



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

June 13, 2024

Jaime Alberto Garcia Urias
Mosaic Cafe Dos
7350 N. La Cholla Boulevard, No. 108
Tucson, AZ 85741

RE: Arizona Liquor License Job No.: 296364
d.b.a. Mosaic Cafe Dos

Dear Mr. Garcia Urias:

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 May 20, 2024. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, July 2, 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", written over a horizontal line.

Melissa Manriquez
Clerk of the Board

Enclosure



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: 5/20/24

Date of Posting Removal: 6/11/24

Applicant's Name: Mosaic Cafe Dos
Garcia Urias Jaime Alberto
Last First Middle

Business Address: 7350 N. La Cholla Boulevard, No. 108 Tucson 85741
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.

Jennifer Garcia Detective 520-351-6401
Print Name of City/County Official Title Phone Number
Jennifer Garcia 4812 6/11/24
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.

JUN 13 2024 08:16 AM EST
187



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TO: Development Services, Zoning Division
FROM: Katrina Martinez
Deputy Clerk
DATE: May 20, 2024
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Jaime Alberto Garcia Urias
d.b.a. Mosaic Cafe Dos
7350 N. La Cholla Boulevard, No. 108
Tucson, AZ 85741

Arizona Liquor License Job No. 296364
Series 12, Restaurant
New License
Person Transfer
Location Transfer

ZONING REPORT

DATE: 5/20/24

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

MAY 20 24 PM 04:08 PC CLK OF BD

24-08-9512

State of Arizona
Department of Liquor Licenses and Control

Created 05/20/2024 @ 10:44:25 AM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	MOSAIC CAFE DOS		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	7350 N LA CHOLLA BOULEVARD #108 TUCSON, AZ 85741 USA		
Mailing Address:	7350 N LA CHOLLA BOULEVARD #108 TUCSON, AZ 85741 USA		
Phone:	(520)297-8470		
Alt. Phone:	(520)358-8567		
Email:	ALBERT8567@YAHOO.COM		

AGENT

Name:	JAIME ALBERTO GARCIA URIAS
Gender:	Male
Correspondence Address:	7350 N LA CHOLLA BOULEVARD #108 TUCSON, AZ 85741 USA
Phone:	(520)358-8567
Alt. Phone:	
Email:	ALBERT8567@YAHOO.COM

OWNER

MAY 20 24 PM 02:16 POC CLK OF BD

Name: MOSAIC CAFE DOS L.L.C.
Contact Name: JAIME ALBERTO GARCIA URIAS
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23648944 State of Incorporation: AZ
Incorporation Date: 02/28/2024
Correspondence Address: 7350 N LA CHOLLA BOULEVARD
#108
TUCSON, AZ 85741
USA
Phone: (520)297-8470
Alt. Phone:
Email: ALBERT8567@YAHOO.COM

Officers / Stockholders

Name:	Title:	% Interest:
JAIME ALBERTO GARCIA URIAS	Member	100.00

MOSAIC CAFE DOS L.L.C. - Member

Name: JAIME ALBERTO GARCIA URIAS
Gender: Male
Correspondence Address: 7350 N LA CHOLLA BOULEVARD
#108
TUCSON, AZ 85741
USA
Phone: (520)297-8470
Alt. Phone: (520)358-8567
Email: ALBERT8567@YAHOO.COM

APPLICATION INFORMATION

Application Number: 296364
Application Type: New Application
Created Date: 05/13/2024

05

QUESTIONS & ANSWERS

012 Restaurant

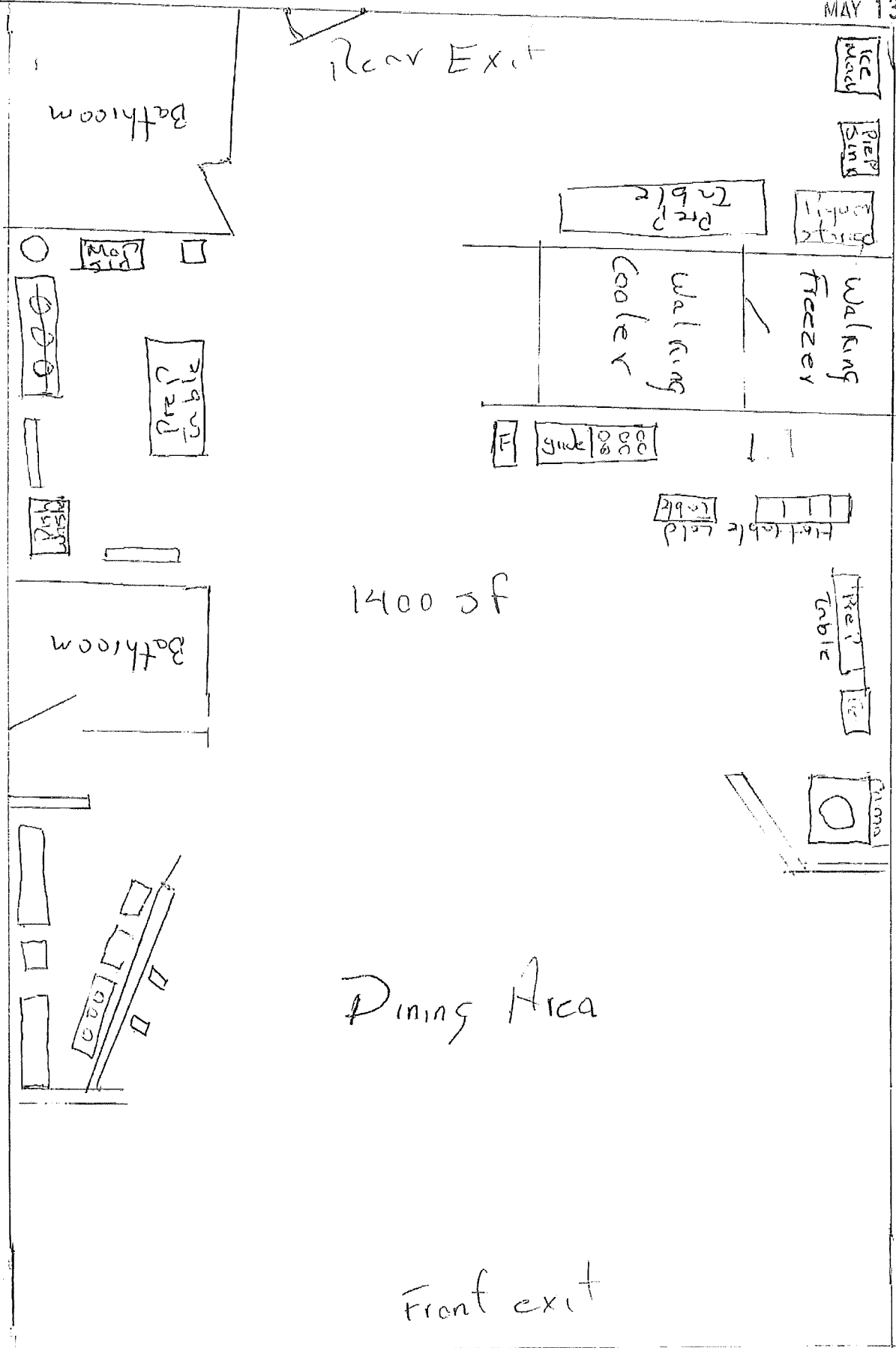
- 1) Are you applying for an Interim Permit (INP)?
Yes
A Document of type INTERIM PERMIT (INP) NOTARY PAGE is required.
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
Property Tenant
- 3) Is there a penalty if lease is not fulfilled?
No
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
- 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?
No
- 9) What type of business will this license be used for?
RESTAURANT

AZ DLLC

MAY 13 2024

Rear

Rear Exit



Bathroom

Dish Rack

Prep Table

Sink

Sink

Bathroom

Prep Table

Sink

1400 sq ft

Dining Area

Front exit

Prep Table

Sink

Dish Rack

Walking Freezer

Walking Cooler

Prep Table

High Table Cold

Prep Table

Sink

State of Arizona
Department of Liquor Licenses and Control

Created 05/20/2024 @ 10:35:45 AM

Local Governing Body Report

LICENSE

Number:	INP100028464	Type:	INP INTERIM PERMIT
Name:	MOSAIC CAFE DOS		
State:	Active		
Issue Date:	05/20/2024	Expiration Date:	09/02/2024
Original Issue Date:	05/20/2024		
Location:	7350 N LA CHOLLA BOULEVARD #108 TUCSON, AZ 85741 USA		
Mailing Address:	7350 N LA CHOLLA BOULEVARD #108 TUCSON, AZ 85741 USA		
Phone:	(520)297-8470		
Alt. Phone:	(520)358-8567		
Email:	ALBERT8567@YAHOO.COM		

AGENT

Name:	JAIME ALBERTO GARCIA URIAS
Gender:	Male
Correspondence Address:	7350 N LA CHOLLA BOULEVARD #108 TUCSON, AZ 85741 USA
Phone:	(520)358-8567
Alt. Phone:	
Email:	ALBERT8567@YAHOO.COM

OWNER

MAY 20 24 PM 01:09 PC CLK OF ED

Name: MOSAIC CAFE DOS L.L.C.
Contact Name: JAIME ALBERTO GARCIA URIAS
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23648944 State of Incorporation: AZ
Incorporation Date: 02/28/2024
Correspondence Address: 7350 N LA CHOLLA BOULEVARD
#108
TUCSON, AZ 85741
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Phone: (520)297-8470
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Email: ALBERT8567@YAHOO.COM

Officers / Stockholders

Name:	Title:	% Interest:
JAIME ALBERTO GARCIA URIAS	Member	100.00

MOSAIC CAFE DOS L.L.C. - Member

Name: JAIME ALBERTO GARCIA URIAS
Gender: Male
Correspondence Address: 7350 N LA CHOLLA BOULEVARD
#108
TUCSON, AZ 85741
USA
Phone: (520)297-8470
Alt. Phone: (520)358-8567
Email: ALBERT8567@YAHOO.COM

APPLICATION INFORMATION

Application Number: 296365
Application Type: New Application
Created Date: 05/13/2024

DB

QUESTIONS & ANSWERS

INP Interim Permit

- 1) Enter License Number currently at location
License 12103472
- 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.



**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): MOSAIC CAFE DOS

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	DCS Oven grill Range Combo
Oven	DCS oven
Freezer	Walking Freezer (combo American Panel)
Refrigerator	True Refrigerator
Sink	3 compartment sink
Dish Washing Facilities	Pia Clean Dishwasher
Food Preparation Counter (Dimensions)	2 Prep tables 72" by 30"
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.) 40 %

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?) 10 %

6. List the seating capacity for:

a) Restaurant dining area of your premises: [44]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+ 2]

TOTAL [= 46]

MAY 15 2024

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

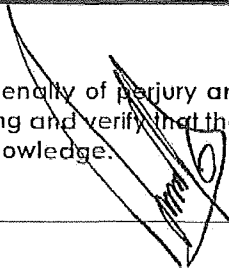
9. Do you have live entertainment or dancing? YES No
 If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	2
Bartenders	2
Hostesses	1
Managers	0
Servers	3
Other ()	
Other ()	
Other ()	

Albino
WIKES

I, (Print Full Name) JAIME GARCIA, 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: 

¡Buenos Días!

Good Morning!

AZ DLLC

MAY 13 2024

Desayunos Mexicanos -
Mexican Breakfast

1. Huevos con Chorizo 12.50
Two eggs scrambled with Mexican sausage served with beans and choice of handmade corn or flour tortillas.
2. Huevos Rancheros 12.50
Beans on a corn tortilla topped with two fried eggs* covered with melted cheddar cheese andcrowned with Teresa's homemade salsa. Served with beans and choice of handmade corn or flour tortillas.
Add chorizo 3.00
3. Huevos à la Mexicana 12.50
Two eggs scrambled with diced tomato, onion and fresh green chile Served with beans and choice of handmade corn or flour tortillas.
4. Enchiladas con Huevos 12.50
Two cheese filled enchiladas with two eggs*, any style Served with beans and choice of handmade corn or flour tortillas.
5. Huevos con Jamón 11.50
Two eggs scrambled with diced ham. Served with beans and choice of handmade corn or flour tortillas.
6. Huevos con Machaca 13.00
Two eggs scrambled with shredded beef, green chiles, tomatoes and onions, served with beans and choice of handmade corn or flour tortillas
7. Huevos con Tamal y Enchilada 13.00
Two eggs any style with (1) green corn tamale and (1) cheese enchilada. Served with beans and choice of handmade corn or flour tortillas.
8. Enchiladas de Huevos 11.50
Two egg enchiladas. Served with beans.

Desayunos de Oaxaca -
Oaxacan Style Breakfast

1. Huevos con Chilaquiles 13.00
Two eggs any style with fried tortillas topped with a homemade red salsa and cheese. Served with homemade black beans and handmade corn or flour tortillas.
2. Huevos en Salsa Frita 12.90
Two eggs scrambled and topped with a special sauce made from fresh tomatoes and jalapeño peppers. Served with homemade black beans and handmade corn or flour tortillas
3. Huevos Divorcedos (Divorced Eggs) 12.90
Two fried eggs served separately, one with a tomato chile sauce and one with a green tomatillo chile sauce Served with homemade black beans and handmade corn or flour tortillas

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sunday Special 13.25

Two eggs any style, salsa de nopalito, chilaquiles and Mexican chorizo, black beans and your choice of handmade corn or flour tortillas.

Burros Mosaic
(Enchilada style, \$2.00 extra)

1. Chorizo con Huevo 12.25
Scrambled eggs* with Mexican style sausage rolled in a flour tortilla.
2. Machaca con Huevo 12.25
Scrambled eggs with shredded beef rolled in a flour tortilla.
3. Papas con Huevo 11.50
Scrambled eggs* with potatoes rolled in a flour tortilla.
4. Papas con Chorizo 12.00
Potatoes and Mexican sausage rolled in a flour tortilla.
5. Huevo con Frijoles y Queso 11.50
Scrambled eggs* with beans and cheese.
6. Ham con Huevo 11.00
7. Bacon con Huevo, Papas y Queso 12.25
Scrambled eggs* with bacon, potatoes and cheese.

Add papas to any Burro 2.50
Add veggies to any Burro 2.50
Add cheese to any Burro 2.50
Add meat to any Burro 2.75

Menudo - Tripe Soup

-red or white-

Traditional soup made with hominy and garnished with cilantro, green onions, oregano and lemon

Small bowl 8.00 Pan Birote (Mexican bread) 2.00
Large Bowl with Pan Birote (Mexican bread) 12.50

Desayunos Americanos - American Breakfast

1. **Three Pancakes 10.25**
Served with butter and syrup.
2. **Two Pancakes and Two Eggs 11.75**
Served with home potatoes, butter and syrup.
3. **Three Slices of French Toast 11.75**
Served with butter and syrup.
4. **Two Slices of French Toast and Two Eggs 11.75**
Served with home potatoes, butter and syrup.
5. **Two Eggs* with Bacon 11.75**
Served with home potatoes and toast.
6. **Two Eggs* with Ham 11.75**
Served with home potatoes and toast.
7. **Two Eggs* with Link Sausage 11.75**
Served with home potatoes and toast.



Omelets

1. **Chorizo (Mexican Sausage) and Cheese Omelet 12.90**
Served with beans, home potatoes and choice of handmade corn or flour tortillas.
2. **Cheese Omelet 11.25**
Served with home potatoes and toast.
3. **Deluxe Omelet 12.90**
With bell pepper, tomato, onion, ham, cheddar cheese and mushrooms.
Served with home potatoes and toast.
4. **Ham and Cheese Omelet 12.50**
Served with home potatoes and toast.
5. **Omelet a la Mexicana 12.50**
With tomatoes, onions, fresh green chile and cheese. Served with beans and choice of handmade corn or flour tortillas.



Bebidas - Beverages

Regular or Decaffeinated Coffee		4.00
Milk, Regular or Chocolate	(small) 2.50 (large) 3.00	
Apple or Cranberry Juice	(small) 2.50 (large) 3.00	
Soda		3.00
Hot or Iced Tea		3.00
Fresh Squeezed Orange Juice		3.00



Chips 2.00

Coffees with a Kick

- Irish Coffee 6.50**
Hot coffee, Irish whiskey, stirred and topped with whipped cream
- Mexican Coffee 6.50**
Hot coffee, Kahlua, stirred and topped with whipped cream



Cocktails

- Michelada 9.00**
Clamato, lime and spices with your choice of beer.
- Bloody Mary 9.50**
Vodka, Clamato, lime and spices.
- Bloody Maria 9.50**
Tequila, Clamato, lime and spices.
- Bellini 9.50**
Champagne, peach purée.
- Mimosa 8.50**
Champagne and orange juice.
- Screwdriver 8.50**
Vodka and orange juice.
- Tequila Sunrise 8.50**
Tequila, orange juice and grenadine.



Al Lado - Side Orders

Pancake (1)	3.00
Ham Steak	4.00
Bacon (3)	4.00
Sausage (3)	4.00
Eggs (2)	3.00
Tamale	5.00
Home Potatoes	5.00
Beans (regular)	3.00
Black Beans	3.00
Chilaquiles	5.00
Tortillas (handmade corn or flour)	2.00
Green Chile	2.00
Cheese	2.00
Guacamole	(small) 5.50 (large) 8.50

Desayunos Americanos - American Breakfast

1. **Three Pancakes 10.25**
Served with butter and syrup.
2. **Two Pancakes and Two Eggs 11.75**
Served with home potatoes, butter and syrup.
3. **Three Slices of French Toast 11.75**
Served with butter and syrup.
4. **Two Slices of French Toast and Two Eggs 11.75**
Served with home potatoes, butter and syrup.
5. **Two Eggs with Bacon 11.75**
Served with home potatoes and toast.
6. **Two Eggs with Ham 11.75**
Served with home potatoes and toast.
7. **Two Eggs with Link Sausage 11.75**
Served with home potatoes and toast.



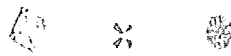
Omelets

1. **Chorizo (Mexican Sausage) and Cheese Omelet 12.90**
Served with beans, home potatoes and choice of handmade corn or flour tortillas.
2. **Cheese Omelet 11.25**
Served with home potatoes and toast.
3. **Deluxe Omelet 12.90**
With bell pepper, tomato, onion, ham, cheddar cheese and mushrooms.
Served with home potatoes and toast.
4. **Ham and Cheese Omelet 12.50**
Served with home potatoes and toast.
5. **Omelet a la Mexicana 12.50**
With tomatoes, onions, fresh green chile and cheese. Served with beans and choice of handmade corn or flour tortillas.



Bebidas - Beverages

Regular or Decaffeinated Coffee	4.00
Milk, Regular or Chocolate	(small) 2.50 (large) 3.00
Apple or Cranberry Juice	(small) 2.50 (large) 3.00
Soda	3.00
Hot or Iced Tea	3.00
Orange Juice	(small) 3.00 (large) 3.50



Chips 2.00

Coffees with a Kick

- Irish Coffee 6.50**
Hot coffee, Irish whiskey, stirred and topped with whipped cream
- Mexican Coffee 6.50**
Hot coffee, Kahlua, stirred and topped with whipped cream.



Cocktails

- Michelada 9.00**
Clamato, lime and spices with your choice of beer.
- Bloody Mary 9.50**
Vodka, Clamato, lime and spices.
- Bloody Maria 9.50**
Tequila, Clamato, lime and spices.
- Bellini 9.50**
Champagne, peach purée.
- Mimosa 8.50**
Champagne and orange juice.
- Screwdriver 8.50**
Vodka and orange juice.
- Tequila Sunrise 8.50**
Tequila, orange juice and grenadine.



Al Lado - Side Orders

Pancake (1)	3.00
Ham Steak	4.00
Bacon (3)	4.00
Sausage (3)	4.00
Eggs (2)	3.00
Tamale	5.00
Home Potatoes	5.00
Beans (regular)	3.00
Black Beans	3.00
Chilaquiles	5.00
Tortillas (handmade corn or flour)	2.00
Green Chile	2.00
Cheese	2.00
Guacamole	(small) 5.50 (large) 8.50

Mosaic Cafe Dos

AUTHENTIC MEXICAN FOOD

#AZ DMEC



MAY 13 2024

Para Comenzar - Appetizers

- Guacamole** Large 8.50 Small 5.50
- Sonora Cheese Crisp**
A large, fresh flour tortilla oven crisped with melted cheese and covered with your choice of toppings:
 - Plain Cheese 12.00
 - Green Chile 11.25
 - Deluxe Cheese - Tomato, avocado, olives, and green chile strips. 13.00
 - Machaca Cheese 12.50
 - Chorizo Cheese 12.50
- Quesadillas** Sm. 4.25 Med. 7.00 Lg. 9.00
Add Chicken or Machaca 1.50
- Carne Asada Quesadilla** Lg. 13.00
- Shrimp Ceviche** - raw Guaymas shrimp marinated in fresh lime juice to give it a cooked texture, fresh chopped cucumber, tomato, cilantro, red onion and serrano chile, served with tortilla chips. 16.00

Sopas - Soups

- Large bowl comes with choice of hand-made flour or corn tortillas.
Cup 8.00 without tortillas, for tortillas, add 2.00
- Albóndigas** 12.50
Ground chuck, meatball soup
- Gazpacho** 12.50
Shredded beef, roasted green chiles and potatoes
- Menuda - con Pan Biste** 12.50
Traditional hominy and tripe soup served with Mexican bread. Choice of red or white, garnished with cilantro and onions
- Caldo de Queso** Cheese soup 12.00
- Chicken Tortilla Soup** Sm. 8.00 Lg. 12.00
Topped with tomato, avocado, tortilla chips and Queso Fresco (Mexican cheese)

Topopos - Salads

- A corn tortilla smothered with beans under a mound of greens topped with avocado, tomato, egg, cheese, olives, and green chile
- Chicken** 12.50
- Machaca** 12.50
- Plain** 12.00
- Carne Asada (Pico de Gallo)** 13.50

Dinner Specials

- Alfonso's Plato** 17.00
Grilled, marinated pork loin, grilled flank steak, one chile relleno, and one cheese enchilada with guacamole served with black beans and hand-made flour tortillas
- Pollo en Mole Estilo Oaxaca** 14.50
Chicken breast prepared in a special Oaxacan style brown sauce served with rice and hand-made flour tortillas
- Dos Enchiladas de Pollo en Mole** 14.50
Rolled corn tortillas filled with shredded chicken and covered in a special Oaxacan brown sauce. Served with rice and beans
- Chicken or Beef Fajitas** 16.50
Sautéed with bell peppers and red onion. Served with calabacitas (sautéed squash, onion, tomatoes, cheese, and corn), beans, sour cream, guacamole and fresh hand-made flour tortillas or corn tortillas
- Flat Enchiladas** 12.25
Two mini portions smothered in enchilada sauce. Served with rice and beans. Choice of cheese or ground beef with cheese
- Dos Tamales de Pollo or Red Chile Beef** 13.50
(2 green corn tamales) Corn husks filled with steamed white corn meal, green chiles, and cheese served with rice and beans

Platos Mexicanos - Mexican Plates

- 1. Chile Relleno** 14.00
A fresh roasted green chile stuffed with cheese and dipped in egg butter and fried, topped with sauce and cheese. Served with rice, beans, and hand-made flour tortillas or corn tortillas
- 2. Carne con Chile Colorado** 14.00
Beef chunks simmered in Teross's special red chile sauce. Served with rice, beans, and hand-made flour tortillas or corn tortillas
- 3. Machaca Plate** 14.00
Shredded beef sautéed with green chile, onion, and tomatoes. Served with rice, beans, and hand-made flour tortillas or corn tortillas
- 4. Dos Enchiladas de Queso** 12.50
2 rolled corn tortillas filled with cheese, simmered in red chile sauce and topped with cheese. Served with rice and beans
- 5. Dos Enchiladas con Crema** 12.50
2 rolled corn tortillas filled with sour cream, simmered in a red chile sauce and topped with cheese. Served with rice and beans
- 6. Dos Enchiladas de Machaca** 13.00
2 rolled corn tortillas filled with shredded Angus Beef #1, sautéed in red chile sauce and topped with cheese. Served with rice and beans
- 7. Dos Enchiladas de Carne Molida** 13.00
2 rolled corn tortillas filled with ground Angus Beef #1, simmered in red chile sauce. Served with rice and beans
- 8. Dos Enchiladas de Carne con Chile Colorado** 13.00
2 rolled corn tortillas filled chunks of Angus Beef #1, simmered in red chile sauce. Served with rice and beans
- 9. Dos Enchiladas de Pollo** 13.00
2 rolled corn tortillas filled with shredded chicken, simmered in a red chile sauce and topped with cheese. Served with rice and beans
- 10. Bistec Picado a la Mexicana** 14.90
Chunks of Angus Beef #1 grilled with green chiles, tomatoes, and onions with seasonings. Served with calabacitas (sautéed squash, onions, tomatoes, cheese, and corn), beans and hand-made flour tortillas or corn tortillas
- 11. Shrimp (Breaded or Garlic) & Flank Steak** 19.00
Served with rice, calabacitas, and hand-made flour tortillas
- 12. Lomo Adobado** 14.50
Oaxacan-style, marinated pork loin fillets grilled and served with calabacitas (sautéed squash, onions, tomatoes, cheese, and corn), black beans and hand-made flour tortillas or corn tortillas
- 13. Tacos(2)** 13.00
Your choice of (2) chicken, ground beef or machaca, shredded beef taco. Served with rice and beans
- 14. Taco and Cheese Enchilada** 13.00
Your choice of chicken, ground beef or machaca shredded beef taco. Served with rice and beans
- 15. (2) Tacos, (1) Cheese Enchilada and (1) Bean Tostada** 15.50
Your choice of chicken, ground beef or machaca shredded beef taco. Served with rice
- 16. Chile Relleno Combinación** 16.75
(1) chile relleno and (1) cheese enchiladas served with beans and hand-made flour tortillas or corn tortillas
- 17. A la Lampiñeña** 16.75
Grilled flank steak and one cheese enchilada served with rice and beans and hand-made flour tortillas or corn tortillas

Plantas

- (1) Fried, rolled corn tortillas with your choice of filling. Served with rice, beans, guacamole and sour cream
- Chicken or Machaca (shredded beef)** 13.00

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.)

Plato's de Mariscos - Seafood Plates

Our shrimp and seafood are finely selected from the Sea of Cortez.

- Camarón Ranchero** 17.50
Sautéed shrimp with green chile, tomatoes, and onions. Served with rice, calabacitas con queso (sautéed squash, onions, tomato, corn, and cheese), and hand-made flour tortillas or corn tortillas.
- Camarón al Mojo de Ajo** 17.50
Grilled shrimp marinated in garlic, served with rice, calabacitas con queso (sautéed squash, onions, tomato, corn, and cheese), and hand-made flour tortillas.
- Teresa's Homemade Breaded Guaymas Shrimp** 17.50
Served with rice, calabacitas con queso (sautéed squash, onions, tomato, corn, and cheese), and hand-made corn or flour tortillas.
- Shrimp Fajitas** 17.50
Marinated shrimp sautéed with bell peppers and red onions served with calabacitas, rice, and hand-made flour tortillas or corn tortillas.

Caldos del Mar - Seafood Soups

Our shrimp and seafood are finely selected from the Sea of Cortez. All soups served with hand-made flour or corn tortillas.

- Caldo de Camarón** Shrimp soup 17.50
Caldo de Pescado Fish soup 17.50
Caldo de Pescado y Camarón Shrimp & fish soup 17.50
Siete Mares Seven Seas soup 18.00

Burros

A large hand-made flour tortilla stuffed with a variety of fillings and heated (not fried), Enchilada style, covered with red sauce and cheese. 2.50

- Bean Burro Con Queso** 9.25
- Sanoran Burro** With beans, cheese, tomato, and green chiles 9.90
- Veggie Burro (no meat or beans)** 10.25
A house specialty. Avocado, tomato, green chile, sprouts, and melted cheese.
- Chicken and Sour Cream Burro** 12.00
Shredded chicken with tomato, green chile, sprouts, and special seasoning.
- Carne Asada Burro** 12.50
Chunks of grilled Angus Beef, served with beans and Pico de Gallo on the side.
- Super Deluxe Burro** 12.50
Beans, melted cheese, avocado, tomato and green chile.
- Carne con Chile Colorado Burro** 12.90
Chunks of Angus Beef, simmered in red chile sauce.
- Machaca Burro** 12.50
- Chorizo and Egg Burro** Mexican sausage and egg 12.50
- Ground Beef Burro** Ground beef, beans, and cheese 12.50
- Bistec Picado Burro** 13.25
Chunks of Angus Beef, grilled with green chile, tomatoes, onions, and special seasonings with choice of rice or beans on the side.

Tacos

(3) soft or crisp tacos with lettuce, cheese, and tomatoes, choice of corn or flour tortilla. Served with beans.

- Machaca (Shredded Beef)** 12.50
Chicken 13.50
Ground Beef Patty 13.50
Steak Fajitas 14.00
Angus Beef, steak served with cabbage and guacamole. (Soft Only)
Lomo Adobado 14.00
Served with cabbage and guacamole. (Soft Only)
Carne Asada 13.50
Chuck steak served with cabbage and pico de gallo. (Soft Only)

Tostadas

Two crispy corn tortillas smothered with beans, your choice of topping and topped with tomatoes, cheese, and lettuce. Served with rice.

- Beans** 10.90
Guacamole 11.50
Ground Beef 11.50
Chicken 11.50
Machaca 11.50

Chimichangas

A deep-fried, rolled flour tortilla with your choice of fillings. Served with sour cream and guacamole. Enchilada style, covered with red sauce and cheese. 2.50

- Carne con Chile Colorado** 13.75
Chunks of beef simmered in red chile sauce.
- Machaca** 13.75
Shredded beef, green chile, tomato, and onions.
- Pollo** 13.75
Chicken.
- Ground Beef and Cheese** 13.75
- Veggie** 13.50
Beans, cheese, and green chile.

Acompañamientos - Side Orders

- Tostada - Bean** 5.00
Tostada - Machaca, ground beef or chicken 5.50
Beans 3.50
Spanish Rice 3.50
Sour Cream 3.00
Tortillas - 1 order 2.00
Calabacitas 6.50
Cheese 2.00
Black Beans 3.50
Enchilada de Queso 4.00
Enchilada - Machaca or Chicken 5.00
Chile Relleno 8.00
Taco 4.50
Tamal 5.00
Hamburger Served with French fries 8.00
Cheeseburger Served with French fries 8.50
Flautas (3) 8.00
Slices of Avocado 4.00
Mexican Cheese 3.00
Chilagüiles 6.00
Pico de Gallo 3.00
Salsa Verde 3.00

Postres - Desserts

- Arroz con leche** 5.00
Rice Pudding
Flan 5.00
Mexican Custard Pudding
Nieve Frita 5.00
Fried Ice Cream
Sopapillas 5.00
Fried, puffed flour tortilla. Served with honey and powdered sugar.

Non-Alcoholic Beverages

No Refilla	small	large (16oz)	x-large (24oz)
Cranberry Juice	2.50	3.00	3.50
Apple Juice	2.50	3.00	3.50
Horchata		4.00	4.50
Milk	2.00	2.50	3.00
Mexican Coke	4.00		
Homemade Lemonade		4.00	4.50
Coffee or Hot Tea (reg or decaf)		4.00	4.50
Coca-Cola, Diet Coke, Dr. Pepper, Cherry Cola, Orange Soda, Sprites, or Iced Tea		regular 3.00	large 3.25

Hours

Monday - Saturday 7:30am to 9:00pm
Sunday 7:30am to 8:00pm

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Mosaic Cafe Dos

BAR MENU



Tequila

Patron Añejo	10	Tres Generaciones	
Patron Reposado	9.5	Reposado	9.5
Patron Silver	8	Tres Amigos	6.5
El Tesoro Añejo	10	Sauza Hornitos	
Maestro Dobel		Reposado	7.75
Diamante	9.5	Sauza Hornitos Plata ..	7.75
Don Julio 1942	16	Herradura Silver	8.5
Don Julio 1970	10	Jose Cuervo Reserva	16
Don Julio Añejo	9.5	Jose Cuervo Tradicional ..	7.75
Don Julio Real	25	1800 Reposado	8
Don Julio Reposado	9	1800 Silver	7.75
Don Julio Blanco	8.75	Milagro Silver	7.75
Tears of La Llarona	16	Tequila Ocho	9
Tres Generaciones Añejo ..	10	Casa Noble	9
Tres Generaciones Plata ..	9	Macho	9

Specialty Drinks

House Margarita

Made with white tequila, frozen or on the rocks... you'll love it.

Sm. 7.75 Lg. 11.5

Cadillac Margarita

A blend of 1800 Reposado, Grand Marnier and house sweet and sour.

Sm. 9 Lg. 14.25

La Flaca Margarita

A delicious low calorie alternative. Made with Don Julio Blanco, fresh lime juice, agave nectar and soda water.

Sm. 9 Lg. 14.25

Prickly Pear Margarita

Prickly pear syrup, Tres Generaciones Plata, triple-sec and house sweet and sour.

Sm. 9 Lg. 14.5

Jefe de los Jefes

Patron, Cointreau and house sweet and sour.

Sm. 9 Lg. 15.5

Blue Margarita

Sm. 8.5 Lg. 14

Tequila Cosmopolitan

A classic reinvented. Made with Hornitos Plata, Cointreau, cranberry juice and fresh lime juice.

Sm. 9.5 Lg. 14.5

Fresh Mint Mojito 8.5

Bacardi Rum, garden fresh mint leaves, fresh lime juice, sugar and soda water

Mimosa 8.5

Fresh squeezed orange juice and Champagne.

Mosaic Cafe Dos

BAR MENU

AZ DLLC
MAY 13 2024

Frozen Specialties

Small 7.75 Large 11.5

Strawberry Splash

Pina Colada

Malibu Coconut Rum and our special blend of strawberry and pina colada mix.

Strawberry Margarita

Mango Margarita

Raspberry Margarita

Peach Margarita

Tamarindo Margarita

Wine

Ck Mondavi Chardonnay	Glass 7.5	Bottle 20
Ck Mondavi Cabernet Sauvignon	Glass 7.5	Bottle 20
Ck Mondavi Merlot	Glass 7.5	Bottle 20
Ck Mondavi White Zinfandel	Glass 7.5	Bottle 20
Woodbridge Zinfandel	Glass 7.7	Bottle 20
Cruz Garcia Real Sangria	Glass 8	Bottle 25
Little Black Dress Pinot Noir	Glass 8	Bottle 25
Little Black Dress Pinot Grigio	Glass 8	Bottle 25
Terraza Chardonnay (Argentina)	Glass 8	Bottle 25
Casa Lapostolle Merlot (Chile)	Glass 8	Bottle 27
Campo Viejo Reserva (Spain)		Bottle 35

Beer

Cervezas Mexicanas 4.25

Dos XX Amber
Dos XX Lager
Bohemia
Corona Extra
Negra Modelo
Pacífico
Tecate
Modelo Especial

Domestic Beers 4

Michelob Ultra
Coors Light
Budweiser
Bud Light
Miller Lite

Michelada (Not just a beer) 9

Served in a frosty glass with a salted rim. On the rocks with seasonings—Tabasco, Clamato (optional) and your choice of bottled beer.

Bloody Mary 9.5

Vodka, Clamato, lime and spices. Served on the rocks in a frosty glass with a salted rim.



**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

AZ DLLC
MAY 13 2024

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:

1. Name of restaurant (Please print): MOSAIC CAFE DOS
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.

REVOCATION 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.

Albuquerque *Winn*

I, (Print Full Name) JAIME GARCIA, 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