

# Los SOMBREROS

## SHARABLES

**HOMEMADE GUACAMOLE** GF/VEG Reg 8 Lg12

**QUESO FUNDIDO** GF/VEG

onion, tomatoes, peppers, jack cheese and chipotle crema 11

chorizo & black beans GF 12

carnitas or chicken GF 13

**ELOTE** GF/VEG

roasted corn, mixed with jack cheese, chipotle crema, sprinkled with queso fresco, onion, cilantro and tajin, served with tostada 10

**CEVICHE\*** GF

fresh shrimp poached in lime juice with cholula, cucumbers, pico de gallo and topped with avocado, chipotle crema served with 2 tostadas 14

**HUITLACOCHES QUESADILLA** GF/VEG

mexico city style stuffed with mexican truffle, corn, tomato, onion and goat cheese, topped with chipotle tomato sauce, onions, tomatoes, cilantro and cilantro crema 12

**SOPES** GF

homemade masa, fried and filled with refried beans, chipotle tomatillo salsa and carnitas, topped with tomato, cilantro, avocado, queso fresco and chipotle crema 12

**AL PASTOR TACOS (1)** GF

pork marinated with our spicy house mix topped with onions, pineapple, and cilantro 3.5

**ADOBO CARNITAS TACOS (1)** GF

slow roasted pork drizzled with adobo sauce, topped with chipotle crema, onions, tomato, cilantro and queso fresco 3.5

**POTATO TACOS (1)** GF/VEG

topped with chipotle salsa, potatoes, carrots, crema, queso fresco, onions, tomatoes, and cilantro 4

*A portion of the proceeds go to kwamie lassiter foundation*

**ALAMBRE RIBEYE STEAK TACOS (3)** GF

steak poblano peppers, bacon, jack cheese, tomato, onion and cilantro, with sides of rice and beans 16

**SHRIMP TACOS (3)** GF

sautéed shrimp, cabbage, lime juice, pico de gallo and chipotle mayo, with sides of rice and beans 16

## ENCHILADAS

(pick two of rice, beans, or veggies)

**CARNITAS** GF

guajillo, crema, cilantro, onions, tomatoes and queso fresco 18

**CHICKEN ENMOLADAS\*\*** GF

our traditional mole poblano, jack cheese, sesame seeds, onions and cilantro 20

**SMOKED CHICKEN^** GF

salsa verde, onions tomatoes, cilantro, chipotle crema, and queso fresco 18

*A portion of the proceeds go to Alice Cooper Solid Rock Foundation*

## HOUSE MADE DESSERTS

**HOUSEMADE CHURROS**

with Piloncillo Ice Cream 12

**CHOCOLATE ICE CREAM** with a hint of coffee 10

**PILONCILLO (BROWN SUGAR) ICE CREAM** 12

**FLAN 7 WITH ALMENDRADO TEQUILA** 15

**MEXICAN CHOCOLATE CREAM PIE** 12



GF gluten free VEG vegetarian

## WOOD FIRED HOUSE SPECIALTIES

(pick two of rice, beans, or veggies)

*Los Sombreros' Chefs cook with wood to give a rich, smokey flavor to our meats, and the vegetables we use for sauces. You will notice the distinct flavors filling your plate. You have arrived at destination delicioso.*

**CAMARONES OR POLLO CON ESPINACAS\*** GF

sautéed shrimp or airline chicken with spinach over our house made chipotle cream sauce, topped with cilantro crema, tomatoes, onions, cilantro, and queso fresco 25

**PUERCO EN CHIPOTLE** GF

carnitas over our chipotle-tomatillo sauce topped with melted oaxaca cheese, onion, tomatoes, and cilantro 22

**CARNITAS** GF

slow roasted pork served with pico de gallo and guacamole 20

**CAMARONES AL TEQUILA\*** GF

tequila flamed shrimp with chunky tomato and chipotle crema, bacon, onion, cilantro, and avocado 25

**MOLE POBLANO\*\*** GF

airline chicken breast smothered in our traditional mole topped with sesame seeds, red onion, and cilantro 25

**VEGAN PLATE** GF/VEG

grilled zucchini with huitlacoche corn, vegan mozzarella, tomatoes, onion, cilantro topped with guacamole 18

**PECHUGA RELLENA**

grilled chicken breast stuffed with huitlacoche, jack and goat cheese, roasted corn, tomato, and onions covered with chipotle tomato sauce drizzled with cilantro 24

## LEVEL UP



**WAGYU ASADA** Limited Availability

8 oz of wagyu steak paired with guacamole, pico de gallo, rice and beans 42

**LOBSTER TACOS** GF

battered lobster with fresh guacamole cabbage topped with pickled onions 25

**LAMB ADOBO\*\*** GF

braised lamb shank in a sweet and spicy ancho chile sauce topped with sesame seeds, onions, tomato, and cilantro, rice and veggies 34

**MOLCAJETE BOWL** GF Limited Availability

Alaskan snow crab, lobster, shrimp, and chorizo served in a steaming hot bowl with our house made guajillo sauce poured tableside. Topped with cheese and cilantro crema and a side of rice 48

## SOUP

**PORK POZOLE** GF

hominy chile guajillo and our signature seasoning topped with cabbage, onion, oregano and tortilla strips 13

**CHICKEN TORTILLA** GF

shredded chicken in broth, chipotle tomatillo salsa and lime juice, topped with onion, cilantro, tomato, avocado, queso fresco and tortilla strips 12



## SALAD

**TOMATO & OAXACA CHEESE** GF/VEG

radishes, jalapenos, onions, cilantro tossed in our homemade vinaigrette 10

**FIG & PANELA CHEESE** GF/VEG

mixed greens with cucumber, red onion and red bell peppers tossed in our house balsamic vinaigrette 12

**FRUIT PICO DE GALLO** GF/VEG

seasonal fresh fruit coated with red chile lime dressing and sprinkled with spicy mexican seasoning 10

## DAILY BRUNCH

open to 3pm

**SMOKED CHICKEN ENCHILADA** GF

salsa verde, onions, tomatoes, cilantro, chipotle crema, and queso fresco served with rice and beans 10

**CAMARONES EN MOLE VERDE BOWL\*\*** GF

shrimp smothered in our mole verde sauce topped with pumpkin seeds, tomatoes, onion, and cilantro served with rice and beans 12

**PUERCO EN GUAJILLO** GF

slow roasted pork with apples, spinach, potatoes, pickled relish and jalapenos tossed in guajillo served with rice and beans 14

**POLLO FUNDIDO**

deep fried chicken burrito topped with guacamole, pico de gallo, chipotle crema and queso fresco served with rice and beans 14

**HUEVOS RANCHEROS WITH CARNITAS** GF

2 over medium eggs with carnitas, beans, chunky tomato salsa, crema, tomato, onion, queso fresco, and corn tortillas 14

**PAPAS CON CHORIZO**

2 over medium eggs on top of chorizo, potatoes and roasted poblano peppers in chipotle tomato salsa topped with cilantro crema and queso fresco 14

**CHICKEN CHILAQUILES** GF

2 over medium eggs with shredded chicken topped with corn chips, covered in your choice of guajillo sauce or salsa verde served with rice and beans 14

**CREPAS CON FRUTAS**

cream cheese crepes filled with strawberries, raisins, pomegranate sauce, sliced almonds, caramel and whipped cream 12

## FLAVORED DRINKS

HORCHATA 3

RASPBERRY TEA 4

HIBISCUS TEA 3

PEACH TEA 4

STRAWBERRY TEA 4

MANGO TEA 4

## SAUCES TO GO

PINT/QUART

CHIPOTLE TOMATO 7/12 | CHIPOTLE-TOMATILLO 7/12 | GUAJILLO 7/12

MOLE VERDE 10/16 | TRADITIONAL MOLE 10/16 | SALSA VERDE 7/12

ROASTED TOMATO 7/12 | ADOBO 7/12

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*\* Contains nuts. ^ A portion of the proceeds go to Alice Cooper's Solid Rock Teen Center, which serves as a local sanctuary to support an exciting and creative journey for valley teens.

TEQUILA

- STEVE-A-RITA

our famous premium margarita, proudly made with patron silver tequila, citronge, grand marnier & hand squeezed lime

14
- RANCH WATER

los sombreros special blend tequila paired with OHSO cucumber vodka and topo chico finished with fresh lime juice

14
- PALOMA

the refreshing cousin to a margarita, made with blanco tequila, grapefruit soda and a splash of fresh orange and lime juices

14
- TROPICAL SOMBRERO

take on a classic margarita using blanco tequila with pineapple juices and a hint of coconut love

15



MEZCAL

Mezcal is made from the heart of the agave plant, or piña. Before being distilled, the piña is cooked inside earthen pits that are lined with lava rock and filled with wood and charcoal. The cooked agave is then crushed, combined with water, and allowed to ferment. This process gives mezcal a rich, smoky flavor.

ESPADIN AGAVE

DOS HOMBRE 12

EL SILENCIO 12

400 CONEJOS 15

- IZO AGAVE

\*ESFUERZA TOBALA 18

\*IZO CENIZO REPOSADO 20

\*CARRENO ENSAMBLE 7 30

\*Notable & super premium

FLIGHTS

\$5 OFF FLIGHTS DURING HAPPY HOUR

SELECT ANY TEQUILA BRANDS  
and sample a silver, reposado and anejo 15

SELECT ANY MEZCAL BRANDS  
sample 3 25

SELECT ANY NOTABLE & SUPER PREMIUM TEQUILA OR MEZCAL BRANDS  
sample 3 40

CERVEZA

- DRAFT

PACIFICO 6

XX DOS EQUIS LAGER 6

LOS SOMBREROS AMBER 8

LOS SOMBREROS HAZY IPA 8

LOS SOMBREROS GRAPEFRUIT GOSE 8

- BOTTLES

COORS LIGHT 6

VICTORIA 6

XX DOS EQUIS AMBER 6

CORONA 6

TECATE 6

TECATE LIGHT CAN 6



SIGNATURE COCKTAILS

- GIN

DIEGA AMARILLO

mexico city gin, lime juice, agave and muddled cherries

14
- DIEGA ROSA

mexico city gin, pineapple, orange, lime juice

14
- VODKA

PEPINO SPICE

OHSO, cucumber & jalapeno vodka, lime, agave nectar, finished with a tajin rim

14
- PINEAPPLE CHERRY SPRITZ

OHSO vodka muddled with cherry and pineapple topped wtih topo chico

13
- WHISHKEY & BOURBON

OLD FASHIONED TRADITIONAL

bulleit bourbon mixed with agave and finished with bitters and a rimmed orange peel

14
- EL LIMÓN

bulleit bourbon mixed with fresh lemon juice, agave nectar, orange bitters finished with a burnt lemon peel

14



- MEZCAL

OAXACAN OLD FASHIONED

a smoky citrus cocktail with los sombreros specialty blend tequila, el silencio mezcal, agave and bitters presented tableside with flair

16
- COSMOPOLITA

Dos Hombres mezcal, cointreau, agave, cranberry juice with a dash of orange bitter

15
- MANGO MEZCARITA

a fruity dry twist on a margarita with subtle hints of smoke, this drink pairs sweet mango with dry spanish fino sherry, el silencio mezcal & lime

15
- HIGO CHUMBO (prickly pear)

Dos Hombre mezcal mixed with prickly pear, agave, orange juice and splash of Topo Chico

14

TEQUILA

Tequila is made from blue agave plants and produced only in 5 areas of Mexico. Aside from its geographical distinction, tequila is differentiated from Mezcal in that it is made only from blue agave and the beverages are prepared in different ways.

	BLANCO rarely aged	REPOSADO aged 2 months to a year	AÑEJO aged 1 to 3 years
AZUÑIA (ORGANIC)	10	12	15
CASA NOBLE	12	15	18
CAZADORES	10	12	15
DON JULIO	12	15	18
EL TESORO	10	12	15
MAESTRO DOEBEL	12	15	18
TEREMANA	12	15	18
CASAMIGOS	12	15	18

AFTER DINNER DRINKS

- served in rocks glass with a large ice cube, which melts more slowly due to less surface area, and your beautifully crafted drink is likely to retain its consistency and flavor
- AGAVERO

chilled tequila liqueur

8
- ALMENDRADO

smooth tequila with hints of almond

8
- LA DAMIANA

minty, musk aroma with an earthy bite

8
- ABUELITA’S CAFE MARTINI

mexican chocolate espresso

15

NOTABLE & SUPER PREMIUM

- PATRON GRAN PLATINUM 35

CLASE AZUL BLANCO 20

CINCORO BLANCO 20

AZUNA BLACK 20

CLASE AZUL REPOSADO 30

CINCORO REPOSADO 25

CASA DRAGONES 20

CLASE AZUL AÑEJO 35
- CINCORO AÑEJO 30

AVIÓN 44 20

JOSE CUERVO RESERVA DE FAMILIA 25

DON JULIO 1942 35

DON JULIO 70 YEAR 30

DOBEL DIAMANTE CRISTALINO 20

DOBEL HUMITO SMOKED SILVER 20

DOBEL CUSTOM LOS SOMBREROS BLEND 15

VINO

Featuring wines from our friends at Chateau Tumbleweed in Clarkdale AZ

<div>WHITE BLEND</div> <div>Tumbleweed, AZ 12/35</div> <div>DOMAINE ANDRE VATAN SANCERRE</div> <div>Loire, France 15/55</div> <div>CHARDONNAY</div> <div>Bethal Heights Estate, OR 65</div>	<div>ROSÉ</div> <div>Tumbleweed, AZ 12/35</div> <div>SPARKLING</div> <div>ENRICO PROSECCO BRUT</div> <div>Valdobbiadene, Italy 187ML BOTTLE 12</div> <div>CHAMPAGNE</div> <div>MOUTARD BRUT GRANDE CUVÉE CHAMPAGNE</div> <div>Cotes de Bar France 20/75</div>	<div>RED BLEND</div> <div>Tumbleweed, AZ 12/35</div> <div>PINOT NOIR</div> <div>The Ghostwriter, CA 55</div> <div>CABERNET SAUVIGNON</div> <div>Beckmen Vineyards, CA 15/55</div> <div>CABERNET SAUVIGNON</div> <div>Mi Sueño, CA 100</div>
---	---	---

REFRESCOS

- TAMARINDO 3

LEMONADE 3

MEXICAN COKE 4

MEXICAN FANTA 4

MEXICAN SQUIRT 4
- TOPO CHICO 4

SOFT DRINKS

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist or Lemonade 3

JUICE

orange, cranberry, or apple 3