

# VERACRUZ CAFE

MESOAMERICAN MAYAN HUASTECO + AZTEC CUISINE

## LUNCH MENU

### APPETIZERS

#### QUESO DIP \$7.95/\$11.95

Melted queso amarillo with pico de gallo

#### GUACAMOLE DIP \$12.95

Fresh avocados, tomatoes, onions and cilantro

#### BOTTLE CAPS \$8.95

Crispy slices of jalapeno hand-dipped in bread crumbs. Served with queso dip

#### QUESO FUNDIDO \$11.95

Monterrey cheese fondue with wild mushrooms and chicken or chorizo. Served with tortillas

#### QUESO COMPUESTO \$12.95

Melted queso with ground beef, guacamole, pico de gallo and sour cream

#### JARROCHITAS \$11.50

"Mexican Egg Rolls". Deep-fried flour tortillas stuffed with cheese, chicken, and spinach. Served with Crema Huasteca

#### QUESADILLAS \$10.95

Cheese quesadillas. Served with guacamole, pico de gallo and sour cream

Add spinach \$2 chicken or beef fajita \$5 smoked brisket \$5 shrimp \$6

#### NATHAN'S AWESOME NACHOS \$14.95

Choice of grilled chicken, fajita beef or ground beef topped with black beans and melted cheese. Served with sides of pico de gallo, guacamole, sour cream. Sub shrimp \$4 smoked brisket \$4

#### PEDRO'S VERACRUZ SAMPLER \$18.95

Jarrochitas, bottlecaps, beef nachos, chicken quesadillas and queso dip

### TACOS

#### TACOS TUXPAN AL CARBON \$15.95

Three flour tacos with grilled chicken or steak, grilled onions, cheese, guacamole and pico de gallo. Served with rice and black beans

#### SMOKED BRISKET TACOS \$15.95

Three flour tacos with smoked brisket, grilled onions, bell peppers, guacamole and pico de gallo. Served with rice and black beans

#### TACOS AL PASTOR \$15.95

Three street-style roasted pork tacos, marinated with pineapple and lime juice. Served with rice, black beans, cilantro and onions

### SOUP + SALAD

#### CACTUS SALAD OF THE DESERT \$12.95

Baby greens, cactus, corn, tomato and mango. Side of homemade Huasteco dressing or epazote vinaigrette Add chicken \$3 shrimp \$4

#### BOCA DEL RIO \$15.95

Baby greens, chicken breast and shrimp. Side of homemade Huasteco dressing or epazote vinaigrette

#### DULCE Y VERDE SALAD \$13.95

Spinach, tomato, mango and pecans topped w/ queso fresco. Served w/ honey balsamic vinaigrette Add chicken \$3 shrimp \$4

#### ROBERTO'S DESERT SOUP \$10.95/\$12.95

Cactus, squash, beans, garbanzo, corn, onion, chilies, cheese, cumin, epazote, tomato and corn chips. Served with rice

#### SOPA DE ATLAHUA \$12.95/\$16.95

Bouillabaisse with fish, shrimp, calamari, scallops and fresh vegetables. Served with rice

### LUNCH

MONDAY - FRIDAY / 11AM - 3PM  
& ALL DAY TUESDAY

#### L1. PIPIAN \$10.95

Grilled chicken breast topped with pipian, a spicy pumpkin seed sauce with epazote. Served with rice and side salad

#### L2. POLLO OR STEAK CARNAVAL \$10.95

Grilled chicken or steak topped with queso fundido, mushrooms, pickled jalapenos in salsa roja. Served with Mexican rice and a side salad.

#### L3. EL CONQUISTADOR \$11.95

Two crispy tacos with choice of: picadillo beef, shredded beef or shredded chicken topped with lettuce, tomato, and queso fresco. Served with rice and black beans

#### L4. CARNE TEXOLO \$11.95

Carne asada served with a chicken enchilada topped with queso fresco, a side of fried plantain and black beans

#### L5. CECINA \$11.95

Citrus marinated steak served w/a gordita topped with cheese, beans, onion and red sauce. Served with rice and black beans

#### L6. ENCHILADAS SUIZAS \$10.95

Two chicken blue corn enchiladas topped with Huasteco red sauce, queso fundido and sour cream. Served with rice and black beans

#### L7. ENCHILADAS HUASTECAS \$9.95

Two blue corn cheese enchiladas topped with Huasteco red sauce and queso fresco. Served with rice and black beans Add spinach or chicken \$1 beef \$2 shrimp \$4

#### L8. ADOBO DE PUERCO \$10.95

Diced pork marinated in a spicy red sauce made with tomate, ancho and chili seco. Served with papas olmecas and black beans

#### L9. CACTUS SALAD OF THE DESERT \$10.95

Baby greens, grilled chicken, cactus, corn, tomato and mango. Epazote vinaigrette or huasteco dressing

#### L10. MOLE ENCHILADAS \$10.95

Two chicken blue corn enchiladas topped with our homemade mole and queso fresco. Served with rice and black beans

\*Contains nuts in sauce

#### L11. FISH TACOS \$11.95

Two crispy blue corn tacos with grilled white fish, lettuce, cabbage, tomato, queso fresco and avocado. Served with rice and black beans Sub red snapper add \$4

#### L12. XALAPA-STYLE CHILE RELLENO \$11.95

Breaded marinated seeded jalapeno topped with shredded chicken, picadillo ground beef or shredded beef and sour cream, queso fundido, pecans and raisins. Served with rice and black beans

#### L13. ARRACHERITA FAJITAS \$14.95

Steak or chicken breast with red peppers and onions. Served with rice, black beans, cheese, guacamole, pico de gallo, sour cream and tortillas

#### L14. TACO SALAD \$12.95

Taco shell with mixed greens, tomatoes, grilled onions and your choice of ground beef or fajita chicken. Topped with sour cream, cheese, guacamole and salsa

# VERACRUZ CAFE

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## LUNCH MENU

### COCKTAILS

#### SPICY PIÑA \$11

Ghost Tequila - Orange Liqueur  
Pineapple Juice - Agave Nectar

#### MOJITO \$11

Mexican Platinum Rum - Mint  
Lime Juice - Club Soda

#### HORCHATA JAROCHA \$9

Horchata Rum Cream - Vanilla  
Cinnamon infusion

#### VERACRUZ OLD FASHIONED \$13

Milagro Reposado Tequila - Mezcal  
Agave Nectar - Bitters

#### MEXICAN MULE \$11

Milagro Silver Tequila  
Ginger Beer - Lime Juice  
Agave Nectar

#### RANCH WATER \$9

Jarana Blanco - Topo Chico  
Lime Juice

#### VERACRUZ VEINTE \$12

Mocambo 20yr Rum - Divino Single  
Barrel Mezcal - Agave Nectar  
Bitters

#### GINGER MINT PALOMA \$11

Jarana Reposado Tequila - Lime Juice  
Grapefruit Soda - Ginger - Mint  
Agave Nectar

#### MEXICAN MOJITO \$12

Bacardi Superior Rum - Mint  
Lime Juice - Hibiscus Ice Cube  
Club Soda

### KID'S MENU

#### K1. ENCHILADA \$6.50

One beef, chicken or  
cheese enchilada  
with beans and rice

#### K2. TACO \$6.50

One beef or chicken taco  
with beans and rice

#### K3. QUESADILLA \$6.50

Two chicken quesadillas,  
potatoes and rice

#### K4. NACHOS \$6.50

Topped with beans and cheese

#### K5. CHICKEN TENDERS \$6.50

Served with potatoes

### NON-ALCOHOLIC

SODAS \$2.75

TEA \$2.75

LIMONADA 2.75

COFFEE \$2.75

TOPO CHICO \$3

### MARGARITAS

#### HOUSE MARGARITA \$8.50

Rocks or Frozen  
Sangria Swirl (add \$1)

#### FRUIT MARGARITAS \$10

Choose one:  
-Guanabana -Tamarindo  
-Passion Fruit -Guava  
-Strawberry -Mango

#### THE SKINNY \$12

Avión Silver Tequila  
Orange Liqueur - Agave Nectar  
Lime Juice

#### MANGONADA \$9

House Frozen Margarita  
Mango - Chamoy

#### MARGARITA MELTDOWN \$9

Choice of Orange Liqueur or  
Raspberry Liqueur

#### TOP SHELF MELTDOWN \$11

Choose one:  
-Grand Marnier -Ancho Reyes  
-Mandarin Napoleon -Cointreau  
-Solerno Blood Orange -Midori

#### MEZCAL MARGARITA \$12

Morales Artesanal Mezcal - Lime Juice  
Orange Liqueur - Agave Nectar

#### HIGH ROLLERS MARGARITA \$27

Your choice of Super Premium  
Tequila: Don Julio 1942 or  
Clase Azul- Grand Marnier  
Agave Nectar - Lime Juice

### BEER (BOTTLE \$5 SCHOONER \$7)

CORONA

BUD LIGHT

MODELO ESPECIAL

VICTORIA

PACIFICO

SHINER BOCK

COORS LIGHT

MILLER LITE

### WINE

CABERNET \$8.50

MALBEC \$8.50

CHARDONNAY \$8.50

PINOT GRIGIO \$8.50

### DESSERT

TRES LECHES \$6

FRIED ICE CREAM \$6

SOPAPILLAS \$5

SEASONAL PIE \$5

### TEQUILA

#### BLANCO/SILVER

Jarana \$8  
El Jimador \$8  
Espolon \$8  
Altos \$9  
Milagro \$9  
Hornitos \$10  
Avión \$11  
Casamigos \$11  
Patrón \$11  
Fortaleza \$12  
Don Julio \$12  
Herradura \$12  
Codigo \$12  
Dulce Vida \$12  
Clase Azul \$20

#### REPOSADO

100 Años \$8  
Jarana \$9  
El Jimador \$9  
1800 \$10  
Corralejo \$11  
Milagro \$11  
Casamigos \$12  
Avión \$13  
Hornitos \$13  
Herradura \$13  
Patrón \$13  
Don Julio \$13  
Codigo 1530 Rosé \$14

#### AÑEJO

Casamigos \$13  
Milagro \$13  
Avión \$14  
Hornitos \$14  
Don Julio \$14  
El Tesoro \$15  
Herradura \$15  
Adictivo \$18  
Hussong's \$18

#### MEZCAL

Morales Artesanal \$10  
Xicaru \$11  
Sombra \$11  
Divino Single Barrel \$11  
Illegal Joven \$12  
Montelobos \$12  
Casamigos \$15  
Del Maguey Chichicapa \$15

#### SUPER PREMIUM

Amor Mio \$25  
El Tesoro Paraiso \$25  
1942 Don Julio \$25  
Avión 44 \$25  
Clase Azul \$25  
Reserva La Familia \$35

FOR PRIVATE EVENT INQUIRIES EMAIL:  
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A 20% GRATUITY WILL BE ADDED ON  
PARTIES OF 5 OR MORE