



Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez
Deputy Clerk

Administration Division
33 N. Stone Avenue, Suite 100
Tucson, AZ 85701
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division
1640 East Benson Highway
Tucson, Arizona 85714
Phone: (520) 351-8454 • Fax: (520) 791-6666

August 2, 2024

Keith Brian Turner
Victoria Cocina Mexicana
515 E. Carefree Highway, No. 246
Phoenix, AZ 85085

RE: Arizona Liquor License Job No.: 300946
d.b.a. Victoria Cocina Mexicana

Dear Mr. Turner:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on July 11, 2024. The Hearing before the Pima County Board of Supervisors has been scheduled for Monday, August 19, 2024, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building
Board of Supervisors Hearing Room
130 W. Congress, 1st Floor
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Melissa Manriquez", with a large flourish at the end.

Melissa Manriquez
Clerk of the Board

Enclosure

Rem W 8/1/24



POSTING

Job# _____
DLLC use only

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

Date of Posting: 7 / 12 / 24

Date of Posting Removal: 8 / 02 / 24

Applicant's Name: Victoria Cocina Mexicana
Turner Keith Brian
Last First Middle

Business Address: 7090 N. Oracle Road, No. 172 Tucson 85704
Street City Zip

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

DR McKillop PCSD Process Securer 520-388-1358
Print Name of City/County Official Title Phone Number

DR McKillop 08/02/24
Signature Date Signed

Return this affidavit with your recommendations or any other related documents.
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.

08/02/24 12:47 POC CLK OF BD
RM



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TO: Development Services, Zoning Division
FROM: Rosy Millan
Administrative Specialist I
DATE: July 12, 2024
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Keith Brian Turner
d.b.a. Victoria Cocina Mexicana
7090 N. Oracle Road, No. 172
Tucson, AZ 85704

Arizona Liquor License Job No. 300946
Series 12, Restaurant
New License
Person Transfer
Location Transfer

ZONING REPORT

DATE: 7/30/24

Will current zoning regulations permit the issuance of the license at this location?

Yes No

If No, please explain:

Pima County Zoning Inspector

When complete, please return to cob_mail@pima.gov

JUL 30 24 AM 09:22 PCLK OF BD

8

24-11-9521

State of Arizona
Department of Liquor Licenses and Control

Created 07/11/2024 @ 11:51:52 AM
Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: VICTORIA COCINA MEXICANA
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 7090 N ORACLE ROAD
#172
TUCSON, AZ 85704
USA
Mailing Address:
Phone: (602)612-3396
Alt. Phone: (602)568-5120
Email: AZDDL24@GMAIL.COM

JUL 11 24 PM 02:14 PC CLK OF BD
RM

AGENT

Name: KEITH BRIAN TURNER
Gender: Male
Correspondence Address: 515 E CAREFREE HIGHWAY
#246
PHOENIX, AZ 85085
USA
Phone: (602)568-5120
Alt. Phone:
Email: AZDLLC24@GMAIL.COM

OWNER

Name: SEIS TOROS LLC
Contact Name: KEITH BRIAN TURNER
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23497965 State of Incorporation: AZ
Incorporation Date: 03/08/2023
Correspondence Address: 4900 W PLACITA DEL QUEDZAL
TUCSON, AZ 85745
USA
Phone: (602)568-5120
Alt. Phone:
Email: AZDLLC24@GMAIL.COM

Officers / Stockholders

60th Day:
9/9/24
105th Day:
10/24/24

Name:
DAVID MENDEZ MATIAS

Title:
Member

% Interest:
100.00

SEIS TOROS LLC - Member

Name: DAVID MENDEZ MATIAS
Gender: Male
Correspondence Address: 4900 W PLACITA DEL QUEDZAL
TUCSON, AZ 85745
USA
Phone: (520)275-9125
Alt. Phone:
Email: MATIASDAVID6@AOL.COM

<p>MANAGERS</p>

Name: CLAUDIA JEANNETTE AMAYA ERIVES
Gender: Female
Correspondence Address: 4900 W PLACITA DEL QUEDZAL
TUCSON, AZ 85745
USA
Phone: (520)289-6688
Alt. Phone:
Email: CLAUDIA.JA.ERIVES@GMAIL.COM

APPLICATION INFORMATION

Application Number: 300946
Application Type: New Application
Created Date: 07/03/2024

RC

QUESTIONS & ANSWERS

012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
Yes
What date are you taking ownership? Please upload the Interim Permit Notary page when you reach the upload page.
07/11/2024
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
PROPERTY TENANT
- 3) Is there a penalty if lease is not fulfilled?
Yes
What is the penalty?
10% OF RENT OWED
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
No
If no, in what City, Town, County or Tribal/Indian Community is this business located?
PIMA COUNTY
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
\$0
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
No
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
07/01/2024
- 9) What type of business will this license be used for?
MEXICAN RESTAURANT WITH FULL OPEN BAR

State of Arizona
Department of Liquor Licenses and Control

Created 07/11/2024 @ 11:51:31 AM

Local Governing Body Report

LICENSE

Number:	INP100029005	Type:	INP INTERIM PERMIT
Name:	VICTORIA COCINA MEXICANA		
State:	Active		
Issue Date:	07/11/2024	Expiration Date:	10/24/2024
Original Issue Date:	07/11/2024		
Location:	7090 N ORACLE ROAD #172 TUCSON, AZ 85704 USA		
Mailing Address:			
Phone:	(602)612-3396		
Alt. Phone:	(602)568-5120		
Email:	AZDDL24@GMAIL.COM		

AGENT

Name:	KEITH BRIAN TURNER
Gender:	Male
Correspondence Address:	515 E CAREFREE HIGHWAY #246 PHOENIX, AZ 85085 USA
Phone:	(602)568-5120
Alt. Phone:	
Email:	AZDLLC24@GMAIL.COM

OWNER

Name:	SEIS TOROS LLC		
Contact Name:	KEITH BRIAN TURNER		
Type:	LIMITED LIABILITY COMPANY		
AZ CC File Number:	23497965	State of Incorporation:	AZ
Incorporation Date:	03/08/2023		
Correspondence Address:	4900 W PLACITA DEL QUEDZAL TUCSON, AZ 85745 USA		
Phone:	(602)568-5120		
Alt. Phone:			
Email:	AZDLLC24@GMAIL.COM		

Officers / Stockholders

Name:
DAVID MENDEZ MATIAS

Title:
Member

% Interest:
100.00

SEIS TOROS LLC - Member

Name: DAVID MENDEZ MATIAS
Gender: Male
Correspondence Address: 4900 W PLACITA DEL QUEDZAL
TUCSON, AZ 85745
USA
Phone: (520)275-9125
Alt. Phone:
Email: MATIASDAVID6@AOL.COM

MANAGERS

Name: CLAUDIA JEANNETTE AMAYA ERIVES
Gender: Female
Correspondence Address: 4900 W PLACITA DEL QUEDZAL
TUCSON, AZ 85745
USA
Phone: (520)289-6688
Alt. Phone:
Email: CLAUDIA.JA.ERIVES@GMAIL.COM

APPLICATION INFORMATION

Application Number: 300947
Application Type: New Application
Created Date: 07/03/2024

QUESTIONS & ANSWERS

INP Interim Permit

- 1) Enter License Number currently at location
12103036
- 2) Is the license currently in use?
Yes
- 3) Will you please submit section 5, page 6. of the license application when you reach the upload page?
Yes
A Document of type INTERIM NOTARY PAGE is required.

SECTION 5 Interim Permit

If you intend to operate business while the application is pending, you will need an Interim permit pursuant to A.R.S. §4-203.01. For approval of an interim permit: There must be a valid license of the same series currently issued to the location.

- 1. Current license number at the location: 12103036 2. Is the license currently in use? Yes No
- 2. If the license is **NOT** currently in use, how long has it been since the license was last used at this location? _____

I (Print Full Name) SEE LEASE LETTER FROM OWNER/MGT. CO. hereby declare that I am the Current Owner, Agent, or Controlling Person on the stated license and location.

Sign in front of Notary: _____
(Current Agent/Individual as listed on the license certificate)

State of _____ County of _____ Signed before me on this _____ day of _____, 20____. Notary Signature _____ My commission expires on ____ / ____ / ____	<div style="border: 1px solid black; width: 100%; height: 100%; margin: 0 auto;"> <p style="text-align: center; margin: 0;">Notary Seal</p> </div>
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SECTION 6 Background Check

EACH PERSON LISTED MUST SUBMIT A QUESTIONNAIRE, FINGERPRINT CARD, AND \$22 PROCESSING FEE PER CARD.

- 1. If the applicant is an entity, and not an individual, answer questions 1a-b.
 - a) Date Incorporated/Organized: 03/08/2023 State where Incorporated/Organized: ARIZONA
 - b) AZ Corporation or AZ L.L.C. Entity No: 23497965 Approval Date: 03/08/2023

2. List any individual or entity that owns a beneficial interest of 10% or more and/or controls the applicant or licensee. If the applicant is owned by another entity, attach an organizational chart showing the ownership structure.

Last	First	Middle	Title	%Owned	Mailing Address	City	State	Zip
MATIAS,	DAVID	MENDEZ	OWNER/MEMBER	100%	4900 WEST PLACITA DEL QUETZAL,	TUCSON,	AZ	85745

(Attach additional sheet if necessary)

July 2, 2024

Arizona Department of Liquor Licenses and Control
800 W. Washington St., 5th Floor
Phoenix, AZ 85007

RE: Interim Permit Approval
Seis Toros LLC – 7090 N. Oracle Rd., Suite 172, Tucson, AZ 85704

To Whom It May Concern:

I am with the Landlord and property management of La Toscana Village in Tucson, Arizona. David Matias, owner of Seis Toros LLC, is one of our tenants opening his restaurant, Victoria Cocina Mexicana.

We are in agreement with Mr. Matias obtaining an Interim Permit for his liquor license while his application is being approved, which entails reinstating the previous license from the same location.

Please feel free to contact me with any further questions.

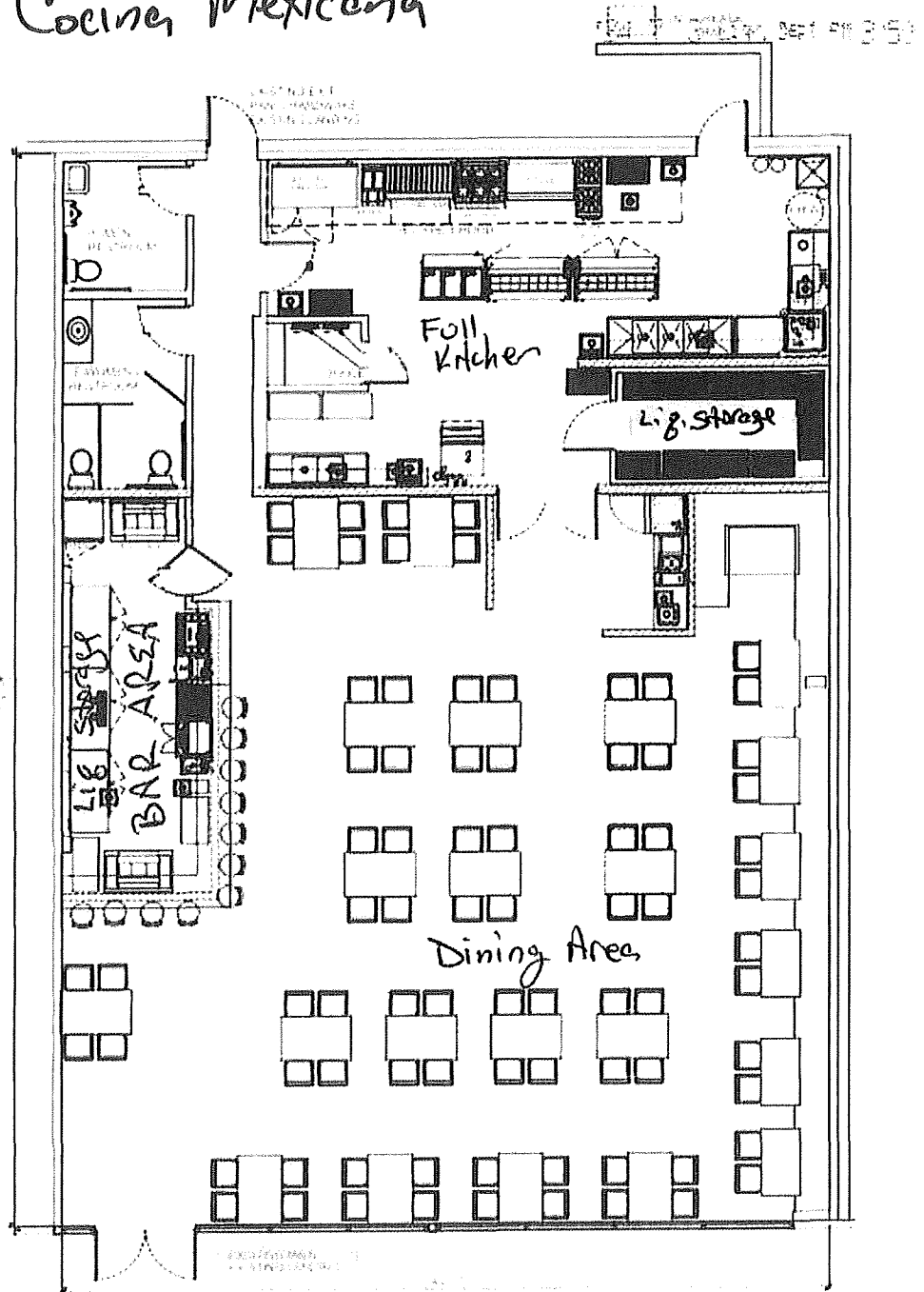
Sincerely,



Bellaz, L.L.C
Erik Litwin
General Partner

Victoria Cocina Mexicana

2,990 sq. ft.





RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

1. Name of restaurant (Please print): Vida's Cocina Mexicana

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	Wells Model No. HDCB-3630G 36" W
Oven	Vulcan Model No. SX36-6BN (standard)
Freezer	Atosa USA, Inc. Model No. MBF8503GR 54-2/5"W x 31-7/10"D x 83-1/10"H
Refrigerator	AmeriKooler Model No. CUSTOM 6'7-5/8" x 12'11-3/8" x 9'0"
Sink	Saphire Manufacturing Model No. SMBS-1 10" x 14" x 10"
Dish Washing Facilities	CMA Dishmachines Model No. E-C
Food Preparation Counter (Dimensions)	(x2) Regency Model No. 600T1836G 18" x 36"
Other	

3. Attach a copy of your FULL menu with pricing **INCLUDING NON-ALCOHOLIC BEVERAGES**

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 65 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? YES No

(If yes, what percentage of the public floor space does this area cover?) 15 %

6. List the seating capacity for:

a) Restaurant dining area of your premises: [90]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [11]

TOTAL [= 101]

7. What type of dinnerware is primarily used in your restaurant? Reusable Disposable Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**? YES No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

2 - TV's

9. Do you have live entertainment or dancing? YES No

If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)


guitarist/mariachi

TBD 1-2x/week

10. List number of employees for each position:

Position	How many
Cooks	7
Bartenders	2
Hostesses	2
Managers	2
Servers	10
Other (Bussers)	4
Other (Dishwashers)	3
Other ()	

I, (Print Full Name) **David Mendez Matias**, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: 



**RECORDS REQUIRED
FOR AUDIT
RESTAURANT/HOTEL/MOTEL**

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

Victoria Cocina Mexicana

1. Name of restaurant (Please print): _____
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of **all** food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets

11. General Ledger

A. Sales Journals/Monthly Sales Schedules

- 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
- 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
- 3) Dated Guest Checks
- 4) Coupons/Specials/Discounts
- 5) Any other evidence to support income from food and liquor sales

B. Cash Receipts/Disbursement Journals

- 1) Daily Bank Deposit Slips
- 2) Bank Statements and canceled checks

12. Tax Records

- A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
- B. Income Tax Return - city, state and federal (copies)
- C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each work day)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCAION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A)7

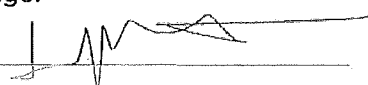
The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(G)

For the purpose of this section:

1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

I, (Print Full Name) David Mendez Matias, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: 

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE

VICTORIA
COCINA MEXICANA
FROM THE CANTINA

SIPPING TEQUILAS Served *PURC*

San Matias **Gran Centenario EXTRA ANEJO**
Vida Anejo **Peligroso Anejo**
1942 Don Juito **Sangre De VIDA Reposado Tequila**

COCTAILS

MORA MULE \$15
Monte Alban Mezcal, Monte Alban Tequila,
Blackberry puree, Ginger SELLER, fresh lime juice

BLUEBERRY KIWI MOJITO \$17
Havana Club rum, lime juice, club soda, fresh
mint, fresh lime juice, kiwi and blueberries

TUCSON SUNSET \$15
Empress 1908 Indigo Gin, Butterfly Cannon Blue
Tequila, agave nectar Victoria's fresh lemonade,
Ginger, Brown Sugar rim garnish Black Cherry

CJ MAX \$11
Apple Crown Royal whisky, Cranberry juice,
Ginger SODA, fresh lime juice

MEXICAN SANGRIA \$15
Red wine, Cointreau, Brandy Presidente,
fresh fruit

RASPBERRY PALOMA \$15
Vida tequila, grapefruit, raspberry, lime, club
soda

MARGARITAS

VIDA LOCA Margarita \$9
Classic Margarita with a VIDA LOCA twist

HIJA DE SU MADRE Margarita \$11
Vida Tequila, Vida Mezcal, Simple Syrup,
VIDA LOCA Mix

AVOCADO Margarita \$15
Avocado, cucumber, Jalapeno, cilantro, VIDA Tequila,
blue agave nectar

EL JEFE DE LOS JEFES Margarita \$12
Patron Silver, Cointreau, VIDA LOCA MIX

MANGOSOTA Margarita \$10
Mango, Vida Loca Mix, Chamoy, Tajin

CADILLAC Margarita \$12
1800 Reposado tequila, VIDA LOCA MIX, Grand Marnier

LA MAMACITA \$12
Vida Silver Tequila, Passion Fruit, Habanero bitters,
fresh lime juice

Fruity And Glamorous \$11
Tequila ROSÉ, VIDA LOCA MIX, Grand Marnier
Blended frozen and topped with whipped Cream

CERVEZAS \$6

Heincken
Budweiser
Bud light
Tecate (can)
Miller lite
Corona
Dos X Amber
Dos X Lager
Victoria
Negra Modelo
Modelo Especial

DRAFT BEER \$7

VIDA beer
1805
Negra Modelo
Modelo Especial
DOS X Lager
Victoria

MICHELADAS

Signature house mix, beer of choice

STRONG GUY MICHELADA

Tequila Peligroso, Signature house mix, beer of
choice

Bloody Mary

\$8.75

Bloody Maria

\$8.75

WINES (per 5oz glass)

CASA MADERO Cabernet Sauvignon (Mexico) \$10
CASA MADERO Chardonnay (Mexico) \$9
DAYOWL Rose (California) \$9

VICTORIA

COCINA MEXICANA

APPETIZERS

SHRIMP CEVICHE*	\$16
Served with corn chips	
OAXAQUEÑO CRISP	\$18
Tortilla crisp, smothered in spicy black bean paste, topped w/ queso, avocado and pickled red onion	
<i>Add Grilled Lomo Adobado \$5</i>	
GUACAMOLE MACHO	Sm \$6 LG \$16
Serranitos, onions and cilantro	
QUESO FUNDIDO	\$10
Queso Oaxaca, house made chorizo*, roasted corn, roasted peppers, caramelized onions	
MOLOTES	\$10
3 fried corn masa filled with house made chorizo* and papas nestled over a black bean paste, topped with avocado salsa and crema	

SOPAS

Served w/ blue corn tortillas

DAMIAN'S FLOR DE CALABAZA SOUP	\$12
Squash blossom creamed soup topped with sour cream and toasted pumpkin seeds	
CHEF DAVID'S CHICKEN TORTILLA SOUP	\$11
Garnished with avocado and queso fresco	
COCIDO DE RES	\$12.50
Traditional Mexican short rib and vegetable soup	
POZZOLE ROJO de PUERCO	\$11
Red pozole made with pork and hominy	
ALBONDIGAS	\$12
Beef meatball soup	

ENTREES

COSTILLAS ENTOMATADAS	\$17
Pork ribs braised in a tomatillo salsa With BB/Arroz Oaxaqueño blue corn tortillas	
PUERCO EN CHILE VERDE	\$16.50
Pork in salsa verde With BB/Arroz Oaxaqueño blue corn tortillas	
CARNE CON CHILE ROJO	\$16.50
Red chile Meat With BB/Arroz Oaxaqueño blue corn tortillas	
CHILE EN N GADA OAXAQUEÑO	\$19
Roasted poblano chile filled with shredded pork and spices, topped with walnut cream sauce Served with Calabacitas/Arroz Oaxaqueño and blue corn tortillas	
CHILE RELLENO OAXAQUEÑO de POLLO	\$18.50
With BB/Arroz Oaxaqueño and topped with a tomatoe Salsa blue corn tortillas	
RED SNAPPER	\$20
Orange and mojo de ajo marinade, Served with Calabacitas, Arroz Oaxaqueño and blue corn tortillas	
FLAUTAS DE POLLO CON FRIJOL NEGRO	\$16
4 Chicken rolled taquitos topped with a Oaxaqueño black bean paste tomatoes, queso and Guacamole Macho. Served with Arroz Oaxaqueño, topped with lettuce	
ENCHILADAS SUIZAS or SALSA VERDES	\$13.25
Three corn tortillas rolled with choice of POLLO, MACHACA, CHILE VERDE PORK OR RED CHILE MEAT Served with Arroz Oaxaqueño	
TACOS DE BIRRIA Y QUESO CON CONSOME	\$14
Three tacos with birria and cheese, served with consome dip and black beans	
TACOS ESTILO SUAVES on blue corn tortillas	\$13
Three soft tacos with choice of Carnitas Machaca Chicken Carne Asada Served with with black beans	
MUEVOS RANCHEROS con VIDA HOUSE CHORIZO*	\$14
Featured on Food Network's <i>Bobby Flay's Throwdown!</i> Crispy corn tortilla layered with beans, 2 eggs fried or scrambled, salsa ranchera con nopalitos and cheese. Served with black beans and blue corn tortillas	
MUEVOS GUERROS*	\$16
Huevos rancheros topped with yet another layer of fried corn tortilla, beans, egg salsa verde, carnitas and sour cream	
NEW YORK STEAK*	\$24
10oz charbroiled bone-in, served with calabacitas, refried beans, pico de gallo and blue corn tortillas	

*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

VICTORIA

COCINA MEXICANA

BURROS

\$14.50

Served with side of black beans

Carne Con Chile Rojo

Puerco Con Chile Verde

Carnitas

Machaca

Pollo

Carne Asada

Add Enchilada Style \$3.25

red or green sauce

Add CHIMI STYLE \$3.25

served with Guacamole Macho and sour cream

BURRO VEGETARIAN \$11.50

Black beans, Calabacitas, Arroz Oaxaqueno,
Avocado

Add Enchilada Style \$3.25

red or green sauce

Para los Cochitos *Kids menu*

All served with fruit

Bean and cheese burrito \$5.00

2 Cheese enchilada and rice \$6.00

2 Tacos and beans \$6.00

Dinosaur chicken nuggets and fries \$6.50

Charbroiled cheese burger and fries* \$6.50

LA VIDA DULCE

CHOCOLATE OAXAQUENO \$10

TRES LECHE CAKE

KHALUA CHEESECAKE \$10

ARROZ CON LECHE W/ FRESH BERRIES \$9

SOPAPILLAS WITH APPLES \$9

BLUE CORN AZTEC STONE COOKIES \$8

SERVED W/ A CHILE CHOCOLATE GANACHE
SAUCE

CHURRO FRIES \$9

WITH DIPPING SAUCE

*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

VIDA FRITATA* \$13.50
Eggs, grilled sweet potato, spinach, roasted chiles, queso fresco and Victoria's house made chorizo, topped with crema, served with blue corn tortillas. Served with black beans and blue corn tortillas.

HUEVOS RANCHEROS CON SALSA DE NOPALITOS* \$15.00
Featured on Food Network's Bobby Flay's Throwdown! Crispy corn tortilla layered with beans, 2 eggs fried or scrambled, salsa ranchera con nopalitos and queso. Served with black beans and blue corn tortillas.

HUEVOS GREHBEROS* \$16.00
Huevos rancheros topped with yet another layer of fried corn tortilla, beans, egg salsa verde and carnitas

HUEVOS A LA MEXICANA CON CALABACITAS* \$13.50
Eggs scrambled with calabacitas, onion, tomato and serrano peppers. Served with black beans and blue corn tortillas.

HUEVOS DIVORCIADOS* \$13.50
2 eggs divided by black beans. One egg topped with salsa verde and one topped with salsa ranchera. Served with black beans and blue corn tortillas.

HUEVOS CON CHORIZO* \$14.00
Eggs scrambled with house made chorizo. Served with black beans and blue corn tortillas.

HUEVOS CON MACHACA* \$14.00
Eggs scrambled with carne machaca. Served with black beans and blue corn tortillas.

CHILEQUILES ROJAS CON HUEVOS* \$15.00
Fried corn tortillas smothered in chila rojo and topped with queso fresco. Served with eggs of chiquic.

3 CHOCOLATE OAXAQUENO FRENCH TOAST \$13.00

MEXICAN AVOCADO TOAST \$14.00
Toasted talera bread topped with black bean paste, Victoria's house made chorizo* and queso fresco

BURROS

BURRITO DE CHORIZO CON HUEVO Y PAPAS* \$9.00
Eggs scrambled with house made chorizo and potatoes

HUEVOS CON MACHACA* \$9.00
Eggs scrambled with carne machaca

BURRITO A LA MEXICANA* \$9.00
Eggs scrambled with sauteed tomatoes, onion, roasted chilies, and serrano peppers
Add black beans

HUEVOS con FRIJOLEs and CHEESE* s \$8.00
Scrambled eggs, cheddar cheese and choice of black or refried beans

PARA LOS COCHITOS Kids menu

All entrees served with fruit

Two pancakes	\$9.00	2 eggs and beans*	\$9.00
Two French toast*	\$9.00	Kids Migas	\$8.00
Three Pancakes	\$9.00	Eggs scrambled with	
<i>Topped with blueberries</i>		<i>fried corn tortillas</i>	
<i>or strawberries</i>			

155
155
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CAFÉ DE OAXACA	\$4.00
CHOCOLATE OAXAQUENO	\$4.00
CAFÉ DE HOLLA	\$4.00
CAFÉ DE LA TIERRA	\$4.00

Cinnamon, orange and tea

<u>From the Bar</u>	
Mimosas	\$4.00
<i>guava, prickly pear, mango, peach or OJ</i>	
Bloody Mary	\$4.00
Bloody Maria	\$4.00

AGUAS FRESCAS	
MORCHATA <i>estilo Oaxaca</i>	\$4.00
<i>Prickley pear, peccans, melon</i>	
LIMONADA	\$4.00
AGUA DE SANDIA	\$4.00

FOUNTAIN DRINKS	\$4.00
Coke, Coke Zero, Sprite, Dr. Pepper, Fanta orange	

BOTTLED DRINKS	
Bottled coke (1.5L)	\$7.00
Bottled Manzanita soda	\$6.00
Bottled Squirt	\$6.00
Topo Chico	\$6.00
2% Milk	\$4.00
OJ	\$4.00

Bebidas Drinks