

APPETIZERS

CHIPS & SALSA FIRST BASKET FREE AFTER 1.50 PER BASKET

QUESADILLA Blend of 3 Mexican cheeses and grilled corn on a flour tortilla 9.25 ~add meat 3 ~add shrimp 5

HOME MADE GUACAMOLE V/GF Avocado, cilantro, onions, fresh squeezed lime small 7 large 10

CHILAQUILES STYLE NACHOS (personal size and table size)\* Corn tortilla chips, smoke cheddar and black beans sautéed to perfection and topped with fresh avocado, jalapeno and pickled chile slaw personal 8.50 table 11 ~add meat 3 ~add shrimp 5

CRISPY TAQUITOS GF Four corn crispy taquitos filled with chef’s selection of the day, topped with shredded lettuce, chipotle crème and queso fresco 8.75

QUESO FUNDIDO GF\* A blend of three Mexican cheeses melted in our brick oven topped with salsa fresca and served with home made corn tortillas 10 ~add meat 3 ~add shrimp 5

CHOZA SPICY WINGS Seasoned wings with choza rub, tossed in lime juice and spicy sauce, served with ranch dressing and raw vegetables 12 ~add mole 2

TEQUILA GARLIC SHRIMP GF\* Four gulf prawns marinated in our tequila garlic sauce served with pickled chile salad 13

SANGRE D’TIGRE CEVICHE GF\* Fresh caught white fish cooked with lime juice, tossed with serranos chilies, pickled onions and cilantro, served with watermelon radishes and corn tortilla chips 13

CHICHARRONES Fried pork rinds served with Tapatio sauce and tomatillo salsa 7

CAULIFLOWER V/GF Sautéed roasted cauliflower deglazed with fresh lemon juice and chili oil, topped with three cheese blend 8

SHRIMP GUACAMOLE TOSTADITAS\* Three small tostaditas topped with fresh guacamole, sautéed gulf prawns, micro cilantro and chile oil 12.25

STREET STYLE QUESADILLA V/GF\* Three corn masa turnovers served with avocado and tomatillo puree. Filled with our three cheese blend and fired roasted poblano peppers, topped with chipotle crema and queso fresco 9.75 ~add meat 3

CHILE RELLENOS BITES Fire roasted poblano peppers stuffed with 3 Mexican cheeses, served with chipotle ranch sauce and sour cream 9

MINI CHIMIS Flour tortillas stuffed with cream cheese, fire roasted poblano, jalapenos peppers, and avocado mousse 10

SOUP & SALAD

SOPA DEL DIA Ask server for details cup 4 ~ bowl 6

POZOLE (when available) cup 5 ~ bowl 8

BAJA STYLE CAESAR SALAD V/GF Chopped romaine, cotija, parmesan, anchoives and croutons tossed in a housemade Caesar dressing 9.25 ~add meat 3 ~add shrimp 5

MEXICAN STYLE WEDGE SALAD GF Iceberg lettuce, cucumber, crisp tortilla strips, cotija cheese and a creamy chipotle vinaigrette 10 ~add meat 3 ~add shrimp 5

CALIFORNIA CHOP SALAD GF House mix, Chipotle ranch, corn, black beans, cheese and tortilla strips 10.75 ~add meat 3 ~add shrimp 5

DESSERTS

ICE CREAM SUNDAE Mexican chocolate or Dulce De Luche ice cream with chocolate or caramel sauce and whip cream 4

CARAMEL MEXICAN FLAN GF Rich sweet custard baked with carmalized sugar 6

CHURRO BITES Served with dulce de leche dipping sauce 7

CAST IRON GIANT CHOCOLATE CHIP COOKIE Warm chocolate chip cookie served in a cast iron skillet with Dulce De Luche ice cream, chocolate sauce and whip cream 8

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

TACOS GF\*

House made corn tortillas with lime and salsa MINIMUM TWO TACOS ~ or ~ ONE TACO, RICE & BEANS ~add homemade crispy shell 1.00 ~add rice & beans 3.00

CARNITAS Slow braised pork shoulder in our Mexican spices, onions, fresh cilantro, pico de gallo 4.25

ASADA Grilled marinated steak with lime, fresh cilantro, onions, salsa fresca 4.50

AI PASTOR Trompo roasted, achiote marinated pork shoulder. Fresh pineapple, onions, cilantro and salsa rosa 4.25

POLLO Shredded chicken breast, marinated in chipotle and Mexican spices. Fresh cilantro, onions, salsa cruda 4

VERDURAS Sautéed seasonal vegetables, Mexican cheese blend and pico de gallo 3.50

CHILE VERDE Slow braised pork with julienne onions and fresh tomatillo sauce 4.25

PESCADO Baja style grilled or fried fish, cabbage slaw and salsa crema 5

BARBACOA Slow cooked beef marinated in Mexican spices with fresh cilantro, onions and salsa fresca 4.50

SHRIMP Baja style grilled or fried, cabbage slaw and salsa crema 5.50

BURRITOS OR BOWLS

Choose your filling: Chicken, Barbacoa, Pork, Ground Beef, Chorizo, Fish, Veggie, Chile Verde

BURRITO\* Flour tortilla, your choice of meat/veggie, refried beans, Mexican rice, pico de gallo, crema 13.50 Super – California & guajillo sauce, melted queso fresco, green onions, and guacamole 2.50

BOWL V/GF \* Cilantro lime rice, your choice of meat/veggie, pinto beans, fresh avocado, pico de gallo, lime, crema 13.50

ENTREE

Served with house made tortillas, rice & beans

ENCHILADAS (3) V/GF \* Mexican three cheese blend wrapped in fresh corn tortillas, topped with red enchilada sauce and our cream and queso fresco. 13 ~add meat 3 ~add shrimp 5 ~add mole sauce 2.25

CARNITAS GF \* Slow braised pork shoulder in our Mexican spices and fresh squeezed oranges, served with salsa fresca 16

CHICKEN MOLE\* Rich marinated bone in chicken with house made mole sauce 18

CARNE ASADA GF \* Tender marinated Wagyu Top Sirloin steak with lime, fresh gucamole, scallions, cilantro, onion & chimichuri sauce 23.50 ~add shrimp 6

GRILLED VEGGIES V/GF Grilled zucchini, Mexican squash, Portobello mushrooms, carrots, roasted peppers & sliced avocado with salsa cascabel, pico de gallo & three cheese blend 15

CHILE VERDE GF \* Slow braised pork with julienne onions and fresh tomatillo sauce 17

MEXICAN BLACKENED HALIBUT GF\* Halibut blackened with a Choza rub, corn and rajas cream sauce. Served with white rice and beans 27.50

PRAWNS A’LA DIABLA \* Sauteed prawns with spicy, chipotle tomato sauce, green olives and sauteed bell peppers. Served with white rice and black beans 26.50

HOUSEMADE DAILY CHILE RELLENOS Fire roasted poblano peppers stuffed with 3 Mexican cheeses and tomato guajillo sauce,sour cream served with rice and beans 17

CALDO DE CAMARON\* Hearty Mexican shrimp soup, veggies and shrimp and a side of mexican rice and tortillas 24

SIDES

- Black beans, pinto beans, or refried beans 2.25
- Mexican or cilantro lime rice 2.25
- Guacamole 2.25
- Chips & salsa 2.00
- Homemade corn tortillas 1.50
- Pickled carrots, onions, jalapenos & herbs en escabeche 3.25
- Sour cream .75
- Cheese 1.00
- Soft drinks (free refills)
- Aguas frescas (1.00 refill)
- Jarrito Mandarin
- Jarrito Tamarind
- Topo Chico sparkling water
- Coffee

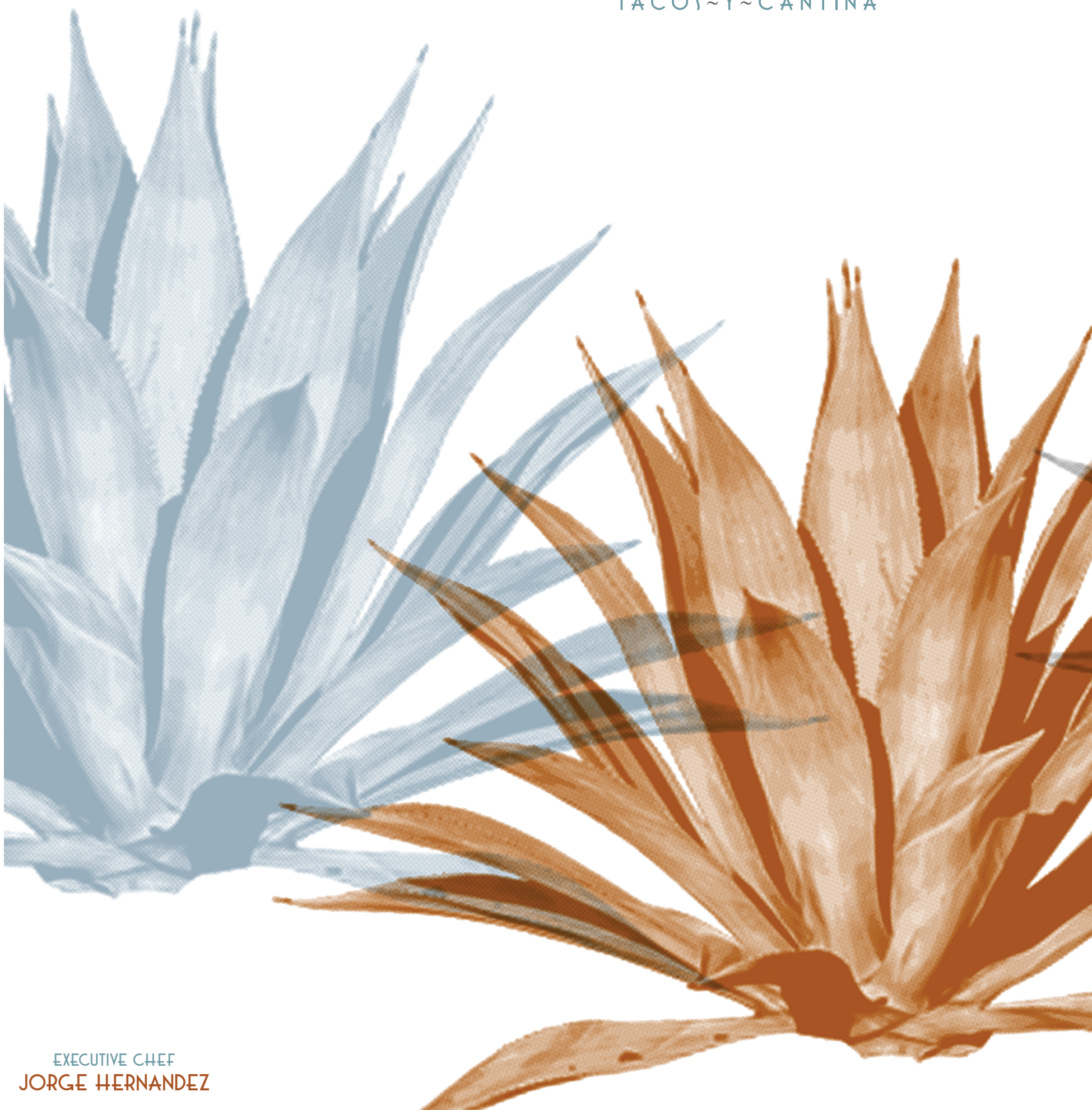
BEVERAGES

3.00 Metal reusable straws available for purchase for \$1.50 \$1 of the proceeds goes to CCA



# CHOZA

TACOS~Y~CANTINA



EXECUTIVE CHEF  
JORGE HERNANDEZ