

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 / simple / lime 8
- COUPE DEVILLE** arette añejo / grand marnier / agave nectar / lime 12
- PINCHE PALOMA** pueblo viejo blanco / pamplemousse / peychaud's apertivo / lime / q grapefruit soda 10
- EL SANTO** four roses bourbon / aguagardiente de mango / tamarind / lime 10
- TELENOVELA** st. george green chile vodka / pineapple / ginger / lime 11
- SANGRIA TINTA** cabernet / brandy / strawberry / lemon / bubbles 8
- SANGRIA BLANCA** pinot grigio / brandy / peach / lemon / bubbles 8
- CHICA MALA** st. george citrus vodka / guava / lime / sparkling rosé 10
- THE SLOPE** serano infused yuu baal mezcal / aperol / orgeat / grapefruit bitters / lime 12
- SANCHO SOUR** amargo vallet / yellow chartreuse / rhubarb bitters / lime 13
- EL VIEJITO** terralta reposado / mesquite honey / orange bitters / mole bitters 11
- SANGABRIEL** ilegal mezcal / guanabana / banana / figgy pudding bitters / lime 12
- MEZCALADA** rayu mezcal / coconut / pineapple / lime / angostura bitters 8
- MICHELADA** green or red / spiked with tito's vodka / served with tecate 7
- VAGABUNDO** shot of mezcal or tequila with a can of tecate and zero judgement 6

VINO

6OZ/9OZ/BTL

BLANCOS / ROSÉ

- GRAFFIGNA PINOT GRIGIO**, *San Juan / ARG* 10/14/38
- CASAS DEL BOSQUE SAUVIGNON BLANC**, *Casablanca Valley / CHI* 9/12/34
- CUNE MONOPOLE VIURA**, *Rioja / SPA* 10/14/38
- CONO SUR BICICLETA VIOGNIER**, *Colchagua Valley / CHI* 9/12/34
- LOSCANO PRIVATE RESERVE CHARDONAY**, *Uco Valley / ARG* 12/16/44
- VIDIGAL VINHO VERDE**, *Vinbo Verde / POR* 9/12/34
- FABRÉ MONTMAYOU MALBEC ROSÉ**, *Mendoza / ARG* 10/14/38
- HOUSE WHITE** 7/9/24

SPARKLING

- JUVE Y CAMPS CINTA PURPURA RESERVA CAVA**, *Penedes / SPA* 11/42
- SEGURA VIUDAS CAVA ROSÉ**, *Penedes / SPA* 9/34

TINTO

- SANTA CAROLINA PINOT NOIR**, *Casa Blanca / CHI* 9/12/34
- TORRES SANGRE DE TORO TEMPRANILLO**, *La Mancha / SPA* 9/12/34
- DOMAINE BOUSQUET MALBEC**, *Tupungato Valley / ARG* 11/15/42
- LAS NIÑAS RESERVA CABERNET SAUVIGNON**,
Colchagua Valley / CHI 12/16/44
- SANTO TOMAS MISSION TEMPRANILLO/CARIGNAN**,
Valle de Guadalupe / MEX 10/14/38
- LAS ROCAS SYRAH/GARNACHA**, *Calatayud / SPA* 11/15/42
- HOUSE RED** 7/9/24

CERVEZA

BOTELLAS

- CORONA** 5 / **CORONALIGHT** 5
- DOS XX AMBER** 5 / **PACIFICO** 5 / **VICTORIA** 5
- TECATE CAN** 3 / **MODELO ESPECIAL** 5
- TECATE LIGHT CAN** 3 / **COORS LIGHT** 4
- BUD LIGHT** 4 / **MICHELOBE ULTRA** 4
- WYDER'S PRICKLY PINEAPPLE CIDER** 5
- DOGFISH HEAD SEA QUENCH SOUR** 6
- CERVESA 159 GOLDEN STRONG ALE 750ML** 18

BARRIL

- DOS XX LAGER** 5 / **ESTRELLA JALISCO** 5
- NEGRA MODELO** 5 / **NORTH MOUNTAIN HEFEWEIZEN** 6
- DESCHUTES FRESH SQUEEZED IPA** 6
- KILT LIFTER** 6 / **STELLA ARTOIS** 6
- LUMBERYARD IPA** 6 / **OAK CREEK AMBER** 6
- ODELL DRUMROLL AMERICAN PALE ALE** 6
- SEE SERVER FOR SEASONAL SELECTION
AS WELL AS OUR CHARITY COMMUNITY HANDLE 6

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 / DR. PEPPER / FIJI / PELLIGRINO / COFFEE** 4
- RED BULL / SUGAR FREE RED BULL** 5



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Plan your next event with us!
Contact Cesar at cesar@genuineconcepts.us
GENUINECONCEPTS.US

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**