

MEXICAN  
RESTAURANT &  
SPORTS BAR



FAMILY-OWNED  
ESTABLISHED  
CIRCA 1950

## **Breakfast - all day!**

All Breakfast dishes are served with Mexican Rice and your choice of Refried, Pinto or Black Beans.

### **CHILAQUILES**

Tortilla bits scrambled with two large Eggs, Cheese, Onions, & Red or Green Salsa – or no Salsa if you prefer – \$13.50

### **MANITAS' CHILAQUILES SECOS**

Tortilla bits scrambled with two large Eggs, Onions, Tomatoes, & Chile Peppers, topped with Cheese, & Mexican-style Sour Cream. No Salsa! – \$13.50

### **CHILAQUILES REMO**

Tortilla bits scrambled with two large Eggs, Cheese, Onions, & Red Salsa – complemented with sautéed Chicken & Mexican-style Sour Cream – \$15.55

### **CHILAQUILES VERONICA**

Tortilla bits scrambled with two large Eggs, Cheese, Onions, & Red Salsa – complemented with Chorizo & Mexican-style Sour Cream – \$15.55

### **CHILAQUILES EMILIANO**

*Rojo con Birria y Nopales*  
Tortilla bits scrambled with two large Eggs, Cheese, Onions, & Red Salsa – complemented with Birria, Nopales & Mexican-style Sour Cream – **Weekends only!** – \$17.65

### **CARNE ASADA CON CHILAQUILES**

Thick- or thinly-cut Steak (*your choice*) – grilled & served with grilled Onions, Tomatoes, Bell Peppers accompanied with Chilaquiles – \$23.90

## **Omelettes y Burrito**

### **CHORIZO OMELETTE**

Chorizo Omelette filled with Pico de Gallo, topped with Cheese, Avocado, & Mexican-style Sour Cream – \$16.60

### **TOCINO OMELETTE**

Bacon Omelette filled with Pico de Gallo, topped with Cheese, Avocado, & Mexican-style Sour Cream – \$16.60

### **JAMON OMELETTE**

Ham Omelette filled with Pico de Gallo, topped with Cheese, Avocado, & Mexican-style Sour Cream – \$16.60

### **GEMMA'S VEGETARIAN OMELETTE**

Filled with Nopales (Cactus), Pico de Gallo, Spinach, Mushroom & Cheese, topped with Salsa Ranchero – \$16.60

### **BREAKFAST BURRITO**

Wrapped with Rice & Beans, and your choice of either Machaca & Eggs, Chorizo & Eggs, Bacon & Eggs, or Ham & Eggs – \$13.50

*Add any of the following: Cheese, Sour Cream, or Guacamole + \$1*

## **Huevos - your way!**

### **HUEVOS RANCHEROS**

Two large poached Eggs on a Corn Tortilla, topped with Cheese, & a mild, house-made Red Sauce – \$11.40

### **HUEVOS CON AMOR**

Two large Eggs scrambled with Potatoes, Onions, Tomatoes, & Chile Peppers – \$12.45

### **HUEVOS DIVORCIADOS**

Two fried Eggs with Chile Verde & Chile Colorado – \$15.55

### **TOCINO CON HUEVOS**

Crispy Bacon with two large Eggs prepared any style – \$13.50

### **CHORIZO CON HUEVOS**

Mexican-style Pork Sausage scrambled with two large Eggs – \$13.50

### **JAMON CON HUEVOS**

Tender Slab of Ham with two large Eggs prepared any style – \$13.50

### **MATTEO'S MACHACA**

Shredded Flank Steak scrambled with two large Eggs, Onions, Tomatoes, & Peppers – \$15.55

### **CARNE ASADA CON HUEVOS**

Thick- or thinly-cut Steak (*your choice*) – grilled & served with grilled Onions, Tomatoes, Bell Peppers accompanied with two large Eggs prepared any style – \$20.75

*Yo!*

## **Kid's Plate**

(10 years old and under)

Made to Order! Your choice of a Meat or a Bean & Cheese Burrito, Cheese Enchilada, Taco de Carne Asada, or a Corn or Flour Quesadilla.

Served in a child-size portion. – \$9.30

*Si!*

## **Beverages • Bebidas**

### **COFFEE** – \$4.15

### **HOT TEA** – \$4.15

### **ICED TEA** – \$4.15

### **ORANGE JUICE** – \$5.20

### **OJ DELIGHT MIMOSA** – \$8.50

### **CANNED SODAS**

Sprite, Coke, Diet Coke – \$4

### **FOUNTAIN SODAS**

Coke, Diet Coke, Sprite, Ginger Ale, or Coke Zero – \$4.15

### **MEXICAN SODAS**

Coke, Diet Coke, Squirt, Jarritos – \$5.20

### **AGUA FRESCA**

Please ask your server for the selection of the day – \$5.20

## **Weekly Soup Specials**

### **MONDAY**

#### **CALDO DE RES**

Beef Soup with a medley of Vegetables served with Mexican Rice & Pico de Gallo on the side – \$13.50

### **TUESDAY**

#### **CALDO DE ALBONDIGAS**

Beef, Pork, and Herb Meatball Soup with a medley of Vegetables served with Mexican Rice & Pico de Gallo – \$13.50

### **WEDNESDAY**

#### **CALDO DE POLLO**

Chicken Soup with a medley of Vegetables served with Mexican Rice & Pico de Gallo – \$13.50

### **THURSDAY**

#### **POZOLE VERDE DE POLLO**

Chicken Soup in a spicy house-made Green Sauce, complemented with Corn Hominy and served with Cabbage, Onions, & Radishes on the side – \$15.55

### **FRIDAY | SATURDAY | SUNDAY**

#### **POZOLE VERDE DE PUERCO**

Pork Soup in a spicy house-made Red Sauce complemented with Corn Hominy, and served with Cabbage, Onions, & Radishes on the side – \$15.55

### **BIRRIA EN CALDO O SECA**

#### **EN CALDO**

Barbecued Goat served in a house-made Red Sauce complemented with Onions, Cilantro, & Lemon – \$15.55

#### **SECA**

Served dry (sauce on the side) with Onions, Cilantro, Lemon, Mexican Rice, & choice of Beans – \$16.60 (add extra Sauce – \$18.90)

### **MENUDO**

Beef Tripe Soup accompanied with Onions, Lemon, Oregano, & Red Chile Flakes on the side – \$15.55

## **Sides**

### **CHIPS WITH SALSA**

First Basket complimentary. Each additional requests – \$4.15

### **AVOCADO OR GUACAMOLE** – \$6

### **MOLE SAUCE** (Chocolate-based) – \$5.20

### **BEANS** (Refried, Pinto, or Black) – \$5.20

### **BACON • HAM • CHORIZO** – \$6.25

### **GRILLED JALAPENOS** – \$4.15

### **MEXICAN-STYLE SOUR CREAM** – \$3.10

### **MEXICAN RICE** – \$5.20

**¡Bienvenidos! ORDER HERE! • EAT HERE! • CALL 415.816.3396 • PICK UP TO-GO!**

¡Yo!

PAY WITH CASH –  
SAVE-A-TORTILLA!

PAY CASH AND SAVE 4%

¡Si!



YOSSIE'S  
Cantina

HOST YOUR NEXT  
EVENT AT  
YOSSIE'S CANTINA  
& GAIN HOME FIELD  
ADVANTAGE!

PLEASE INQUIRE WITH  
OUR GENERAL MANAGER

## Authentic Appetizers

### TRUE FAN FAVORITES!

#### CHIPS 'N GUACAMOLE

Crispy golden Tortilla Chips served with our fresh, home-made (daily) Guacamole – \$12.95

#### QUESO FUNDIDO

Melted Monterey Jack Cheese combined with Pico de Gallo, Nopales and Mushrooms, served with warm Corn Tortillas. – \$11.40

#### CHORIZUELO

Melted Monterey Jack Cheese combined with Chorizo (Mexican-style Pork Sausage), served with warm Flour Tortillas. – \$13.50

#### ENFRIJOLADA

Corn Quesadilla smothered with refried Pinto Beans & topped with Mexican-style Sour Cream – \$8.30

#### MEXICAN NACHOS

Crispy Tortilla Chips with Beans, Cheese, & Pico de Gallo – \$8.30

#### MEXICAN NACHOS SUPREMO

Crispy Tortilla Chips with Beans, Cheese, Pico de Gallo, Sour Cream, & Guacamole with your choice of Beef or Chicken – \$13.50

#### QUESADILLA

Corn or Flour Tortilla stuffed with melted Monterey Jack Cheese – \$5.15

## Salads

Dressings: Caesar, Ranch, or Thousand Island

#### ENSALADA DE LA CASA VEGETARIANA

Green Salad served with Nopales, Lettuce, Tomatoes, Red Onions, & fresh Mexican Queso Fresco – \$8.30

#### ENSALADA CÉSAR DE POLLO

Caesar Salad served with grilled Chicken Breast, Avocado, Olives, & Bell Peppers – \$15.55

#### ENSALADA CÉSAR DE SALMÓN

Caesar salad served with grilled Salmon & grated Parmesan Cheese – \$17.65

#### ENSALADA DE CAMARÓN

Green Salad served with fresh, grilled Prawns, Avocado, Tomatoes, & sliced Green Bell Peppers – \$17.65

## Choice of Meats

**BEEF • CARNE**

**CHICKEN • POLLO**

**PORK • PUERCO**

## Lunch & Dinner

\* Lunch (L) and Dinner (D) Dishes are served with a Salad, Mexican Rice, and your choice of Refried, Pinto or Black Beans. Note: Dinner prices begin at 4pm.

#### ¡Yo! BURGER

Yossie's Classic Beef Burger with Cheese, Tomato, Onion, & Lettuce. Served with a side of French Fries – \$13.95

Add: Bacon + \$1 • Add: Avocado + \$2

#### QUESADILLA SUIZA\*

Corn or Flour Quesadilla filled with your choice of Meat, Cheese, served with fresh, home-made Guacamole, & Mexican-style Sour Cream – \$13.50 (L) • \$15.50 (D)

#### TOSTADA

Crispy, open-face Tortilla with your choice of Meat or Vegetarian, topped with Salad, Mexican Rice, & your choice of Beans – \$13.55 (L) • \$17.55 (D)

#### TACOS\*

Crispy or soft Tortilla filled with your choice of Meat or Vegetarian – \$13.55 (L) • \$17.55 (D)

#### FLAUTAS\*

Crispy-rolled Tortilla filled with choice of Meat or Potato, served with Guacamole, & Mexican-style Sour Cream – \$13.55 (L) • \$17.55 (D)

#### CARNE ASADA\*

Thick- or thinly-cut steak (your choice), grilled & served with grilled Onions, Tomatoes, Bell Peppers – \$21.80

#### BISTEC RANCHERO\*

Strips of tender Beef sautéed in a mild, home-made Red Salsa – \$17.65

#### MILANESA DE POLLO O RES\*

Breaded & Fried Chicken Breast or Beef Steak, complemented with Guacamole and Pico de Gallo – \$20.95

#### ALFONSO'S SPECIAL\*

Boneless Chicken sautéed in a mild, home-made Red Salsa – \$18.95

#### LINDA'S SPECIAL\*

Boneless Chicken grilled with Onions, Tomatoes, Potatoes, Nopales, & Bell Peppers – \$20.95

#### LUPE'S SPECIAL\*

Chicken sautéed with a spicy Mexican-style Sour Cream & Chipotle Sauce – \$18.70

#### POLLO EN MOLE\*

Chicken smothered with a home-made Puebla-style, Chocolate-based Mole Sauce – \$18.70

#### CHILE VERDE\*

Tender chunks of Pork stewed in a home-made Tomatillo Green Salsa – \$17.65

#### CHILE COLORADO\*

Tender chunks of Pork stewed in a mild, home-made Red Salsa – \$17.65

#### BURRITO POQUITO

Your choice of Meat, choice of Beans, Mexican Rice – \$10.50 (L) • \$12.50 (D)

#### BURRITO GRANDE

Your choice of Meat, choice of Beans, Mexican Rice & Guacamole – \$11.50 (L) • \$13.50 (D)

#### BURRITO MUCHO

Your choice of Meat, choice of Beans, Mexican Rice, Guacamole, Mexican-style Sour Cream, & Cheese – \$12.50 (L) • \$14.50 (D)

#### BURRITO VEGETARIANO

Made with Mexican Rice, your choice of Beans, Guacamole, Mexican-style Sour Cream, & Cheese – \$11.50 (L) • \$13.50 (D)

#### ENCHILADAS\*

Corn Tortillas topped with your choice of a mild, home-made Red Sauce or Green Tomatillo Sauce, or Sweet Mole, & filled with your choice of Meat or Cheese – \$13.55 (L) • \$17.55 (D)

## Seafood

#### MOJARRA FRITA\*

Fried Tilapia complemented with Avocado & Pico de Gallo – \$21.80

#### ROY'S FISH TACOS\*

Soft or crispy Tortillas filled with grilled Fish & served with fresh, Pico de Gallo – \$19.70

#### CAMARONES A LA MEXICANA\*

Prawns sautéed in a spicy, home-made Red Sauce complemented with Onions, Tomatoes, & spicy Peppers – \$21.80

#### CAMARONES KARINA\*

Prawns sautéed with a spicy Mexican-style Sour Cream-based Chipotle Sauce – \$21.80

#### CAMARONES SOPHIA\*

Prawns sautéed in a mild, home-made Red Sauce complemented with Onions, Bell Peppers, & Tomatoes – \$21.80

#### CÓCTEL MARISCADA

Cocktail filled with Prawns, Clams, Avocado, Pico de Gallo, & Tomato Sauce – \$18.95

#### QUESADILLA SUIZA MARINA

Corn or Flour Quesadilla filled with Prawns, Cheese, served with fresh, home-made Guacamole, & Mexican-style Sour Cream – \$16.75 (L) • \$19.75 (D)

## Desserts

#### PLANTANOS JOCELYN

Fried Plantains served with Vanilla Ice Cream, Caramel drizzle & Cinnamon (please allow 15 minutes) – \$10.95

#### DULCE'S FLAN

Fresh, Home-made Custard with Vanilla – \$6.20

LIMIT (2) CREDIT CARDS PER TICKET.

SERVICE CHARGE IS ADDED AS FOLLOWS: 4 TO 5 GUESTS (18%) | 6 TO 9 GUESTS (20%) | 10 OR MORE GUESTS (22%)

All prices are subject to applicable taxes. Prices listed do not include tax.