

Salsa Brunch

APPS

- ELOTES (street corn)** \$5.95
Corn on the cobb coated with mayo, Cotija cheese and a sprinkle of Piquin dry chili powder
- QUESO DIP** \$7.95
Creamy cheese dip made with a mixture of Mexican cheeses, pico de gallo and a side of chips
- TAQUITOS DORADOS** \$8.95
Potato and chorizo filling wrapped in a crispy corn tortilla, topped off with black refried beans and pico de gallo
- GUACAMOLE & CHIPS** \$10.95
Fresh hass avocado, fresh lime juice, jalapenos, cilantro, onions and diced tomatoes all prepped a la minute.
+ Add pineapple \$2.00, mango \$2.00.
- CHICKEN WINGS** \$11.95
Crispy wing with your choice of mole bbq sauce or our house made chili sauce. Served with either blue cheese or ranch dipping sauces
- FRIED CALAMARI** \$13.95
Golden fried calamari served with a side of our chipotle mayo dipping sauce.

ENTRÉES

- AVOCADO TOAST** \$8.95
Riped avocado spread on a grilled 7 multigrain slice of bread, topped with grape tomatoes, slices of radish, fresh mint, a sprinkle of red pepper flakes and queso fresco
+ Add a fried egg \$1.50
- CLASSIC PANCAKE** \$8.95
Fluffy pancakes with a side of maple syrup
+ Add either sprinkles \$0.50, chocolate chip \$0.75, Nutella \$0.75, berries 1.00, banana 1.00
- JUQUILA CHOPPED SALAD** \$11.95
Chopped riped tomatoes, cucumber, red onions, peppers, queso fresco, jicama, mango, mixed greens and a sprinkle of Tajin all tossed in our citrus dressing
- TAYLOR MADE 3 EGG OMELET** \$11.95
Made with your choice of three toppings. Either bacon, sausages, ham, cheddar cheese, peppers, onions, tomatoes, mushrooms, spinach, kale, Swiss, American, or cheddar cheese. Choice of toast, side salad or country potatoes
+ \$0.50 per extra topping
- MEXICAN COBB SALAD** \$12.95
Mixed greens, grape tomatoes, boiled egg, avocado, grilled corn, red onion, poblano pepper, queso fresco and Mexican sausage all line up and coated in our house citrus dressing
+ Add Chicken \$4.00, Skirt \$6.00, Shrimp \$7.00, King Salmon \$13.00
- GRILLED CHICKEN "PANINI"** \$12.95
Sun dried tomato, avocado, baby arugula, melted Swiss cheese, and garlic aioli spread on a ciabatta bread.
- CUBAN "PANINI"** \$13.95
Roasted pork, ham, sliced pickles Swiss cheese, and a garlic aioli spread on a ciabatta bread
- GRASS FED BURGER** \$13.95
Tomato, onion and Boston bib lettuce set on a brioche bun. Choice of French fries or side salad
+ Add cheese for \$0.50, mushrooms \$1.00, bacon \$1.50, or avocado \$1.50.
- CHORI-BURGER** \$15.95
A blend of Mexican chorizo and ground beef burger blend, melted white cheddar, baby arugula, grilled onions and a avocado aioli
- CHICKEN AND WAFFLES** \$15.95
SEASONED CHICKEN STRIPS SERVED OVER BELGIUM WAFFLES
- BURRITO** \$15.95
Homemade flour tortilla filled with rice, beans, crema (sour cream) and your choice of either chicken, steak, carnitas, Al Pastor, fish, Mexican chorizo or vegetable as your filling. Served with a side salad
+ Shrimp add \$4.00

TACO TRIO \$15.95

MIX OR MATCH YOUR TACO PLATTER WITH THREE TACOS TO CHOOSE FROM. ALL TACOS COME CONE WRAPPED IN CORN TORTILLAS ALONG WITH OUR AUTHENTIC TOPPINGS, CILANTRO, ONIONS AND A SIDE OF NOPAL, RADISH LIME AND SERRANO PEPPER. SERVED WITH A SIDE OF MEXICAN RICE AND PINTO BEANS.

MEXICAN CHORIZO / Chorizo
GRILLED BEEF / Carne asada
"AL PASTOR" / Spiced pork and pineapple

PORK CONFIT / Carnitas
SHRIMP EMPANADAS/ Empanadas de Camaron
FISH / PESCADO
Marinated in garlic and herbs.
Topped with a pineapple salsa

SHRIMP / Camarones
Topped with a pineapple salsa
VEGETARIAN / Vegetariano



18% gratuity will be added to every check.

HAPPY HOUR

Shot of house Tequila	\$5
Classic Margarita	\$7
House wine	\$7
Merlot (RED)- Pinot Grigio (WHITE)	
Red Sangria	\$8

MICHELADA	\$8
(Spicy Mexican tomato mix served with a Tecate)	
Flavored Margarita	\$8
Mango, Strawberry, Passion fruit, Hibiscus, Tamarin	
Mezcal Margarita	\$9

JUQUILA'S SIGNATURE COCKTAILS

PALOMA	\$14
Cazadores Reposado - Fresh lime - House grenadine - Jarritos grapefruit - Spiced salt	
LA PASION	\$14
Herradura Silver - Passion fruit - House grenadine - Prosecco	

LOS COMPADRES	\$16
El Jimador Añejo - Buffalo Trace Bourbon - Orange zest - House grenadine - Fresh lemon	
SANGARITA	\$16
Milagros Classic Frozen Margarita - House Red Sangria	

MARGARITAS

EL CAZADOR (BLANCO CLASSIC)	\$13
Milagros Silver - Fresh lime juice - Cointreau - Agave	
EL AZTECA	\$13
Sauza Reposado - House grenadine- Fresh lime - Spicy salt	
EL MEZCALERO	\$14
El Buho - Fresh lime - Agave - Cointreau	

JUQUILA	\$14
Herradura Añejo - Cointreau - Fresh lime juice - Agave	
JALAPEÑO-CHIPOTLE-HABANERO	\$15
MARGARITA	
Choose either Tanteo's Jalapeno, Chipotle, or Habanero	
Tequila- Fresh Jalapeño- Fresh lime juice- Agave	

DRINKS AND MOCK TAILS

AGAVE LEMONADE	\$3.95
+ \$0.50 FOR FLAVORED LEMONADES	
FRESHLY SQUEEZED ORANGE JUICE	\$6
TROPICAL BLAST	\$7
Strawberry, banana, and orange fruit blend	

PINA COLADA	\$8
MOJITO	\$8
GUAVA LAVA	\$8