

MUCHO ULTIMA MEXICANA



More and more we live in a supercharged, hyper stimulated, gotta-have-it-now world. Here in Southern California, our passion for Mexican food and culture has been reduced to the grande bueno refried bean burrito washed down with a pre-mixed super sweet Margarita. In our rush to say Olé, what we have lost is the rich tradition of the family table. As a society we have forgotten to honor the way fresh ingredients are prepared with great care to create a culinary experience that is both satiating and sensual.

Welcome to Mucho. It is our pleasure to open our doors and serve to you “Ultima Mexicana”. We use hand-selected tomatoes and avocados, all carefully ripened under our watchful eye in our ripening room. Our warm corn and flour tortillas are served right from our comal to your plate. Our Margaritas are made with the freshest limes hand-muddled with care. No mixes. No shortcuts.

Mucho tradicional. Mucho Mexicana. Mucho.

¡Salud!

- Michael Zislis

We invite you to book reservations online through our website www.MuchoMB.com.

Due to our limited seating, please respect our TWO-HOUR TIME LIMIT on all tables.

18% Gratuity will be added to parties of 6 or more.
No more than 3 credit cards will be accepted per group.
Corkage fee is \$25.00 per bottle.



printed on recycled paper

HANDMADE MARGARITAS

To insure the “perfect margarita”, we use only the highest quality ingredients available: house-made Mucho margarita nectar, Hawaiian amber cane sugar, and imported sea salt. Each Margarita is prepared on the rocks, with or without salt.



Mucho 8.95 pitcher 24.95
El Jimador Silver tequila, Mucho margarita nectar

El Fuego 9.95
El Jimador Silver tequila, hand muddled jalapeño, lime, cane nectar

Fruta de la Pasion 9.95
Cazadores Reposado tequila, passion fruit purée, Mucho margarita nectar

Fresco Pepino 9.95
Corzo Silver tequila, English hothouse cucumber, lime, cane nectar

Lovely ‘Rita 10.95
Herradura Silver tequila, Cointreau liqueur, pear juice, agave nectar, lime, mint



Tradicional 10.95 pitcher 29.95
Herradura Silver tequila, Cointreau liqueur, lime, cane nectar

La Diosa 10.95
Don Eduardo Silver, PAMA pomegranate liqueur and Mucho margarita nectar

Margarita de Pina 11.95
Herradura Silver tequila, Cointreau liqueur, fresh pineapple juice, lime, cane nectar, caramelized pineapple

El Dorado Clasico 12.95 pitcher 34.95
Sauza Hornitos Reposado tequila, Cointreau liqueur, Grand Marnier liqueur, lime, cane nectar

BLENDED FRUIT MARGARITAS 8.95 pitcher 24.95 [VIRGIN 5.95]

Ice cold blended margaritas made with El Jimador Silver tequila, The Perfect Purée of Napa Valley fruit purées and our Mucho margarita nectar. Served in a sugar rimmed glass with fresh fruit garnish.



Pomegranate

Mango

Strawberry



Passion Fruit

HAND MUDDLED MOJITOS



Mucho Mojito 9.95
Bacardi Superior rum, mint, lime, cane nectar

Mojito Coco 10.95
Bacardi Coco Rum, coconut milk, mint, lime, cane nectar

Sparkling Mexican Mojito 10.95
Herradura Silver tequila, sparkling Brut, mint, lime, cane nectar



Mojito de Fresas 10.95
Tommy Bahama White Sand rum, muddled strawberries, mint, lime, cane nectar

Mojito Toronja 10.95
Finlandia Grapefruit vodka, mint, lime, cane nectar

Mojito PAMA Granada 11.95
Bacardi Limón rum, PAMA pomegranate liqueur, mint, lime, cane nectar



HOUSE DRINKS

Bloody Maria 8.95

Herradura Silver tequila, spicy tomato juice, salt

Sangria Blanca 8.95

fresh seasonal fruit, citrus juices, orange cognac, Pinot Grigio



Sangria Roja 8.95

fresh seasonal fruit, citrus juices, Cabernet Sauvignon

Borracho Cooler 9.95

Tommy Bahama White Sand and Golden Sun rums, peach liqueur, mango nectar

Caipirinha 9.95

ÁGUA LUCA cachaça, lime, cane nectar

Nuevo Paloma 9.95

El Jimador Silver, fresh grapefruit juice, Hansen's grapefruit soda

Sucio Martini 10.95

Ketel One vodka, Dirty Sue olive juice, Louisiana Hot Sauce, garnished with hot and spicy pickled green beans

Mexican Martini 12.95

Herradura Silver tequila, Cointreau liqueur, lime, olive juice, cane nectar

TEQUILA FLIGHT TASTINGS

[served with sangrita and lime]

Types of Tequila

blanco ("white") or plata ("silver") – un-aged white spirit

reposado ("rested") – aged a minimum of two months, but less than a year in oak barrels

añejo ("aged" or "vintage") – aged a minimum of one year, but less than 3 years in oak barrels

extra añejo – aged more than 3 years in oak barrels

sangrita – a tangy mixture of chilled tomato and orange juice. The tequila and sangrita are alternately sipped, not chased.

El Jimador – [BLANCO, REPOSADO, AÑEJO] 14.95

Don Eduardo – [SILVER, REPOSADO, AÑEJO] 19.95

Herradura – [SILVER, REPOSADO, AÑEJO] 20.95

Cazadores – [SILVER, REPOSADO, AÑEJO] 21.95

Corzo – [SILVER, REPOSADO, AÑEJO] 22.95

Sauza Hornitos – [PLATA, REPOSADO, AÑEJO] 24.95

Sauza Tres Gen – [PLATA, REPOSADO, AÑEJO] 29.95

Ultima – [EL TESORO PARADISO, HERRADURA SELECCIÓN SUPREMA, DON JULIO REAL] 74.95



BEER

Draft Beer 6.00 [16 oz]

Bass
Bud Light
Dos Equis Lager
Hoegaarden White Ale
Negra Modelo
Red Hook Long Hammer IPA
Stella Artois
Widmer Hefeweizen

Bottled Beer 6.00 [12 oz] 19.95 [bucket of four]

Bohemia
Corona
Corona Light
Modelo Especial
Negra Modelo
Pacifico

Non-Alcoholic 4.95 [12 oz]

O'Doul's

WINES BY THE GLASS

Glass Bottle

Sparkling Wine

Brut Rosé, NV, Veuve du Vernay, France 8.95 30.

White Wine

Sauvignon Blanc, Veramonte, 2007, Chile 8.95 28.
Pinot Grigio, Montevina, 2006, Santa Barbara 9.95 32.
Chardonnay, Veramonte, 2007, Chile 9.95 32.
Chardonnay, Robert Mondavi, 2007, Napa Valley 10.95 35.
Chardonnay, Sonoma-Cutrer, 2008, Sonoma Coast 12.95 40.
Chardonnay, Ceja Vineyards, 2007, Napa Valley 14.95 48.

Red Wine

Pinot Noir, Cono Sur, 2006, Chile 7.95 28.
Pinot Noir, Ceja Vineyards, 2006, Carneros 14.95 48.
Red Blend [Pinot Noir & Syrah], Ceja Vineyards, 2007, Napa Valley 9.95 32.
Merlot, Veramonte, 2008, Chile 9.95 32.
Red Blend [Carmenère, Merlot, & Cabernet Sauvignon], Primus, 2006, Chile 10.95 35.
Zinfandel, Cline Vineyards, 2008, Sonoma Coast 9.95 32.
Cabernet Sauvignon, Veramonte, 2008, Chile 9.95 32.
Cabernet Sauvignon, Beaulieu Vineyard, 2006, Napa Valley 10.95 35.
Malbec, Terrazas, 2008, Argentina 9.95 32.

BEBIDAS

Sodas 2.95

Coke
Diet Coke
Sprite
Barq's Root Beer
Hi-C Fruit Punch
Lemonade

Water 2.95 [500ml] 4.95 [1 liter]

Fiji Artesian Water
S. Pellegrino

Coffee 2.95

Regular or Decaf

Iced Tea 2.95

Gold Peak Peach
Gold Peak Sweetened Green
Gold Peak Unsweetened Black

MUCHO ESPECIALES

[LIMITED AVAILABILITY]

MONDAY

Puerto Nuevo Style Lobster 24.95

oven roasted Caribbean lobster tail with pinto beans and red rice, fresh tortillas [flour or corn] and presented with tropical slaw, pineapple salsa and lemon butter dipping sauce

TUESDAY

Taco Platter Two'sday 24.95

a feast for two; choice of carne asada, carnitas, chicken or shrimp with pinto beans and red rice, fresh tortillas [flour or corn] and presented with an assortment of Mexican condiments [cheese, cilantro, green salsa, guacamole, escabeche, onions, pico de gallo, sour cream]

WEDNESDAY

Sonora Roasted Chicken 17.95

marinated fresh half-chicken, slow roasted and smoked to perfection, served with red rice, pinto beans, fresh tortillas [flour or corn] and presented with guacamole, pico de gallo and sour cream

THURSDAY

Mesquite Grilled Flat Iron Pork Loin 19.95

guajillo polenta, braised kale, crispy yam strings, finished with a white peach tamarindo demi-glaze

FRIDAY

Citrus Marinated Big Eye Pacific Tuna 24.95

pacific tuna grilled medium rare, cilantro rice, tropical slaw, fried plantains, avocado salsa, drizzled with a pomegranate reduction

SATURDAY

Paella Vera Cruz 24.95

calamari, clams, shrimp, crab claws, mussels, and fresh fish all simmered in a saffron ancho sauce over rice

SUNDAY

Malbec Braised Short Ribs 22.95

jalapeño potato au gratin, garlic spinach, crispy onion strings, honey chipotle baby carrots finished with a Malbec demi-glaze

COMRADAS [to compliment our house-made chips]

Chile con Queso 7.95

house mixture of Mexican cheese, tomatoes, onions, chili peppers and spices



Queso Fundido 9.95

Asadero and Manchego cheese baked, served with lime and your choice of corn or flour tortillas

Hand Hacked Guacamole 10.95

ripe avocados, tomatoes, red onions, serrano pepper, cilantro, lime and mucho seasonings

APERITIVOS



Mexican Fire-Roasted Corn 6.95

sweet corn cobs smothered in Mexican crema rolled in cotija cheese and sprinkled with ancho chili dust

Mini Carnitas Chimichangas 8.95

tender carnitas, black bean purée, caramelized onions, roasted peppers and Mexican cheese rolled in a crisp wonton skin with sweet chili aioli dipping sauce

Taquitos 8.95

fresh corn tortillas wrapped around shredded chicken, tomatoes, onions and cilantro, served with house red salsa, sour cream and guacamole



Carnitas Sliders 9.95

shredded carnitas, crispy onion strings, Tillamook cheddar cheese, BBQ bean purée, tropical slaw with avocado aioli and presented on fresh baked slider rolls

Ceviche Especial 9.95

ask your server for the featured ceviche

Calamari Frito 10.95

tempura battered calamari tossed with sweet chili aioli, cradled on tropical slaw and finished with a pomegranate reduction

Grilled Chicken Quesadilla 11.95

Mexican cheese, red peppers, basil, roasted pepper coulis, basil oil and balsamic corn relish

Barbecued Shrimp Tacos 14.95

Mexican shrimp, tropical slaw, cumin vinaigrette, topped with cotija cheese, pumpkin seeds and pecans

SOPA

Chicken Tortilla 8.95

roasted corn simmered in a light tomato-chicken stock garnished with chicken, onions, chilies, garlic, and avocado salsa, crema fresca and house-made tortilla strips

ENSALADAS

[add carne asada, carnitas, chicken or shrimp for 4.95]

House Salad 9.95

mixed greens, pepita crusted goat cheese, diced tomatoes, jicama, green onion in a spicy orange vinaigrette



Mucho Caesar 10.95

served in a Parmesan crisp bowl, romaine salad tossed with black beans, white corn, avocado, tomato, jicama and finished with a roasted poblano dressing

Tostada con Pollo 12.95

crispy corn tortilla, black beans, romaine lettuce, fire-roasted corn, jicama, tomatoes and mango drizzled with jalapeño vinaigrette



DE LA CASA

Enchiladas Suiza 17.95

three chicken enchiladas with tomatillo sauce, guacamole, pico de gallo, crema fresca and your choice of two sides

Pollo Borracho [Drunken Chicken] 17.95

airline chicken breast seared and braised in sweet citrus chili sauce and finished with El Jimador Silver tequila, served with choice of two sides



Lamb Mole 19.95

lamb shank wrapped in banana leaf and braised in a rich poblano mole. Served with creamed corn and Mucho slaw



Primas Carnitas 19.95

slow-cooked pork shoulder, tomatillo salsa, served with guacamole, pico de gallo, sour cream and your choice of two sides [flour or corn tortillas]

Carne Asada 21.95

tender ancho-marinated arrachera steak, mesquite grilled to perfection, served with guacamole, pico de gallo, sour cream and your choice of two sides [flour or corn tortillas]

Fajitas 22.95 [choice of chicken, carne asada, or shrimp]

red and yellow bell peppers, poblano peppers, tomatoes, sweet Maya and red onions served with guacamole, pico de gallo, sour cream and your choice of two sides [flour or corn tortillas]

Prime Sirloin Coulotte Steak – Argentinean Style 24.95

prime coulotte sirloin sliced and glazed with chimichurri sauce, yucca fries with chipotle ketchup, frizzled onion strings and a chayote vegetable medley

DEL MAR

Chipotle Glazed Salmon 18.95

grilled salmon glazed with chipotle honey, finished with blood orange butter, micro cilantro and your choice of two sides

Blue Corn Tortilla Crusted Mahi Mahi 19.95

nopales risotto, pepperjack rajitas and a pineapple black bean salsa



Fresh Chilean Sea Bass 29.95

mesquite grilled Chilean sea bass, seasonal fruit salsas and your choice of two sides

MEXICAN PLATOS two items 17.95 three items 19.95

[choice of two sides, guacamole, pico de gallo, sour cream, grilled green onion]

Burittas [flour tortilla rolled with cheese]

black bean • cheese • carne asada • carnitas • chicken •

Chile Rellenos [spicy]

Enchiladas [rolled in a corn tortilla covered with enchilada sauce]

black bean & cheese • cheese • carne asada • carnitas • chicken

Tacos [corn tortilla topped with onion, and cilantro]

black bean & cheese • carne asada • carnitas • chicken • fresh fish



Tamale

chef's special

LADOS [SIDES]

black beans *
chipotle mac'n cheese
creamed corn
jalapeño potato gratin
Mexican corn cob
red rice
refried pinto beans
sautéed vegetables *
yucca fries *

* vegetarian



POSTRES

Chef's Special Dessert 7.95

ask your server for the featured dessert

Churros 7.95

made to order, tossed in Mexican sugar and served with chocolate and caramel dipping sauce

BEBIDAS

Coffee 2.95

regular or decaf

Mucho Coffee 7.95

Sauza Hornitos Reposado tequila, Kahlúa liqueur and coffee



KIDS MENU 6.95

[for children age 10 and younger; served with a choice of two sides and a churro]

Cheese Quesadilla

a grilled flour tortilla with melted cheese

Bean and Cheese Burrito

refried pinto beans and cheese rolled in a flour tortilla

Chicken Taco

a corn tortilla with chicken and cheese

LADOS [SIDES]

black beans
creamed corn
red rice
refried pinto beans

KIDS DRINKS

Soda 1.95

Coke

Sprite

Barq's Root Beer

HI-C Fruit Punch

Lemonade

Milk 2.95

Juice 2.95

Cranberry

Orange

