

DIPS TO SHARE

CHEESE DIP \$6

At no charge add Pico, beans, jalapeños, beef or pork chorizo (**Max 2 and not on the side**)

FRESH GUACAMOLE DIP \$6

ADD pineapple-mango salsa for free

STARTERS

*NACHOS LOCOS \$12

Bed of homemade corn chips with melted cheese, your choice of protein, queso sauce and garnished w/ lettuce, sour cream & tomatoes.

Also available California style (with fries)

No charge for black beans, refried beans or jalapeños.

*QUESADILLA LUPITA \$11

Grilled flour tortillas with melted cheese and your favorite protein. Garnish with lettuce, sour cream and tomatoes.

*ROCK CLUB NACHOS \$10

"Six Nachos"

Six large homemade corn chips with refried beans, seasoned beef and/or shredded chicken and melted cheese. Garnish with fresh jalapeño, lettuce, pico de gallo & sour cream.

CRISPY POTATO TACOS \$11

Homemade crispy tacos filled with handmade potato purée with chipotle, garnished with fresh lettuce and sour cream and served with fresh tortilla soup to dip



 VEGAN AVAILABLE

 GLUTEN FREE

* Undercooked animal products carry an increased risk of foodborne illness.

PROTEINS OR FILLINGS

NOTES:

- All grilled to order fillings are subject to extra charge, the price changes according to the product, ask your server for more information.
- Fajita style is your choice of meat grilled with bell pepper, onion and tomatoes, this is available with steak, chicken or shrimp and only large meals, not available a la carte items.

GROUND BEEF

Fresh ground meat grilled every day and seasoned with fresh vegetables and spices.

SHREDDED CHICKEN

Every day we boil our chicken in water and then shred it by hand and simmer it in a vegetable broth base.

*CARNITAS

Tender and juicy slow cook pork. Seared and Simmering in oil until tender.

*AL PASTOR

Pork "adobado" (marinated) in a red sauce made with mild dry peppers and spices for at least 24 hours. Grilled to order with chunks of fresh pineapple, **my favorite (Carlos)**.

*CARNE ASADA (STEAK)

Fresh hand-cut meat, seasoned with fresh ingredients and grilled to order.

Available Fajita Style.

*GRILLED CHICKEN

Marinated fresh chicken and grilled to order.

Available Fajita Style.

MEXICAN CHORIZO

Mexican Chorizo is made with fresh a highly seasoned ground pork sausage. In Lupitas we grill twice to remove excess of grease.

*AL CARBON

Combination of fresh grilled steak and mexican chorizo, very tasty.

*GRILLED SHRIMP

Seasoned grill shrimp, hand peeled and deveined. Available Fajita Style.

MUSHROOMS EN ADOBO

Locally grown from Creek Mushroom Farm, marinated in mild sauce and grilled to order


GRILLED VEGETABLES

Grilled onions, bell peppers and tomatoes

AUTHENTIC TACOS

Each entree served with three tacos and two sides. Hot Salsa on the side.

AMERICANO TACO DINNER \$13

Traditional taco with seasoned ground beef or shredded chicken in hard corn shell  or soft flour tortilla with lettuce, cheese.

*GRILLED SHRIMP TACOS \$17

Marinated grilled shrimp with mango-pineapple pico on flour tortilla


*CARIBBEAN TACOS \$17

Grilled Chicken with pineapple and jalapeños with grilled melted cheese in corn tortilla.

STREET TACO PLATE \$16

Three tacos served on corn tortilla with cilantro, onions, lime and two sides.

CHOOSE FROM:

Steak "Carne Asada", Al Pastor, Carnitas, Chorizo, Grilled Chicken, Al Carbon, Mushrooms en Adobo 



A LA CARTE

STREET TACO \$4

Corn tortilla / meat / cilantro / fresh onion

TACO AMERICANO \$3

Hard corn or Soft Flour/meat/lettuce/cheese

TAMALES \$3

Pork mole / mild sauce / cheese

ENCHILADA \$3

Corn tortilla/filling/mild sauce/cheese

BURRITOS \$5

Flour tortilla/filling/mild sauce/cheese

QUESADILLA \$5

Flour tortilla / cheese

TOSTADAS \$4

Beans / lettuce / cheese / sour cream / tomato

LUPITAS' FAJITAS

All our fajitas come in a hot skillet and are served with two sides and tortillas.

Gluten Free with Corn Tortillas

ADD MELTED MEXICAN CHEESE ON TOP \$3

VEGGIE FAJITA \$15

Bell Peppers, Onions, Tomatoes, fresh Mushrooms.

Add Vegan Shrimp \$5

*HOUSE FAJITAS \$18

Steak, Chicken or Mix plus bell peppers, onions and tomatoes

*JALAPEÑO CREAMY \$18

Chicken, Chorizo, Mexican Jalapeños in a creamy hot sauce.

*TEXAS FAJITA \$20

Steak, Chicken and Shrimp plus onion, bell pepper and tomato.

*TROPICAL FAJITA \$19

Steak, chorizo, bacon, mushrooms, onions, pineapples and covered with melted cheese

*SHRIMP FAJITAS \$19

Jumbo shrimp, bell peppers, onions and tomatoes

SIDE DISHES \$3

MEXICAN RICE

REFRIED BEANS

BLACK BEANS

FRENCH FRIES

SMALL GUACAMOLE

SMALL QUESO DIP

PICO DE GALLO

TROPICAL PICO DE GALLO

YUCA FRIES WITH CUBAN DIP

CREAMY STREET CORN SOUP

MEXICAN CORN ON THE COBB

CUP OF TORTILLA SOUP



CARLOS CURIOSITIES

*MEXICAN FLAT BREAD \$12

Grilled or fried. Refried beans, melted cheese, cilantro, onions, cotija cheese and sour cream.

Choose one from: Steak, Al pastor, Grilled Chicken or Al Carbon

*MEXICAN BURGER \$13

Charbroiled fresh ground beef, seasoned and grilled over the fire with chorizo strip, lettuce, tomato, spicy mayo, melted cheese and fresh guacamole. On grill-folded flour tortilla (no bun) with fries and jalapeños on the side.

MUSHROOM CASSEROLE \$14

Vegetarian (Vegan Upon Request)

A delicious combination of local grown king trumpet and golden oyster mushrooms. Slow cooked with corn, lime beans, carrots and simmered in red guajillo tomato base sauce and baked with melted cheese. Served with tortillas and two sides.

*LANGOSTINO LOBSTER QUESADILLA \$18

Charbroiled flour tortilla filled with Mexican cheese and Langostino Lobster grilled with fresh vegetables. Served with Rice and a special Chopped Salad.

CARLOS' FAMILY FAVORITES

*BURRITO SANCHO \$14

Large burrito filled with your choice of filling, rice and beans. Baked and covered with mild salsa and white queso sauce. Served with lettuce, tomato & sour cream.

*CHIMICHANGA \$14

X Large Flour tortilla filled with your choice of meat, folded and deep fried until golden brown. Covered with queso sauce. Served with two sides

*QUESADILLA LOCA \$14

Grilled large tortilla with melted cheese and your choice of meat, covered with white queso. Served with two sides

LUPITAS SPECIALTIES

Served with two sides and/or tortillas

 **GLUTEN FREE With Corn Tortillas**

*PORK CARNITAS \$15

Tender and juicy slow cooked pork.

*QUESO CHICKEN \$15

Grilled chicken topped with cheese sauce. Add chorizo +\$2, shrimp +\$4

*CARNE ASADA RIB EYE \$17

Thin sliced rib eye steak, seasoned and grilled with onions. Add shrimp +\$4

*SHRIMP COZUMEL \$17

Grilled shrimp & mushrooms over a bed of rice, covered with cheese sauce. Served with one side and tortillas.

*FAJONES \$15

Grilled steak, chicken, onions, tomatoes & bell peppers over rice and covered with queso. Served with one side and tortillas. Add chorizo +\$2, SHRIMP +\$4

CHILES RELLENOS \$14

(vegetarian)

Roasted poblano pepper (mild but sometimes mother nature surprises us with a spicy pepper). Stuffed with white melted cheese, hand battered and deep fried and covered with mild salsa. Served with two sides.

*ENCHILADAS \$14

3 enchiladas filled with your choice of ground beef, shredded chicken, melted cheese, carnitas or mushrooms, baked with mild salsa and cheese. Served with two sides

*PINEAPPLE DON CHARLY \$20

Just spectacular! Half of a pineapple grilled and covered with melted cheese. Served with two sides and tortillas.

ORIGINAL: Steak, Chorizo, Chicken, Shrimp Mushrooms, Onions.

GRATIN: Al Pastor Pork and onions

VEGAN & SALADS

FILLINGS ARE SOY, GMO & GLUTEN FREE

Choose from:

PLANT BASE BEEF "PICADILLO"

Seasoned and grilled beyond beef.

MUSHROOMS IN ADOBO


Local grow fresh mushrooms marinated in Al Pastor style sauce and grilled to order.

VEGAN SHRIMP

Beleaf Plant base shrimp imitation imported from Taiwan.

VEGAN TACO SALAD \$14

Baked edible flour tortilla filled with grilled vegetables and / or vegan protein (extra charge) plus vegan refried beans, lettuce, guacamole and tomato.

 **Gluten Free with out tortilla shell**

VEGAN STREET TACOS \$14

Two street style tacos made with double corn tortilla and filled with your favorite vegan protein plus onions and cilantro. Served with two sides.

VEGAN ENCHILADAS \$14

Two corn tortillas, rolled and filled with your choice of vegan protein, baked with red mild enchilada sauce and finished with fresh avocado. Served with two sides.

*TACO SALAD \$11

Baked edible flour round taco shell filled with your choice of meat and light coat of refried beans, cheese, lettuce, guacamole, sour cream and tomato.

 **AVAILABLE NAKED (NO TACO SHELL)**



KIDS MENU \$5

(10 years old)

Choose one item and one side. Soft or hard beef or chicken traditional Americano taco or Chicken nuggets.

Burrito or Quesadilla \$6

DAILY SPECIALS

LATE NIGHT HAPPY HOUR 9-11PM

House & Barrons Margaritas \$4.99

Domestic Beer \$2.99

TACO TUESDAY

Americano Taco \$1.99

(beef or chicken)

Street Tacos \$2.99

(Steak, Al Pastor, Chicken, Al Carbon)

House Margarita \$3.99

Domestic Bottled Beer \$2.50

ROCK CLUB WEDNESDAY

Rock Club Nachos \$8.50

Barrons Margarita \$4.99

House Margarita \$4.99

Domestic Bottled Beer \$2.99

Local Crafted Beer \$4.99

THURSDAY "QUESO NIGHT"

Queso Dip \$4.99

Queso Chicken \$12.99

Jumbo Margaritas

House \$10, Barrons \$12, Golden \$13

Jumbo Seasonal Cocktails \$13

FRIDAY

Quesadilla Loca \$12.99

Carafe of any Margarita \$3 OFF

Mexican Beer Bottles \$2.99

Tequila Flight of the month \$2 OFF

SATURDAY

Mexican Flat Bread \$9.99

Carafe of any Margarita \$3 OFF

Domestic Beer Bottles \$2.99

SUNDAY FUNDAY

KIDS MENU \$2 OFF

ANY Appetizers \$2 OFF

Margaritas & Seasonal Drinks \$2 OFF

Beer Bottles \$2 OFF

Mexican Hard Seltzers \$2 OFF

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