

Mexico

El Sabor Original de en Detroit!



313-554-1790
www.NacimientoRestaurant.com



Open Daily
9am-11pm
Open Late Fri-Sat
til 12am



Appetizers

BOTANAS \$12.99

Refried beans, melted cheese, lettuce, tomatoes, avocado, jalapenos peppers & sour cream served on a layer of chips.

Add choice of meat / con carne **+\$4.99**

TACO SALAD \$11.99

Refried beans, melted cheese, lettuce, tomatoes, avocado, jalapenos peppers & sour cream in a flour tortilla shell.

Add choice of meat / con carne **+\$3.99** Add shrimp **+\$5.99**

ENSALADA \$7.99

Salad w/lettuce, tomato, avocado, green pepper & onions.

Add grilled chicken or steak / con carne **+\$3.99**

CHICHARRONES \$10.99

Deep fried pork rinds served with hot sauce.



Chicharrones

NEW!
Spicy Mango
Habanero
Wings



MANGO HABANERO/BUFFALO/BBQ WINGS

Fried chicken wings in your choice of sauce.

5 Pieces **\$8.99** 10 Pieces **\$13.99**

QUESO BLANCO & CHIPS \$5.99

Warm queso sauce served with a fresh basket of chips.

CHORI-QUESO \$7.99

Mexican sausage covered in melted cheese.

GUACAMOLE

Fresh avocado with cilantro, onions and tomatoes.

PAPAS ADOBADAS \$9.99

Crispy french fries loaded with choice of meat & cheese.



Papas Adobadas

Soups / Caldos

All of our soups are prepared fresh daily with the finest vegetables & ingredients and come with tortillas or bread. Large size only for carry-out orders.

CALDO 7 MARÉS \$25.99

Shrimp, octopus & seafood blend with vegetables.

CALDO DE MARISCOS \$19.99 / \$23.99

Shrimp, octopus & vegetable stew.

CALDO DE CAMARÓN \$19.99 / \$23.99

Shrimp & vegetable stew.

CARNE EN SU JUGO \$14.99 / \$17.99

Chopped steak, bacon and pinto beans in a beef broth served with green onion, fresh jalapeno and avocado.



Caldo 7 Mares

CALDO DE PESCADO \$16.99 / \$20.99

Fish & vegetable stew

BIRRIA \$15.99 / \$18.99

Marinated lamb soup served with onion & lime.

POZOLE \$14.99 / \$17.99

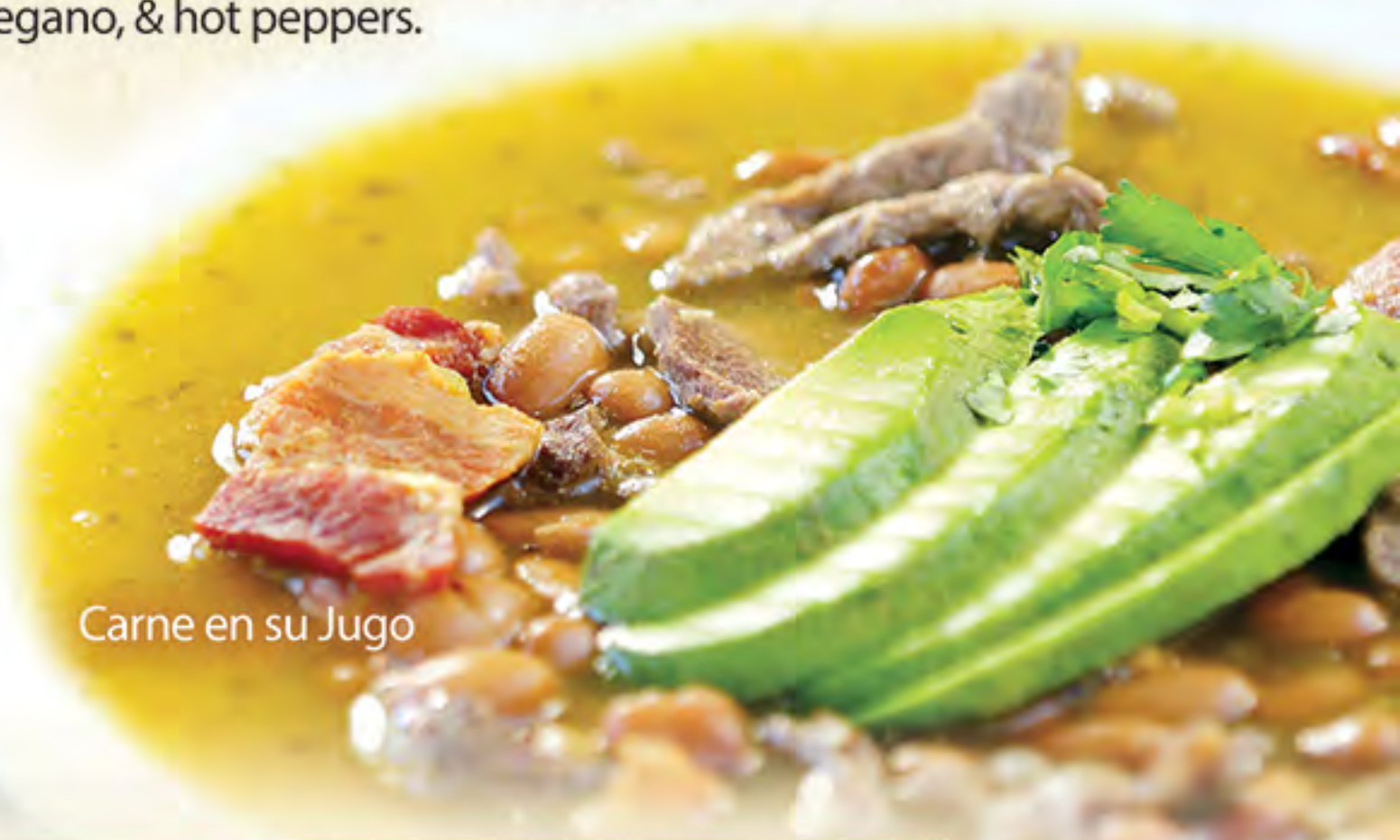
Pork soup with hominy, fresh cabbage, onions & lime.

CALDO DE RES O POLLO \$14.99 / \$17.99

Beef or Chicken Soup with a side of rice & beans.

MENUDO \$15.99 / \$18.99

Tripe soup served with fresh chopped onions, lime, oregano, & hot peppers.



Carne en su Jugo

20% Gratuity Charge will be added to parties of 8 or more. | No Exchanges once ordered.



Breakfast Special # 1

Breakfast Specials \$8.99

MONDAY - FRIDAY 9^{AM} - 12^{PM}

- 1** 2 eggs made your way, hash browns, choice of ham or bacon with a buttermilk pancake & maple syrup.
- 2** Mexican omelette - 2 eggs blended with ham, green peppers, tomato, onion & cheese served with hash browns.

Panaderia BAKERY

Try our delicious cakes, pasteries and breads baked fresh daily!
¡Prueba nuestros deliciosos pasteles, y pan dulce, recién hecho!



Lunch Special # 1

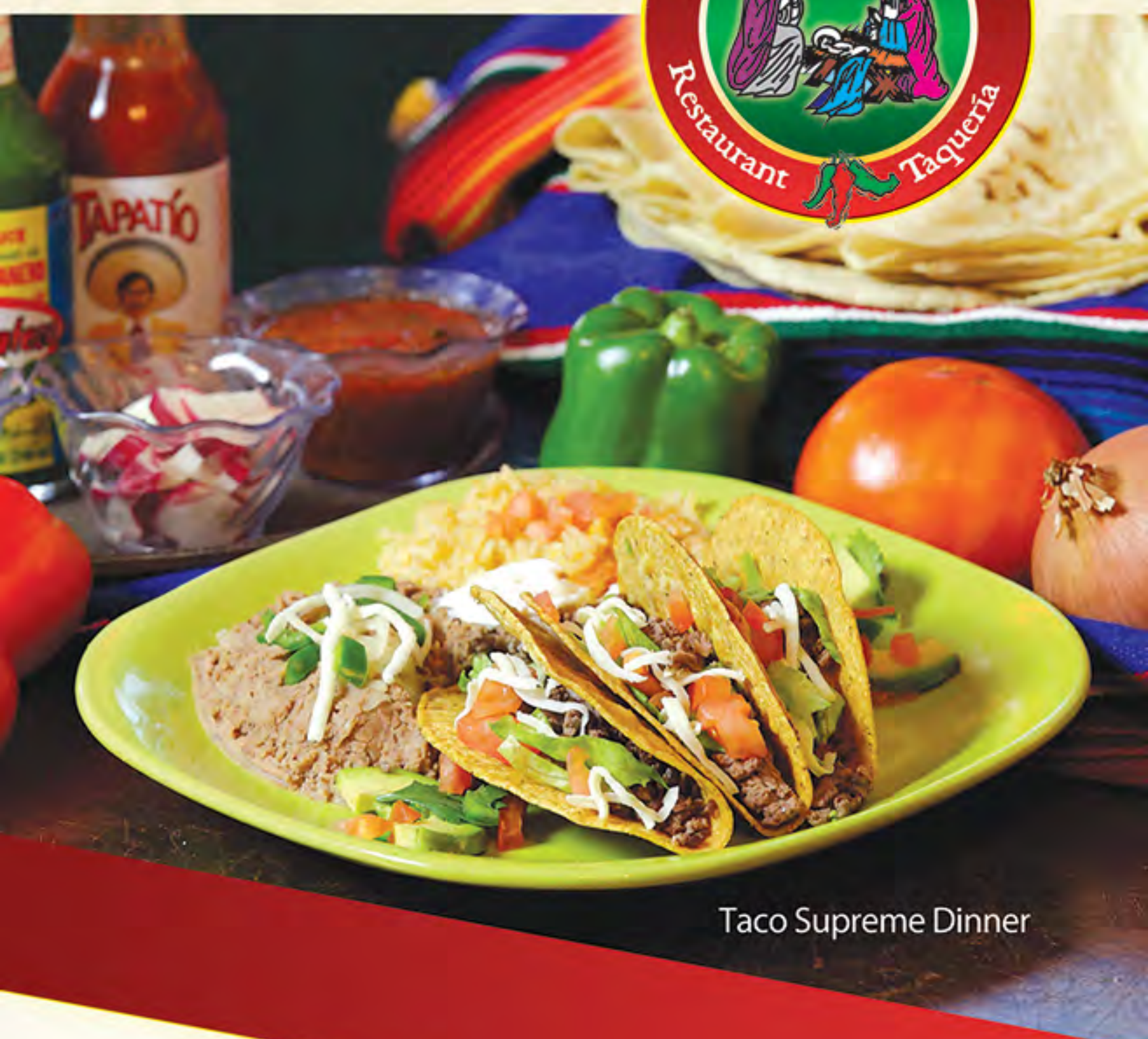


\$9.99

Lunch Specials

MONDAY - FRIDAY 11^{AM} - 3^{PM}

- 1** Steak burrito, cheese enchilada and chicken tostada with rice, beans, and a fountain drink. + \$1.99
- 2** 3 Corn or 2 flour tacos served with rice, beans, and a fountain drink.
- 3** 2 tamales stuffed with your choice of meat, with rice, beans, and a fountain drink.



Taco Supreme Dinner

Extras

- + \$1.99 additional meat / carne adicional
- + \$.99 for these meats* / más para estas carnes
- \$.99 sub refried beans for meat / menos sin carne
- + \$.99 sub flour tortillas / sustituye las tortillas de harina
- + \$.99 add cheese / agrega queso
- + \$.99 additional toppings / ingredientes adicionales

WARNING

Ask your server about food items that are cooked to order or served raw. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Mexican Classics

The following dishes can be upgraded to dinner with salad, rice & beans. Estos platos pueden ser mejorados a la cena con ensalada, arroz y frijoles.



TACOS \$2.75 / \$12.99 flour +\$.50 w/cheese +\$.50/ \$1.99

Corn tortillas with choice of meat, onion & cilantro. Dinner comes with 4 corn or 3 flour tortillas.

CHIMICHANGAS \$13.99 / \$15.99

15" Deep fried tortilla with choice of meat topped with lettuce, tomato, sour cream & cheese.

CALIFORNIA BURRITO \$13.99 / \$15.99

15" Flour tortilla stuffed with choice of meat, tomato, cilantro, onions, rice, beans, and cheese.

WET BURRITO \$12.99 / \$14.99 w/cheese +\$1.99

15" Flour tortilla w/choice of meat, tomato, onions & cilantro smothered in red or green sauce or queso blanco.



Carne Asada Tacos

QUESADILLAS \$4.50 / \$13.99

Flour tortilla with choice of meat & melted cheese. Dinner comes with 3 quesadillas. Add mushroom or shrimp +\$1.99

QUESABIRRIA \$3.50 / \$14.99

Corn tortilla with beef birria & cheese, topped with onions & cilantro. Add consome dipping sauce +\$1.99

SAN DIEGO BURRITO \$13.99 / \$15.99

15" Flour tortilla stuffed with choice of meat, fries, pico de gallo, cheese & sour cream.

SUPER BURRO \$12.99 / \$14.99 w/cheese +\$1.99

15" Flour tortilla with choice of meat, tomato, onions & cilantro.



California Burrito

DINNER ENTRÉE with choice of meat, salad, rice & beans. \$14.99 *Prime meat +\$1.99 † Premium meat +\$4.99

Al Pastor	Marinated Pork	*Fajita Res	Steak Fajita*	*Pescado	Fish (2+)*
Carnitas	Fried Pork	*Fajita Pollo	Chicken Fajita*	Birria	Marinated Lamb
Lomo	Pork w/Red Sauce	Carne Asada	Grilled Steak	Picadillo	Ground Beef
Buche	Pork Stomach	Pollo Asado	Grilled Chicken	*Tripas	Beef Tripes*
†Chicharrone	Deep Fried Pork Rinds†	Pollo al Pastor	Marinated Chicken	Cabeza	Beef Head
Chicharrone Verde	Pork Cracklins in Sauce	Chorizo con Huevo	Sausage w/Eggs (2+)	*Lengua	Beef Tongue*

HUARACHES \$9.99 / \$12.99

Shredded pork & chicken or pork rinds in green sauce & beans, topped with lettuce, tomatoes, avocado, sour cream & cheese.

GORDITAS / SOPES \$5.50 / \$13.99

Closed/open faced sandwich with shredded pork & chicken or pork rinds in green sauce & beans, topped with lettuce, tomato, sour cream & cheese.

SINCRONIZADAS \$8.50 / \$10.99

Two flour tortillas with ham, melted cheese, lettuce, tomatoes, onions, avocado & jalapeno peppers

TOSTADAS \$3.99 / \$12.99

Flat crispy fried tortilla topped with choice of meat, lettuce, tomatoes, onions, avocado & sour cream.

Ceviche / tilapia with cilantro & jalapeno peppers

Tinge de pollo / spicy chicken

Camaron / shrimp +\$1.99

Lomo / marinated pork

Frijoles / refried beans

ENCHILADAS \$3.99 / \$13.99

Choice of steak, chicken or cheese served in corn tortillas dipped in red or green sauce topped w/cheese & sour cream.

FLAUTAS \$2.99 / \$11.99

Fried corn tacos filled with choice of chicken, potatoes or beans topped with sour cream.

TAMALÉS \$3.99 / \$15.99

Choice of chicken, pork, green pepper & cheese, or sweet corn served in a homemade corn husk. Dinner comes with 3.

TACO SUPREME \$3.99 / \$12.99

Hard shell corn tortillas with choice of meat, topped with lettuce, tomatoes & cheese. Dinner comes with 3 tacos.

TACOS DORADOS \$3.99 / \$12.99

Choice of beef, chicken or potatoes in a fried corn tortilla.

GRINGA \$7.99 / \$9.99

Two flour tortillas with choice of meat & melted cheese.



Huaraches



Molcajete

Cielo, Mar y Tierra

T-Bone Sonorense

Grilled Dinners

All dinners are served with rice, beans, salad & tortillas.
 Todas las comidas servidos arroz, frijoles, ensalada y tortillas.

T-BONE SONORENSE \$32.99

16oz. prime cut cooked to order on a hot skillet w/choice of
Cebolla y Hongos / grilled mushrooms & onions **+\$1.99**
A la Mexicana / grilled onions, tomates & jalapenos **+\$1.99**
Ranchera / tomato & onion sauce **+\$1.99**

ARRACHERA \$24.99

Grilled skirt steak served with pico de gallo, guacamole, grilled serrano peppers, sauteed onions, rice & beans. w/cheese **+\$1.99**

ALAMBRES \$20.99

Stir fry with steak, marinated pork, poblano peppers, onions & tomatoes topped with melted cheese.

CARNE A LA PARRILLA \$18.99

Grilled meat w/grilled onions, jalapeno peppers & fresh cactus.
Carne Asadas / **Sirloin Steak** **Pechuga de Pollo** / **Chicken**

SIZZLING FAJITAS

Sizzling marinated meats served on a skillet with mushrooms, peppers, onions & tomatoes.

Pollo / **Chicken** **\$17.99** **Parrilla de Res** / **Sirloin Steak** **\$19.99**

Camaron / **Shrimp** **\$22.99** **Combo** / **2 or 3 meats** **\$26.99**

MOLCAJETE ESTILO EL NACIMIENTO \$32.99

Grilled shrimp, sirloin steak, chicken breast & chorizo served in a hot lava bowl over cactus, grilled jalapeno peppers, and sauteed onions, topped with spicy ranchero salsa & queso fresco.

CIELO, MAR y TIERRA \$26.99

Shrimp, chicken + steak topped w/grilled mushrooms & onions

MAR y TIERRA o CIELO y MAR \$25.99

Shrimp w/steak or chicken topped w/grilled mushrooms & onions

CIELO y TIERRA \$20.99

Chicken + steak topped w/grilled mushrooms & onions

TAMPIQUEÑA \$20.99

Combination platter with a bean flauta, cheese enchilada & steak in salsa ranchero sauce.

BISTEC GUISADO / RANCHERO \$19.99

Grilled steak smothered in Guisado (hot) or Ranchero sauce.

POLLO JALISCO \$19.99

Sizzling grilled chicken breast served on a skillet topped with fresh pico de gallo & melted cheese.



Fajita Combo

Traditional Dinners

All dinners are served with rice, beans, salad & tortillas.
Todas las comidas servidos arroz, frijoles, ensalada y tortillas.



Carne de Puerco

CARNE DE PUERCO EN SALSA VERDE \$17.99

Tender spare ribs marinated in our spicy house green salsa.

MILANESA DE RES / POLLO \$16.99

Breaded steak or chicken breast. Add cheese +\$1.99

A La Diabla / smothered in spicy red salsa. +\$1.99



Chile Relleno

HUILAS \$21.99

Fried quail served with cactus.

POLLO DORADO \$17.99

Golden crispy fried chicken.

CHILE RELLENO \$14.99 Extra chile \$9.99

Slightly spicy Poblano peppers stuffed with cheese, rolled in egg and pan fried until golden brown. Add meat +\$1.99

PARRILLADA ESTILO EL NACIMIENTO \$99.99

Dinner platter for 6 - 7 people. Grilled shrimp, steak, chicken, pork chops & chorizo with a blend of onions, hot & mild peppers topped with cheese.



Pollo dorado



Arrachera

Seafood Dinners

All dinners are served with rice, beans, salad & tortillas.
Todas las comidas servidos arroz, frijoles, ensalada y tortillas.

CAMARONES \$20.99

Sautéed shrimp in choice of sauce with sour cream.

A La Diabla / spicy red salsa

Al Mojo De Ajo / garlic butter sauce

Ranchera / tomato, onion sauce

MOJARRA FRITA \$19.99

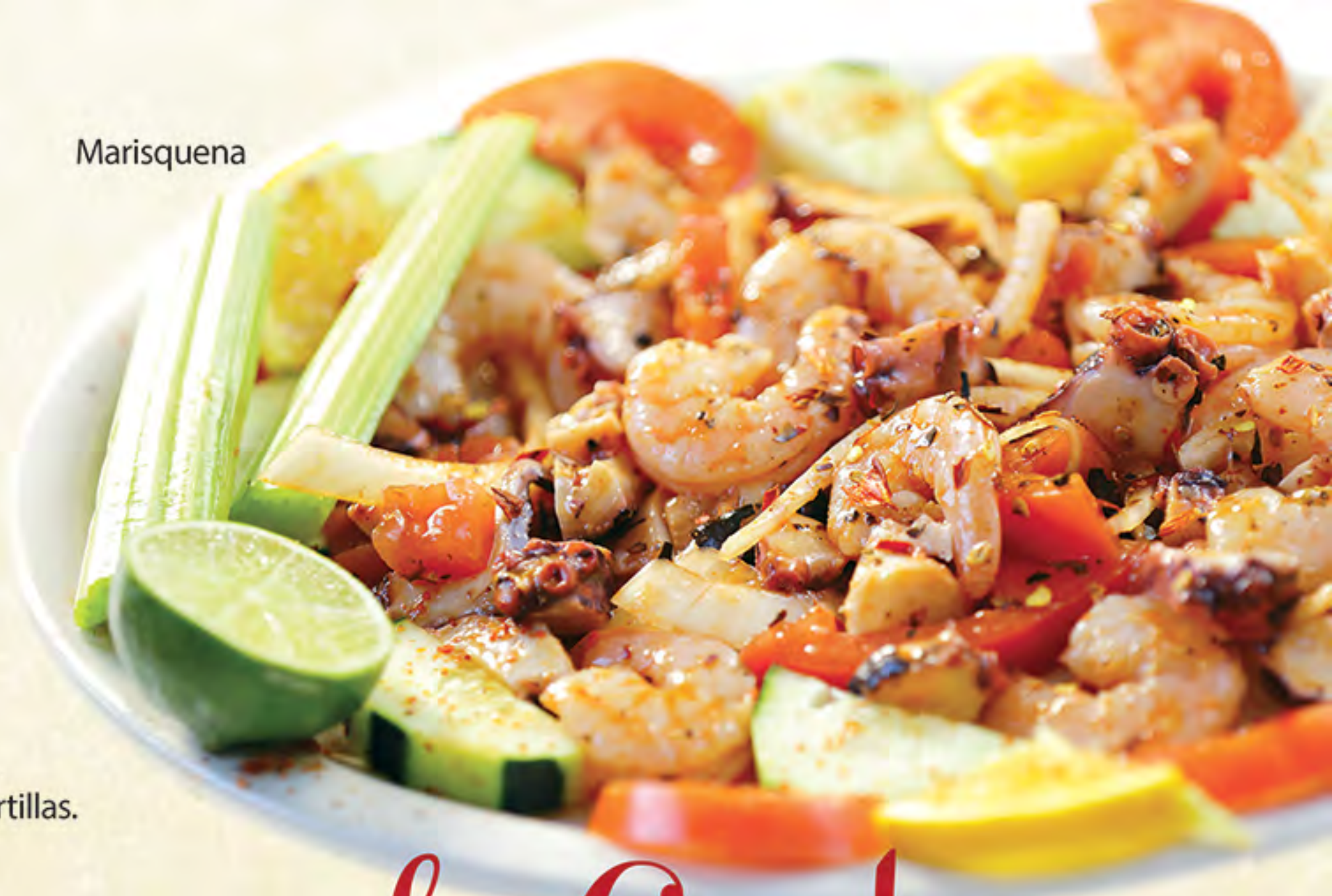
Whole fried tilapia

A La Diabla / smothered in spicy red salsa + \$1.99

Al Mojo de Ajo / smothered in garlic butter sauce + \$1.99

Ranchera / smothered in tomato/onion sauce + \$1.99

Marisquena



a la Carte

MARISQUEÑA \$23.99

Chilled marinated shrimp & octopus in a spicy lime juice with tomatoes, onions, peppers & cucumber.

COCKTEL DE CAMARÓN Y PULPO

Shrimp, octopus, or combination cocktail with onions, avocado, cilantro, tomatoes & ketchup.

Chico / Small \$14.99 Grande / Large \$22.99

OSTIONES

Fresh half shell oysters served with lime & hot sauce.

½ Dozen (6) \$20.99 Dozen (12) \$32.99

OSTIONES PREPARADOS

Fresh half shell oysters served with ceviche & shrimp and topped with lime & hot sauce.

½ Dozen (6) \$24.99 Dozen (12) \$39.99

Ostiones Preparados



Mojarra



Camarones
Empanizados



Seafood Dinners

CAMARONES EMPANIZADOS \$19.99

Golden jumbo-butterfly breaded shrimp

PESCADO VERACRUZANO \$18.99

Fried tilapia fillets topped with ranchero sauce

FILLET DE PESCADO

Tilapia fried to perfection - Original \$17.99 / Breaded \$19.99

AGAVÉ \$21.99

Sautéed shrimp w/mushrooms, onions, bell peppers, tomatoes & pineapple plus a side of breaded tilapia served over rice.

HUACHINANGO \$ Market Price

Golden fried red-snapper smothered in ranchero sauce.



Agavé



Pescado Veracruzano



Huachinango
(Red Snapper)

Sandwiches & Burgers

EL NACIMIENTO BURGER Sencilla \$12.99 / Doble \$15.99

Grilled beef burger topped with lettuce, tomato, grilled onion, fresh jalapeño, swiss cheese, mayo and a side of fries.

HAMBURGESA DE RES Sencilla \$11.99 / Doble \$14.99

Grilled beef burger topped with lettuce, cheese, tomato, onion, mayo and a side of fries.

HAMBURGESA DE POLLO \$9.99 / Parrilla \$12.99

Crispy chicken burger or grilled breast topped with lettuce, cheese, tomato, onion, mayo and a side of fries.

TORTAS \$10.99

Choice of meat, lettuce, tomato, onion, avocado, jalapeño peppers & sour cream on a Mexican bun.

Add: Cheese + \$1.99 Fries + \$2.99 Rice & Beans + \$2.99

TORTA AHOGADA \$11.99

Fried pork with onions and refried beans smothered in hot sauce on a Mexican bun.

Add cheese + \$1.99



Hamburgesa de res



Torta Milanesa

Breakfast

Served All Day

MACHACADO CON HUEVOS \$16.99

Dry beef w/eggs, onion, tomato & jalapeño

BISTEC CON HUEVOS \$16.99

Grilled sirloin steak w/two eggs, pico de gallo, rice & beans

CHILAQUILES \$11.99

Scrambled eggs with tortilla chips, diced onions, green pepper, tomatoes & cheese

HUEVOS RANCHEROS \$11.99

Two sunny side up eggs smothered in ranchera sauce

HUEVOS CON CHORIZO \$11.99

Scrambled eggs with mexican sausage

HUEVOS CON TOCINO \$11.99

Scrambled eggs with bacon

HUEVOS CON NOPALES \$11.99

Scrambled eggs with cactus, onions, green peppers, tomatoes & cheese

HUEVOS A LA MEXICANA \$11.99

Scrambled eggs with onion, tomatoes & hot peppers

HUEVOS CON JAMON \$11.99

Classic ham & eggs

HUEVOS CON PAPAS \$11.99

Eggs with potatoes

HUEVOS FRITOS \$11.99

Eggs prepared fried, scrambled, beaten or flipped

PANCAKE STACK \$8.99

3 large buttermilk pancakes served w/butter & maple syrup.

Bistec con huevos



Sides



Extras

PAPAS FRITAS \$4.99

French fries

QUESO BLANCO \$3.99

Creamy white cheese dip

QUESO FUNDIDO \$3.99

Melted or shredded cheese

TORTILLAS

4 Corn tortillas \$1.99

3 Flour Tortillas \$1.99

CHILES TOREADOS \$1.99

Grilled hot peppers

CEBOLLITAS \$1.99

Grilled whole onion

JALAPENOS \$1.99

Jalapeno pepper slices

CREMA \$1.99

Sour cream

AGUACATE \$3.99

Fresh sliced avocado

ARROZ Y FRIJOLE \$2.99 / \$5.99

Rice, beans or combination.

GUACAMOLE

Award-winning recipe-fresh avocado, pico de gallo & lime

PICO DE GALLO \$2.99 / \$4.99

Fresh chopped onions, tomatoes, cilantro & hot peppers.

CHIPS & SALSA \$3.99 (DINE-IN ONLY, 1ST BASKET FREE)

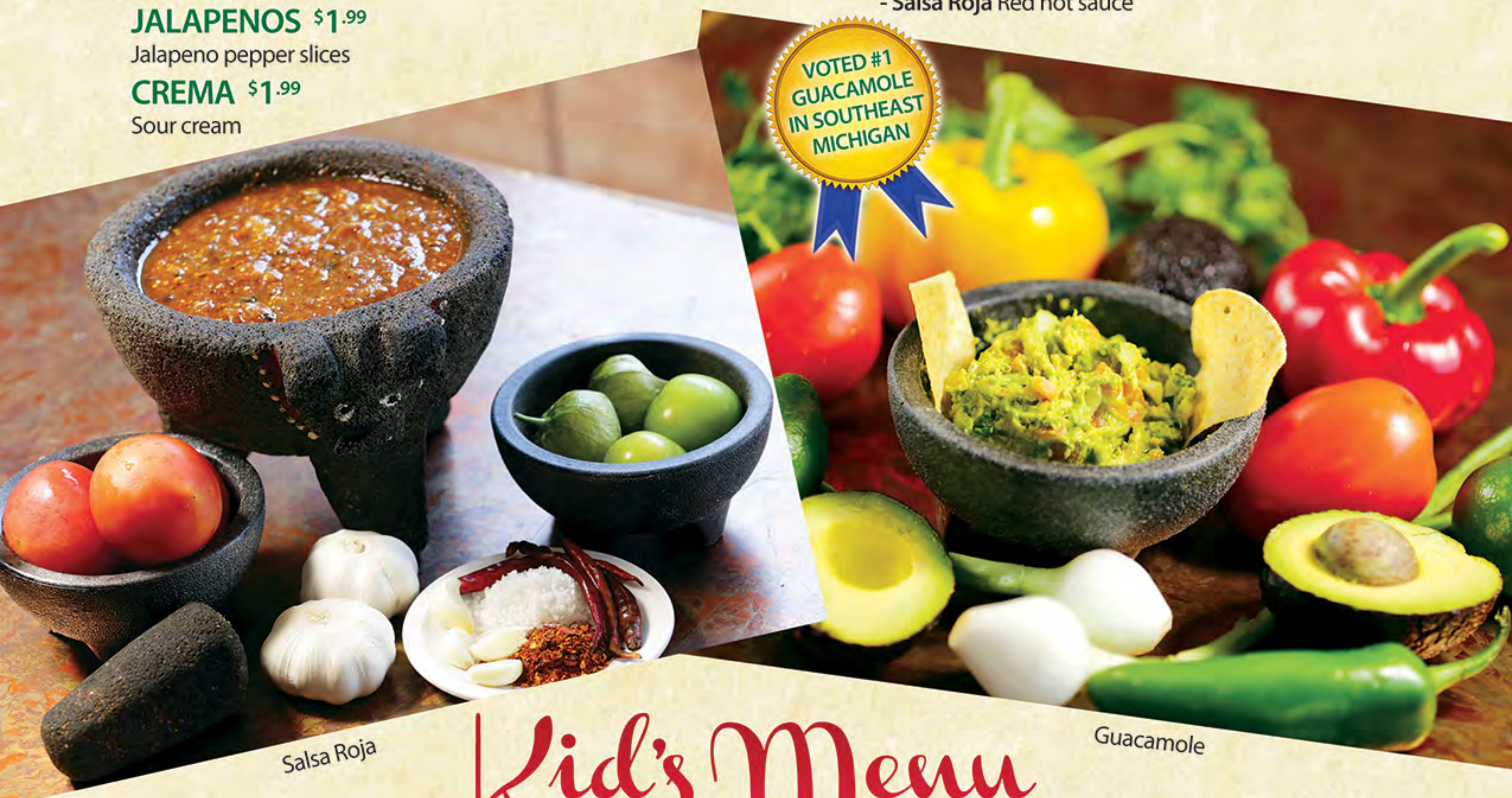
Basket of homemade corn tortilla chips w/salsa

SALSAS 6 oz. \$1.99 / 16 oz. \$4.99 / 32 oz. \$7.99

- Salsa de Chips Mild sauce

- Salsa Verde Green hot sauce

- Salsa Roja Red hot sauce



Kid's Menu

COMIDAS PARA NINOS \$5.99

Kid's Dinner: 1 taco, 1 burrito, or 1 quesadilla filled with your choice of meat and served with rice, beans or french fries.

CALDO / CUP OF SOUP

Pozole / Pork stew with hominy \$7.99

De Res o Pollo / Beef or chicken stew \$7.99

CHICKEN TENDERS \$7.99

3 pc. fried chicken breast served with fries.

CHICKEN NUGGETS

5 pc. \$3.99 10 pc. \$5.99 Add fries \$2.99

MILANESA DE RES/POLLO \$7.99

Breaded steak or chicken breast

Desserts

PASTEL 3 LECHES 3 milk cake \$5.99

CHIMI CHEESECAKE \$4.99

STRAWBERRY CHEESECAKE \$4.99

FLAN \$4.99

FRIED ICE CREAM \$5.99

topped with chocolate sauce, whipped cream & a cherry

Flan



Drinks



Bebidas

FRESH JUICES / JUGOS FRESCOS \$5.99 / \$7.99

Jugo de Naranja / Orange Juice
 Jugo de Zanahoria / Carrot Juice
 Jugo Mixto / Orange & Carrot Juice



BOTTLE COKE / COCA DE BOTELLA \$3.99

SOFT DRINKS / REFRESCOS \$2.99

Coke, Diet Coke, Fanta, Sprite, Squirt & Iced Tea (free refills)

FLAVORED LEMONADE \$3.50 / \$4.99

Choice of mango, strawberry, raspberry or iced tea

COFFEE & TEA / CAFE y TE \$2.99

Fresh roasted & ground coffee plus a selection of blended herbal teas (free refills)

MEXICAN DRINKS Made in house \$3.50 / \$4.99

Horchata / Rice Water
 Jamaica / Hibiscus
 Tamarindo / Tamarind
 Piña / Pineapple
 Limonada Naturale / Lemonade

MEXICAN SODA / JARRITOS \$3.50

Tutti Frutti / Fruit Punch
 Mandarina / Mandarin
 Tamarindo / Tamarind
 Toronja / Grapefruit
 Fresa / Strawberry
 Piña / Pineapple
 Sangria / Grape
 Sidral / Apple
 Limon / Lime
 Coke / Cola +.99

RED BULL ENERGY DRINKS \$3.99

Regular & sugar-free

SHAKES / LICUADOS \$5.99 / \$7.99

Vanilla / Vanilla
 Chocolate / Chocolate
 Fresa / Strawberry
 Platano / Banana
 Mixto / Mixed

TEQUILAS SHOTS

Top Shelf \$12.99

Don Julio Blanco
 Don Julio Reposado
 Patron Silver or Añejo
 El Tesoro Añejo
 3 Generaciones Añejo
 Herradura Rep.
 1800 Silver & Reposado
 7 Leguas Silver & Reposado

House \$10.99

Cazadores Reposado
 Jimador Añejo
 Cabresto Reposado
 Cabresto Añejo
 J. Cuervo Tradicional
 J. Cuervo Especial
 Sauza Hornitos

MARGARITA Glass \$7.99 / Pitcher \$21.99

Tequila w/strawberry, lime or mango Top Shelf +\$4.99/\$15.99

MARGARITA CHELERA \$12.99

Tequila with strawberry, lime or mango mixed with *Chelera*

MARGARITA EL NACIMIENTO \$8.99

Tequila, fresh lime juice, agave syrup & a splash of grenadine

CANTARITO Glass \$9.99 / Pitcher \$29.99

Tequila, Lime & Orange Juice, and Squirt

BLUE MARGARITA Glass \$7.99 / Pitcher \$21.99

Tequila, blue curacao, triple sec & lime juice

SPICY MARGARITA Glass \$7.99 / Pitcher \$21.99

Tequila, jalapeños, simple syrup & lime juice with a tajin rim

MANGONADA \$12.99

Tequila blended with fresh mangoes and a tajin rim

TEQUILA TROPICAL \$10.99

Tequila, orange juice, pineapple juice, granadine & mineral water

MEXICAN BLUE SHARK \$10.99

Tequila, vodka, hpnotiq & blue curacao

PALOMA \$9.99

Tequila, squirt, lime juice and a salt rim

CHARRO NEGRO \$9.99

Tequila, coke, lime juice and a salt rim

TEQUILA SUNRISE \$9.99

Tequila, orange juice & grenadine



Tequila Sunrise



Blue Margarita

*Premium liquor add \$2 per shot, \$4 per mixed glass or \$14 per pitcher



Michelada Botanera

MICHELADAS Domestic \$8.99 / Imported \$9.99
 Beer, lime juice, and assorted sauces, spices, and peppers served in a salt-rimmed glass. **BOTANERA** w/chilled shrimp +\$3.99

LONG ISLAND ICE TEA \$11.99
 Tequila, rum, vodka, gin, triple sec, sour mix, lime & a splash of cola.

MOJITO \$11.99
 Rum, fresh peppermint, sugar, lemon, mineral water w/sugar rim

COGNAC SHOTS \$10.99
 Courvoisier / Hennessy / Martel / Remy Martin

FERRARI \$10.99
 Hennessy, Amaretto Disaronno, Orange Juice and Grenadine

WHISKEY SHOTS Top Shelf \$10.99 / House \$8.99
 J. Walker Black / J. Walker Red / Jim Beam / Buchanan's / Jack Daniels / Chivas Regal / Jameson / Crown Royal / Seagrams 7

SEX ON A BEACH \$9.99
 Vodka, Peach Liquor, Orange & Cranberry Juice

RUM SHOTS Top Shelf \$9.99 / House \$7.99
 Captian Morgan / Bacardi / Malibu

STRAWBERRY COLADA \$9.99
 Bacardi & Malibu Rum, Pineapple Juice, Coconut Cream and Strawberry topping

PINA COLADA \$9.99
 Bacardi, Malibu Rum, Pina Colada Mix and Coconut Cream

SPECIALTY SHOTS \$9.99
Mini Beer - Liquor 43 & Heavy Cream
Lemon Drop - Vodka, Simple Syrup, Lemon & Lime Juice
Green Tea - Irish whiskey, peach schnapps, sour mix & lemon-lime

CUBANO \$8.99
 Barcardi Rum, Pineapple, & Lime Juice

STRAWBERRY SHORTCAKE \$9.99
 Absolute Vodka, amaretto, vanilla ice cream & strawberries

STRAWBERRY DAIQUIRI \$8.99
 Bacardi Rum, Strawberry topping, and Sour Mix

SOUR WHISKEY \$8.99
 Whiskey, sour mix & club soda

IRISH COFFEE \$8.99
 Jameson, Coffee, and Sugar, topped with Whipped Cream

SPANISH COFFEE \$8.99
 Presidente, Kahlua, and Coffee, Topped with Whipped Cream

BRANDY SHOTS \$7.99
 Don Pedro / Presidente / St. Remy

VODKA SHOTS Top Shelf \$9.99 / House \$7.99
 Belvedere / Grey Goose / Sky Vodka / Absolut / Smirnoff

CAFE A LA MEXICANA \$10.99
 Tequila, kahlua, coffee, w/whipped cream

JAEGER BOMB \$12.99
 Jaeger shot spiked with Red Bull

MEXICAN BLOODY MARY \$9.99
 Tequila, El Nacimiento Bloody Mary Mix & tapatio sauce

COSMOPOLITAN \$9.99
 Greygoose vodka, Triple Sec, Lime & Cranberry Juice

ORANGE CRUSH \$8.99
 Belvedere Vodka, Triple Sec, Orange Juice, & Lime Soda

SCREWDRIVER \$8.99
 Absolut Vodka & Orange Juice

SANGRIA \$11.99
 Fruit Juices & Red Wine

BEERS / CERVESAS

Drafts 16oz. \$6.99 24oz. \$8.99

- Modelo
- Negra Modelo
- Pacifico
- Dos Equis Lager
- Blue Moon
- Miller Light
- Angry Orchard

Domestic \$3.99

- Coors Light
- Miller Lite
- MGD
- Michelob Ultra
- Bud Light
- Budweiser
- O'Doul's

Imported \$4.99

- Guinness
- Heineken
- Corona Extra / Light
- Corona Familiar / Premiere
- Negra Modelo
- Modelo Especial
- Blue Moon
- Pacifico
- Estrella Jalisco
- Dos Equis Amber / Lager
- Tecate Reg. / Light
- Sol
- Bohemia
- Victoria

GIN SHOTS \$7.99
 Beefeater / Tanqueray

VODKA TONIC \$8.99
 Vodka, Tonic Water, & Lime

GIN & TONIC \$8.99
 Tanqueray, Lime Juice & Tonic



Margarita Chelera

We appreciate your business / Gracias por su preferencia

Family Tradition Since 1982
Expanded Dining & Outdoor Patio



Our History Nuestra Historia

Rodrigo Padilla, came to the US in 1980 with a dream of opening an authentic Mexican restaurant. In 2001 he launched Taqueria El Nacimiento, naming it after his beloved Mexican home town near Arandas, Jalisco.

Years of dedication, vision & sacrifice have made El Nacimiento Restaurant a favorite multi-cultural destination for Metro Detroit & Canada. True to his home town of El Nacimiento, the restaurant offers authentic Mexican food in a family friendly atmosphere.

Did you know that El Nacimiento means the nativity? This is why we represent it in our logo. The restaurant is now managed by the next generation of Padillas: Alvaro, Joel, Daisy & Arely. They continually update the restaurant to provide you with the most delicious, authentic Mexican dining experience in Detroit!

Family Sized To Go
Paquetes Familiares Para Llevar



Gift-Card Tarjetas de Regalo



photography / design / print: AVIMA 313 850 2797



313 554 1790
www.NacimientoRestaurant.com
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