

LADERA

TAVERNA Y COCINA

APERITIVOS

GUACAMOLE 10

oranges / charred onions / pepitas
serranos / cotija / served with salsa roja

TRIO DE SALSAS 6

salsa roja / salsa verde / chile de arbol

QUESO FUNDIDO 9

white cheddar / menonita cheese / asadero
green chile / red chile / served with chips

STREET CORN 7

chipotle aioli / chili powder / cotija cheese
(on cob or shaved)

NACHOS CENTRALES 12

black beans / queso menonita / guacamole
pico de gallo / crema / puerco pibil or pollo asado
(make it Ladera style and add mole \$2)

PUERCO EN CHILE VERDE 11

slow roasted pork / potatoes / queso cotija
over easy egg / salsa verde / served with chips

QUESADILLA 9

flour tortilla / serrano onions
menonita / oaxaca cheese / pico / salsa roja / crema
add barbacoa or pork \$3

POZOLE 11

cabbage / avocado / radish / onion / cilantro / lime

CHIPOTLE CHICKEN TOSTADAS 13

grilled chicken / avocado / chipotle slaw
cotija cheese / jalapeños / red onion
crispy corn tortillas / lime

CEVICHE 14

white fish / orange jicama pico / watermelon radish
cucumber / serranos / pomegranate seeds

TACOS / BURROS

(3 tacos OR 1 burro)

POLLO ASADO 10

shredded rotisserie chicken / guajillo salsa / roasted corn
crema / cilantro / red onions / salsa verde

PASTOR 11

shaved pork / pineapple slaw / cilantro / salsa verde

CARNE ASADA* 13

skirt steak / serrano onions / cilantro / chili de arbol

SHRIMP 13

sautéed shrimp / chipotle slaw / tomatillo avocado salsa
roasted garlic crema / cilantro

BAJA FISH 11

crispy or grilled fish / cabbage / remoulade
avocado crema / cilantro / cotija

(tacos served with hominy rice)
(burros filled with frijoles negros and hominy rice)

5 TACO PLATTER 15

pollo asado, carne asada, shrimp,
pastor, baja fish

ENSALADAS

SHRIMP AND CITRUS SALAD 14

sautéed shrimp / spring mix / red cabbage
marcona almonds / pan seared cotija
honey-lemon vinaigrette

LA ENSALADA DE COBB 14

pollo asado / corn / black beans / nopalitos
pumpkin seeds / avocado / red bell peppers
cotija cheese / fresno-chili vinaigrette

TIJUANA CAESAR* 15

carne asada / baby romaine / parmesano / croutons
over easy egg / crispy onions / jalapeño caesar

AHI TUNA SALAD* 14

ahi tuna / spring mix / seasonal fruit / avocado / oranges
tomato / jalapenos / red onion / cilantro-lime vinaigrette

PLATOS FUERTES

CHILE RELLENO 14

stuffed poblano / calabacitas / queso fresco
hominy rice / chipotle cream sauce / cilantro

CRISPY RED SNAPPER MKT \$

fresh herbs / cherry-pepper vinaigrette
citrus salad / hominy rice

ACHIOTE SALMON* 20

green chili corn cake / sauteed veggies / chipotle cream

BARBACOA 17

braised beef / guajillo salsa / red onions / cilantro
cotija cheese / tortillas / elotes / corn cake

COCHINITA PIBIL 16

braised pork / pickled onions / cotija cheese
elotes / corn cake / tortillas

CARNE ASADA* 22

marinated skirt steak / elote / serrano onions
guacamole / pico de gallo / frijoles charros
queso fresco / salsa roja / tortillas

POLLO ASADO 18

half rotisserie chicken / elote / serrano onions / guacamole
pico de gallo / frijoles charros / salsa verde / tortillas
add mole \$2

ENCHILADAS 15

pibil, barbacoa, or pollo
corn tortilla / hominy / queso menonita
pico de gallo / guacamole / crema
salsa roja, salsa verde, or christmas

BAJA ENCHILADAS 17

lump crab / shrimp / menonita & cheddar cheese
blue corn tortillas / green chile cream sauce
hominy rice / guacamole / pico de gallo / crema / cilantro

SIDES 4

frijoles charros / frijoles negros
frijoles de fiesta (refried)
hominy rice / nopalitos / calabacitas
green chili corn cake

COCTELES

- OG MARGARITA** *herradura blanco tequila / simple / lime* 8
- COUPE DEVILLE** *espolon añejo tequila / agave nectar / lime / grand marnier* 12
- PINCHE PALOMA** *avette blanco tequila / psychaud's aperitivo / pamplemousse / lime / grapefruit soda* 9
- THE SLOPE** *verano infused kimo sabe mezcal reposado / aperol / orange / lime* 15
- EL SANTO** *old granddad bourbon / patron citronge mango / tamarind / lime* 9
- MEZCALADA** *mezcal joven / pineapple / coconut / lime / angostura bitters / frozen* 8
- SANGRIA TINTA** *garnacha / brandy / strawberry purée / lemon / bubbles* 8
- SANGRIA BLANCA** *sauvignon blanc / brandy / peach purée / lemon / bubbles* 8
- TELENOVELA** *st. george green chile vodka / ginger / pineapple / lime* 11
- SIN NOMBRE** *hacienda de chihuahua sotol blanco / ancho Reyes Verde / peppercorn mesquite honey / lime* 12
- VAGABUNDO** *can of tecate and a shot of tequila* 6
- MICHELADA VERDE** *tito's vodka / tecate / tomatillo / lime / house tajin* 6

VINO

BLANCOS

- PINOT GRIGIO - BRAFFIGNA** *San Joaquin, ARG, 10/38*
- SAUVIGNON BLANC - CASA LAPOSTOLLE** *Casablanca, CHI, 9/34*
- CHARDONNAY - NATURA** *Emilia, CHI, 9/34*
- VIURA - CUNE MONOPOLE** *Riopa, SPA, 10/38*
- MOSCATO/MACABEO - FREIXENET MIA** *Penedes, SPA, 8/30*

ROSÉ & SPARKLING

- ORENACHE/SYRAH ROSE - FABRE MONTMAYOU** *Monlouis, ARG, 10/38*
- SHIRAZ ROSE - CASILLERO DEL DIABLO** *Central Valley, CHI, 9/34*
- CAVA BRUT - JUVE Y COMPS CINTA PURPURA RESERVA** *Penedes, SPA, 11/42*

TINTO

- PINOT NOIR - SANTA CAROLINA** *Casa Blanca, CHI, 9/34*
- GARNACHA - CASTILLO DE MONSERAN** *Cataluña, SPA, 8/30*
- TEMPRANILLO - TORRES SANGRE DE TORO** *La Mancha, SPA, 8/30*
- MALBEC - DOMAINE BOUSQUET** *Lupatung Valley, ARG, 11/42*
- CABERNET SAUV - LAS NIÑAS RESERVA** *Cachagua Valley, CHI, 12/44*
- SYRAH/GARNACHA - LAS ROCAS** *Cataluña, SPA, 10/38*
- CAB BLEND - CAVA MACIEL MEJICO** *Valle de Guadalupe, MEX, 12/44*

DE BARRIL SERVED CHILLED

- CABERNET SAUVIGNON - CHILENSIS RESERVA** *Cachagua, CHI, 7*
- CHARDONNAY - CHILENSIS RESERVA** *Mauvo Valley, CHI, 7*

CERVEZA

BOTELLAS

- CORONA 5 / CORONA LIGHT 5 / BOHEMIA 5**
- PACIFICO 5 / VICTORIA 5 / TECATE 3**
- TECATE LIGHT 3 / MODELO ESPECIAL 5**
- DOS XX AMBER 5 / COORS LIGHT 4 / BUD LIGHT 4**
- BUD 4 / MICHELOB ULTRA 4**
- CLAUSTHALER NA 4 / GUINNESS 5**
- WYDER'S PRICKLY PINEAPPLE CIDER 5**

BARRIL

- DOS XX LAGER 5 / NEGRA MODELO 5**
- NORTH MOUNTAIN HEFEWEISEN 5**
- STELLA ARTOIS 5 / MIRROR POND PALE 6**
- FOUR PEAKS KILTIFTER 5**
- FOUNDERS ALL DAY IPA 5**
- LAGUNITAS IPA 6 / SEASONAL SELECTIONS**

SODAS Y REFRESCOS

- HORCHATA, FRESCA DEL DIA** *(ask server)* 4
- COKE, DIET COKE, SPRITE, GINGER ALE, TONIC** 3
- MEXICAN COKE, FANTA, COCK & BULL GINGER BEER, FIJI, PELLIGRINO, COFFEE** 4
- REDBULL, SUGAR FREE RED BULL** 5



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 Plan your next event with us!
 Contact Cesar at cesar@genuineconcepts.us
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LADERA BRUNCH

SAT & SUN 10AM-2PM

CHILAQUILES ROJOS* 10

pork pibil / guajillo sauce / queso fresco
lettuce / red onions / crema
frijoles charros / over easy eggs

ENCHILADAS DE POLLO* 10

pollo asado / queso menonita / tomatillo salsa
lettuce / pico de gallo / cotija cheese
over easy eggs / cilantro

BARBACOA HASH* 11

sautéed red peppers,
poblanos, onions & potatoes
sunny side egg / barbacoa au jus

STEAK RANCHERO* 11

top sirloin / onions / poblanos
potatoes / tomatoes / over easy egg
rice and beans / tortillas

BREAKFAST BURRITO* 9

scrambled eggs / breakfast potatoes
queso menonita / bacon or chorizo
cilantro / pico de gallo / house salsa

MOLE ENCHILADAS 10

pollo asado / queso menonita / mole queso
fresco / red onions / crema / sesame seeds

PORK CHILE VERDE* 11

potatoes / over easy egg
red onions / cotija cheese
cilantro / tortilla chips

HUEVOS RANCHEROS* 10

fried fresh tortillas / over easy eggs
frijoles charros / ranchero sauce queso
fresco / cilantro / hominy rice

EL AMERICANO* 9

two eggs your way / bacon
breakfast potatoes / torta toast
avocado / house salsa

COCO LECHE FRENCH TOAST 10

cajeta (dulce de leche)
toasted coconut / coconut streusel

¡Especiales!

\$4

BLOODY MARIES
HOUSE MARGARITAS
MIMOSAS
MICHELADAS
SANGRIAS

LUNCH

GUACAMOLE 10

caramelized orange / charcoal onions
pepitas / serrano asado / cotija
served with house salsa

TRIO DE SALSAS 6

house salsa / salsa verde de la casa
chile de arbol

STREET CORN 7

chipotle aioli / chili powder / cotija
cheese (on cob or shaved)

PUERCO EN CHILE VERDE 11

slow roasted pork / potatoes
queso cotija / over easy egg
salsa verde / served with chips

QUESADILLA 9

flour tortilla / serrano onions
menonita / oaxaca cheese / pico / salsa / crema
add barbacoa or pork ⁵³

POZOLE 11

cabbage / avocado / radish
onion / cilantro / lime

SOPES 9

masa cup / calabacitas / red and green sauce
queso fresco / black beans
add pork, barbacoa, chicken ⁵³

CEVICHE 14

white fish / orange jicama pico
watermelon radish / cucumber / serranos
pomegranate seeds

SHRIMP & BLOOD ORANGE SALAD 14

sautéed shrimp / spring mix / red cabbage
marcona almonds / pan seared cotija
honey-lemon vinaigrette

TIJUANA CAESAR* 15

carne asada / baby romaine / parmesano
croutons / over easy egg / crispy onions
jalapeño caesar

LADERA HAPPY HOUR

TRIO DE SALSAS 5

*house red salsa
house green salsa
chile de arbol salsa*

STREET CORN 5

*chipotle aioli / chili powder
cotija cheese*

GUACAMOLE & SALSA 6.5

*caramelized orange
charcoal onions
serrano asado / pepititas
cotija cheese*

PUERCO EN CHILE VERDE 7

*potatoes / red onion
cotija cheese / cilantro
over easy egg / chips*

TACOS

(2 TACOS)

PORK PASTOR 6.5

*shaved pork / pineapple slaw
cilantro / salsa verde*

CARNE ASADA* 7

*serrano onions
cilantro
chile de arbol salsa*

POLLO ASADO 6

*shredded rotisserie chicken
gaujillo salsa / roasted corn
crema / cilantro / red onions
salsa verde*

CERVEZAS \$3

**TECATE CANS
DOS EQUIS LAGER DRAFT
NEGRA MODELO DRAFT**

VINOS \$4

**HOUSE WHITE
HOUSE RED**

CÓCTELES \$5

**OG MARGARITA
PINCHE PALOMA
MICHELADA
EL SANTO
MEZCOLADA**

**3 - 6 PM
TUES - FRI
2 - 5 PM
SAT & SUN**