



• • • APPETIZERS • • •

★ Empanadas (3 per order)	20	Lions Dip	18
Corn dough filled with shrimp or minced meat, topped with green salsa, sour cream, and queso fresco.		Creamy cheese dip loaded with grilled chicken, steak, and shrimp. Served with chips.	
Taquitos	17	Guacamole	8
Eight rolled fried tacos with chicken or beef, topped with guacamole salsa, sour cream, and queso fresco.		Freshly mashed avocado, lime juice, tomatoes, onions, and cilantro. Served with chips.	
Sopecitos	17	Cheese Dip	8
Three thick corn cakes with chicken or beef, topped with guacamole, lettuce, salsa, sour cream, and queso fresco.		Warm, rich, and creamy melted white cheese blend. Served with chips.	
Choriqueso	11	Salsa	5
Melted white cheese dip topped with spicy Mexican pork sausage. Served with chips.		Housemade signature red table salsa prepared fresh daily. Served with chips.	
Nachos	17		
Tortilla chips, lettuce, pico de gallo, sour cream, cheese dip, guacamole, choice of protein.			

CLASSIC QUESADILLA

Grilled flour tortilla folded with melted cheese, guacamole salad and choice of protein:

Chicken 14 | Veggie 13 | Skirt Steak 15 | Seafood 17

• • • • • SALADS • • • • •

Xochilt Salad	11	Asada Salad	21
Fresh greens, pumpkin heirloom tomatoes, red onions, and parmesan with creamy cilantro dressing.		Ribeye steak, fresh greens, avocado, cucumber, red onions, roasted corn, heirloom tomatoes, and cheese with honey mustard vinaigrette.	
Shrimp Salad	18	House Salad	14
Roasted shrimp, fresh greens, avocado, pumpkin seeds, heirloom tomatoes, red onions, and parmesan with creamy cilantro dressing.		Fresh greens, heirloom tomatoes, mixed cheese, and sliced cucumber with ranch dressing.	
Chicken + 7		Skirt Steak + 9	Shrimp +9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HOUSE FAVORITES

ENCHILADA & TACO COMBO 20

One enchilada (chicken, beef, or cheese) and one crispy taco (beef or chicken). Served with rice and refried beans.

SONORA ENCHILADAS 20

Enchiladas topped with flavorful Mexican chorizo sausage. Served with rice.

POBLANO ENCHILADAS 19

Chicken enchiladas topped with traditional rich mole sauce. Served with a side of rice.

VEGGIE ENCHILADAS 17

Fresh vegetable-filled enchiladas baked under a creamy cheese sauce. Served with rice.

TACOS DORADOS 20

Crispy golden fried rolled corn tacos with your choice of chicken or beef.

TACOS DE LA CALLE (STREET TACOS) 21

Order of 3 authentic tacos. Choice of: Chicken, Skirt Steak, Pastor, Chorizo, Veggies, or Carnitas. Served with side of rice and beans on the side

★ CAMELIA'S CHIMICHANGA 22

Fried burrito filled with skirt steak, grilled chicken, shrimp, peppers, zucchini, and avocado. Topped with cheese sauce, served with white rice and beans.

SUIZAS ENCHILADAS 20

Chicken enchiladas topped with tangy green tomatillo salsa. Served with rice.

THREE-ITEM COMBO 20

One enchilada (chicken, beef, or cheese), one stuffed chile relleno, and one crispy taco. Served with rice and refried beans.

ENSENADA SHRIMP TACOS 21

Crispy beer-battered shrimp topped with fresh cabbage, pico de gallo, and creamy chipotle sauce, served on soft tortillas.

RICE, CHICKEN & CHEESE (RCP) 17

A bed of Mexican rice topped with grilled chicken strips and covered in creamy cheese dip. Choice of corn or flour tortillas.

CHORIZO CHICKEN 19

Grilled chicken cooked with pineapple and pork sausage, topped with cheese on a flour tortilla.

PASTA

PASTA DE LA FAMILIA 20

Pasta with shrimp and scallops tossed in poblano sauce with broccoli

XOCHILT PASTA 20

Pasta tossed in a rich creamy salsa rosa with fresh zucchini, yellow squash, and red bell peppers.

PASTA MARIA 20

Pasta served in a creamy roasted poblano sauce with fresh asparagus.

SIZZLING FAJITAS

Cooked with tomatoes, onions, bell peppers, and mushrooms.
Served with Mexican rice, beans (refried or pinto), salad, guacamole, sour cream, pico de gallo, and choice of corn or flour tortillas.

Grilled Chicken (Pollo) 22

Prime Skirt Steak 25

Wild Gulf Shrimp 27

Mixed Fajitas 29

Seafood Sea Scallops (Del Mar) 29

All Cash payments will receive a 5% discount.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FROM THE GRILL

★ Parrillada 31

Choice of beef, grilled chicken, skirt steak or shrimp. Served with rice, refried beans, guacamole, fresh salsa, jalapeños, green onions, fresh cheese, and choice of corn or flour tortillas.

Mar y Tierra 37

Prime ribeye steak and grilled with wild Mexican white prawns. Served with rice and grilled vegetables. Choice of corn or flour tortillas

Arrachera 25

Prime skirt steak served with crisp french fries, seasonal vegetables, and creamy chipotle. Choice of corn or flour tortillas

Al Pastor Chicken 19

Grilled chicken breast in savory al pastor marinade with pineapple. Served with rice, beans, and a side guacamole salad. Choice of corn or flour tortillas

Pollo Loco 19

Tender marinated grilled chicken breast. Served with rice, refried beans, and guacamole. Choice of corn or flour tortillas

Fajita Quesadilla 22

Grilled tortilla with cheese, chicken or steak, onions, mushrooms, peppers, and tomatoes. Served with two sides, lettuce, guacamole, sour cream, and pico. Add Shrimp or Scallops 7.

Tampiquena 25

Prime skirt steak served alongside a shrimp enchilada, a crispy taquito, and refried beans.

Carne Asada 26

Perfectly grilled skirt steak served over a bed of grilled onions and accompanied by tender nopales. Comes with Mexican rice, refried beans, fresh guacamole salad, pico de gallo, and Choice of corn or flour tortillas.

★ Molcajete 35

Shrimp, skirt steak, grilled chicken, and Mexican sausage sautéed with onions, mushrooms, bell peppers, tomatoes, and zucchini in heritage red sauce with melted cheese. Served with two sides, lettuce, guacamole, sour cream, tomato, pico de gallo, and choice of corn or flour tortillas.

Xochilt Burrito 23

Prime skirt steak, shrimp, rice, refried beans, lettuce, pico de gallo, sour cream, and guacamole inside. Layered over and covered with cheese dip, green sauce, and red sauce.

RIBEYE AGUACHILE 28

Tender slice of premium ribeye cured in a bright habanero-Lime marinade, paired with fresh avocado, red onion, and cilantro. A refined balance of heat and citrus.

SEAFOOD

Camarones al Mojo De Ajo 25

White prawns in garlic butter sauce. Served with white rice and side salad and choice of corn or flour tortillas. Add Scallops 7.

Camarones Con Rajas 25

White prawns, poblano peppers, and onions in a poblano cream sauce. Served with white rice and side salad and Choice of corn or flour tortillas. Add Scallops 7.

Camarones a la Diabla 25

White prawns sautéed in a spicy red chili sauce with garlic butter. Served with white rice, side salad, and lime. Choice of corn or flour tortillas.

Filete de Pescado 25

Fresh, Hand-selected fish fillet cooked to your choice of preparation: grilled, garlic mojo, or authentic sarandeado style. Accompanied by white rice and fresh seasonal vegetables.

Mojarra Frita 25

A whole tilapia, expertly seasoned and fried until golden and crispy, served with crispy French fries and fresh vegetables. Choice of corn or flour tortillas.

Mango Aguachile 27

Wild shrimp marinated in a refreshing mango-lime aguachile, layered with fresh cucumber, avocado, red onion, cilantro, and serrano peppers. A bold fusion of sweet heat and bright citrus flavors, served chilled with crispy tostadas.

Camarones Zarandeados 29

Juicy shrimp marinated in a bold blend of spices and grilled to perfection, delivering a smoky and flavorful taste. Served with your choice of rice or a fresh salad, accompanied by our signature chipotle dressing on the side. Choice of corn or flour tortillas.

TRADITIONAL DISHES

MOLE VERDE 20

Tender chicken in pumpkin seed pepita sauce. Served with white rice and choice of corn or flour tortillas.

POLLO CHIPOTLE 18

Chicken breast and mushrooms simmered in a creamy chipotle sauce. Served with rice and choice of corn or flour tortillas.

POLLO A LA CREMA 18

Chicken breast and mushrooms simmered in a creamy sauce. Served with rice and choice of corn or flour tortillas.

MOLE POBLANO 18

Chicken in traditional rich, dark chocolate-chili sauce. Served with rice and choice of corn or flour tortillas.

BISTEC A LA MEXICANA 21

Prime skirt steak sautéed with tomatoes, onions, poblano peppers, and garlic. Served with rice and refried beans. choice of corn or flour tortillas

CHILE RELLENO 18

Poblano pepper stuffed with picadío, potatoes, and cheese. Served with rice, refried beans, and choice of corn or flour tortillas.

★ XOCHILT BOWL

18

Choice of protein over rice and black beans with lettuce, pico de gallo, corn, avocado, and sour cream.

★ QUESABIRRIA

22

Slow-roasted beef with melted mozzarella cheese in griddled tortillas. Served with dipping broth, cilantro, onions, and lime

CARNITAS 18

Michoacán-style pork chunks. Served with rice, refried beans, guacamole, and green sauce. Choice of corn or flour tortillas.

COSTILLITAS DE PUERCO 17

Tender pork ribs and onions slow-cooked in a spicy green tomatillo sauce. Served with rice and refried beans. Choice of corn or flour tortillas.

BIRRIA 21

Braised beef in rich consomé broth. Served with rice, refried beans, diced onions, and cilantro. Choice of corn or flour tortillas.

CARNE EN SU JUGO 21

Thin sliced beef slowly simmered in its natural juices with smoked bacon, house, beans, fresh herbs, onion, and corn and flour tortillas- a signature dish from Guadalajara, Jalisco

Sides

Chile Toreado 1
Extra Tortillas 1.99
Pico de Gallo 2.99
Sour Cream 1

French Fries 4
Mexican Rice 4
Refried Beans 4
Black Beans 4

Guacamole 5
Grilled Vegetables 5
Side Salad 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

KIDS MENU (12 & UNDER)

Includes a drink: lemonade, iced tea, or fountain drink

CHEESE QUESADILLA	8	Cheese Sticks	8
Served with rice and beans		Four Mozzarella Sticks	
Chicken Tenders	8	Kids Taco	8
Served with fries		Served with rice and beans	

DESSERTS

CHURROS	9	Brownie	9
Fried pastry sticks served with vanilla bean ice cream.		Rich chocolate brownie served with vanilla bean ice cream.	
TRES LECHES	9	FLAN	9
Moist three milk sponge cake topped with almonds and cajeta caramel.		Traditional rich, silky caramel egg custard	
FRIED ICE CREAM	9	CHOCO-FLAN	9
Vanilla ice cream rolled in corn flakes with nuts and honey, served in a bunuelo basket.		Traditional rich, silky caramel egg custard on top of delicious chocolate cake.	



CRAFT COCKTAILS



CANTARITO 14
Tequila Gold, grapefruit juice, orange juice, a pinch of salt, chamoy, and a tajín rim.

LUPITA'S LAST WORD 14
Gin, Luxardo Maraschino cherry liqueur, and Fontbonne 1874.

THE BLACK MAMBA 14
Skyy Raspberry Vodka, Malibu Rum, Chambord, pineapple juice, and orange juice.

ENZO'S MARTINI 14
Stoli Vanilla Vodka, Frangelico, Chocolate Liqueur 43, and cream.

DIAMANTE NEGRO 14
Reserva Cristalino Añejo Tequila, agave nectar, activated charcoal, lime juice, and black salt.

ESPRESSO MARTINI 14
Stoli Vanilla Vodka, coffee liqueur, and espresso.

THIAGO 14
Bourbon, fresh lime juice, ginger, and agave nectar over an ice sphere, finished with a Highland Park 18 Year spritz.

SEX ON THE MOON 14
Vodka, coconut rum, blue curacao, and pineapple juice. Tropical, smooth and refreshing.

LUIS MARTINI 14
Cristalino Añejo tequila, agave nectar, and lime juice.

MARTINI DE PERA 14
Grey Goose Pear Vodka, St. Germain, agave nectar, lemon juice, and orange juice.

CARAJILLO 14
Freshly brewed espresso shaken with Spanish Licor 43.

MATHEO'S 14
Austero Mezcal, agave nectar, and lime juice.

TULUM ESPRESSO MARTINI 14
Reposado Tequila, espresso, The Whistler Irish Cream, an cinnamon.

MANHATTAN 14
Angel's Envy Bourbon, black label sweet vermouth.

SEX ON THE BEACH 14
Vodka, peach schnapps, cranberry, and orange juice. Sweetly fruity and refreshing.



BEVERAGES



Aguas Frescas (No refill) 4
Horchata | Jamaica | Tamarindo |
Xochitl Tropical Fresca

Mexican Soda (No refill) 5
Coca Cola | Jarritos
Topo Chico | Sidral Mundet

Fountain Drinks 4
Coca Cola | Diet Coke | Sprite
Dr Pepper | Fanta | Lemonade
Iced Tea

MARGARITAS

Jumbo 13 | Pitcher 29

Flavors: House Lime, Strawberry, Watermelon Mango, Pina Colada, Blue Curacao, Peach, Raspberry, Pomegranate, Passion Fruit, Pineapple

CREEKSIDÉ 15
Rey Supremo Tequila Añejo, Cointreau, fresh lime juice, and a tajín rim.

KARLA'S 15
Rey Supremo Tequila Blanco Rosa and Cointreau.

CHOFIS 15
Rey Supremo Tequila Blanco, Cointreau, and fresh lime juice.

JALAPEÑO 15
Rey Supremo Tequila Blanco, St. Germain, agave nectar, lime juice, and orange juice.

LA CHONA'S 15
Rey Supremo Tequila Blanco, jamaica hibiscus, fresh lime juice, and agave nectar.

TAMARINDO 15
Rey Supremo Tequila Reposado, fresh tamarind, agave nectar, and fresh lime juice.

GERARDO'S 15
Rey Supremo Reposado Tequila and Grand Marnier.

LENCHA'S 15
Rey Supremo Tequila Blanco, Cointreau, fresh lime juice, and soda water.

LEO'S 15
Tequila Reposado, agave nectar, and fresh lime juice.

PEPINO 15
Rey Supremo Tequila Blanco, agave nectar, fresh cucumber, and fresh lime juice.

PIÑA 15
Rey Supremo Tequila Reposado, St. Germain, agave nectar, fresh lime juice, and pineapple.

GUAYABA 15
Rey Supremo Tequila Blanco, agave nectar, fresh guava, and lime juice.