

PARA EMPEZAR

QUESO GRINGO – A SMOOTH, CREAMY BLEND OF MELTED WHITE CHEESES. THIS POPULAR DIP IS A PERFECT APPETIZER TO SHARE. SMALL 5.99 LARGE 8.29

EMPANADAS DE HUITLACOCHÉ – LIGHTLY FRIED POCKETS OF HANDMADE CORN MASA STUFFED WITH AN EXOTIC CORN TRUFFLE, ACCOMPANIED WITH A HANDMADE SALSA DE MOLCAJETE. 10.29

**SOPECITOS- FOUR (4) SOFT HANDMADE CORN MASA PATTIES TOPPED WITH A LAYER OF BEANS. CHOOSE FROM PLAIN BEAN, CHORIZO, OR CHICKEN. FINISHED WITH LAYERS OF (2) CHIPOTLE SAUCE, (2) TOMATILLO SAUCE, CILANTRO, ONION, AND QUESO FRESCO. 7.79
SUBSTITUTE COCHINITA PIBIL WITH XNI PEC 10.29**

CEVICHE – DICED WHITE FISH CURED IN FRESH LIME JUICE AND MIXED WITH FRESH JALAPEÑOS, ONION, TOMATOES, AND TOPPED WITH SLICED AVOCADO. 10.29

EMPANADAS DE JAIBA – SEASONED CRABMEAT STUFFED IN HANDMADE POCKETS OF SEASONED CORN MASA, SERVED WITH A CILANTRO & AVOCADO SAUCE. 10.29

CHORIQUESO – LAYERS OF MELTED MONTERREY CHEESE, CHORIZO, AND PICO DE GALLO. THIS DISH IS SERVED WITH CHOICE OF TORTILLAS. 7.79

NACHOS – INDIVIDUALLY PREPARED NACHOS WITH LAYERS OF BEANS & CHEESE, TOPPED WITH JALAPEÑOS AND PICO DE GALLO. 6.29 ADD GRILLED BEEF OR CHICKEN 8.59

CHIPS AND SALSA ARE AVAILABLE UPON REQUEST.

SOPAS Y ENSALADAS

CALDO XOCHITL – A TRADITIONAL SOUP OF THE YUCATAN WITH SHREDDED CHICKEN, RICE, AVOCADO, CILANTRO, AND ONION. JALAPEÑO SLICES AND LIME ARE SERVED ON THE SIDE. CUP 3.79 BOWL 5.79

CREMA DE ELOTE – A MEXICO CITY FAVORITE. CREAMY CORN CHOWDER WITH ROASTED CORN AND GRILLED STRIPS OF POBLANO PEPPERS. CUP 3.29 BOWL 5.29

GASPACHO TAPATIO- THE STATE OF JALISCO'S VERSION OF THIS CLASSIC IBERIAN COLD SOUP. A COOL TOMATO BASE SOUP WITH FRESH CUCUMBER, MANGO, AVOCADO, BELL PEPPER & CROUTONS. CUP 3.79 BOWL 5.79

ENSALADA CAESAR – WHILE MOSTLY CREDITED AS AN ITALIAN DISH, THIS SALAD WAS DEVELOPED IN 1924 BY TIJUANA CHEF CAESAR CARDINI. CHOPPED ROMAINE LEAVES TOSSED WITH PARMESAN CHEESE, CROUTONS, AND A CLASSIC DRESSING. 6.29 ADD GRILLED CHICKEN. 9.29

ENSALADA MEXICANA – FRESH FLAT LEAF SPINACH TOSSED WITH TOASTED ALMONDS, SESAME SEEDS, FETA CHEESE, CHILE ANCHO, TORTILLA STRIPS & A LIGHT VINAIGRETTE. 6.79

ENSALADA DE NOPALITOS – TENDER STRIPS OF NOPALES WITH DICED TOMATO, ONION, CILANTRO, OREGANO, QUESO FRESCO, & FRESH JALAPEÑOS. 5.29

ESPECIALIDADES DE LA CASA

CARNITAS MICHOACANAS- GLAZED AND FRIED PORK PIECES SERVED WITH FRIJOLES CHARROS, RICE, & SLICED JALAPEÑOS EN ESCABECHE. 10.79

PUERCO EN PIPIAN- OUR TENDER CARNITAS MICHOACANAS SMOTHERED IN A ROASTED PUMPKIN SEED SAUCE, SERVED WITH RICE, BEANS & TORTILLAS. 10.79

FILETE DE RES EN SALSA CHIPOTLE- BEEF TENDERLOIN TIPS SAUTÉED IN A SMOKY CHIPOTLE SAUCE WITH ONIONS, SERVED WITH REFRIED BLACK BEANS, GUACAMOLE, & TORTILLAS. 11.29

COCHINITA PIBIL- A CLASSIC OF THE YUCATAN, TENDER PORK BAKED IN ACHIOTE AND OTHER SPICES, SERVED WITH RICE, XNI PEC, FRIED PLANTAIN CHIPS, & BLACK BEANS. 11.29

CHILE EN NOGADA - A ROASTED POBLANO CHILE STUFFED WITH A TRADITIONAL BLEND OF SHREDDED PORK, APPLES, PEACHES, RAISINS, WALNUTS, PLANTAINS, CINNAMON, AND SPICES. IT IS TOPPED WITH AN ALMOND WALNUT CREAM SAUCE WITH A HINT OF NUTMEG (SERVED COLD.) THIS PUEBLA CLASSIC IS SERVED WITH RICE & FRESH FRUIT. 15.99

PUERCO EN CHILE CAZCABEL- PORK TIPS SIMMERED IN A RICH, RED CHILE PEPPER SAUCE. THIS SIMPLE RECIPE, YET FLAVORFUL DISH IS A SAZÓN FAVORITE, AND IS SERVED WITH RICE, BEANS, AND TORTILLAS. 10.29

CHILE RELLENO- A ROASTED, LIGHTLY-BREADED AND FRIED POBLANO PEPPER STUFFED WITH A CHOICE OF GROUND BEEF, CHICKEN, OR CHEESE TOPPED WITH A CHOICE OF SMOKY CHIPOTLE OR TANGY TOMATILLO AND CHEESE. THIS SAZÓN FAVORITE IS SERVED WITH RICE, BEANS, & A CHOICE OF TORTILLAS. 10.29

POLLO EN MOLE OAXAQUEÑO o PIPIAN VERDE- A CHICKEN LEG QUARTER SMOTHERED IN A CHOICE OF EITHER MOLE OAXAQUEÑO OR PIPIAN VERDE. TRADITIONALLY SERVED AS A CELEBRATORY DISH AT WEDDINGS, THIS DISH DATES BACK TO THE TIMES OF THE MAYA WHEN A DISH CALLED *MULLI* WAS SERVED AT IMPORTANT FUNCTIONS. MOLE IS A RICH, COMPLEX SAUCE MADE OF DRIED CHILES AND SEMI-SWEET CHOCOLATE. PIPIAN IS A LIGHTER SAUCE MADE OF ROASTED PUMPKIN SEEDS. BOTH ARE SERVED WITH RICE, BEANS, & TORTILLAS. 11.79

DE LA PARILLA

ARRACHERAS o POLLO AL CARBON- CHOOSE FROM GRILLED BEEF TENDERS OR MARINATED CHICKEN BREAST, SERVED ON A BED OF GRILLED ONION, WITH RICE, CHARROS BEANS, TORTILLAS, PICO DE GALLO, & SALSA DE MOLCAJETE. 11.29

ALAMBRES DE RES- A GRILLED SKEWER OF BEEF TENDERLOIN MEDALLIONS, ONION, PINEAPPLE, BELL PEPPER, AND TOMATO SERVED OVER A BED OF RICE AND BACON, ACCOMPANIED BY FRIJOLES CHARROS, A SMALL GUACAMOLE SALAD, AND TORTILLAS. 11.29

CARNE ASADA- A TENDER STEAK MARINATED AND GRILLED, SERVED WITH CHARRO BEANS, NOPALITOS SALAD, & SALSA DE MOLCAJETE. 11.29

DEL MAR

BROCHETE DE CAMARON – A GRILLED SKEWER OF GULF SHRIMP, ONION, TOMATO, BELL PEPPER, & PINEAPPLE, SERVED OVER A BED OF RICE AND BACON, AS WELL AS GUACAMOLE & FRIJOLE CHARROS. 13.99

CAMARONES CHAC MOOL – PAN SEARED GULF SHRIMP MARINATED IN A GUAJILLO & CHIPOTLE PEPPER RUB, SERVED WITH GARLIC RICE & CHEF'S CHOICE OF VEGETABLES. 13.99

TIKIN XIC – A FAVORITE OF THE YUCATAN REGION. GRILLED FILLET OF REDFISH SMOTHERED IN AN EARTHY ACHIOTE PASTE, ONION, AND A SPRINKLE OF OREGANO, & SERVED WITH GARLIC RICE, FRIED PLANTAINS, AND XNI PEC. 13.99

PESCADO AL MOJO DE AJO – A TRUE CLASSIC OF MEXICAN CUISINE, THIS DISH IS POPULAR THROUGHOUT THE DIFFERENT COASTS. PAN SEARED FILLET OF REDFISH WITH A RICH GARLIC RUB, SERVED WITH RICE AND CHEF'S CHOICE OF VEGETABLE. 13.99

RELLENO DE JAIBA – A ROASTED POBLANO PEPPER STUFFED WITH SEASONED CRAB MEAT AND TOPPED A GRILLED TOMATO SALSA AND ACCOMPANIED WITH GARLIC RICE. 14.99

PARA VEGETARIANOS

CALABAZITAS RELLENAS – TENDER STEAMED MEXICAN SQUASH STUFFED WITH A MIX OF ROASTED CORN AND FETA CHEESE, TOPPED WITH A GRILLED TOMATO SALSA AND SERVED WITH RICE & BLACK BEANS. 8.99

RELLENO DE ELOTE – A ROASTED POBLANO PEPPER STUFFED WITH A MIX OF GRILLED CORN AND FETA CHEESE, RICE & FRESH FRUIT. 9.29

ENCHILADAS DE ESPINACAS STEAMED SPINACH AND FETA CHEESE ENCHILADAS TOPPED WITH A MILD ROASTED TOMATO SAUCE, SERVED WITH RICE & BEANS. 8.29

ENCHILADAS

ENCHILADAS POTOSINAS FOUR GRILLED TORTILLAS FOLDED (NOT ROLLED) AND STUFFED WITH QUESO FRESCO. THESE ENCHILADAS ARE ON A ROMAINE LEAF AND SPRINKLED WITH JALAPEÑOS, & ONION, SERVED WITH AVOCADO SAUCE AND REFRIED BEANS. 7.79

ENCHILADAS DE MOLE TWO TORTILLAS FILLED WITH A CHOICE OF CHICKEN OR CHEESE TOPPED WITH OUR RICH MOLE NEGRO DE OAXACA, RICE AND BEANS. 9.29

ENCHILADAS DE PIPIAN OUR TASTY PUMPKIN SEED SAUCE TOPS TWO ENCHILADAS WITH CHOICE OF FILLING, SERVED WITH RICE, AND BEANS. 9.29

ENCHILADAS DE CARNITAS TENDER FRIED PORK ROLLED IN ENCHILADAS WITH A TANGY TOMATILLO SAUCE AND SERVED WITH RICE & BEANS. THESE ENCHILADAS ARE TOPPED WITH CILANTRO, ONION, AND QUESO FRESCO. 8.29

ENCHILADAS DE JAIBA SEASONED CRAB MEAT ENCHILADAS TOPPED WITH A MILD ROASTED TOMATO SAUCE, SERVED WITH RICE AND CHEF'S CHOICE OF VEGETABLE. 9.29

ASK ABOUT ENCHILADAS SUIZAS, DEL NORTE, & CHIPOTLE

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DESAYUNOS

CHILAQUILES- FRIED CORN TORTILLA PIECES SIMMERED IN A CHOICE OF SAUCE, TOPPED WITH A SPRINKLE OF QUESO FRESCO, DICED ONION, & SOUR CREAM, SERVED WITH BEANS, AND TWO EGGS COOKED TO PREFERENCE. 7.79

ARRACHERA CON HUEVO- TWO EGGS COOKED TO PREFERENCE SERVED WITH A MARINATED GRILLED HANGER STEAK, PICO DE GALLO, AND A CHOICE OF BEANS. 9.29

ENVUELTO DE HUITLACOCHÉ- A FLUFFY THREE EGG OMELET STUFFED WITH QUESO FRESCO AND A CORN TRUFFLE, SERVED BEANS, AND BREAKFAST POTATOES. 11.99

MIGAS- CORN TORTILLAS CHIPS AND DICED VEGETABLES SCRAMBLED WITH EGGS AND SERVED WITH CHOICE OF BEANS. 5.79 TOPPED WITH MELTED CHEESE 6.29

HUEVOS DIVORCIADOS- TWO EGGS PREPARED TO ORDER, ONE TOPPED WITH CHIPOTLE SAUCE AND THE OTHER WITH A TOMATILLO SAUCE DIVIDED BY A BED OF BLACK BEANS. 5.29

HUEVOS MOTULEÑOS- TWO EGGS ON A LAYER OF BLACK BEANS, TOPPED WITH CHIPOTLE SAUCE, DICED HAM, PEAS, & FRIED PLANTAIN CHIPS. 7.29

CHORIZO CON HUEVO- SEASONED MEXICAN SAUSAGE SCRAMBLED WITH EGGS AND OUR HOUSE BREAKFAST SAUCE, SERVED WITH BEANS AND TORTILLAS. 6.29

MACHACADO CON HUEVO- A NORTHERN CLASSIC FROM THE STATE OF NUEVO LEON, CONSISTS OF SHREDDED DRIED BEEF SCRAMBLED WITH EGGS, ONION AND OUR HOUSE BREAKFAST SAUCE, SERVED WITH BEANS AND TORTILLAS. 7.29

HUEVOS RANCHEROS- TWO EGGS ANY STYLE TOPPED WITH A WARM BREAKFAST SAUCE, SERVED WITH BEANS & TORTILLAS. 5.29

HUEVOS A LA MEXICANA- EGGS SCRAMBLED WITH VEGETABLES REPRESENTING THE COLORS OF MEXICO, TOMATO (RED,) JALAPEÑOS (GREEN,) AND ONION (WHITE,) & SERVED WITH BEANS AND TORTILLAS. 5.29

TACOS DE DESAYUNO

1.29

CHOICE OF TORTILLA & TWO ITEMS, ADDITIONAL ITEMS \$.50 EACH.

BACON • BEAN • BLACK BEAN • CHORIZO • CHEESE • EGG • HAM • POTATO • SAUSAGE

TAYO'S TACO 2.09

CHORIZO, BACON, POTATO, EGG, & CHEESE

MIGAS TACO 1.99

MACHACADO CON HUEVO TACO 2.09

BEBIDAS

AGUAS FRESCAS- ASK ABOUT THE DIFFERENT FRUIT FLAVORS AVAILABLE. 3.29

ICED TEA 1.69

SOFT DRINKS 1.69

FAIR TRADE MEXICAN COFFEE 1.79

FRESH SQUEEZED ORANGE JUICE

SMALL 2.29

LARGE 3.09

ASK YOUR SERVER ABOUT OUR FULL BAR MENU

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TACOS

CHOOSE YOUR TACOS ON CHOICE OF TORTILLAS, WITH CHOICE OF RICE OR BEANS.

TACOS AL PASTOR – GUAJILLO MARINATED GRILLED PORK, PINEAPPLE, ONION, & CILANTRO. A MEXICO CITY CLASSIC. 6.99

TACOS DE ARRACHERA – MARINATED GRILLED HANGER STEAK & CARAMELIZED ONIONS. 6.99

TACOS DE POLLO – MARINATED GRILLED CHICKEN BREAST & CARAMELIZED ONIONS. 6.99

TACOS DE CARNITAS – TENDER FRIED PORK PIECES. MICHOACAN'S FINEST. 6.99

CARNE GUISADA TACOS – BEEF TIPS IN A NATURAL GRAVY. 6.99

QUESADILLAS GRINGAS – CHOOSE FROM GRILLED CHICKEN, STEAK, OR PASTOR & MELTED JACK CHEESE SERVED ON FLOUR TORTILLAS, WITH SOUR CREAM & PICO DE GALLO. 8.29

MISSION STATEMENT

IT IS THE GOAL OF THE MANAGEMENT AND STAFF AT SAZÓN TO PROVIDE THE GUESTS WITH A PLEASANT DINING EXPERIENCE. THIS GOAL WILL BE ACCOMPLISHED BY PROVIDING HIGH QUALITY MENU ITEMS PREPARED TO STRICT SPECIFICATIONS, SERVED WITH PRIDE AND INTEGRITY. SERVICE WILL BE DONE WITH A SMILE, WILL BE UNCOMPROMISING, ATTENTIVE, AND COURTEOUS. THE AMBIANCE WILL BE WARM AND SIMPLE, YET COMFORTABLE AND CLEAN.

ABOUT SAZÓN

SAZÓN OPENED IN THE FALL OF 2006 AS THE BRAINCHILD OF MARIA CECILIA & MARGARITO ARANDA JR. THEY SHARE A PASSION FOR MEXICO, ITS CULTURE, ITS FOOD, AND ITS PEOPLE.

THE FOOD AT SAZÓN CAN BE BEST DESCRIBED AS REGIONAL MEXICAN, REPRESENTATIVE OF THE DIFFERENT CULINARY EPICENTERS OF MEXICO: PUEBLA, OAXACA, YUCATAN, VERACRUZ, & MEXICO CITY. A CONSCIOUS EFFORT IS MADE TO EMPHASIZE THE MAIN CROP OF PRE-COLOMBIAN MEXICO: CORN. IT IS EVIDENT IN THE HANDMADE CORN TORTILLAS, THE INCLUSION OF HUITLACOCHÉ, SOPES, EMPANADAS, AS WELL AS THE CREMA DE ELOTE. ANOTHER STAPLE OF MEXICAN CUISINE IS RICE. SAZÓN HAS CHOSEN TO SERVE A SIMPLE GARLIC RICE, AS OPPOSED TO THE SPANISH RICE THAT HAS BEEN ADOPTED AS MEXICAN RICE THROUGHOUT MOST OF THE SOUTHWEST.

OUR FOOD IS PREPARED FRESH DAILY AND IS MADE TO ORDER. PLEASE ALLOW AMPLE TIME FOR PROPER PREPARATION.

A 17 % GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE ADULTS.

SAZÓN RESPECTFULLY RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE.

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