

# Mexico

El Sabor Original de en Detroit!



313-554-1790  
[www.ElNacimientoRestaurant.com](http://www.ElNacimientoRestaurant.com)



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





# Appetizers

## BOTANAS \$10.99

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 \$9.99

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

Add choice of meat / con carne +\$3.99

## ENSALADA \$7.99

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

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

## CHICHARRONES \$8.99

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 \$6.99

Mexican sausage covered in melted cheese.

## GUACAMOLE

Fresh avocado with cilantro, onions and tomatoes.

## PAPAS ADOBADAS \$7.99

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 \$22.99

Shrimp, octopus & seafood blend with vegetables.

## CALDO DE MARISCOS \$17.99 / \$20.99

Shrimp, octopus & vegetable stew.

## CALDO DE CAMARÓN \$17.99 / \$20.99

Shrimp & vegetable stew.

## CARNE EN SU JUGO \$13.99 / \$16.99

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



Caldo 7 Mares

## CALDO DE PESCADO \$14.99 / \$17.99

Fish & vegetable stew

## BIRRIA \$13.99 / \$16.99

Marinated lamb soup served with onion & lime.

## POZOLE \$13.99 / \$16.99

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

## CALDO DE RES O POLLO \$13.99 / \$16.99

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

## MENUDO \$13.99 / \$16.99

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.



Lunch Special # 1

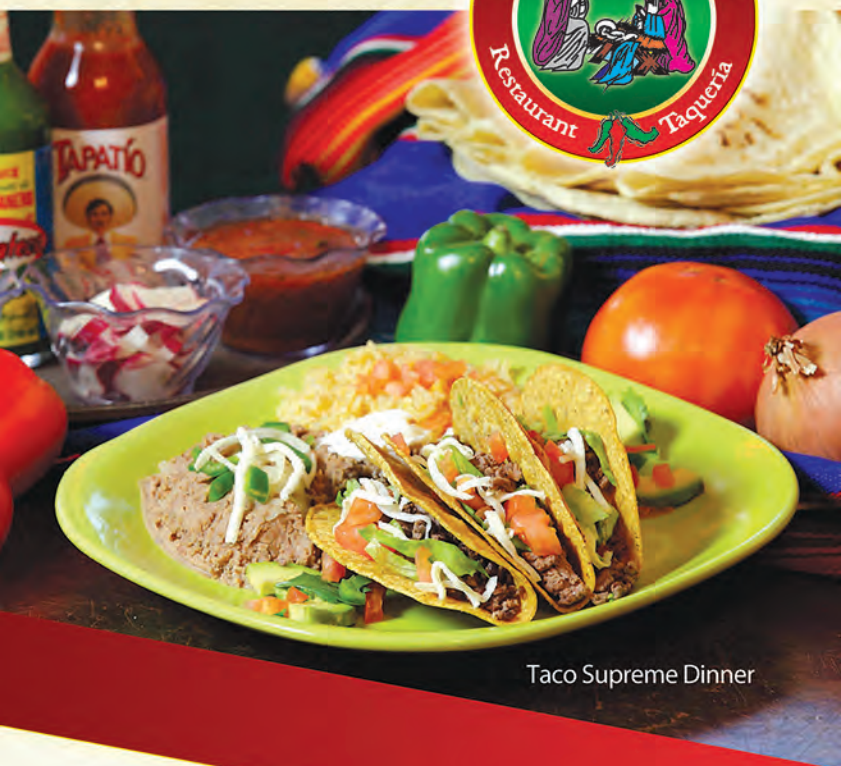


**\$9.99**

# Lunch Specials

**MONDAY - FRIDAY 11 AM - 3 PM**

- 1** Steak burrito, cheese enchilada and chicken tostada with rice, beans, and a fountain drink.
- 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.





Breakfast Special # 1

# Breakfast Specials \$8.99

**MONDAY - FRIDAY 9AM - 12PM**

**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.

# Beverages

Try our delicious beverages made fresh daily!





# 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 \$2.25 / \$11.99 w/cheese +\$.50/\$1.99

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

## CHIMICHANGAS \$11.99 / \$13.99

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

## CALIFORNIA BURRITO \$11.99 / \$13.99

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

## WET BURRITO \$10.99 / \$12.99 w/cheese +\$1.99

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



Carne Asada  
Tacos

## QUESADILLAS \$3.99 / \$12.99

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

## QUESABIRRIA \$2.99 / \$13.99

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

## SAN DIEGO BURRITO \$11.99 / \$13.99

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

## SUPER BURRO \$10.99 / \$12.99 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. \$13.99 \*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 \$8.99 / \$11.99

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

## GORDITAS / SOPES \$4.99 / \$12.99

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

## SINCRONIZADAS \$7.99 / \$9.99

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 +\$1.50

Lomo / marinated pork

Frijoles / refried beans

## ENCHILADAS \$3.99 / \$12.99

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

## FLAUTAS \$2.99 / \$10.99

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

## TAMALÉS \$3.99 / \$14.99

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

## TACO SUPREME \$2.99 / \$11.99

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

## TACOS DORADOS \$2.99 / \$11.99

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



# Grilled Dinners

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



Pollo dorado



Mar y tierra

## SIZZLING FAJITAS

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

Pollo / Chicken **\$16.99**

Parrilla de Res / Sirloin Steak **\$18.99**

Camaron / Shrimp **\$21.99**

Combination / any 2 or 3 meats **\$24.99**

## ALAMBRES \$19.99

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

## CARNE A LA PARRILLA \$17.99

Grilled meat served with grilled onions, jalapeno peppers & fresh cactus.

Carne Asadas / Sirloin Steak

Pechuga de Pollo / Chicken Breast

## CIELO, MAR y TIERRA \$21.99

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

## MAR y TIERRA o CIELO y MAR \$19.99

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

## CIELO y TIERRA \$17.99

Chicken + steak topped w/grilled mushrooms & onions

## BISTEC GUISADO / RANCHERO \$17.99

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

## POLLO JALISCO \$17.99

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

## POLLO DORADO \$16.99

Golden crispy fried chicken.



Fajitas Combination



# Traditional Dinners

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



Carne de Puerco



Chile Relleno

## **MOLCAJETE \$27.99**

Grilled shrimp, sirloin steak, chicken breast & chorizo served in a hot lava bowl over catcus, grilled jalapeno peppers, and sauted onions, topped with spicy ranchero salsa & mexican cheese.

## **ARRACHERA \$22.99**

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

## **CARNE DE PUERCO EN SALSA VERDE \$16.99**

Tender spare ribs marinated in our spicy house green salsa.

## **MILANESA DE RES / POLLO \$14.99**

Breaded steak or chicken breast. Add cheese +\$1.99  
A La Diabla / smothered in spicy red salsa. +\$1.99

## **HUILAS \$20.99**

Fried quail served with cactus.

## **TAMPIQUEÑA \$18.99**

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

## **CHILE RELLENO \$12.99** 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 \$84.99**

Dinner platter for 5 - Grilled shrimp, steak, chicken, pork chops & chorizo with a blend of onions, hot & mild peppers topped with cheese.



Arrachera



# Seafood Dinners

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

## CAMARONES \$19.99

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 \$17.99

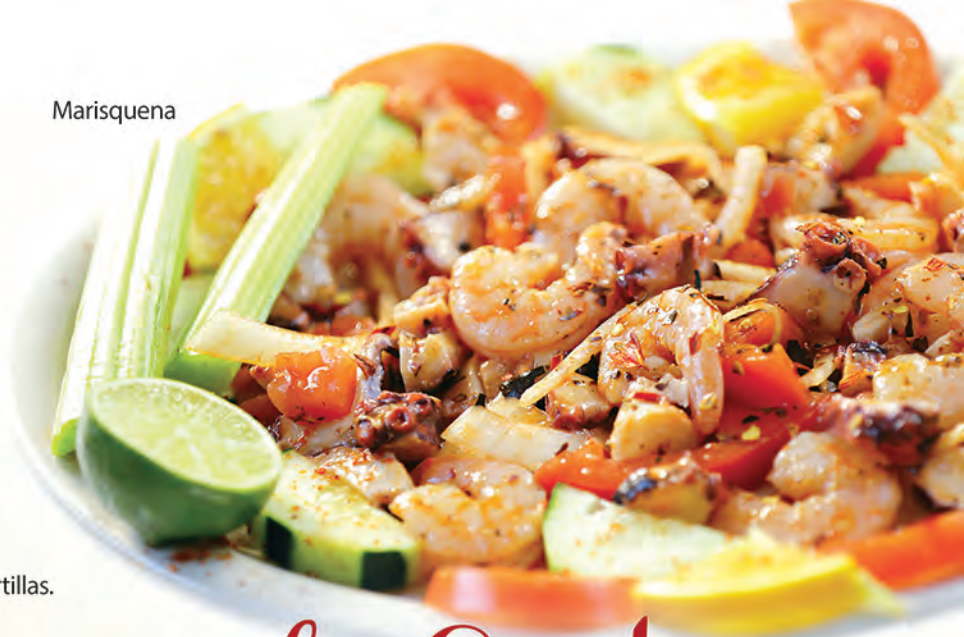
Whole fried tilapia

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 \$22.99

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 \$13.99 Grande / Large \$20.99

### OSTIONES

Fresh half shell oysters served with lime & hot sauce.

½ Dozen (6) \$18.99 Dozen (12) \$28.99

### OSTIONES PREPARADOS

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

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

Ostiones Preparados



Mojarra





# Seafood Dinners

## CAMARONES EMPANIZADOS \$18.99

Golden jumbo-butterfly breaded shrimp

## PESCADO VERACRUZANO \$17.99

Fried tilapia fillets topped with ranchero sauce

## FILLET DE PESCADO

Tilapia fried to perfection - Original \$16.99 / Breaded \$18.99

Camarones  
Empanizados



## AGAVÉ \$20.99

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 \$11.99 / Doble \$13.99

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

## HAMBURGESA DE RES Sencilla \$10.99 / Doble \$12.99

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

## HAMBURGESA DE POLLO \$8.99 / Parrilla \$9.99

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

## TORTAS \$9.99

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 \$10.99

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

Add cheese + \$1.99



# Breakfast

Served All Day

## MACHACADO CON HUEVOS \$15.99

Dry beef w/eggs, onion, tomato & jalapeño

## BISTEC CON HUEVOS \$15.99

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

## CHILAQUILES \$10.99

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

## HUEVOS RANCHEROS \$10.99

Two sunny side up eggs smothered in ranchera sauce

## HUEVOS CON CHORIZO \$10.99

Scrambled eggs with mexican sausage

## HUEVOS CON TOCINO \$10.99

Scrambled eggs with bacon

## HUEVOS CON NOPALES \$10.99

Omelette stuffed with cactus, onions, green peppers, tomatoes & cheese

## HUEVOS A LA MEXICANA \$10.99

Scrambled eggs with onion, tomatoes & hot peppers

## HUEVOS CON JAMON \$10.99

Classic ham & eggs

## HUEVOS CON PAPAS \$10.99

Eggs with potatoes

## HUEVOS FRITOS \$10.99

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 FUNDIDO \$3.99

Melted or shredded cheese

## TORTILLAS

4 Corn tortillas \$1.99

3 Flour Tortillas \$1.99

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

Basket of homemade corn tortilla chips w/salsa

## CHILES TEREADOS \$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

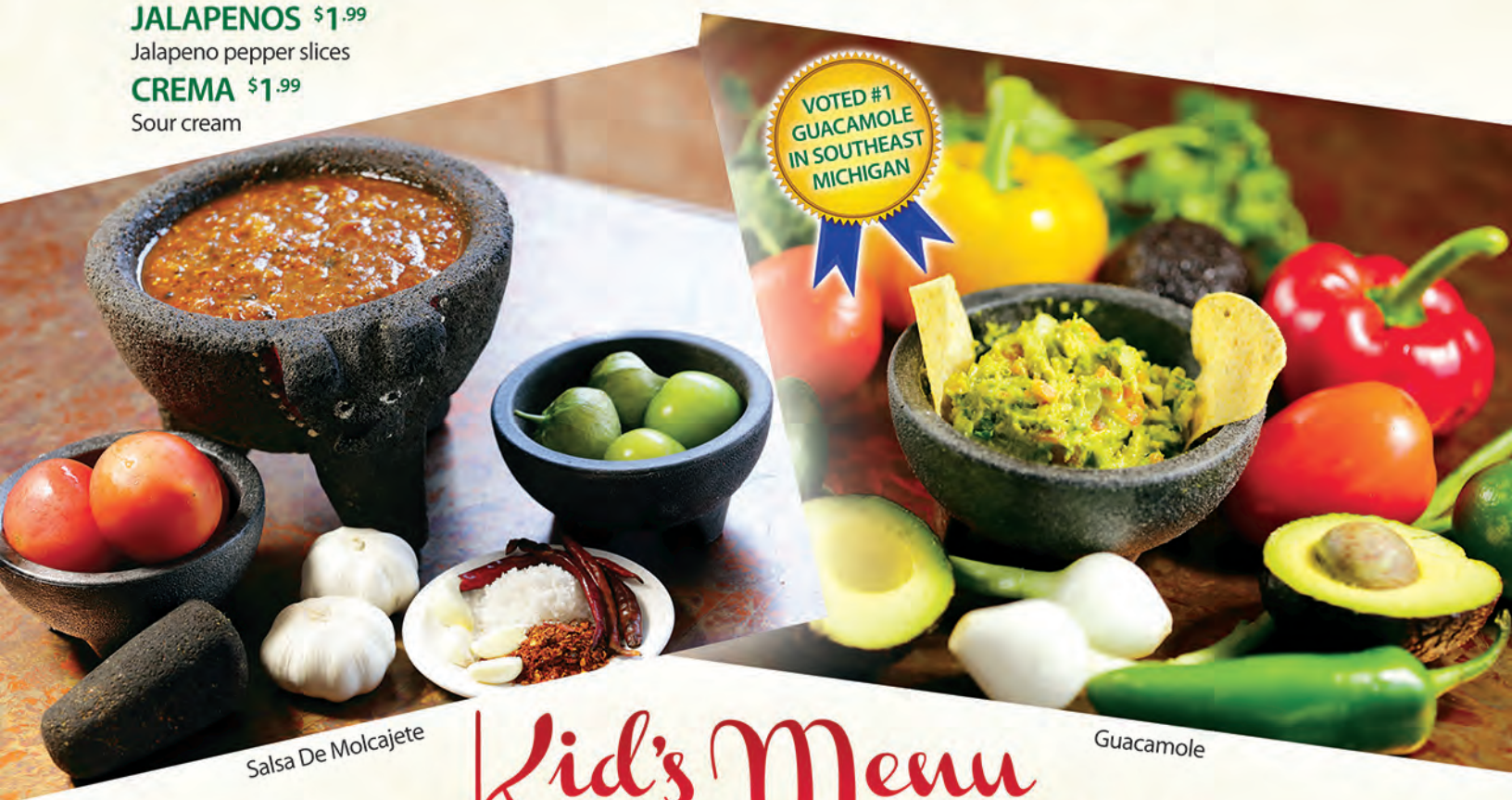
Fresh chopped onions, tomatoes, cilantro & hot peppers.

## 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



Salsa De Molcajete

Guacamole

# 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 \$4.99

topped with chocolate sauce, whipped cream & a cherry



Flan



# Drinks



# Bebidas

## FRESH JUICES / JUGOS FRESCOS \$4.99 / \$6.99

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



## SOFT DRINKS / REFRESCOS \$2.75

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

## FLAVORED LEMONADE \$2.99

Choice of mango, strawberry, raspberry or iced tea

## COFFEE & TEA / CAFE y TE \$2.75

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

## MEXICAN DRINKS \$2.75 / \$3.75

Horchata / Rice Water  
Jamaica / Hibiscus  
Tamarindo / Tamarind  
Durazno / Peach

## MEXICAN SODA / JARRITOS \$2.99

Tuti Fuiti / Fruit Punch  
Mandarina / Mandarin  
Tamarindo / Tamarind  
Toronja / Grapefruit  
Fresa / Strawberry  
Pina / Pineapple  
Sangria / Grape  
Sidral / Apple  
Limon / Lime  
Coke / Cola +.99

## RED BULL ENERGY DRINKS \$3.99

Regular & sugar-free

## SHAKES / LICUADOS \$4.99 / \$6.99

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

## BOTTLED WATER \$1.99

## 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 Caramita

## MARGARITA EL NACIMIENTO \$8.99

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

## BLUE MARGARITA Glass \$7.99 / Pitcher \$20.99

Tequila, blue curacao, triple sec & lime juice

## TEQUILA TROPICAL \$10.99

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

## MEXICAN BLUE SHARK MARTINI \$10.99

Tequila, vodka, hpnotiq & blue curacao

## CAFE A LA MEXICANA \$10.99

Tequila, kahlua, and coffee, topped with whipped cream

## MEXICAN BLOODY MARY \$9.99

Tequila, El Nacimiento Bloody Mary Mix & tapatio sauce

## 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 **\$7.99** / Imported **\$8.99**

Beer, lime juice, and assorted sauces, spices, and peppers served in a chilled, salt-rimmed glass.

**MICHELADA BOTANERA** **\$12.99**

Beer, lime juice, and assorted sauces, spices, and peppers topped with chilled shrimp & served in a salt-rimmed glass.

**LONG ISLAND ICE TEA** **\$10.99**

Tequila, rum, vodka, gin, triple sec, sour mix, lime & a splash of cola.

**RUM SHOTS** Top Shelf **\$9.99** / House **\$7.99**

Captian Morgan / Bacardi / Malibu

**STRAWBERRY COLADA** **\$9.99**

Bacardi and Malibu Rum, Pineapple Juice, Coconut Cream and Strawberry topping

**PINA COLADA** **\$8.99**

Bacardi, Malibu Rum, Pina Colada Mix and Coconut Cream

**CUBANO** **\$8.99**

Barcardi Rum, Pineapple, & Lime Juice.

**RUM & COKE** **\$8.99**

Bacardi Rum and Coke

**HURRICANE** **\$8.99**

Bacardi, Myers's Rum, Grenadine, Lime Juice, and Sour Mix

**STRAWBERRY DAIQUIRI** **\$8.99**

Bacardi Rum, Strawberry topping, and Sour Mix

**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

**SOUR WHISKEY** **\$8.99**

Whiskey, sour mix & club soda

**7&7** **\$8.99**

Seagrams 7 and Lime Soda

**IRISH COFFEE** **\$8.99**

Jameson, Coffee, and Sugar, topped with Whipped Cream

**BRANDY SHOTS** **\$7.99**

Don Pedro / Presidente / St. Remy

**SPANISH COFFEE** **\$8.99**

Presidente, Kahlua, and Coffee, Topped with Whipped Cream

**VODKA SHOTS** Top Shelf **\$9.99** / House **\$7.99**

Belvedere / Grey Goose / Sky Vodka / Absolut / Smirnoff

**NACIMIENTO SPECIAL** **\$9.99**

Absolute Vodka, kahlua, triple sec, pineapple & orange juice

**CANTARITO** Glass **\$9.99** / Pitcher **\$29.99**

Tequila, Lime & Orange Juice, and Squirt

**STRAWBERRY SHORTCAKE** **\$9.99**

Absolute Vodka, amaretto, vanilla ice cream & strawberries

**COSMOPOLITAN** **\$9.99**

Greygoose vodka, Triple Sec, Lime & Cranberry Juice

**ORANGE CRUSH** **\$8.99**

Belvedere Vodka, Triple Sec, Orange Juice, and Lime Soda

**SCREWDRIVER** **\$8.99**

Absolut Vodka, Orange Juice

**BEERS / CERVESAS**

Imported **\$4.99**

Corona Extra / Light

Corona Familiar / Premiere

Modelo Especial

Negra Modelo

Heineken

Guinness

Blue Moon

Pacifico

Estrella Jalisco

Dos Equis Amber / Lager

Tecate Reg. / Light

Sol

Bohemia

Victoria

Domestic **\$3.99**

Coors Light

Miller Lite

MGD

Michelob Ultra

Bud Light

Budweiser

O'Doul's



**GIN SHOTS** **\$7.99**

Beefeater / Tanqueray

Margarita Chelera

**TROPICAL** **\$8.99**

Beefeater Gin, Pineapple Juice, Lemon Soda

**GIN & TONIC** **\$8.99**

Tanqueray, Lime Juice & Tonic



**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.ElNacimientoRestaurant.com**  
7400 W. Vernor Hwy. Southwest Detroit, MI 48209