



ANTOJITOS MEXICANOS

CHIPS + SALSA \$4

CHEESE DIP \$9

FRESH GUACAMOLE \$12

GUACAMOLE DIP \$9

HOMEMADE TAMALES (1) \$6
A FAMILY RECIPE FROM JALISCO.
PORK (RED) OR CHICKEN (GREEN)

CHICKEN WINGS (8) \$14
CHOOSE YOUR SAUCE: MEXICAN SPECIAL SAUCE, HABANERO BBQ SAUCE OR BUFFALO SAUCE.

MEXICAN STREET CORN \$10
FIRE ROASTED CORN, CREMA, COTIJA CHEESE, TAJIM, LIME AND CILANTRO.

NACHOS AL CARBON \$17
STEAK AND CHORIZO OR GRILLED CHICKEN FOR WITH SLICED AVOCADO AND SLICED FRESH JALAPEÑO.

GORDITAS \$7
CHICKEN OR STEAK OR AL PASTOR FILLED WITH LETTUCE, SOUR CREAM, QUESO FRESCO, TOMATOES.

SOPES \$7
MASITA CAKES: CHICKEN TINGA, SHREDDED BEEF OR CARNITAS. FILLERF WITH REFRIED BEANS, TOMATILLO ARBOL SALSA, LETTUCE, CREMA & QUESO FRESCO.

(*) 904 CEVICHE \$18
TOPPED WITH A FLAVORFUL PICO DE GALLO SAUCE, MARINATED IN FRESH LIME JUICE, AND GARNISHED WITH A SLICE OF CREAMY AVOCADO AND A SPRINKLE OF TAJÍN.

904 FRIES \$14
STEAK FRIES, NACHO CHEESE, GUACAMOLE DIP, PICO DE GALLO, SOUR CREAM, JALAPENOS.

(*) AGUACHILE VERDE OR ROJO \$20
FRESH SHIMP OR FISH MARINATED IN FRESH LIME, RED ONIONS, CILANTRO, TOMATOES & JALAPENOS.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SOPAS/SOUPS

SOPA DE POLLO \$11
ZESTY BROTH, CHICKEN, RICE, AVOCADO AND SEASONAL VEGETABLES.

POZOLE VERDE \$12
SLOW COOKED SHREDDED PORK, HOMINY, TOMATILLO AND SPICES BLEND.

POZOLE ROJO \$12
SLOW COOKED SHREDDED PORK, HOMINY, AND RED GUAJILLO SAUCE.

904 SALADS

904 BOWL
RICE, BLACK BEANS, LETTUCE, CHEESE, PICO DE GALLO, SOUR CREAM, GUACAMOLE & ROASTED CORN.

STEAK \$16 | GRILLED CHICKEN \$16 | SHRIMP \$19

TACO SALAD
LETTUCE, BELL PEPPERS, ONIONS, TOMATOES & SHREDDED CHEESE..

STEAK \$15 | GRILLED CHICKEN \$15 | SHRIMP \$18

904 LUNCH

MON - FRI FROM 11:00AM - 3:00PM

(*) CHILAQUILES VERDES OR ROJOS \$13
FRIED CORN TORTILLA WITH YOUR CHOICE OF GREEN OR RED SAUCE. TOPPED WITH DICE ONIONS, QUESO FRESCO, SOUR CREAM, AND SUNNY SIDE UP EGGS. SERVED WITH RICE AND REFRIED BEANS.
ADD CHICKEN OR STEAK \$4

(*) HUEVOS DIVORCIADOS \$13
2 OVER EASY EGGS: 1 RED SAUCE & 1 GREEN SAUCE. SERVED WITH TWO CORN TORTILLAS, REFRIED BEANS, AND RICE.

FAJITAS
OUR FAJITAS ARE COOKED WITH TOMATOES, ONIONS, AND BELL PEPPERS **SERVED WITH RICE, REFRIED BEANS, LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE AND FLOUR TORTILLAS**

STEAK OR GRILLED CHICKEN \$16

ENCHILADAS MEXICANAS (3)
SERVED WITH RICE, AND GUACAMOLE SALAD.

- GROUND BEEF WITH RED SAUCE \$13
- CHICHEN TINGA W GREEN SAUCE \$14
- SHRIMP WITH CHEESE SAUCE \$17

ENCHILADAS SUPREME (3) \$14
GROUND BEEF OR MARINATED CHICKEN. TOPPED WITH CHEESE, AND SALSA RANCHERA SAUCE. SERVED WITH LETTUCE, GUACAMOLE SALAD, SOUR CREAM, AND PICO DE GALLO. **ADD STEAK OR CHICKEN \$4**

**** NOTICE: WE ARE NOT RESPONSIBLE FOR ANY LEFT ITEMS ON THE TABLE.****

CREATE YOUR OWN COMBO LUNCH

(SERVED WITH RICE & REFRIED BEANS)

2 ITEMS \$14 | 3 ITEMS \$15

PICK YOUR ITEMS
BURRITO, ENCHILADA, TACO, QUESADILLA OR TOSTADA.

PICK YOUR FILLINGS
SEASONED GROUND BEEF, SHREDDED CHICKEN, CHEESE OR BEANS.

****EXTRA****

- SHREDDED BEEF +2.5
- PASTOR OR CARNITAS +3
- GRILLED STEAK OR GRILLED CHICKEN +3
- GRILLED VEGETABLES +2
- GRILLED SHRIMP +5

904 TORTAS

(MEXICAN SANDWICH)

TORTAS \$14
FILLED WITH CARNE ASADA, CARNITAS, CHORIZO, POLLO ASADO OR PASTOR WITH BEANS, MAYO, LETTUCE, AVACADO, TOMATO, ONIONS, JALAPENO, AND QUESO FRESCO.

TORTA AHOGADA \$15
A MEXICAN SANDWICH FILLED WITH PORK, THEN DROWNED IN SPICY CHILE DE ARBOL SAUCE.

QUESADILLAS

QUESATACOS DE BIRRIA \$18
(3) MINI QUESADILLAS FILLED WITH OUR BIRRIA SPECIAL FAMILY RECIPE FROM JALISCO. MELTED CHEESE, CILANTRO, RADISH, AND ONIONS. BIRRIA CONSOMÉ ON THE SIDE.

904 MULITAS \$21
(3) CORN TORTILLAS ONE ON TOP OF THE OTHER FILLED, AND MELTED CHEESE WITH OUR BIRRIA SPECIAL FAMILY RECIPE FROM JALISCO, MELTED CHEESE, CILANTRO, ONIONS, RADISH, AND BIRRIA CONSOMÉ ON THE SIDE .

QUESADILLA COCHINITA PIBIL \$15
FILLED WITH SLOW ROASTED PORK AND PIBIL SAUCE. SERVED WITH GUACAMOLE SALAD, RICE & REFRIED BEANS.

SHRIMP QUESADILLA \$17
GRILLED SHRIMP, ONIONS, BELL PEPPERS, MEXICAN RICE, GUACAMOLE, LETTUCE, PICO DE GALLO AND SOUR CREAM.

QUESADILLA CAMPECHANA \$17
CHORIZO AND STEAK FILLED WITH MELTED CHEESE SERVED WITH GUACAMOLE SALAD, RICE & BEANS.

QUESADILLAS \$16
CHOOSE ONE: STEAK, GRILLED CHICKEN, CARNITAS OR AL PASTOR. SERVED WITH GUACAMOLE SALAD, RICE AND BEANS.

904 BURRITOS

CALIFORNIA BURRITO
FILLED WITH BLACK BEANS OR PINTO BEANS, PICO DE GALLO, SOUR CREAM, CHEESE, GUACAMOLE, RICE, AND YOUR CHOICE OF MEAT (ONE MEAT ONLY).

GRILLED CHICKEN \$16 | CARNITAS \$16
STEAK \$16 | PASTOR \$16 | SHRIMP \$18

(*) 904 SUNNY SIDE UP BURRITO \$16
A FLOUR TORTILLA FILLED WITH SCRAMBLED EGGS, POTATOES, AND CHORIZO WITH A SUNNY SIDE UP EGG, AND QUESO DIP ON TOP.

DRINKS

SWEET TEA \$3.5
UNSWEET TEA \$3.5
COCA-COLA PRODUCTS \$3.5
BOTTLE WATER \$3
MEXICAN COCA-COLA BOTTLE \$3.5
JARRITOS \$3.5
TOPOCHICO \$3.5

AGUAS FRESCAS

24oz MEDIUM \$5.5 | 32oz LARGE \$6.5
(NO REFILLS)

AGUA DE HORCHATA (HOMEMADE)
AGUA DE JAMAICA (HIBISCUS TEA) (HOMEMADE)
AGUA TAMARINDO

DESSERTS

FLAN \$6
CHURROS \$7
TRES LECHES \$7

(*) RAW

PLATOS PRINCIPALES

SERVED WITH RICE, REFRIED BEANS OR BLACK BEANS, SALAD, AVOCADO AND TORTILLAS. CHOICE OF FLOUR OR HOMEMADE TORTILLAS.

CARNE ASADA \$20
CHAR-GRILLED ANGUS RIB-EYE, GRILLED ONIONS, AND JALAPENOS.

CARNITAS PLATE - MICHOACANAS \$20
BRAISED PORK 24HR COOKED WITH DARK BEER, ONIONS, AND QUESO FRESCO.

STEAK A LA MEXICANA \$19
OUR CHUNKS MARINATED STEAK COOKED WITH ONIONS, TOMATOES, AND JALAPENOS, SERVED WITH RICE AND BEANS, FLOUR OR CORN TORTILLAS. (NO SALAD)

COCHINITA PIBIL PLATE \$20
SLOW ROASTED PORK SHOULDER/PIBIL SAUCE. SERVED WITH PICKLED RED ONIONS.

CHILES RELLENOS PLATE \$15
TWO POBLANO PEPPERS STUFFED WITH CHEESE, TOPPED WITH RANCHERO SALSA, SOUR CREAM, & QUESO FRESCO WITH RICE & BEANS. (NO SALAD)

TACOS GOBERNADOR (3) \$21
OUR MARINATED SHRIMP COOKED WITH POBLANO PEPPER, ONIONS AND TOMATOES MIXED WITH OUR HOMEMADE CHIPOTLE SAUCE AND OAXACA CHEESE. (NO SALAD)

POLLO LOCO \$20
GRILLED CHICKEN BREAST, TOPPED WITH ONIONS, MUSROOMS, AND CHIPOTLE SAUCE. SERVED WITH STEAMED VEGGIES & GRILLED ZUCCHINI. (NO SALAD)

CHIMICHANGA
FLOUR TORTILLA, FLASH FRIED, AND TOPPED WITH QUESO. SERVED WITH LETTUCE, AND SOUR CREAM.

GRILLED CHICKEN \$15 | STEAK \$16 | SHRIMP \$18

FLAUTAS (4) \$14
CHICKEN TINGA, FLASH FRIED CORN TORTILLA, CREMA, GUACAMOLE, AND QUESO FRESCO.

904 BIRRIA DELUXE PACKAGE \$22

- 1 TACO
- 1 TOSTADA
- 1 MULITA
- 1 QUESADILLA
- 1 CONSOME

SPECIALTY TACOS

TACO DEL MAR (1) \$7
FRESH MAHI OR TILAPIA. SERVED WITH PICO DE GALLO, QUESO FRESCO AND CABBAGE. TOPPED WITH CHIPOTLE RANCH SAUCE.

CANCUN SHRIMP TACO (1) \$6
GRILLED SHRIMP. SERVED WITH PICO DE GALLO AND CABBAGE. TOPPED WITH OUR SPECIAL SEA SAUCE.

CHIMICHURRI TACO (1) \$6
SKIRT STEAK WITH CHIMICHURRI SAUCE, FRESH LIME, PICO DE GALLO, CABBAGE AND QUESO FRESCO.

KETO TACO (1) \$6
WRAPPED W/ LETTUCE SHELL OR CHEESE SHELL. PICK BETWEEN GROUND BEEF, GRILLED CHICKEN, STEAK, FISH OR SHRIMP. TOPPED W/ PICO DE GALLO, CHEESE & GUACAMOLE.
EVERYTHING IS COOKED W/ OUR SPECIAL AVOCADO OIL.

(*) 904 SUNNY- SIDE UP (1) \$6
CHORIZO, EGG AND AVOCADO.

(*) TACOS TUNA (1) \$7.99
TUNA-SPRINKLE CABBAGE, AND RADISHES ON TOP.

FAJITAS

OUR FAJITAS ARE COOKED WITH TOMATOES, ONIONS, AND BELL PEPPERS.
SERVED WITH RICE, REFRIED BEANS, LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE AND FLOURS TORTILLAS

STEAK FAJITAS \$20
CHICKEN FAJITAS \$20
SHRIMP FAJITAS \$22
VEGAN FAJITAS \$17

(*) RAW



DELICIOUS TACOS

FLOUR TORTILLAS OR HOMEMADE CORN TORTILLAS.

MEXICAN STYLE: ONIONS & CILANTRO.

AMERICAN STYLE: LETTUCE & CHEESE.

TACOS de la CALLE

TACOS CARNITAS.....1/\$5
TACOS CHORIZO.....1/\$5
TACOS DE POLLO ASADO.....1/\$5
TACOS DE AZADA.....1/\$5
TACOS AL PASTOR.....1/\$5
TACOS DE CHICHARRON.....1/\$5
WITH GREEN SAUCE
TACOS DE COCHINITA PIBIL....1/\$5
TACOS DE LENGUA.....1/\$5
BEEF TONGUE.
TACOS BIRRIA.....1/\$5
TACOS COMPECHANO.....1/\$5
STEAK AND CHORIZO.
TACOS VEGAN.....1/\$4

(ADD RICE AND BEANS FOR ONLY \$3)

MARGARITAS

VIUDA NEGRA \$11
• JIMADOR TEQUILA
• GRAND MARNIER • BLACKBERRIES
• FRESH LIME • AGAVE NECTAR & • BASIL

904 HOUSE MARGARITA \$8
• PUEBLO VIEJO TEQUILA SILVER
• ORANGE CURACAO • TRIPLE SEC
• ORANGE JUICE • HOUSE MIX &
• SALTED RIM

SKINNY MARGARITA \$13
• HERRADURA TEQUILA
• COINTREAU, ORGANIC AGAVE NECTAR
• LIME & SALTED RIM

LA PRINCESA MARGARITA \$10
• JIMADOR TEQUILA
• CRUSHED WATERMELON
• ORGANIC AGAVE NECTAR
• LIME & • SALTED RIM

LA PRESUMIDA MARGARITA \$11
• VILLA ONE TEQUILA
• HIBISCUS FLOWER TEA • GRAND MARNIER
• HIBISCUS SYRUP & • SUGAR RIM

JALAPENO MARGARITA \$11
• CAMARENA TEQUILA REPOSADO
• FRESH JALAPENO, • TRIPLE SEC
• FRESH LIME JUICE & • AGAVE NECTAR

CADILLAC MARGARITA \$13
• MILAGRO TEQUILA REPOSADO
• FRESH LIME JUICE, COINTREAU
• AGAVE NECTAR &
• A SPLASH OF GRAND MARNIER

EL JEFE MARGARITA \$13
• HERRADURA TEQUILA REPOSADO
• PRESSED LIME, COINTREAU,
• ORGANIC AGAVE NECTAR
• GRAND MARNIER & SALTED RIM

TAMARINDO MARGARITA \$11
• JIMADOR TEQUILA • TAMARIND MIX
• ORANGE CURAÇAO • ORANGE JUICE
• SECRET RECIPE MIX & • SERVED IN THE ROCKS

LA REINA MARGARITA \$11
• MILAGRO TEQUILA BLANCO,
• ORGANIC AGAVE NECTAR • LIME
• CHARRED PINEAPPLE & • SALTED RIM

SELENA MARGARITA \$11
• MILAGRO REPOSADO
• CHRUSHED STRAWBER RIES
• ORGANIC AGAVE NECTAR
• LIME & • BLACK SALTED RIM

EL PATRON MARGARITA \$13
• PATRON TEQUILA • PATRON CITRONGE
• FRESH LIME JUICE • GRAN GALA
• AGAVE NECTAR & • TRIPLE SEC

CANCUN MARGARITA \$11
• DON FULANO TEQUILA
• CRUSHED BLUEBERRIES
• ORGANIC AGAVE NECTAR
• LIME & • SALTED RIM

PRESIDENTE MARGARITA \$10
• TOP SHELF PRESIDENTE BRANDY
• GRAN GALA • TRIPLE SEC • ORANGE JUICE
• OUR HOMEMADE PREMIUM SOUR MIX

CORONA MARGARITA \$18
• PUEBLO VIEJO TEQUILA SILVER
• OVERTURNED CORONITA
• ON THE ROCKS OR FROZEN

CASA 904 MARGARITA \$14
• CASAMIGOS REPOSADO TEQUILA
• FRESH LIME JUICE • FRESH ORANGE JUICE
• PATRON CITRONGE • ORGANIC AGAVE NECTAR
& • A GRAND MARNIER FLOATER

TEREMANA MARGARITA \$13
• TEREMANA TEQUILA BLANCO
• LIME JUICE • AGAVE NECTAR
• SPLASH OF PINEAPPLE JUICE • TAJIN RIM

CUCUMBER MARGARITA \$11
• CENOTE TEQUILA SILVER
• CRUSHED CUCUMBER
• SECRET RECIPE MIX • AGAVE NECTAR &
• SERVED ON THE ROCKS

****NO REFUND ON ANY FOODS/DRINKS****

CERVEZAS

DRAFT IMPORTED
R 4.5 / L 8.5

• CORONA LIGHT
• XX EQUIS AMBER
• XX EQUIS LAGER
• NEGRA MODELO
• MODELO ESPECIAL
• CORONA PREMIER

DOMESTIC
R 4.5 / L 7

• BUD LIGHT
• MILLER LITE
• YUENGLING
• MICHELOB ULTRA

BOTTLED BEER IMPORTED 6

• CORONA
• CORONA PREMIER
• CORONA LIGHT
• XX EQUIS AMBER
• XX EQUIS LAGER
• NEGRA MODELO
• MODELO ESPECIAL
• PACIFICO
• HEINEKEN

DOMESTIC 5

• BUD LIGHT
• MICHELOB ULTRA
• COORS LIGH
• MILLER LIGHT

VINOS

HOUSE WINES (GLASS \$7.5)

• CANYON ROAD

RED

• CABERNET • MERLOT
• MELBEC • PINOT NOIR

WHITE

• WHITE ZINFANDEL
• CHARDONNAY
• PINOT GRIGIO

SANGRIAS
R \$8 L \$11

• RED • WHITE

COCTELES

MICHELADA \$12

MOJITO ORIGINAL \$10 FLAVORED \$12
CARIBAYA RUM, MINT, LIME, SODA
WATER & SUGAR CANE.

PALOMA \$12
MILAGRO SILVER,
GRAPEFRUIT SIMPLE,
LIME, SALT, GRAPEFRUIT SODA
& TAJIN SALT.

LATIN LOVER \$10
TEQUILA OR RUM FLOR DE CANA,
COCONUT SYRUP CACHACA, LIME
& PINEAPPLE JUICE.

904 MEXICAN MULE \$10
PUEBLO VIEJO REPOSADO,
GINGER BEER, LIME, MINT,
HOUSE SIMPLE.

BOURBON MULE \$12
JACK DANIELS, GINGER BEER,
FRESH LIME, FRESH MINT &
AGAVE ORGANIC NECTAR.

CAIPIRINHA \$10
CACHACA SOUL RUM,
LEMON ZEST,
FRESH LIME JUICE
AND SIMPLE SYRUP.

NOTICE: WE ARE NOT RESPONSIBLE FOR ANY LEFT ITEMS ON THE TABLE

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

FOR PARTIES OF 4 OR MORE,
AN 18% GRATUITY WILL BE ADDED TO BILL

"WITH A PURCHASE OF A TOWER A 18 GRATUITY WILL BE ADDED TO THE BILL"

Every Alcoholic beverage is measured and poured. There are absolutely no refunds or exchanges on alcoholic beverages.
Please order at your own risk. Thank you.