



APPETIZERS

AY POR DIOS TASTING \$39

2 Chicken empanadas. 1 shrimp quesadilla. 2 chicken taquitos.
2 refried beans. Sopas (with steak). Side of salsa tatemada.

TAQUITOS MEXICANOS \$13

Chicken taquitos, crema mexicana, tomato,
lettuce and guacamole salad.

AY POR DIOS GUACAMOLE \$18

Organic avocado, lime, tomato, onion, cilantro,
queso fresco, pomegranate.

SOPA DE TORTILLA \$13

Chicken broth base, shredded chicken, tortilla strips,
crema, queso fresco and avocado.

QUESO FUNDIDO \$15

Melted Oaxaca cheese, topped with
mexican chorizo sausage.

CAMARONES GIO \$18

Easy peel shrimp sauteed in butter with
Mexican guajillo chile and garlic.

CAMARONES GRATINADOS \$14.50

Shrimp with onions and melted cheese.

ESQUITE \$8.99

Organic corn kernel, doritos, cotija cheese, sour cream, cilantro,
mayonnaise, onions and chile tajín.

BUFFALO CHICKEN WINGS (12 WINGS) \$16

BBQ | BUFFALO | MANGO HABANERO

EMPANADA TRIO \$17

A mix of three corn dough pockets filled with Oaxaca cheese.

• VEGETARIAN •

Mushrooms, potatoes, carrots,
onions and bell peppers.
Topped with sour cream.

• CHICKEN TINGA •

Shredded chicken, onions and
chipotle adobado. Served with
a guacamole salad.

• SHREDDED BEEF •

Shredded beef
sauteed in
truffle oil.

STREET CORN \$8

Corn on the cobb dressed in mayonnaise, queso fresco and chile piquín.

*WAGYU BURGER \$26

Wagyu patty, brioche bun, American cheese, caramelized
onions, truffle cream, romaine lettuce, tomato and grilled jalapeño.
Served with parmesan truffle fries.

AY POR DIOS FRIES

French fries with steak, cheese, pico de gallo, sour cream, jalapeño,
cheese dip and guacamole.

SALADS

AY POR DIOS CHOPPED SALAD

Spring mix, avocado, cucumbers, red onions,
roasted corn, cheese, tomatoes, raspberry vinaigrette.

— ADD A PROTEIN TO YOUR SALAD —

GRILLED CHICKEN BREAST \$24

SKIRT STEAK \$24

SHRIMP \$26

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SUSHI HAND ROLLED

*SHRIMP TEMPURA \$18

Tempura shrimp, ripe plantains, cream cheese and chipotle aioli.

*SALMON ROLL-FRESH \$18

Cucumber, cream cheese, salmon cracklings and spicy tampico dressing.

*LUCKY TUNA \$18

Ahi tuna, fried rice, avocado and black caviar.

*TROPICAL SALMON \$18

Salmon, cucumber, cream cheese, mango and seaweed.

*SPICY SHRIMP TEMPURA \$18

Shrimp tempura, cream cheese, avocado, spicy tampico dressing and black sesame seed.

VEGETARIAN \$18

Avocado, green asparagus, black sesame, chipotle.



TACOS

All tacos are made with handmade corn tortillas and served with a side of rice or black beans.

TACOS DE ASADA \$20

Char-grilled Angus skirt steak topped with melted Chihuahua cheese, onions, cilantro and guacamole.

COCHINITA PIBIL TACOS \$18

Pork confit marinated in a citrus annatto paste wrapped in banana leaves, slowly roasted. Topped with pickled red onions, fresh jalapeños and a side of black beans.

TACOS AL PASTOR \$18

Pork strips in an adobo and Mexican spice marinade, topped with cilantro, pickled onions and pineapple.

TACOS CAMPECHANOS \$19

Steak and Mexican homemade chorizo, topped with cilantro and pickled onions.

TACOS CARNITAS \$18

Pork confit marinated in a naranja agria marinade, topped with red pickled onions and cilantro.

TACOS CHICKEN TINGA \$16

Shredded chicken, braised in a smoky chipotle adobo, served with pickled onions, cilantro, fresh lime and radishes.

TACOS POLLO PASTOR \$16

Shredded chicken, braised in a smoky chipotle adobo, served with pickled onions, cilantro, fresh lime and radishes.

TACOS DE CAMARON \$20

Breaded shrimp, cabbage, chipotle mayo aioli, pico de mango relish. Served with a side of rice.

ABUELA'S FISH TACOS \$20

Dark beer battered fried mahi mahi with little gem lettuce, pickled red onions, radishes and fresh lime.

FAJITAS

All fajitas are served with bell peppers, onions, your choice of protein. Accompanied with rice, black beans, sour cream, pico de gallo and homemade corn tortillas.

CHICKEN \$20

STEAK \$22

SHRIMP \$23

MIXED \$23

Chicken and Steak.

FAJITA LOKA

Chicken, steak and shrimp.

Quesadillas

\$18.99

All quesadillas come with Oaxaca cheese, made with corn tortilla, served with a side of rice and crema salad.

— CHOOSE FROM —

CHICKEN | ASADA | CHORIZO | SHRIMP
CAMPECHANA | AL PASTOR PORK OR CHICKEN

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ENCHILADAS & BURRITOS

All enchiladas are served over rice and black beans

ENCHILADAS SUIZAS \$19

Three enchiladas filled with shredded chicken, covered in a creamy tomatillo salsa, topped with queso fresco, sour cream, red onions and radishes.

SHRIMP ENCHILADAS \$21

Three enchiladas filled with sauteed shrimp, bell peppers and onions, covered with a creamy chipotle salsa, sour cream and pico de gallo.

ENCHILADAS CHIPOTLE \$19

Three chicken enchiladas served in a creamy chipotle sauce, crumbled queso fresco, sour cream and pico de gallo.

ENCHILADAS POBLANAS \$19

Three chicken enchiladas covered in our mole poblano sauce, topped with sesame seed, queso fresco, sour cream and red onions.

AY POR DIOS ENCHILADAS \$24

Three enchiladas, shrimp, chicken, shredded beef, three different sauces, chipotle, green tomatillo sauce and red enchilada sauce. Topped with queso fresco, sour cream and pickled onions.

BURRITO COCHINITA PIBIL \$19

Flour tortilla filled with rice, black beans, pork confit, pickled onions, guacamole and cheese dip.

CARNITAS BURRITO \$19

Pork carnitas, rice, black beans, topped with guacamole, tomatillo salsa, pickled onions, cheese dip and sour cream.

AY POR DIOS BURRITO \$19

Chorizo, chicken, rice, beans and cheese inside. Smothered with cheese dip, pico de gallo and sour cream.

BURRITO BOWL \$22

Rice, black beans, romaine lettuce, cucumber, roasted corn, tomatoes, queso, onions and sour cream.

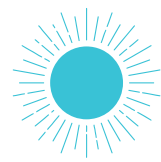
GRILLED CHICKEN BOWL \$26

ASADA BOWL \$26

SHRIMP BOWL \$28

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SEAFOOD

PESCADO FRITO \$48

Fried whole red snapper fish, served with papas bravas and a side salad.

LANGOSTA RELLENA \$68

Main lobster stuffed with shrimp marinated with Mexican spices, served over fettuccine pasta with freshly roasted corn, cilantro rice, melted butter and parsley.

SALMON \$42

Grilled salmon topped with herb butter and capers, garnished with sliced mango, avocado, mixed bell peppers, crispy tortilla and cilantro. Served over mashed potatoes.

SALMON ESPINACA \$42

Grilled salmon, sauteed spinach drizzled in a lemon and dill sauce, served with a side of rice.

SHRIMP CHILE RELLENO \$22

A poblano pepper stuffed with sauteed shrimp, caramelized onions, bell peppers, Oaxaca cheese, covered in white truffle sauce, topped with pomegranate and parsley.

CAMARONES AY POR DIOS \$29

Butterflied grilled shrimp in a Mexican spice marinade, served with rice and a side salad.

SNAPPER ZARANDEADO \$55

Grilled butterflied red snapper, marinated in Mexican spices, served with papas bravas, cilantro and a side salad.

HUACHINANGO \$48

Grilled red snapper cooked in a homemade salsa and spinach al ajillo. Served with papas bravas and a side salad.



Ceviche

***TORRE DE CAMARON \$22**

Succulent shrimp marinated in a citrus salsa layered in a tower topped with sliced avocado.

***TUNA TOSTADAS \$18**

Corn tostada topped with a chipotle aioli spread, sushi grade yellowfin tuna, sesame seed, soy sauce reduction, pickled onions and chopped cucumbers.

***FISH CEVICHE BOWL \$18**

Fish cooked with lime juice, tomato, onions, cilantro, clamato, cucumber and homemade salsa negra.

***SHRIMP CEVICHE BOWL \$18**

Shrimp cooked with lime juice, tomato, onions, cilantro, clamato, cucumber and homemade salsa negra.

***3 FISH OR SHRIMP TOSTADAS \$22**

Fish or shrimp cooked with lime juice, tomatoes, onions, cilantro, clamato, cucumber and homemade salsa negra.

ENTREES

COCHINITA PIBIL \$30

Pork confit marinated in a citrus annatto paste wrapped in banana leaves, slowly roasted. Topped with pickled red onions, fresh jalapeños and a side of black beans.

CARNITAS \$28

Pork confit with pickled onions, pico de gallo, served with a side of rice, black beans and homemade corn tortillas.

TLAYUDA \$36

A large tortilla garnished with a Oaxacan asiento, black beans, refried beans, Oaxaca cheese, cabbage, tomatoes and avocado. Topped with the protein of your choice.

- PROTEIN OPTIONS -

ASADA | PASTOR | GRILLED CHICKEN | CHORIZO

WHITE TRUFFLE CARBONARA \$48

Fresh pasta, grilled lobster, parmesan cheese and a white truffle cream.

POLLO A LA PLANCHA \$28

Char-grilled chicken marinated in Mexican spices, sautéed with onions and bell peppers. Served with cilantro rice, beans, pico de gallo and sour cream.

CARNE ASADA \$38

Grilled marinated skirt steak, roasted corn, chiles toreados served with salad, peppers, chimichurri, refried beans, a vegetarian sope and fresh tortillas.

PARRILLA AY POR DIOS \$56

Grilled marinated skirt steak, shrimp, chicken breast and pork ribs. Served with two orders of cilantro rice, beans, queso fresco, guacamole, pico de gallo, pickled jalapeños, chimichurri and fresh tortillas.



Vegetarian

VEGETARIAN ENCHILADAS \$24

Three enchiladas filled with a delicious mix of sautéed zucchini, tomatoes, onions, mushrooms, bell peppers and spinach. All covered in a spinach salsa topped with queso fresco, sour cream and radishes.

VEGETARIAN BURRITO BOWL \$18

Rice, black beans, romaine lettuce, cucumbers, roasted corn, tomatoes, crumbled queso fresco, onions, sour cream, squash, mushrooms, spinach and peppers.

SOPES \$16

Corn patty topped with black beans, salsa, sour cream, lettuce and queso fresco.

VEGAN QUESADILLA \$20

Corn tortilla, wild mushrooms, sautéed in epazote herb, garlic, serrano peppers, onion, mushrooms and side salad. Served with rice.

ENCHILADA DE ESPINACAS \$22

Three enchiladas stuffed with sautéed spinach, corn, tomato, peppers and onion covered in spinach sauce.

TACOS VEGETARIANOS(3) \$15

Mushroom, corn, squash, onions, spinach, and bell peppers, made with homemade tortillas. Served with lettuce, pico de gallo and queso fresco. Served with a side of rice.

CHORIPOLLO \$ 24

Char-grilled chicken breast, homemade chorizo, melted cheese, rice, beans and tortillas

TULUM \$54

Marinated grilled NY strip steak with grilled jumbo shrimp served with papas bravas, glazed baby carrots and chimichurri.

LA ISLA \$74

Grilled marinated filet mignon with grilled lobster, roasted yellow corn, cilantro rice and chimichurri.

COWBOY RIBEYE \$65

32 oz bone in rib eye steak grilled topped with a homemade herb and homemade chimichurri, served with rice, mashed potatoes and carrots.

ARROZ CON POLLO \$18

Grilled chicken, rice, cheese dip and pineapple teriyaki sauce.

ARROZ CON CAMARON \$18

Grilled shrimp, rice, cheese dip and pineapple teriyaki sauce.



LUNCH MENU

Monday through Friday 10:30 am to 3:00 pm

AY POR DIOS BURRITO LUNCH \$15

Flour tortilla filled with grilled chicken, Mexican homemade chorizo, rice and beans, topped with cheese dip, pico de gallo and Mexican crema.

ARROZ CON POLLO LUNCH \$15

Grilled chicken, rice, cheese dip and pineapple teriyaki sauce.

ENCHILADAS TÓXICAS LUNCH \$13

Two chicken enchiladas smothered with green creamy tomatillo sauce. Served over rice and beans.

ENCHILADAS POBLANAS LUNCH \$11

Two chicken enchiladas smothered with our poblano sauce. Served over rice and beans.

ENCHILADAS CHIPOTLE LUNCH \$13

Two chicken enchiladas smothered with a creamy chipotle sauce, crumbled queso fresco, sour cream and pico de gallo. Served over rice and beans.

LUNCH BURRITO COCHINITA PIBIL \$15

Flour tortilla filled with rice, black beans, pork confit, pickled onions, guacamole, and cheese dip.

LUNCH CHICKEN BURRITO \$15

Rice, beans, pico de gallo and grilled chicken. Served with a side of papas bravas.

*LUNCH CHILA-KILLERS \$15

Fried corn tortilla smothered with green or red sauce, chicken, topped with a sunny side up egg, avocado slice, red onions, sour cream and queso fresco.

LUNCH CHIMICHANGA \$11

Chicken or steak chimichanga with a side of rice and crema salad.

HUEVOS CON CHORIZO \$13

Homemade chorizo with scrambled eggs, rice, beans and tortillas.

CARNITAS

A LA MEXICANA LUNCH \$15

Pork confit, cooked with jalapeño, onions, tomato, cilantro. Served with guacamole, rice, beans and tortillas.

OMELET AY POR DIOS \$15

Fluffy egg tortilla filled with grilled chicken, Mexican sausage, shredded cheese, pico de gallo, covered with cheese dip, queso fresco, avocado green sauce, and a side of papas bravas.

LUNCH FAJITAS \$15

All sizzling fajitas are prepared with sautéed bell peppers and onions. Served with rice, beans, pico de gallo, sour cream and homemade tortillas.

— CHOOSE YOUR PROTEIN —
STEAK | CHICKEN | GRILLED
VEGETABLES

BRUNCH MENU

Saturday and Sunday 10:30 am - 3:00 pm

HUEVOS CON CHORIZO \$15

Scrambled eggs with Mexican sausage, served with rice, beans, and a side of flour tortillas.

OMELET VEGETARIAN \$17

Fluffy eggs filled with mushrooms, squash, onions, spinach, and cheese. Topped with a spinach sauce, bell peppers and a side of papas bravas.

*DESAYUNO AY POR DIOS \$18

Two sunny side up eggs, skirt steak, avocado slices, queso fresco and papas bravas.

BREAKFAST SOPES \$15

Beans, eggs over easy, avocado and queso fresco.

AY POR DIOS BURRITO \$19

Chorizo, chicken, rice, beans and cheese inside smothered with cheese dip, pico de gallo and sour cream.

*CHILA-KILLERS \$15

Fried corn tortilla smothered with green or red sauce, chicken, topped with a sunny side up egg, avocado slice, red onions, sour cream and queso fresco.

PANCAKES \$10

BANANA

Gluten free oats banana pancakes with seasonal fruits.

OREO FRENCH TOAST

White chocolate sauce, dark chocolate sauce, oreo cookies and whip cream.

NUTELLA

BLUEBERRY

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BIRRIA MENU

Tuesday and Wednesday

BIRRIA FRIES \$17

Bed of seasoned fries topped with our braised beef, cheese dip, pico de gallo, jalapeños, guacamole and sour cream.

QUESABIRRIA TACOS \$17

Dipping tacos! An order of three delicious braised beef tacos on corn tortilla, with Oaxaca cheese, red onions and cilantro. Served with consome.

BIRRIA DINNER \$17

Our braised beef with rice, beans and our fresh corn tortillas.

TAPATIO RAMEN \$18

Our braised beef broth and consome in our tapatio ramen bowl.

DESSERTS

CORN BREAD \$15

Homemade blueberries compote, vanilla ice cream.

CHURROS \$15

Cajeta, chocolate and vanilla ice cream.

TRES LECHES \$15

CREME BRULE FRESH BERRIES \$15

CHOCO FLAN \$15

SIDES

CILANTRO RICE \$5

REFRIED BEANS \$5

BLACK BEANS \$5

SIDE CHILES TOREADOS \$4.50

CHEESE DIP \$7

GUACAMOLE DIP \$7.99

TORTILLAS \$2

PICO DE GALLO \$2.25

SOUR CREAM \$1.50

FRENCH FRIES \$6.99

MASHED POTATOES \$6

KIDS MENU \$12

A kids meals come with fountain soda.

1 • QUESADILLA DE QUESO - Rice or papas

2 • CHICKEN TENDERS - Rice or papas

3 • TACO

Corn tortilla with chicken or beef, cheese. Served with a side of rice and beans.

Soft Drinks

SWEET TEA \$4

UNSWEETENED TEA \$4

MEXICAN COKE \$4

SUNKIST \$4

LEMONADE \$4

PEPSI \$4

DIET PEPSI \$4

DR. PEPPER \$4

STARRY \$4

GINGER-ALE \$4

