



CENIZAS

RESTAURANT & CANTINA

APPETIZERS

To Spark the Flame

Chips & Salsa 4
Crispy corn tortilla chips served with our house-made salsa roja. Simple, fresh, and unforgettable.

Queso Dip 9
Creamy melted cheese dip with a hint of green chile. Served warm with chips.

Guacamole 14
Freshly mashed avocados mixed with lime, cilantro, onions, and tomatoes. Made to order.

Tres Chiles 16
The ultimate starter. A combination of our chips & salsa, queso dip, and guacamole. Perfect for sharing.

Shrimp Ceviche 25
Fresh shrimp* marinated in citrus juices, tossed with tomato, cucumber, cilantro, and avocado. Served with tostadas.

Pork Chicharrones 18
Crispy fried pork belly, seasoned and served with salsa verde and fresh lime.

Bacon-Wrapped Shrimp 24
Juicy shrimp* wrapped in crispy bacon, grilled and served with a smoky chipotle dipping sauce.

Cenizas Special Salad 19
Tuna, Chicken or Steak

MEXICAN KITCHEN

Flavors That Embrace

Enchiladas 18
Three corn tortillas rolled and filled with your choice of shredded chicken or ground beef, topped with our signature red or green salsa, crema, and queso fresco. Served with rice and beans.

Flautas 19
Crispy rolled corn tortillas stuffed with shredded chicken or brisket, topped with crema, queso fresco, and salsa. Served with rice and beans.

Red Pozole 21
A traditional Jalisco-style soup made with tender pork, hominy, and a rich red chile broth. Served with cabbage, radish, oregano, and lime.

Nachos 16
Crispy tortilla chips smothered with melted cheese, refried beans, pickled jalapeños, and your choice of shredded chicken or ground beef. Topped with crema and fresh salsa.

Quesadillas 16
Grilled flour tortillas filled with melted cheese and your choice of shredded chicken or ground beef. Served with rice, beans, and salsa on the side.

- Asada 6
- Shrimp* 9

Carnitas Platter 22
Slow-cooked, tender pork carnitas served with warm corn tortillas, rice, beans, fresh salsa, and guacamole. Build your own tacos the way you like them.

THE EMBER SKILLET

(Fajitas)

Choice of protein served sizzling on a hot skillet with sautéed onions and bell peppers. Served with rice, beans, and warm tortillas.

- Steak 28
- Shrimp* 32
- Chicken 26

STONE MOLCAJETE

Tradición ancestral / An ancient tradition

Grilled steak, chicken, shrimp*, and fish* served in an authentic lava stone molcajete bowl, simmering in a rich, flavorful salsa. Served with fresh vegetables, warm tortillas, and two side plates.

FIRE & GRILL

(USDA Choice 8oz cuts, kissed by the flame)
All served with two sides of your choice

Sirloin Steak 23
The classic choice. Lean, firm, and full of beef flavor.

New York Strip Steak 28
The perfect balance. Moderate marbling, firm texture, and intense flavor.

Ribeye Steak 32
Our Best Seller. Highly marbled, incredibly juicy, and flavorful.

Pollo a las Brasas 21
Citrus-marinated half chicken, flame-grilled.

Grilled Fish Fillet 22
Fresh fish* seared with garlic, butter, and lime.

Sides:

- Papas Cambray (Baby Potatoes)
- Arroz Rojo (Red Rice)
- Frijoles Charros (Charro Beans)
- Vegetales Asados (Grilled Vegetables)
- Add Shrimp* 6

Classic Cheeseburger 14
Our perfectly grilled house-blend beef patty, topped with melted American cheese, fresh lettuce, tomato, pickles, and our signature sauce. Served on a toasted brioche bun.

Chorizo Fundido Burger 17
House-blend beef patty, Mexican chorizo, a generous layer of melted cheese, and our signature sauce. A fiery twist on a classic.

The Phoenix 19
Our signature creation. House-blend beef patty, ham, crispy bacon, fresh lettuce, tomato, and a generous layer of guacamole. A legendary burger reborn in every bite.

BRAISED BEEF BIRRIA

The Quesabirrias 19
Two crispy tortillas stuffed with our signature braised beef birria and melted cheese. Served with a cup of consommé for dipping.

Shrimp* Quesabirria 25
A coastal twist on a classic. Juicy shrimp and melted cheese inside crispy tortillas, served with consommé.

The Birria Melt 16
Our braised beef birria, melted cheese, and caramelized onions pressed between grilled bread. Served with consommé.

La Birria Tradicional 23
A generous portion of our slow-cooked beef birria served with rice, beans, and warm tortillas. Consommé on the side.

SIGNATURE BURRITOS

Wrapped Fire

- Smothered Style: Add green sauce and melted cheese on top
- Your choice of spinach, chipotle, wheat or regular flour tortilla

The Cenizas Brisket 15
Slow-smoked brisket, wrapped in a flour tortilla, mayonnaise, lettuce and tomatoes. Our signature new favorite.

Classic Ground Beef Burrito 12
Seasoned ground beef, rice, beans, cheese, and pico de gallo.

Shredded Chicken Burrito 12
Slow-cooked shredded chicken, rice, beans, lettuce and tomatoes.

Carnitas Burrito 14
Tender pork, rice, beans, and pico de gallo.

Veggie Burrito 13
Sautéed veggies, wrapped in a spinach flour tortilla.

Asada Burrito 14
Grilled asada steak wrapped in a flour tortilla with beans, rice, cheese and pico de gallo. Simple, classic, perfect.

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

BREAKFAST CENIZAS

Chilaquiles Doña Meche* 13

The fire that awakens
Tortilla chips simmered in red or green salsa, topped with crema, queso fresco and onion. Served with beans.

Add: Shredded chicken, shredded beef, asada, carnitas, fried eggs.

— This one is for you, mom

Breakfast Taco (2) 6

Your choice of protein wrapped in warm corn tortillas with eggs*, topped with salsa.

Add: Carnitas or asada.

Carnitas & Eggs 21

Slow-cooked pork carnitas served with two eggs* any style, beans and chilaquiles.

El Rocky 22

Grilled asada steak served with two eggs* any style, beans and chilaquiles.

Breakfast Melt Sandwich 21

Scrambled eggs, your choice of protein and melted cheese grilled between two slices of bread. Served with breakfast potatoes.

Add: Bacon or ham and carnitas, shredded beef or shredded chicken.

La Madrina de Lalo 18

A Cenizas original. Grilled bread topped with refried beans, two fried eggs*, bacon, ham and our special salsa

— Silvia's original recipe

The Morning After 16

Mexican scrambled eggs*, beans and our special Doña Meche Chilaquiles.

French Toast Churro 17

Our signature sweet. Brioche French toast coated in cinnamon sugar, with fresh fruit, honey, and granola.

— Nikole's Favorite

Classic Pancakes 14

Three fluffy pancakes with fresh fruit, honey and granola.

RISE AND SHINE BLENDS

Fresh energy to start your day 9

Phoenix Mango

mango, pineapple, coconut, lime. (Tropical and refreshing)

The Green Ash

spinach, apple, cucumber, mint, lime. (Pure rebirth).

Berry Revival

Mixed berries and banana. (A berry rebirth).

Sunrise Blend

Orange, carrot, mango, ginger. (Sunshine in a cup).

- Your choice: Honey, brown sugar, plain.
- Booster: Chia, ginger.

KIDS MENU

Rice & Beans 4

Quesadilla 8

Burrito 8

Burger 8

Taco 8

BRUNCH

Belly Pork Crunch 16

Crispy pork belly served with fresh guacamole and our spicy red salsa. the perfect spark for your brunch.

Shrimp Tatemado 19

Juicy shrimp* simmered in a smoky red chile sauce. Served with eggs* any style, doña meche chilaquiles (green or red) and refried beans. Pure fire, pure flavor.

El Machete* 15

12 inches flour tortilla (Regular, Spinach or Chipotle) quesadilla, grilled and filled with melted cheese and your choice of protein (ground beef, shredded beef or shredded chicken) served with 2 eggs* any style, avocado and salsa. A brunch statement.

TAQUERÍA BAR

The Soul of the Street

Classic Ground Beef 14 <i>Seasoned with traditional spices.</i>	Pollo Asado 18 <i>Marinated grilled chicken breast.</i>
Shredded Chicken 15 <i>Slow-cooked with tomato and onion.</i>	Asada 18 <i>Marinated and grilled steak.</i>
Baja Fish* 18 <i>Beer-battered fresh fish, cabbage, and lime. Our coastal favorite.</i>	Camarón 21 <i>Sautéed shrimp* with garlic, lime, and chipotle.</i>
Carnitas 16 <i>Slow-stewed pork.</i>	

SOFT DRINKS

Fountain Sodas	4
Coca - Cola Mexicana	5
Jarritos	5
Agua Fresca (No refill) 16oz	5
Bottled Water	3
Juices	4
Jumex	4.5
Café Americano	4
Café de Olla	6
Chocolate Milk	4

LA CANTINA

LOS COCKTELES

Bloody Mary	11
Piña Colada	15
Mojito	13
Paloma	14
Michelada 16oz / 32oz	8 / 15
Mojito Coco	15
Café Expreso	17

LAS MARGARITAS

La Casa	10
LaBrassa	13
La Playa Margarita (Frozen)	11
Pilates Margarita	11
Pineapple Smoke	15
Tennyson Cantarito	14
Skinny	13
Cadillac	18
Phoenix	29
Margarita Flight	19
Tequila Flight	15

LAS CERVEZAS

DRAFT 7
Pacifico
Modelo Especial
Coors Light
Prost Pilsner
Blue Moon
Fresh Squeezed IPA
Voodoo Haze IPA
Rotating Cider
BOTTLED 6
Corona
Corona Light
Victoria Lager
Modelo Especial
Modelo Negra
Coors Banquet
Heineken 0.0

LOS VINOS

ROJOS 10
Pinot Noir
Malbec
Cabernet
BLANCOS 10
Pinot Grigio
Sauvignon Blanc
Chardonnay
BURBUJAS 12
Chardon Brut 187ml

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