

Aperitivos Appetizers

GUACAMOLE \$8.99

PICADITAS \$9.99

Fresh corn cakes served with house
salsas, sour cream and queso fresco



QUESO FUNDIDO \$8.99

Melted Chihuahua cheese with your choice
of spicy chorizo or poblano pepper strips

TACOS \$9.99

Oval-shaped corn cakes stuffed w/ your choice of: Pork rinds,
beans or whey cheese served with sour cream and cheese



GUACAMOLE



TACOS



PICADITAS



QUESO FUNDIDO

\$10.99

HUEVOS CON BISTEC

2 Eggs any style with a 3oz skirt steak

\$7.99

HUEVOS CON JAMON

2 Scrambled Eggs mixed with Ham

\$7.99

HUEVOS CON CHORIZO

2 Scrambled Eggs mixed with Mexican sausage

Desayunos Breakfast

Served with Rice and Beans

MACHACADO LUPITA \$8.99

Scrambled Eggs with Cecina (smoked beef)
served with Cactus, Rice and black beans

CHILAQUILES \$7.99

2 Eggs, corn tortillas mixed with Red or
Green sauce, cheese and sour cream

HUEVOS DIVORCIADOS \$7.99

The "divorced" part of this breakfast comes in two different
salsas. One egg is served with guajillo pepper salsa,
while the other is served with green tomatillo salsa

CHORIZO CON PAPAS \$9.99

Spicy and savory potatoes with chorizo, panela
cheese and egg cooked to your taste.

ENFRIJOLADAS \$9.99

Lupita's classic features our homemade corn tortillas
smothered in a velvety black bean sauce, topped with chicken, sour cream
and queso fresco and one egg cooked to your taste.



CHILAQUILES



ENFRIJOLADAS



HUEVOS DIVORCIADOS



CHORIZO CON PAPAS

\$7.99 **HUEVOS A LA MEXICANA**

2 Scrambled Eggs with Hot Peppers, Onion and Tomato

\$7.99 **HUEVOS RANCHEROS**

2 Eggs Over Easy topped with Ranchero Sauce

\$7.99 **HUEVOS ESTRELLADOS**

2 Eggs Sunny Side Up

\$7.99 **HUEVOS CON SALCHICHA**

2 Scrambled Eggs with Wieners



Patillas Dinners

Served with Rice, Beans and homemade Tortillas

FAJITAS DE BISTEC, POLLO O CAMARON \$ 17.99

Skirt steak, chicken or shrimp sautéed with onions, tomatoes and green bell peppers

ENCHILADAS / ROJAS, VERDES DE QUESO O POLLO \$ 13.99

3 rolled up corn tortillas stuffed with your choice of cheese or chicken topped with our homemade Guajillo or Tomatillo sauce

CECINA \$ 15.99

Smoked beef served with rice, black beans, cactus and guacamole

MILANESA DE POLLO \$ 15.99

Chicken breast fried in breadcrumbs

TAMPIQUEÑA \$ 22.99

Tender skirt steak cooked to perfection, served with a cheese enchilada and guacamole

TACO DINNER \$ 11.99

3 Tacos with your choice of meat



CECINA



MILANESA DE POLLO



ENCHILADAS ROJAS



ENCHILADAS ROJAS



LUPTA'S FAJITAS [Mixed]



TAMPIQUEÑA



BARRIGON

\$ 16.99 BISTEC A LA MEXICANA

sautéed with sliced Jalapeños

\$ 14.99 CHILES RELLENOS DE QUESO

2 Poblano Peppers stuffed with cheese, egg battered and pan fried. A vegetarian delight!!

\$ 15.99 MILANESA DE RES

Breaded Ribeye steak

\$ 14.99 PECHUGA DE POLLO

Tender chicken breast grilled to perfection

\$ 13.99 BARRIGON

Combination of seasoned pork, steak and Mexican sausage marinated with our very own signature sauce and topped with melted cheese. A Meat Lovers delight!!

\$ 22.99 LUPTA'S FAJITAS [Mixed]

Combination of skirt steak, chicken and shrimp sautéed with onions, tomatoes and green bell peppers

Vegetariana Vegetarian

(Soya bean, also known as edamame bean, is fresh from the pod and consumed as an alternative to meat. The Based of Soy milk, tofu, miso, tempeh and soya protein)

FAJITAS

DE POLLO O BISTEK DE SOYA \$ 12.99

Soy Fajitas served with Rice and Black Beans

FLAUTAS DE PAPA \$ 11.99

Delicious fried potato tacos served with cheese, sour cream, Rice, Pinto Beans and salad

GUISADO DE PAPAS \$ 9.99

Spicy and savory potatoes sautéed with ranchero sauce, onions, tomatoes, jalapeño and green bell peppers. Served with Rice, Black Beans and salad



CHILES RELLENOS DE QUESO



FAJITAS DE SOYA

NOPALITOS AZTECA \$ 9.99

Diced mexican cactus scrambled with eggs, onions, tomatoes and jalapeño. Served with savory potatoes, Black beans and Panela cheese

CHAMPIÑONES A LA MEXICANA \$ 9.99

Mushroom stew with onions, tomatoes and jalapeño. Served with Rice and Black Beans

BISTEK DE SOYA A LA MEXICANA \$ 12.99

Soy Beef cooked with Onions, Tomatos and Jalapeños served with Rice and Black Beans

CALABAZITAS CON ELOTE \$ 9.99

Zucchini with Corn served with Rice and Black Beans

CHILES RELLENOS DE QUESO \$ 14.99

2 Poblano Peppers stuffed with cheese, egg battered and pan fried. A vegetarian delight!!

Mariscos Seafood

MOJARRA FRITA DE LA CASA \$ 14.99

A fried Bluegill seasoned with your choice of Garlic, Diabla or Ranchero sauce. Served with fries, salad, rice and garlic bread

LANGOSTINOS \$ MARKET PRICE

Lupita style Prawns. Served with rice, Salad and garlic bread

CEVICHE [PEZCADO / CAMARON / MIXTO] \$ 14.99

Fresh cooked fish or Shrimp marinated in fresh lime juice and spiced with chili peppers



LANGOSTINOS



MOJARRA

\$ 16.99 GRILLED TILAPIA

\$ 16.99 SALMON

\$ 16.99 SHRIMP

Served with rice, salad and garlic bread. Topped with your choice of one of our famous and very own Signature Salsas

- Tequila Diabla (Spicy)
- Spicy Tamarindo (Medium)
- Orange Mango Chipotle (Mild)



CEVICHE



SALMON

Fin de Semana Weekends

CAZUELA DE POZOLE \$ 13.99 ROJO, VERDE O BLANCO DE PUERCO ESTILO GUERRERO

(incluye flautas, Chicharron y Aguacate)

Hominy with pork meat classic style or topped with green mole sauce. Includes Flautas, Pork rinds & Avocado



CAZUELA DE MENUDO \$ 10.99

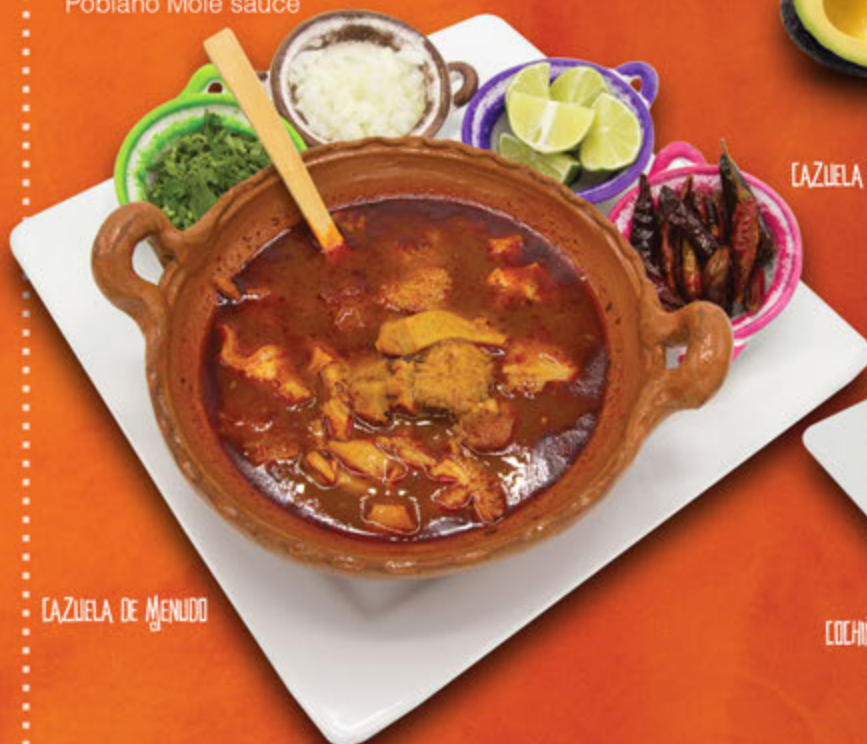
Tripe Soup

LUPITA'S MOLE POBLANO \$ 13.99

Broiled chicken in our traditional Poblano Mole sauce



CAZUELA DE POZOLE



CAZUELA DE MENUDO



COCHINITA PIBIL

COCHINITA PIBIL \$ 13.99

Guerrero style pulled pork, habanero salsa, pickled red onions imparted by Seville oranges, achiote charred garlic and spices

BIRRIA DE CHIVO ESTILO LUPITA \$ 13.99

Slow-Steamed Goat marinated in Adobo spices. Served with onion, lime, cilantro and dry chiles de Arbol

TOSTADAS DE PATA



LUPITA'S MOLE POBLANO

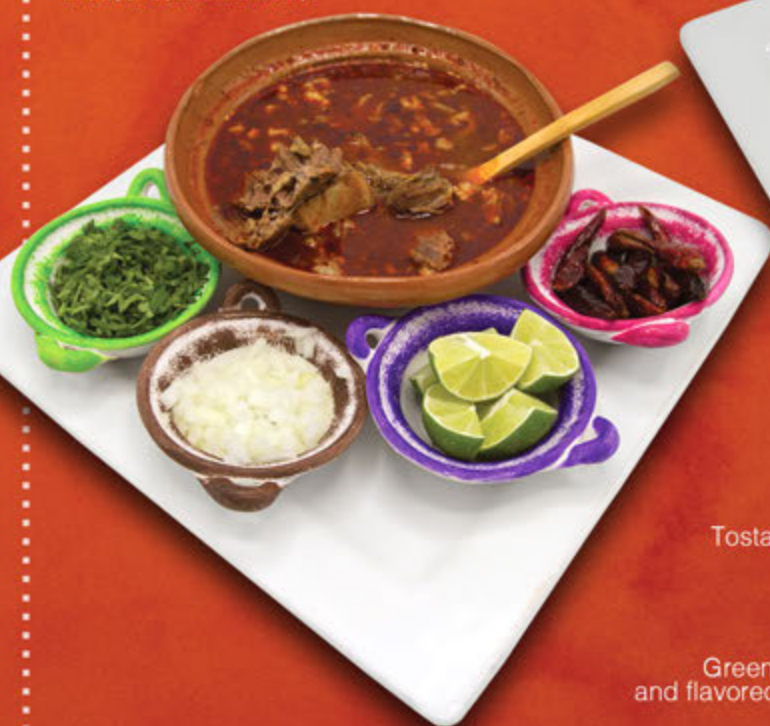


\$ 11.99 TOSTADAS DE PATA

Beef pickled with vinegar and Mexican oregano. Tostadas served with lettuce, tomato, sour cream and cheese

\$ 13.99 MOLE VERDE DE POLLO

Green tender chicken in fresh green mole, ingeniously colored and flavored by pumpkin seeds, vegetables, green chiles and herbs



BIRRIA DE CHIVO ESTILO LUPITA

Bebidas Drinks

AGUA DE HORCHATA Rice Water

JAMAICA Hibiscus

TAMARINDO Tamarind

MD. \$2.99

LG. \$3.99

CAFE DE OLLA \$2.99

Mexican cinnamon Style Coffee

JUGOS NATURALES \$ 4.99 Fresh Natural Juices

Bamba Juice (Orange, Celery, Beets & Carrots)

Hercules (Orange, Carrots & Beets)

Bionico (Orange, Celery & Beets)

Vampiro (Carrots, Celery & Beets)

AGUA DE HORCHATA



AGUA DE JAMAICA

\$2.99 REFRESCOS MEXICANOS

Coca Cola, Sangria, Jarritos & Sidral
Mexican Sodas

\$1.99 REFRESCOS DE LATA

Coke, Sprite, Orange Crush & Diet coke

Lupitas Signature Margaritas

Homemade recipe mixed with 100% Agave Tequila.
Frozen or on the rocks! Pitchers available \$ 28.00

Guayaba

Mango

Lime

Tamarindo

Pepino (Cucumber)

Fresa

\$ 12.00

Our very own 100% Natural blended mango
margarita combined with Chamoy

\$ 12.00

Azul-Clasica lime recipe primed with
Blue Curacao and Grand Marnier.

\$ 8.00

Tamarindo



Limon

JARRITOS LOCOS

Mexican Jarrito mixed with Agave
house tequila, fresh lime, spices and salt

Mandarina



Toronja



Beers IMPORTED \$ 4.99 DOMESTIC BEER \$ 3.50

Corona, Modelo Especial, Pacifico, Negra Modelo, Tecate,
XX (Dos Equis), Victoria, Heineken, Modelo Especial de Bote,
Miller Lite, Victoria, Blue Moon y Cruz blanca *Rick Bayless



LA CLASICA - Fresh Lime juice, salt & our house mix. BEST IN TOWN! \$8.99

PIÑACHELA - Prepared with Chamoy and fresh Pineapple fruit \$8.99

MANGUCHELA - Chamoy & our fresh homemade Mango nectar \$8.99

TAMACHELA - Prepared with fresh Tamarindo fruit \$8.99

NUTRICHELA - Signature Michelada - \$ 9.99

House mix with fresh orange juice cucumber and mango fruit

Lupita's Signature Micheladas

Lupita's very own homemade recipe
mixed with your choice of Cerveza

MICHELADAS



Please advise your server of any food allergies. Prices do not include tax and may change without notice.
18% gratuity is added on parties of 6 or more. Additional charge will apply on carry out orders.