

las gardenias

LUNCH MENU

TUESDAY TO SATURDAY FROM 11AM TO 2PM

TACOS

taco plate

16

2 tacos served with rice and beans
your choice of:

asada (steak)-cilantro and onion

chorizo-pico de gallo

chicken tinga-lechuga and crema

shrimp-pickled onion, cilantro

vegetable-cilantro

choice of corn or flour tortillas

SALAD

10.95

romaine, tomato, radish, cucumber,
cilantro pumpkin seed vinaigrette

add protein:

grilled chicken

6

grilled shrimp

8

asada steak

8

BURRITO

16

your choice steak, chicken or chorizo
with beans, pico de gallo, grilled
peppers and cheese topped with green
or red salsa or both and sour cream

TOSTADA

tinga tostada

8

chicken tinga, sour cream,
lettuce, tomato

pierna pork tostada

8

shredded pork, refried beans,
tomato, onion, lettuce and salsa

MOLLETES

8

sourdough bread topped with refried
beans, melted chihuahua cheese, pico
de gallo and tomatillo salsa

add chorizo - 6

TACOS A LA CARTA

5.75

bistec-onion, cilantro

chicken tinga-lettuce, crema

shrimp-pickle onion, cilantro

pork carnitas-pico de gallo

vegetables-cilantro

TORTAS

lonche de pierna

16.75

shredded pork in chile guajillo sauce, sour
cream, yellow mustard, tomato, onion,
pickle jalapeno and lettuce served hot off
of the griddle

torta ahogada

16.75

sourdough bread, beans, pork carnitas,
pickled onion, a mild tomato sauce and
spicy chile de arbol sauce

bistec

18

asada, refried beans, tomato, onion,
lettuce, pickled jalapenos - served hot

grilled veggies

16.75

cilantro lime aioli, chihuahua cheese,
grilled veggies, cilantro and avocado
served hot

SIDES

rice and beans

6

pico de gallo

3

guacamole

4

sour cream

1.5

chips and salsa

3

tomato

1.5

pickle jalapeno

1.5

chips

1.5

MEXICAN SODA

5

coca cola, fanta, squirt, sprite

HIBISCUS ICED TEA

6

hibiscus flower infused tea and
lemonade

SODA

4

coke, diet coke, sprite, squirt,
cranberry juice, lemonade

TEPACHE DE JAMAICA

8

hibiscus fermented tea

CAFE DE OLLA Y PAN

12

COFFEE

5

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BEVERAGES

rojo - red wine

hacienda la lomita - cabernet, valle de san vicente mx
domino de las abejas - red blend, nectar del campo ojos negros mx
paoloni - sangiovese grosso, valle de guadalupe mx

\$16 | \$54
\$18 | \$62
| \$69

blanco - white wine

bodega monte chanic - sauvignon blanc, valle de guadalupe mx
bodega monte xanic - chenin blanc, valle de guadalupe mx
mionetto - prosecco d.o.c. treviso, italy

\$16 | \$54
\$15 | \$50
\$10 | \$40

hemp thc

senorita mango margarita 6mg thc
senorita lime & jalapeno margarita 6mg thc

cerveza

modelo-cdmx \$6
negra modelo-cdmx \$6
bohemia-monterrey \$6
victoria-monterrey \$6
tecate-monterrey \$6
carta blanca-monterrey \$6
dos xx-monterrey \$6
michelob ultra- st. louis usa \$5

cerveza de barril

estrella-jalisco mx \$6
pacifico clara-mazatlan mx \$6

cocteles

margarita de la casa - cimarron blanco, alma finca orange, lime, simple syrup

\$12 | \$55 pitcher

margarita dorada - patron anejo, grand marnier, lime, simple syrup

\$16 | \$75 pitcher

frozen margarita - herradura blanco, alma finca, simple syrup, lime-ask your server for the flavor of the day!

\$10 | \$45 pitcher

carajillo - coffee and licor 43

\$12