



“When I cook certain dishes, I smell my grandmother's kitchen, my grandmother’s smells. I thought: what a wonderful way to tell a story.”

Laura Esquivel
Author, Como Agua Para Chocolate

More and more we live in a supercharged, hyper stimulated, gottahaveitnow 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. 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 ripened under our watchful eye in our ripening room. Our warm corn and flour tortillas are served right from our comals to your plate. Our Margaritas and Mojitos are made with the freshest limes hand-muddled with care. No mixes. No shortcuts.

Mucho tradicional. Mucho Mexicana. Mucho.

¡Salud!

-Hermanos Zislis

Over the next several months, we will be adding more items to our menu. We will be opening for lunch on the weekends later in the New Year.

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.

We reserve the right to refuse service to anyone, for any reason.

We are not responsible for any items left behind, lost, or stolen.

18% Gratuity may be added to parties of 8 or more.

Corkage fee is \$20. per bottle.

Handmade Margaritas

To insure the “perfect margarita”, we use only the highest quality of ingredients available: fresh lime juice from our own juicer, house-made sweet & sour, Hawaiian amber cane sugar, and imported sea salt. Each Margarita is available hand-shaken, on the rocks or blended, with or without salt or a fresh fruit garnish. We are proud to offer a full one and a half ounce pour of tequila.

Mucho 9.

El Jimador Silver tequila, sweet & sour, and triple sec

Tradicional 10.

Don Eduardo Silver tequila, lime juice, Cointreau liqueur, and cane sugar

Pamarita 10.

Herradura Silver tequila, PAMA pomegranate liqueur, sweet & sour, and triple sec

Prickly Pear 10.

Corozón Silver tequila, desert pear syrup, and sweet & sour

Tororita 10.

Herradura Silver tequila, Red Bull, sweet & sour, and triple sec

Naranjarita 11.

Cazadores Reposado tequila, sweet & sour, and Cointreau liqueur atop a muddled orange with a float of Prunier orange cognac

Key Lime 11.

Corozón Silver tequila, lime juice, pineapple juice, cane sugar, and cream with a graham cracker rim and a float of Navan vanilla liqueur

El Dorado Cadillac 12.

Sauza Hornitos tequila, Cointreau liqueur, and sweet & sour with a float of Grand Marnier liqueur

Paradiso 45.

El Tesoro Paradiso tequila, Cointreau liqueur, sweet & sour, muddled lime & orange, and cane sugar with a float of Grand Marnier 100th Anniversary liqueur

Add Your Favorite Float 3.

Grand Marnier Midori Chambord Tuaca Prunier Orange Cognac Navan

Blended Fruit Margaritas 8.

Using our state-of-the-art Blendtec variable speed blender, we mix a full two ounces pour gold tequila with imported fruit purees and our house-made sweet & sour. Served in a sugar rimmed glass with a fresh fruit garnish. [VIRGIN 5.]

Pomegranate

Mango

Desert Pear

Fruit Fusion

Watermelon

Chipotle Pineapple

Strawberry

Original

Hand Muddled Mojitos 10.

Mucho Mojito

Bacardi Superior rum, lime juice, muddled limes & mint, and cane sugar

Fuzzy Mojito

Bacardi Peach Red rum, lime juice, muddled limes & mint, and cane sugar

Coco Mojito

Bacardi Cóco rum, lime juice, muddled limes & mint, and cane sugar

Summer Mojito

Bacardi Grand Melón rum, lime juice, muddled limes & mint, and cane sugar

Pamojito

Bacardi Limón rum, PAMA liqueur, lime juice, muddled limes & mint, and cane sugar

Moskojito

Ketel One vodka, muddled limes & mint, and cane sugar

Tequila Flight Tastings

SERVED WITH SANGRITA AND LIME

El Jimador – BLANCO, REPOSADO, AÑEJO 15.
Don Eduardo – SILVER, REPOSADO, AÑEJO 18.
Herradura – SILVER, REPOSADO, AÑEJO 20.
Cazadores – SILVER, REPOSADO, AÑEJO 21.
Corzo – SILVER, REPOSADO, AÑEJO 22.
Corazón – SILVER, REPOSADO, AÑEJO 23.
Sauza Hornitos – PLATA, REPOSADO, AÑEJO 25.
Sauza Tres Gen – PLATA, REPOSADO, AÑEJO 28.
Última – EL TESORO PARADISO, HERRADURA SELECCIÓN SUPREMA, DON JULIO REAL 75.

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

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

Mucho Sangria [white or red] 7.

Made fresh daily with Three Thieves wine and fresh fruit juice served over ice

House Drinks

La Llorona 11.

Don Eduardo Silver tequila, lime juice, Prunier orange cognac- our version of a Mexican martini

Mayan Grog 9.

Tommy Bahama White Sand rum, tropical juices with a float of Tommy Bahama Gold Sun rum

Caipirinha 9.

ÁGUA LUCA cachaça [rum], muddled lime, and cane sugar with a sugar rimmed glass

24/7 9.

Ketel One vodka and Red Bull Energy drink

Cosmo Martini 9.

Ketel One Citroen vodka, Cointreau liqueur, cranberry juice, and splash of lime

Salty Chihuahua 9.

Finlandia Grapefruit vodka, fresh squeezed grapefruit juice, muddled lime, and a salt rim

Bloody Maria 9.

Absolut Peppar and house made spicy tomato juice with a salted rim

Pear Martini 10.

Grey Goose La Poire vodka, pear syrup, and a splash of lemon-lime soda

The Heflin 45.

Hennessey Paradis cognac with a splash of soda on the rocks

Beer

Draft Beer [20 oz] 6.
Budweiser
Bud Light
Widmer Hefeweizen
Red Hook Long Hammer IPA
Stella Artois
Bass
Czechvar
Bare Knuckle Stout

Bottles on Ice 6.
Corona
Corona Light
Michelob Ultra [16oz]
Bud Select [16oz]

Bottled Beer 6.
Pacifico
Negro Modelo
Modelo Especial
Dos Equis Lager
Bohemia

Wines

	Glass	Bottle
Veuve du Vernay, France Sparkling Brut	7.	30.
Veramonte, Chile Sauvignon Blanc	7.	28.
Chardonnay	8.	30.
Pinot Noir	9.	32.
Merlot	8.	32.
Cabernet Sauvignon	8.	32.
Primus [Carmenère, Merlot, & Cabernet Sauvignon]	10.	35.
Ceja Vineyards, Napa Valley Chardonnay	14.	45.
Vino de Casa Red [Pinot Noir & Syrah]	9.	30.
Pinot Noir	15.	45.
Syrah	---	40.
Merlot	---	40.
Cabernet Sauvignon	---	50.

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

Paradise Tropical Iced Tea 2.95

Starbucks Coffee 3.95
REGULAR OR DECAF

Comradas FOR OUR HOUSE-MADE CHIPS

Tres Salsas 4.95

yellow tomato-chipotle, tomatillo & avocado, heirloom pico de gallo

Hand Hacked Guacamole 9.95

two whole ripe avocados, tomatoes, red onions, serrano pepper, cilantro, lime, lemon, salt, and pepper

Queso con Chiles 9.95

a mixture of cheddar, jack, and Mexican cheeses, tomatoes, onions, chili peppers, and spices

Aperitivos

Eloté Dulce 7.95

sweet corncobs smothered in Mexican crema rolled in cojita cheese and sprinkled with ancho chili dust

Taquitos Polluelo 9.95

house-made crispy tortillas filled with chicken, tomatoes, onions, and cilantro served with roasted red salsa and avocado sauce

Queso Fundido 10.95

asadero and Manchego cheeses baked and served with sides of longaniza sausage, sautéed wild mushrooms, and your choice of corn or flour tortillas

Coctel Mexicana 13.95

jumbo Mexican white shrimp in a traditional Mexican-style cocktail sauce served with crackers and Tabasco sauce

Tres Ceviches 14.95

Ahi Tuna with yellow tomato salsa

Chilean Sea Bass with coconut milk in a smoked jalapeno tequila

Scallop with tomatoes, onions, and cilantro with citrus juices and diced serrano pepper

Mucho Nachos 14.95

house-made tortilla chips layered with Mexican cheeses, black beans, roasted green onion, tomatoes, jalapeños topped with hand-hacked guacamole, crema fresca, and pico de gallo

YOUR CHOICE OF CHICKEN, CARNE ASADA, CARNITAS, LONGANIZA SAUSAGE, OR SHRIMP

Camarones de Amelia 17.95

jumbo Mexican white shrimp marinated in shallots, garlic, paprika, and cayenne, split in half to peel and eat

Sopas

Roasted Poblano Pepper 6.95

house roasted poblanos simmered with onions, garlic, and herbs topped with crema fresca

Tortilla Pollo 8.95

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

Ensaladas

ADD MESQUITE GRILLED CHICKEN, AHI, CARNE ASADA, CARNITAS, SHRIMP 5.95

Caesar Classico half 5.95 full 9.95

whole leaves of romaine lettuce drizzled with the original Caesar dressing topped with croutons and freshly grated parmesan cheese

House Salad 9.95

chopped romaine tossed in a cilantro-pepita dressing topped with cojita cheese, diced tomatoes, jicama, roasted corn, and scallions

Tostada con Pollo 13.95

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

Mexican Platos 18.95

YOUR CHOICE OF THREE ITEMS AND TWO SIDES, SERVED WITH GUACAMOLE, CREMA FRESCA, AND PICO DE GALLO, AND A GRILLED GREEN ONION

Tacos [corn tortilla topped with onion, cilantro, and cheese]

CHICKEN, CARNE ASADA, CARNITAS, TEMPURA BATTERED HALIBUT, BLACK BEAN & CHEESE

Chile Rellenos [spicy]

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

CHEESE, CHICKEN, CARNE ASADA, CARNITAS, BLACK BEAN & CHEESE

Burittas [flour tortilla rolled with cheese]

CHICKEN, CARNE ASADA, CARNITAS, BLACK BEAN & CHEESE

Sides

refried pinto beans
red rice
sautéed vegetables
huitlacoche mashed potatoes

black beans
green rice
fire roasted creamed corn

Favoritos

Primas Carnitas 18.95

Kurobuta pork slow cooked in its own juices until super tender, topped with tomatillo salsa, and served with guacamole, house made crema, heirloom pico de gallo, a choice of two sides, and a choice of flour or corn tortillas

Fajitas 19.95

red and yellow bell peppers, poblano peppers, red and sweet Maya onions, and tomatoes served with guacamole, house made crema, heirloom pico de gallo, cheese, a choice of two sides, and a choice of flour or corn tortillas

[choice of chicken, carne asada, or shrimp]

Carne Asada 21.95

tender ancho-marinated 12 oz arrachera steak, mesquite grilled to perfection, and served with guacamole, house made crema, heirloom pico de gallo, a choice of two sides, and a choice of flour or corn tortillas

de la Casa

Pumpkin Seed-Crusted Halibut 19.95

sautéed Alaskan halibut with a toasted pepita crust and served with huitlacoche mashed potatoes, caramelized chayotes squash, and a toasted guajillo chili emulsion and cilantro oil

Fresh Chilean Sea Bass 21.95

mesquite grilled Chilean sea bass served with green rice, corn on the cobb, and a trio of fruit salsas [mango and red bell pepper, strawberry and papaya, pineapple and serrano pepper]

Lamb Mole 22.95

lamb shank wrapped in banana leaf and braised in a rich poblano mole, served with a red onion & pepper pickled salad and grilled corn pudding

Shrimp and Lobster 24.95

a fresh half Maine lobster poached in chipotle butter and three sautéed Mexican jumbo white shrimp in a garlic-chipotle puree served with a creamy corn puree, watercress salad dressed in a lime vinaigrette, and chive-habanero aioli and a chili de arbol drizzle

Postres 8.95

Churros

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

Horchata Cheesecake

made with rice milk and lightly sweetened with cinnamon and sugar

Bebidas

Starbucks Coffee 3.95

REGULAR OR DECAF

Mucho Coffee 9.

Sauza Hornitos reposado tequila, Starbucks coffee liqueur, and Starbucks coffee

Dessert Wine	Glass	Half Bottle
Dulce Besso, Ceja Vineyards [dessert wine]	9. [3 oz]	60.

Kids Menu 5.95

For children age 10 and younger; served with a choice of two sides

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 lightly fried corn tortilla with chicken, cheese, and lettuce

Sides

refried pinto beans
red rice

black beans
green rice

Drinks

Soda 1.95

Coke, Sprite, Barq's Root Beer,
HI-C Fruit Punch, and Lemonade

Milk 2.95

Juice 2.95

Orange or Cranberry



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