

TAPAS

CASITA GUACAMOLE & CHIPS 12 V/GF

SHORT RIB TAQUITOS 19 GF

CHIPOTLE HONEY WINGS 23

CORN RIBS 22 V/GF

CASITA CAULIFLOWER 25 GF**

PULLED BRISKET FRIES 28 GF

3 FRIED CHICKEN TACOS 28

ARAYIS 27

WAGYU BONELESS SPARE RIBS 24 GF

4 TYPES OF FLATBREAD 25

your choice of: maple-lamb-bacon, crispy pastrami, pulled brisket, mushroom truffle (V)

STREET TACOS sold individually / add guac +3

CACHETE (beef cheek) salsa verde, pickled cabbage, cilantro 10 GF

CARNE ASADA (steak) onion, cilantro, pickled peppers, salsa verde 9 GF

PULLED BRISKET (beef) chimichurri, crispy onion, cilantro 9

POLLO (chicken) caramelized pineapple, avocado crema, cilantro 8 GF

CHORIZO (sausage) avocado crema, pico de gallo, cilantro 8 GF

VEGGIE grilled peppers and onions, black beans, chimichurri 6 V/GF

QUESABIRRIA TACOS (3) GF

three pulled brisket birria tacos, vegan cheese, birria jus 35

TACO COMBO (3) GF

a combination of three tacos with your choice of the above proteins; served with rice, beans, and tortilla chips 34

DECONSTRUCTED TACO PLATTER GF

your choice of one of the above proteins served with tortillas, black beans, spanish rice, and choice of salsas; makes up to 8 tacos 65

automatic gratuity added to groups of 6 or more
**contains nuts

MEXICALI STREET FOOD

CHOICE OF:

cachete (beef cheek) +10 pollo (chicken) +8
carne asada (steak) +9 chorizo (sausage) +8
pulled brisket (beef) +9 veggie +0

QUESADILLA

14" tortilla filled with vegan cheddar cheese, rice and beans, with your choice of protein (chipotle aioli highly recommended here!) 22

CRUNCHWRAP

crispy corn tostada filled with rice, beans, your choice of protein and salsa, then wrapped and grilled in a flour tortilla 24

BURRITO also available as a gluten-free bowl

14" tortilla filled with black beans, spanish rice, and your choice of protein or veggies 19

TOSTADA BOWL

homemade crispy flour tortilla shell, spanish rice, black beans, shredded romaine, and choice of protein and salsa 22

CHALUPAS (3) GF

hard shell tacos filled with choice of protein served with shredded lettuce, pico de gallo, and chipotle aioli; PRICE IS PROTEIN x3

BOARDS

THE CASITA BOARD

platter for up to 6 people featuring corn ribs, cauliflower, 6 chalupas, 6 tacos, 6 taquitos, chipotle honey wings tortilla chips and salsa 220; optional 30oz grilled boneless ribeye +\$80

THE ASADA BOARD

shareable for up to 4 people —24oz grilled argentina rib eye, cauliflower, corn ribs, onion rings, loaded nachos, rice, black beans, tortillas, and a side salad 200

MAINS GF

STEAK FRITES

12oz premium argentina rib eye, french fries, israeli salad, house chimichurri 65

SIZZLING FAJITAS

sizzling boneless rib eye steak or chicken, peppers and onions, served with corn tortillas, spanish rice, and black beans
veggie 26 / chicken 52 / steak 68

24oz BONE-IN GAUCHO RIBEYE

prime bone-in american rib eye, served sliced; choice of two sides 95

BONELESS HALF CHICKEN AL CARBON

grilled boneless half chicken finished with a balsamic demi-glaze. served with a charred sweet potato and your choice of one side 48

KOREAN GRILLED SHORT RIBS

soy ginger garlic marinated, sliced thinly and grilled. served with charred sweet potato 60

SANDWICHES & BURGERS served w/ fries

FRIED CHICKEN SANDWICH

Crispy coated boneless chicken, homemade slaw, chipotle honey sauce on a pretzel bun 33

LENNY'S BIG MAC

double thin burger patty, melted vegan cheese, big mac sauce, shredded lettuce, onions and pickles on a sesame bun 31

CARLOS JR. BURGER

¼ lb. cheeseburger, bbq-glazed crispy pastrami, onion rings, arugula and amba aioli on a fresh baked pretzel bun 33

WAGYU BAZAAR BURGER

wagyu beef blend, amba aioli, baby arugula, caramelized onion, and sliced tomato on a fresh baked pretzel bun 35

DEMI GLACE BRISKET PITA

slow-cooked prime brisket, demi glaze sauce, pickled vegetables, caramelized onion, pickles, and amba served with homemade crispy tortilla chips 29
fries can be substituted for an additional 5

DINNER

SOUPS

TORTILLA LIME SOUP GF
the ultimate comfort food—chicken stock, blended tortilla, lime, and crispy tortilla garnish 22

BIRRIA RAMEN
24-hour veal broth with guajillo chiles, braised beef, organic ramen noodles, and fresh cilantro and onion 24

SALADS protein add-ons below

ISRAELI SALAD V/GF
Diced cucumber, tomato, red onion, Italian parsley, lemon juice, olive oil, salt and pepper 21

BALAGAN SALAD V **
chinese-inspired salad with shredded cabbage, soy-ginger sesame dressing, roasted pecans, and crispy tortilla 21

SOUTHWESTERN CHOPPED SALAD V/GF
romaine lettuce, tomato, red onion, roasted corn, black beans and crunchy tortilla strips with a creamy cilantro lime dressing 21

BAZAAR PLATE V/GF
mediterranean plate with spanish rice, israeli salad, and turshi 21

roasted wild mushrooms +6
carne asada (steak) +9
pollo (chicken) +8
prime ribeye +18

SIDES V/GF

SPANISH RICE 8

BLACK BEANS 8

ONION RINGS 15 (not gluten-free)

FRENCH FRIES 12

GARLIC HERB FRIES 15

CHOPPED SALAD 12

ROASTED SWEET POTATO 12

ROASTED WILD MUSHROOMS 15

KIDS MENU

HOT DOG BITES & FRIES 18

CHICKEN STRIPS & FRIES 19

KID'S BURGER & FRIES 20

POSTRES

CHURROWAFFLE
the love child of a belgian waffle and a spanish churro topped with cinnamon sugar 18; add vanilla ice cream +6

CHOCOLATE LAVA CAKE
soft and melts in your mouth, served with vanilla ice cream 18

THE BIRTHDAY DESSERT PLATTER
good for parties up to 8 people, an assortment of our desserts presented with music and fireworks 50

DRINKS

BEER

DRAFT

LENNY'S CASITA CERVEZA
our house-made mexican lager, crafted to pair perfectly with tacos, wings, or any of our signature dishes 9

LONG BEACH BEER LAB IPA
a locally sourced IPA from Long Beach Beer Lab, delivering bold hoppy flavors 9

MEXICAN IMPORTS

CORONA FAMILIAR 8

PACIFICO 7

TECATE 7

MODELO 7

MONTEJO 7

GRINGO BEERS

BLUE MOON
a refreshing wheat beer with hints of orange peel; perfect with lighter fare or salads 8

GUINNESS
a classic stout with rich, roasted notes; complements hearty dishes and bold flavors 8

WINE GLASS/BOTTLE

RED

OR HANGUZ CABERNET SAUVIGNON
2020, Israel 14/59

WHITE

OR HANGUZ SAUVIGNON BLANC
2021, Israel 12/49

SPARKLING

BARTENURA PROSECCO
INV, Italy 12/50

BARTENURA MOSCATO (dessert wine)
NV, Italy 12/48

Corkage fee 30

COCKTAILS by mixologist Cesar Mateo

SPICY MARGARITA BALAGÁN*
bold jalapeño-infused tequila balanced with pineapple and lime 21

MOJITO PASIFLOR*
rum mingled with passionfruit and fresh mint for a tropical refreshment 24

WATERPAMELON
tequila paloma with watermelon, lime, and grapefruit soda 21

COCOLISO*
piña colada with fresh carrot juice, lemongrass, pineapple, and creamy coconut 19

616 GIMLET
gin gimlet blended with cucumber, floral lychee, and sage 20

LA MANZANA WHISKEY SOUR
banana-infused whiskey sour with cocoa bitters, egg white, and a velvety red wine float 24

MATCHA MULE
honeydew melon-infused tequila, matcha, and ginger beer. Mezcal available for a smoky twist 18

CAREFULETA
a frozen blend of arak, lemon, and mint, inspired by the classic Middle Eastern limonana 21

MANGORITA
frozen mango margarita with a tajín rim; make spicy upon request 22

MICHELADA DE CASITA
a bold twist on a classic, featuring roasted heirloom tomatoes, fresh lime, mexican lager, and a tajín rim 14

*Lenny's Casita fan favorites

NON-ALCOHOLIC

COKE 4

COKE ZERO 4

DIET COKE 4

SPRITE 4

SNAPPLE 4

TOPO CHICO SPARKLING WATER 5

TOPO CHICO LIME 5

MINERAL WATER (1 liter) 10

SPARKLING WATER (1 liter) 10