, mexican grilled jalapeños and onions, pico de gallo, queso fresco, guacamole and tortillas 28

Mar y Tierra: Lobster Tail* with Cilantro-Butter Sauce 8

Parillada (Fajitas) GF BY REQUEST

leticia's blend of herbs and spices seared with zucchini, mushrooms, tomatoes, green peppers and onions in a sizzling cast iron skillet served with rice, beans, pico de gallo, guacamole and choice of tortillas

Vegetarian Fajitas Single 15 / Double 18

Carne Asada Single 19 / Double 36

Grilled Chicken Single 18 / Double 35

Shrimp Single 22 / Double 41

Any Two Proteins Single 26 / Double 45

Mariscos (Seafood)

Costeño Relleno GF

chile poblano filled with grilled shrimp topped in our white creamy cheese sauce or choice of sauce, served with cilantro rice and choice of tortillas 17

Enchiladas del Mar (Seafood Enchiladas) GF

shrimp and/or fish in leticia's white cream and cheese sauce or chile de arbol spicy sauce, served with a poblano white rice casserole with crema, cheese and rajás 20

Add Lobster Tail 8

Camarones o Pescado al Mojo de Ajo GF

plump shrimp or fish cooked in a garlic butter sauce with a touch of spicy abuelo sauce served with poblano white rice casserole with crema, cheese, rajás and mixed green salad 22

Add Carne Asada 2

Camarones a la Diabla GF

tiger prawn shrimp stuffed with house blend oaxaca cheese and wrapped in bacon and fried crispy, served on a bed of chile de arbol sauce with our poblano white rice casserole, crema, cheese and rajás 22

Add Carne Asada 3

Pescado A La Veracruz GF

seasoned with fish slowly cooked in fresh tomato, onion, green olives and pepperoncini, served with mexican rice, beans and choice of tortillas 18

Chef Specials

Ask your server for details.

El Molcajete GF

The Authentic Mexican Style

grilled carne asada, grilled chicken, tiger prawn shrimp, grilled seasoned nopales (mexican cactus), served sizzling in a molcajete salsa ranchera, chile and onion toreados and queso oaxaca, served with mexican rice and beans with a garnish of guacamole, pico de gallo and choice of tortillas 22

Add Two Camarones Wrapped In Bacon 8

Molcajete de Mar GF

tiger prawn shrimp, lobster tail, clams, mussels, grilled fish, octopus and grilled nopales served sizzling in a seafood tomato-based sauce in a hot molcajete with poblano white rice casserole 34

Sopa de Mariscos GF

Mexican Seafood Bouillabaisse

tiger prawn shrimp, clams, mussels and grilled fish in a robust tomato broth, cooked with a hint of roasted chile de arbol, served with garlic cheese bread, a side of chopped onions and cilantro, avocado and lime, large 22, small 15, add lobster tail 8

Molcajete de Mariscos GF

tiger prawn shrimp, lobster tail, clams, mussels, fish, served sizzling in a molcajete bowl with our special red seafood sauce over a bed of poblano white rice casserole and choice of tortillas 32

Bebidas (Beverages)

Agua Frescas

refreshing seasonal fruit selections of homemade traditional aguas horchata daily, ask you server for daily selection 3 (no free refills)

Soft Drinks (Free Refills)

pepsi, diet pepsi, pepsi wild cherry, mtn dew, mug root beer, sierra mist

Original Mexican Coke

made with pure cane sugar and no high fructose corn syrup 3

Freshly Brewed Iced Tea 3

Raspberry, Mango or Peach Iced Tea 4 (No Free Refills)

Strawberry Lemonade 3 (No Free Refills)

Apple, Orange or Cranberry Juice 3 (No Free Refills)

Milk or Chocolate Milk 2 (No Free Refills)

Full Bar Menu Also Available!

Sides

Shredded Cheese 1

Queso Fresco 2

Sour Cream .50

Guacamole 3

Chopped Jalapeños .75

Mexican Rice 3

Vegetarian Cilantro Rice 3

Poblano White Rice Casserole 4

Refried Beans or Vegetarian Black Beans with Sour Cream 3

Papas con Queso 2.50

Corn or Flour Tortillas (Three) 1.50

Pico de Gallo 1.50

Chips and Salsa 4.50

French Fries 4

Sautéed Vegetables 6

A la carte portions of menu items available upon request