

APPETIZERS

- * **BIRRIA EGGROLLS** 15.50
Fried eggroll filled with chili braised beef, Monterey Jack cheese, scallions, cilantro, served with consome dip.
- * **POKE NACHOS** 19.50
Wonton tostada, spicy imitation crab mix, avocado, poke tuna, crispy fried onions, spicy mayo and eel sauce.
- * **FIRECRACKER SHRIMP** 18.50
Tempura shrimp, sweet and spicy thai sauce, crispy carrots, eel sauce, scallions, served on a bed of cabbage.
- * **HABANERO RIBS AND TEMPURA SHRIMP** 19.50
Pork ribs, sweet and spicy thai habanero sauce, tempura shrimp and green onion.
- * **FRIED CALAMARI** 15.50
Crispy calamari, scallions, sambal sauce, thai sauce, served on a bed of cabbage.
- * **FRESH GUAC AND CHIPS** 13.00
Guac, pico de gallo, cotija cheese, corn tortilla chips, corn tostada.
- LOADED ZONA NACHOS** 18.50
Corn tortillas chips, green tomatillo sauce, sour cream, pico de gallo, habanero aioli, spicy mayo, pickled onion, Monterey Jack cheese, guac, refried beans and diablo sauce.
Add: Carne asada \$4, pork carnitas \$3, Tinga chicken \$3 or birria \$4.
- ASADA LOADED FRIES** 16.50
Carne asada, refried beans, French fries, Monterey jack cheese, Cotija cheese, sour cream, pico de gallo, pickled onions, guac, tomatillo sauce.
- * **QUESO FUNDIDO** 17.50
Monterey jack cheese, yellow corn, roasted poblano chile, pork chorizo, goat cheese, pico de gallo, pickled onion, chimichurri, queso fresco, cotija, hybrid tortilla, roasted red salsa and roasted green salsa.
- HOME MADE CHIPS AND SALSA** 5.00
Corn tortilla chips and chunky tomato salsa.
- ZONA FLAUTAS** 14.50
Fried corn tortilla, sour cream, Cotija, queso fresco, pico de gallo, guac, roasted red salsa, roasted green salsa, spicy mayo, habanero aioli, your choice of pork carnitas or chicken tinga flautas.
- * **SHORT RIB TAQUITOS** 16.50
Corn tortilla, shredded braised beef, sour cream, pico de gallo, roasted red salsa, Cotija cheese, queso fresco, served on a bed of guac.
- * **SHRIMP CEVICHE** 12.00
Cooked shrimp, tomato, cucumber, red onion, cilantro, lime, avocado, corn tostadas.



SALADS

- ENSALADA FRESA** 12.50
Romaine lettuce, balsamic vinaigrette, Cotija cheese, candied pecans, pickled red onion, strawberries.
Add: Carne asada \$4, grilled chicken \$4, Salmon \$8 or Shrimp \$6.
- CHICKEN PEPITA CAESAR SALAD** 15.50
Grilled chicken, romaine lettuce, pepita Caesar dressing, Cotija cheese, cherry tomato & pepita seeds.
Substitute with grilled salmon + \$8.

TOWERS

- * **POKE TOWER** 22.00
Sushi rice, spicy imitation crab meat, ahi tuna, avocado, crispy onion, eel sauce, spicy mayo, wontons.
- * **BOMB FRIED RICE** 19.50
Sweet and spicy pork belly, egg fried rice, bell pepper, corn, carrots, scallions, eel sauce, sesame oil, soy sauce.
- * **ARROZ YAKIMESHI** 16.50
Egg fried rice, bell pepper, scallions, eel sauce, sesame oil, soy sauce, imitation crab, avocado, crispy onion, spicy mayo. *(Add shrimp \$6 / Steak \$4)*



TACOS

- FRIES**
- * **FRIED SHRIMP TACO** 18.50
Corn tortilla, tempura shrimp, pico de gallo, pickled onion, cabbage, spicy mayo, sour cream, habanero aioli, corn tortilla. Served with Mexican white rice and beans.
- * **FRIED FISH TACO** 18.50
Corn tortilla, tempura fish, pico de gallo, pickled onions, cabbage, spicy mayo, sour cream, habanero aioli, corn tortilla. Served with Mexican white rice and beans.
- POTATO TACOS (VEGETARIAN)** 17.50
Crispy corn tortilla, potato, diablo sauce, Monterey Jack cheese, sour cream, lime avocado cured cabbage, pico de gallo, queso fresco, Cotija cheese, guac, roasted salsa roja and roasted salsa verde.
- * **SURF AND TURF TACO** 21.00
Hybrid tortilla, carne asada, shrimp, Monterey Jack cheese, pico de gallo, pickled onion, cabbage, spicy mayo, sour cream, habanero aioli. Served with Mexican white rice and beans.
- * **SALMON JALISCO** 29.00
Tequila lime and cilantro marinated salmon, Mexican white rice, arugula salad and au gratin Mexican potatoes.
- * **ZONA CARNE ASADA** 30.00
Sirloin steak, queso fresco, arugula salad, pico de gallo, pickled onion, guacamole, chile jalapeño toreado, refried beans and Mexican white rice.
Choice of corn, flour, or hybrid tortillas.
- ZONA BURRITO** 16.50
Refried beans, rice, cabbage, pico de gallo, guac, sour cream, habanero aioli, Monterey Jack cheese crust. *(Enchilada style red or green sauce \$3)*
Protein option: Asada, chicken tinga, pork carnitas or birria. Served with French fries.
- * **TUNA ROLL** 17.00
Inside: seaweed, shrimp, cream cheese, imitation crab and cucumber. Outside: Ahi tuna, eel sauce, sesame seeds, spicy mayo, scallions and pickled ginger.
- * **AVOCADO ROLL** 16.00
Inside: seaweed, shrimp, cream cheese, imitation crab, and cucumber. Outside: Avocado slices, eel sauce and sesame seeds, spicy mayo, scallions, pickled ginger.
- * **CRUNCH ROLL (TEMPURA ONLY)** 16.00
Inside: Seaweed, shrimp, cream cheese, imitation crab, cucumber. Outside: Spicy imitation crab, avocado, eel sauce, spicy mayo, ginger, scallions.
- * **ROCK N ROLL (TEMPURA/NATURAL)** 18.00
Inside: seaweed, cream cheese, crab stick, shrimp and cucumber. Outside: sweet and mild spicy firecrackers shrimp, imitation crab, deep fried tempura onion rings, drizzled with eel sauce, mild spicy mayo and scallions.
- QUESABIRRIA TACO** 18.50
Crispy corn tortilla, Monterey Jack cheese, slow cooked Chile braised beef, pickled onion, cilantro and consome. Served with Mexican white rice and beans.
- STREET TACOS** 18.50
Hybrid tortilla, pico de gallo, pickled onion, cabbage, sour cream, habanero aioli.
Protein option: Asada, chicken tinga, carnitas or substitute with grilled chicken \$3.
Served with Mexican white rice and beans.
- KOREAN SHORT RIB TACO** 22.00
Corn tortilla, Mexican kimchi, eel sauce, spicy mayo, beef short rib. Serves with Mexican white rice and refried beans.
- PORKBELLY AL PASTOR TACO** 20.00
Corn tortilla, porkbelly marinated in a blend of spices, chiles, pineapple, guacamole, Cotija cheese, pickled onion.

MAIN ENTREES

- FULL RACK HABANERO RIBS AND POTATOES** 29.00
Sweet and spicy habanero baby back ribs, au gratin Mexican potatoes, scallions.
- * **GRILLED CHICKEN PLATE** 23.00
Tequila lime and cilantro marinated chicken breast, arugula salad, grilled veggies, pico de gallo, guac, refried beans and Mexican white rice.
Choice of corn, flour, or hybrid tortillas.
- * **SURF AND TURF BURRITO** 19.00
Monterey Jack cheese, carne asada, bacon, shrimp, cabbage, pico de gallo, sour cream, spicy mayo and habanero aioli. Served with French fries.
- * **DIABLA SHRIMP ENTREE** 21.00
Jumbo shrimp, diablo sauce, Monterey Jack cheese, Cotija cheese, toasted red chile de arbol, cheesy bread and Mexican white rice.
- * **GARLIC BUTTER GRILLED WHITE FISH** 19.00
White fish, garlic butter, Mexican spices, grilled veggies arugula salad, guac, Monterey Jack cheese, pico de gallo, refried beans and Mexican white rice.
Choice of corn, flour, or hybrid tortillas.
- * **CULICHI POBLANO SHRIMP ENTREE** 21.00
Jumbo shrimp, creamy Poblano sauce, Monterey Jack cheese, Cotija cheese, cheesy bread, Mexican white rice.

SUSHI

- * **TUNA ROLL** 17.00
Inside: seaweed, shrimp, cream cheese, imitation crab and cucumber. Outside: Ahi tuna, eel sauce, sesame seeds, spicy mayo, scallions and pickled ginger.
- * **AVOCADO ROLL** 16.00
Inside: seaweed, shrimp, cream cheese, imitation crab, and cucumber. Outside: Avocado slices, eel sauce and sesame seeds, spicy mayo, scallions, pickled ginger.
- * **CRUNCH ROLL (TEMPURA ONLY)** 16.00
Inside: Seaweed, shrimp, cream cheese, imitation crab, cucumber. Outside: Spicy imitation crab, avocado, eel sauce, spicy mayo, ginger, scallions.
- * **ROCK N ROLL (TEMPURA/NATURAL)** 18.00
Inside: seaweed, cream cheese, crab stick, shrimp and cucumber. Outside: sweet and mild spicy firecrackers shrimp, imitation crab, deep fried tempura onion rings, drizzled with eel sauce, mild spicy mayo and scallions.
- * **MARY TIERRA (TEMPURA ONLY)** 18.00
Inside: seaweed, Shrimp, cream cheese, imitation crab, cucumber. Outside: Carne asada, eel sauce, spicy mayo, habanero aioli, scallions, pickled ginger.
- * **GUAMUCHILITO (TEMPURA/NATURAL)** 16.00
Inside: seaweed, shrimp, cream cheese, natural imitation crab, cucumber. Outside: Imitation crab, eel sauce, avocado, spicy mayo, scallions and pickled ginger.



ENCHILADAS

- * **ENCHILADAS DE CAMARÓN** 18.50
Corn tortilla, shrimp, Monterey Jack cheese, Cotija cheese, queso fresco, pico de gallo, pickled onion, green tomatillo sauce, sour cream, refried beans and Mexican white rice.
- ENCHILADAS DE POLLO** 17.50
Corn tortilla, chicken tinga, Monterey jack cheese, Cotija cheese, queso fresco, pico de gallo, pickled onion, green tomatillo sauce, sour cream, refried beans and Mexican white rice.
- * **SHREDDED SHORT RIB ENCHILADAS** 18.50
Corn tortilla, shredded short rib, Monterey jack cheese, Cotija cheese, queso fresco, pico de gallo, pickled onion, green tomatillo sauce, diablo sauce, sour cream, refried beans and Mexican white rice.



BURGERS

- * **MARY TIERRA BURGER** 18.50
Brioche bun, beef patty, bacon, monterey jack cheese, shrimp, cabbage, pickled onion, tomato, spicy mayo, habanero aioli. Served with house French fries.
- * **MEXICAN/KOREAN STYLE BURGER** 18.50
Brioche bun, beef patty, wonton, korean short rib, kimchi, eel sauce, spicy mayo, ponzu mayo. Served with sweet potato fries.

PASTAS

- * **SHRIMP ALFREDO PASTA** 19.00
Tequila garlic alfredo pasta sauce, shrimp, linguine pasta, Cotija cheese, Monterey Jack cheese and cheesy bread.
Substitute for Grilled Chicken.
- * **CULICHI POBLANO SHRIMP PASTA** 19.00
Creamy poblano sauce, corn, chile poblano, shrimp, linguine pasta, Cotija cheese, Monterey jack cheese and cheesy bread.
- * **DIABLA SHRIMP PASTA** 19.00
Diablo sauce, diced tomato, shrimp, linguine pasta, Cotija cheese, Monterey jack cheese, cheesy bread and chile de arbol.

SIDES

- SIDE OF HOUSE FRENCH FRIES** 5.50
- SIDE OF BEANS** 4.50
- AU GRATIN MEXICAN POTATOES** 7.50
- SIDE OF RICE** 4.50
- SIDE OF TORTILLAS (PICKS) (Choice of hybrid, corn or flour)** 2.50
- SWEET POTATOES FRIES** 5.50

BRUNCH SIDES

- BACON** 4.50
- BREAKFAST POTATOES** 4.50

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES. * ITEMS MARKED MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BRUNCH

AVAILABLE SATURDAYS AND SUNDAYS

10am - 2pm

*** * CHILAQUILES AL GUSTO**

Corn tortilla chips, Monterey jack cheese, queso fresco, Cotija cheese, pico de gallo, sour cream, guac, your choice of eggs.

Protein option: Asada, chicken tinga, pork carnitas or birria. Pick your sauce: green tomatillo or diablo sauce.

17.50

*** STEAK AND EGGS**

Steak flap asada, your choice of eggs, queso fresco and a side of hybrid tortilla.

26.00

CHICKEN AND WAFFLES

Waffles, fried chicken, bacon, habanero agave syrup. Chipotle butter, strawberries.

18.50

*** CHORIZO BREAKFAST BURRITO**

Pork chorizo, country potatoes, and eggs

15.00

*** HUEVOS RANCHEROS**

Corn tortilla quesadilla, diablo sauce, green tomatillo sauce, sour cream, pico de gallo, guac, your choice of eggs, Cotija cheese, monterey jack cheese, queso fresco.

17.50

*** BREAKFAST BURRITO**

Country potatoes, egg, monterey jack cheese, enchilada style diablo or green tomatillo sauce, sour cream, pico de gallo, guac, Cotija cheese, your choice chicken tinga, pork carnitas, asada.

16.50

*** BIRRIA CASSEROLE**

Slow cooked chile braised beef, country potatoes, your choice of eggs, diablo sauce, sour cream, queso fresco, Monterey Jack cheese, pickled onions, cilantro.

17.50

KIDS WAFFLES

Homemade waffle, chocolate and caramel syrup, strawberries, powdered sugar with a side of bacon.

8.50

*** CHURRO PANCAKES**

Fluffy pancakes, cinnamon churros, whipped cream, strawberries, caramel.

12.50

GUAVA CREAM CHEESE PANCAKES

Fluffy pancakes, cream cheese, guava, whipped cream, strawberries.

12.50

BRUNCH COCKTAILS

MIMOSA SINGLE

Sparkling champagne and orange juice.

7.00

ZONA EXPRÉS

Tierra madre reposado, coldbrew, cantera negra and cinnamon.

15.00

ZONA BLOODY MARY

Absolut peppar vodka, house mix, bacon-wrapped serrano, olives.

12.00

BOTTOMLESS MIMOSAS

Unlimited mimosas.

25.00



5609 E MCKELLIPS RD STE 101
MESA, AZ, 85215



832 S GREENFIELD RD STE 101
GILBERT, AZ, 85296

NA
+ COCINA

ZO
CANTINA