

Botanas (Appetizers)

Chicharrones Caseros

fresh homemade seasoned fried pork skins, served with salsa verde, avocado, queso fresco and tortillas 12

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 11

Quesadilla

12" flour or corn masa tortillas with melted house blend Oaxaca cheese, served with guacamole, pico de gallo and sour cream 13

Add: Braised Chicken / Shredded Beef / Grilled Chicken / Carnitas / Chicken Tinga / Carne Asada* / Sautéed Veggies / Shrimp 3

Queso Fundido GF

Mexican blend of Oaxaca and queso menonita cheese melted in a cast iron pan, served with choice of flour or corn mini tortillas 13

Choice of: Chorizo, Grilled Onions or Chiles Toreados 2

Albondigas

three tender meatballs with a smoky chipotle sauce, topped with our house marinated onions and crema, served with toasted bolillo or fresh corn masa tortillas 13

Ceviche* GF

shrimp cooked in a fresh lime, tomato, purple onion, cucumber and cilantro recipe, served with sliced avocado, lime and mini tostaditas 19

Add Octopus 5

Mexican Seafood Cocktail (Campechana)* GF

shrimp, mussels and octopus in a homemade pico de gallo, cucumber and lime recipe with Mexican cocktail sauce, served with sliced avocado, lime and tostaditas 29

Cocina Nachos GF

homestyle tortilla chips or Leticia's seasoned fries, pinto beans or black beans, melted house blend Oaxaca cheese, topped with guacamole, pico de gallo and sour cream

Choice of: Braised or Grilled Chicken / Steak Ranchera / Chicken Tinga / Ground Beef Picadillo / Chorizo / Rajas Con Queso / Chile Verde Carnitas 14

Add Two Eggs* 2

Elote GF

Mexican grilled corn cobs with butter, Mexican crema sauce, queso cotija and a hint of tajin powder and lime 6

Shrimp Jalapeño Poppers

two tiger prawn shrimp stuffed with a hint of our house blend cheese, wrapped in bacon, grilled jalapeño, dipped in a beer batter and fried, served with our chipotle aioli 14

Guacamole GF

avocado, tomatoes, onions, cilantro, jalapeños and fresh limes, topped with queso cotija, queso fresco and crispy tortilla strips 14 / 21

Add Shrimp Seared in Abuelo Spicy Sauce 3

Sopas y Ensaladas

Sopa de Fideo

fine fideo pasta in a chicken and tomato-based broth (it feeds the soul!) 7 / 9

Consomé GF

authentic chicken broth with shredded chicken, Mexican rice, side of avocado, queso fresco, chopped onion, jalapeños, cilantro and lime, served with a mini corn tortilla quesadilla with rajas 9 / 11

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 16 / 19

Pozole Blanco GF

homemade blend of spices, toasted tortillas simmered in our chicken and hominy broth, served with shredded chicken, topped with crispy tortilla strips, roasted guajillo, avocado, onions, cilantro, shredded cabbage and lime 12 / 18

Menudo GF

traditional breakfast or brunch soup made with beef tripe and hominy in a red chili broth and served with a side of lettuce, radishes, crushed peppers, chopped onion, cilantro, lime, oregano, avocado and tostaditas 18

Sopa de Tortilla GF

a blend of broth and spices, served with shredded chicken, topped with crispy tortilla strips, roasted guajillo, avocado, crema and queso cotija 11 / 13

Side Salad

tossed mixed greens with tomatoes, cucumber, avocado and queso fresco with choice of house vinagreta or ranch 8

Salad Bowl (Al Gusto) GF 14/11

Choose One: crispy flour tortilla bowl / bowl

Choose One: spring mix / iceberg / cabbage

Choose One: Mexican rice / vegetarian cilantro rice

Choose One: refried beans / vegetarian black beans

Choose One: ground beef picadillo / braised chicken / carne asada* / chicken tinga / shredded beef / sautéed veggies

Choose Any: pico de gallo / sour cream / guacamole / oaxaca blend cheese

Add Ribeye* or Shrimp 3

Chips and salsa are complimentary up to two servings with meals and bar service. For any additional guests who wish to order soft drinks or iced tea only, chips and salsa will be an additional fee of 5.

Leticia's Specials (Comida Corrida)

Three-Course Specials 19 per person

Served Monday-Friday, Opening to 5 PM (except for holidays).

Below specials are served with a choice of: Fideo soup / Salad

All-you-can-drink

Iced tea / Soda and a dessert. Please no substitutions.

Monday

Steak Chilaquiles*

carne asada and chilaquiles served with refried beans, sliced avocado, tortillas chilaquiles topped with onions, crema and queso cotija

Choice of sauce: mole / ranchera / tomatillo verde

Tuesday

Molletes

sliced toasted bolillo roll with beans, melted Oaxaca cheese, choice of cochinita pibil, chicken tinga, grilled chicken, carnitas or rajas con queso, topped with pico de gallo, side of salsa verde

Wednesday

Bisteque Ranchero*

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

Thursday

QuesaBirria Taco

seared fresh corn tortillas in birria sauce, melted Oaxaca cheese, topped with cilantro and onions, served with birria consomé, salsa verde, sliced avocado and Mexican rice

Friday

Albondigas de Casa

house-made meatballs made in a smoky chipotle tomato sauce, served with Mexican rice and beans, and tortillas

Desserts: Churro, Flan, or Mexican Chocolate Cake

Quisados De Casa

Combine your Choice

any two: enchilada / a crispy or soft taco / taquito with rice and beans and fideo soup or a side salad 17

Mole Poblano

tender chicken or pork, our traditional mole poblano sauce, topped with marinated onion and sprinkled with ajonjoli (sesame seeds), served with arroz poblano and beans and choice of tortillas 18

Birria

traditional beef birria cooked until tender in special spices, served with the birria consomé, side of chopped onions, cilantro, salsa verde and avocado, rice and beans, choice of tortillas 22

Steak Ranchero*

carne asada seared with caramelized onions and jalapeños rajas and corn wheels, in ranchera sauce, served with rice and beans and choice of tortillas 19

Chile Verde GF

slowly cooked pork and potatoes in a medium spice and tomatillo sauce, served with rice and beans and choice of tortillas 19

Chilango Torta

toasted bolillo roll with Oaxaca seared cheese, beans, beef birria, chopped onions, cilantro and lime served with birria consomé and pickled jalapeños 18

Tortas

toasted Mexican bolillo roll with refried beans, guacamole, Leticia's special onions, lettuce, pico de gallo, Oaxaca cheese and choice of fillings, served with choice of rice / french fries 17

Choose Filling: Grilled Chicken / Chicken Tinga / Albondigas / Milanesa Chicken or Steak / Pork Mole or Chicken Mole 


Chips and salsa are complimentary up to two servings with meals and bar service. For guests who wish to order soft drinks or iced tea only, chips and salsa will be a fee of 5.


**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

GF Gluten-Free

 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

 Contains nuts

Protein Choices, Ask Your Server: Ribeye* / Shrimp / Fish / Carne Asada* / Beef Birria / Rajas con Queso / Sautéed Veggies / Chicken Tinga / Braised Chicken / Grilled Chicken / Carnitas

Sauce Choices: Red Guajillo / Verde Tomatillo / Mole Poblano  / White Cream Sauce / Spicy Chile De Arbol / (all sauces are gluten-free)

Vegetarian Options: Black Beans / Cilantro Rice / Rajas con Queso / Potato & Cheese

Spicy Salsas:

Salsa Matcha side 4

Habanero side 4

Diabla side 4

Cacahuate  side 5

Lo Tipico

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 2)

Carnitas GF

traditional boneless tender pork with special herbs and spices, served with lime, pico de gallo, guacamole, chicharrones and choice of tortillas 22

Carne Asada* GF by request

char-grilled top sirloin steak seasoned with Leticia's special spices and topped with grilled sautéed onions and chile toreados, served with queso fresco, pico de gallo, lime, guacamole and choice of tortillas 21

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

Taquitos GF or Flautas

three, choice of shredded chicken / shredded beef / pork carnitas or potatoes and cheese wrapped in corn or flour tortillas, fried until crispy, topped with lettuce, house blend Oaxaca cheese, cotija cheese, crema and pico de gallo 14

Enchiladas Style


With choice of sauce, crema and queso cotija 2

Enchiladas Tipicas GF

Experience Mexico's different regions of amazing flavors with choice of rice and beans

Chefs Enchiladas Rancheras ground beef, picadillo, ranchera sauce, lettuce, crema and queso cotija 18

Suizas De Mexico City creamy verde sauce, choice of chicken or pork, melted queso, crema and cebollitas 17

Totolapan De Oaxaca  mole rojo sauce or mole poblano, chicken or pork topped with queso fresco, crema, cebollitas and toasted sesame seeds 18

Potocinas De San Luis Potosi tortillas seared in a guajillo red sauce, filled with a Oaxaca melted blend cheese and onions, topped with lettuce, queso fresco, crema and cotija cheese 16

Add: Braised Chicken / Shredded Beef / Pork Carnitas / Chicken Tinga / Sautéed Veggies / Carne Asada* 2

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 rajas 18

Add: Sautéed Veggies 2 / Add Fish or Shrimp 4

Chile Rellenos "Carmelita"

roasted poblano pepper, with choice of special beef picadillo or house blend Oaxaca cheese, lightly battered, fried and smothered with Carmelita's sauce or your favorite sauce, melted Oaxaca cheese, crema and choice of tortillas 17

Special Rellenos GF with or without batter

your choice of meat or sautéed vegetables filling and sauce 18

Sopes GF

two corn masa sopes filled with beans, topped with crema, house blend cheese, guacamole, pico de gallo and queso cotija, served with rice and beans 14

Choice of: Cochinita Pibil / Grilled or Braised Chicken / Shredded Beef / Carnitas / Chicken Tinga Sautéed Vegetables / Chorizo and Potatoes

Empanadas GF

two stuffed empanadas topped with crema and queso cotija and served with salsa verde, rice and beans 14

Choice of: Cochinita Pibil / Shrimp & Chorizo / Ground Beef / Chicken Tinga / Queso & Poblano Rajas

Burritos

Served with choice of rice and beans

Chilango Burro

beef birria with black or pinto beans, melted Oaxaca cheese, onion, cilantro, cilantro rice, topped with birria consomé and Mexican rice 18

Ranchera Steak*

top sirloin steak with queso fresco cheese, sautéed onions and jalapenos toreados and guacamole 17

Chorizo

with beans and Oaxaca cheese 13

Make your own Burrito

Choice of: Chile Verde / Chicken Tinga / Shredded Beef / Grilled or Braised Chicken / Pork Carnitas / Al Pastor / Cochinita Pibil / Albondigas, with guacamole, pico de gallo and cheese, served with rice and beans 18

Enchilada Or Chimichanga Style

verde tomatillo / rojo guajillo / ranchera / mole  / chili de arbol / creamy cheese sauce

Additional:

Ribeye* / Shrimp / Fish add 2

Vegetarian Options:

Black Beans / Cilantro Rice / Rajas con Queso / Potato & Cheese

Tacos

Tacos del Mar GF

two tacos with seared fish or shrimp, topped with cabbage and radish, chipotle cream aioli and Oaxaca cheese, in flour or corn tortillas, with black beans and cilantro rice 15

Crispy Tacos GF

choice of two: shredded beef / pork carnitas / braised chicken / 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 and chorizo / carnitas, topped with lettuce, house blend cheese with rice and beans 17

Gourmet Tacos GF

two fresh homemade chipotle corn masa tortillas, melted Oaxaca cheese, filled with choice of: ribeye* / shrimp / adobo pork topped with rajas con queso and sautéed vegetables, with sliced avocado and chipotle cream aioli, request spicy, medium or mild, with rice and beans 21

Street Tacos Platter GF

three fresh corn masa or flour tortillas with choice of **Carne Asada* / Grilled Chicken / Carnitas / Poblano Rajas con Queso**, topped with chopped onions and cilantro, lime, served with choice of rice, beans and salsa 16

Additional choices: Al Pastor / Beef Birria / Churrascado Steak* / Cochinita Pibil / Ribeye* add 1 ea.

Ensenada-Style Tacos

two beer-battered fish or shrimp tacos topped with cabbage and radish, pico de gallo, chipotle cream aioli and Oaxaca cheese, served with Mexican or cilantro rice, choice of flour or corn tortillas 16

Leticia's Award-Winning QuesaTacos GF

a blend of melted Oaxaca cheese seared and stuffed with our shrimp cooked in Leticia's abuelo sauce (mild, medium or spicy), topped with our chipotle cream aioli, served with poblano white rice casserole 18

Filling Choices: Grilled Chicken / Carne Asada* / Carnitas / Chicken Tinga / Sautéed Veggies

Chilangos

two beef QuesaBirria Tacos seared in birria sauce, melted Oaxaca cheese, chopped onion, cilantro, lime, served with beef birria consommé and Mexican rice 18

Tamales GF

two freshly cooked tamales of your choice, served with rice and beans 16

enjoy enchilada style, choice of sauce 2

Tamale Choices: chicken / beef / pork / rajas con queso
Half Dozen 24 / Dozen 38
(by the dozen pre orders)

Parillada (Fajitas) GF by request

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

Vegetarian Fajitas Single 17 / Double 19

Carne Asada* Single 24 / Double 38

Shrimp Single 32 / Double 44

Two Proteins Single 28 / Double 44

Chicken Single 20 / Double 38

Mariscos (Seafood)

Costeño Relleno GF

chile poblano filled with shrimp topped with our white creamy cheese sauce or choice of sauce, served with black beans, cilantro rice and choice of tortillas 22

Enchiladas del Mar GF

shrimp and/or fish in Leticia's white cream and cheese sauce / spicy chile de arbol, served with poblano white rice casserole 22

Add Lobster Tail 10

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 and mixed green salad 26

Add Carne Asada* 8

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 24

Add Carne Asada* 8

Chef's Featured Items

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 tortilla 36 **choose bone-in ribeye* add 8**

Add Two Camarones Wrapped in Bacon 8

Molcajete de Mar GF

tiger prawn shrimp, lobster tail, clams, mussels, grilled fish, octopus and grilled nopales sizzling in a seafood sauce in a hot molcajete with poblano white rice casserole 38

Chamorro Adobado GF

pork shank marinated 24 hours in an adobo blend of spices, slow-cooked until tender, served with tomatillo salsa with avocado, arroz poblano and tortillas 24

Pescado Al Pastor

seared sea bass in our home-made adobo sauce, served with tossed greens, arroz poblano and our habanero mango salsa and tortillas 32

Tuetanos

three split beef bone marrow grilled with Leticia's spices and a roasted corn herb topping, served with an ajonjoli and cacahuete spicy salsa, caramelized onions and jalapeños, corn masa tortillas, and a shooter of Mezcal 32

Churrascado*

grilled 16oz strip steak on a sizzling skillet with Leticia's spices and smoked chorizo, topped with house chimichurri, Mexican grilled corn, roasted cheesy potatoes, ajonjoli and cacahuete spicy salsa, sautéed onions and jalapeños, and choice of tortillas 48

Add: Two Grilled Shrimp 8 / Lobster 10

Sopa De Mariscos

a Mexican seafood bouillabaisse; tiger prawns, clams, mussels, fish, octopus in a robust tomato broth cooked with a hint of roasted chile de arbol, garlic cheese bread, a side of chopped onions, cilantro, avocado and lime 36

Add Lobster Tail 10

Bebidas (Beverages)

Agua Frescas

seasonal fruit selections of homemade aguas made fresh daily: Jamaica, Tamarindo, Horchata, Sandia, Melon, ask your server for daily selection 5

Soft Drinks 4

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 5

Freshly Brewed Iced Tea 4

Raspberry, Mango or Peach Iced Tea 4 (no free refills)

Strawberry Lemonade 4 (no free refills)

Apple, Orange or Cranberry Juice 4 (no free refills)

Milk or Chocolate Milk 4 (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 4

Vegetarian Cilantro Rice 4

Poblano White Rice Casserole 5

Refried Beans 4

Vegetarian Black Beans with Sour Cream 4

Papas con Queso 3

Corn or Flour Tortillas (Three) 2

Pico de Gallo 2

Chips and Salsa 5

French Fries 5

Sautéed Vegetables 7

Spicy Salsas 4oz

Salsa Matcha 4

Habanero 4

Diabla 4

Cacahuete  5

A la carte portions of menu items available upon request