

the TALPA

Real Mexican Food



ANTOJITOS

Guacamole and tortilla chips 9.20

Taquitos with guacamole Chicken 9.90 Beef 9.95

Nachos (beans, cheese, salsa ranchera, guacamole, sour cream) 12.95
+ add carne asada 3.75 or chicken 3.00

Quesadilla 5.90

Quesadilla grande (w/sour cream, guac) 12.95
+ add beef 3.75 or chicken 3.00

SOUPS AND SALADS

Soups served with tortillas

Large orders of albondigas, cocido and chicken soup are served with rice and beans

Albondigas sm 11.95, lg 14.95

Menudo sm 11.90, lg 14.90

Posole sm 11.90, lg 14.90

Caldo de gallina (chicken soup) sm 11.90, lg 14.90

Caesar salad 11.95 + add chicken 4.25

Small side salad 5.25

Southwestern chicken salad 16.75

Iceberg lettuce, gazpacho salsa, garbanzo beans with red pepper vinaigrette - topped with guacamole and grilled spicy chicken

+ change to shrimp 7.60

TALPA DINNERS

Served with rice, beans and tortillas

Gallina frita 17.90

Chicken or steak picado 18.10

Fajitas, chicken or beef 18.75

Beef milanese 21.50

Carne asada 20.25

Pork chile verde 17.25

Beef chile Colorado 17.50

Pork with spicy tomatillo sauce 19.25

Carnitas 19.25

SEAFOOD

Tostada ceviche 16.75

Coctel de camarón (shrimp cocktail) 17

Canasta de camarón 18.95

Following served with tortillas and choice of 2 sides: rice, beans, salad, french fries

Pescado a la veracruzana 20.90

Fajitas de camarón (shrimp fajitas) 20.90

Camarones al mojo de ajo (garlic shrimp) 20.90

Camarones empanizados (breaded shrimp) 18.90

Camarones a la diablo (deviled shrimp) 20.90

Camarones rancheros (ranch style shrimp) 20.90

COMBINATION PLATES

Served with rice and beans

no substitutions please

1. Taco, enchilada, chile relleno 16.75
2. Taco, enchilada, burrito 16.75
3. Taco, enchilada, tamal 16.75
4. Taco, burrito, chile relleno 16.75
5. Taco, enchilada 11.25
6. Enchilada, tamal 13.95
7. Chile relleno, enchilada 14.10
8. Two cheese and onion enchiladas 13.95
9. Two shrimp enchiladas 20.50
10. Two chile rellenos 15.40
(w/tortillas, with or without ranchera sauce)
11. Enchilada, burrito 15.40
12. Taco, chile relleno 14.60
14. Two ground beef tacos 13.00
15. Tamal, chile relleno 13.00
16. Burrito, chile relleno 13.00
17. Taco, burrito 13.00
18. Two chicken tacos 13.00
19. Taco, tamal 13.00
20. Tamal, burrito 13.90
21. Two beef machaca tacos 14.00

+ Enchilada made with chicken or beef 1.40

+ Enchilada made w/green or red mole sauce 1.00

+ Burrito made with all beef or chicken 1.50

+ Potato or beef machaca taco .75 (excludes #21)

We accept Visa and Mastercard.

TRADITIONAL FAVORITES

	a la carta	rice and beans
Enchilada (cheese and onion)	5.95	10.75
Enchilada (beef or chicken)	6.50	11.50
Shrimp enchilada	7.95	11.75
Chile relleno (w/ or w/out ranchera sauce)	5.90	10.25
Tamal (pork 4.99, chicken, cheese)	4.95	9.90
Taquitos (2) Beef 11.50		10.90
Burrito Caballero	14.65	

grilled chicken, frijol de la holla, pico de gallo topped with pork spicy tomatillo sauce & avocado

TALPA Special Burrito

Made with boiled or refried beans, rice, lettuce, pico de gallo - topped with red sauce, melted cheddar, sour cream and guacamole

vegetarian	12.35
choice of meat	16.70

Burrito

chicken, pork chile verde, beef colorado	8.90	11.95
bean and cheese	5.20	10.50
carne asada, machaca, carnitas	10.40	13.80
pork spicy tomatillo sauce	10.40	14.60
chile relleno	9.70	13.25

+ all burritos can be made with beans on request

Taco

beef	4.50	10.25
machaca	4.70	10.20
chicken or potato	4.60	10.20
fish, carnitas, carne asada	6.60	11.30
shrimp	7.20	11.30

Tostada *(served with or without beans)*

chicken, pork chile verde, beef colorado	15.70
carne asada, machaca, carnitas, tomatillo	16.90
vegetarian	13.25

SANDWICHES

Hamburger 12.00, with fries +4.00

Cheeseburger 12.25, with fries +4.00

Torta 11.50

Served on a fresh telera bread, with a spread of pinto beans, mayonnaise, avocado, lettuce, tomato, onion and jalapeno

carne asada, milanesa (chicken 12.30 or beef 13.20)
grilled chicken breast, carnitas, chorizo and egg

SIDES

Fresh Salsa 2.00

Order of tortilla chips (tostaditas) 1.90

Order of rice or beans 3.50

French fries 5.00

Corn tortillas 1.90

Flour tortillas 1.90

Sour cream 2.70 cheese 3.20

Add guacamole 2.00, sour cream 1.60, cheese 1.60

DESSERT

Flan 3.95

BREAKFAST

Served with rice, beans and tortillas

Huevos rancheros 12.60 +Spicy Pork Tomatillo 4.20

Huevos con chorizo 12.90

Huevos a la Mexicana 12.30

Chilaquiles 13.60

Machaca and eggs 17.50

BEVERAGES

Mexican sodas 4.25

Horchata & Jamaica 3.75

Soft drinks 2.50



WHAT YOU NEED TO KNOW ABOUT TEQUILA

Tequila is an agave-based spirit produced primarily in the area surrounding a tiny little town named Tequila, in Jalisco Mexico. There are other regions in Mexico where Tequila can be produced (Guanojuato, Nayarit, Tamaulipus, & Michoacán). Tequila has a denomination of origin assuming that Tequila can only be produced in Mexico.

BLANCO

Unaged and bottled or stored immediately after distillation and aged less than two months in oak barrels

REPOSADO

Aged a minimum of two months, but less than a year in oak barrels

AÑEJO

Aged a minimum of one year, but less than three years in oak barrels

EXTRA AÑEJO / CRISTALINO

Aged a minimum of three years in oak barrels, if cleared, it has been filtered through minerals and charcoal to extract color after aging process

TEQUILA LIST

	SILVER	REPOSADO	AÑEJO
Avion	\$12	----	----
Tres Generaciones	\$13	\$14	\$15
Hornitos	\$12	----	----
Jose Cuervo Tradicional	\$12	----	----
Feria de Jalisco	\$12	\$13	\$14
Casadores	\$12	\$13	\$14
Patron	\$12	\$13	\$15
Dulce Vida	\$13	\$14	\$15
1800	\$12	\$13	----
Herradura	\$12	\$14	\$15
Jimador	\$9	----	----
Milagro	\$10	\$11	\$13

PREMIUM TEQUILA

	SILVER	REPOSADO	AÑEJO
Azuna Black	\$27	----	----
Don Julio 1942	\$35	----	----
Tequila Ocho	\$13	\$15	----
Adibitivo Tequila Extra Añejo	\$18	----	----
Dulce Vida Organic Añejo	\$16	----	----
Don Julio 70	\$21	----	----
Casa Migos	\$13	\$15	\$16
Don Julio	\$13	\$15	\$16
Azuña	\$14	----	----
Centenario Anejo	----	\$14	----
Centenario Legend	\$30	----	----
Herradura Ultra	\$30	----	----
Herradura Legend	\$34	----	----
1800 Milenio	\$35	----	----
1800 Cristalino	\$27	----	----
San Matias	\$15	----	----

HOUSE MARGARITA

Served with Jimador and made with fresh lime

	SILVER	REPOSADO	AÑEJO
Tamarindo Margarita	\$12	----	----
Mango Margarita	\$12	----	----
Strawberry Margarita	\$12	----	----
Pepino Margarita	\$12	----	----
Jalapeno Margarita	\$12	----	----

MEZCAL

	SILVER	REPOSADO	AÑEJO
Xicaru	\$12	----	----
Zombies	\$12	\$14	\$15
Mezcal Casa Amigos	\$20	----	----
Joya Azul	\$10	\$12	\$13
Del Maquey Vida	\$13	----	----
Joyas Oaxaquenas	\$12	----	----
Mistique Premium Mezcal			
Mistique Tobala	Tepeztate	Arroqueño	
\$30	\$18	\$17	

THE TALPA COCKTAILS

LINDA MARGARITA \$13	JAMAICA MARGARITA \$13
ZOMBIE MARGARITA \$13	GRAND SKINNY MARGARITA \$13
LA PALOMA \$12	TALPA PARADISE PUNCH \$12
BOURBON BREEZE \$13	

PITCHER MARGARITAS

PITCHER MARGARITA \$50	PITCHER IMPORTED DRAFT BEER \$26
PITCHER LINDA MARGARITA \$55	PITCHER CADILLAC \$13
BLOODY MARY \$11	

CERVESA MEXICANA

DOS EQUIS LAGER ESPECIAL \$6.25	NEGRA MODELO \$6.25	VICTORIA \$6.25
MODELO ESPECIAL \$6.25	CORONA EXTRA \$6.25	BOHEMIA \$6.25
CORONA PREMIER \$6.25	ESTRELLA JALISCO \$6.25	TECATE \$6.25
DOS EQUIS AMBER ESPECIAL \$6.25	CARTA BLANCA \$6.25	PACIFICO \$6.25

IMPORTADA

HEINEKEN \$6.25	GUINNESS \$6.50	DRAUGHT \$6.00
STOUT \$6.75	AMSTEL \$6.75	

AMERICAN BEER

BUD LIGHT \$5.75	BUDWEISER \$5.75	BLUE MOON \$6.25
COORS LIGHT 5.75	LITE \$5.75	ANCHOR STEAM BEER \$6.75
LAGUNITAS I.P.A. 6.00		

REGULAR DRINKS

HOMEMADE HORCHATA \$3.75 1 Refill	HOMEMADE JAMAICA \$3.75 1 Refill	MEXICAN SODAS \$3.75
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SOFT DRINKS

COFFEE \$2.50	ORANGE JUICE \$3.60	LEMONADE \$3.75	ICED TEA \$3.75
HOT TEA \$2.50	SHIRLEY TEMPLE \$4.00	VIRGIN MARGARITA \$7.00	