

AY MI PÁ!

MODERN MEXICAN KITCHEN & CANTINA

AY MI PÁ! was inspired by my father, Arturo Barragán, and the values he taught me: hard work, family and perseverance.

Born in Zacatecas, Mexico, my father came to the United States with little more than determination and a dream. Through years of sacrifice and dedication, he built a life for our family and shared his passion for hospitality with his children.

Growing up, we all called him "Pá!" When it came time to open my own restaurant, I wanted to honor the man who taught me everything I know. That's where the name AY MI PÁ! comes from, a tribute to my father, his legacy, and the love of family.

Today, every meal we serve is inspired by his spirit, our Mexican roots, and the belief that great food brings people together.

Gracias, Pá!

-Ruben Barragán

IN LOVING MEMORY OF ARTURO BARRAGÁN, THE INSPIRATION BEHIND AY MI PÁ!

VIDEO



FOOD & COCKTAILS



❖ SHAREABLE PLATES

FRESH GUACAMOLE

Fresh ripe avocados, tomato, onion, cilantro and jalapeño, topped with queso fresco, served with tortilla chips

CHICHARRON DE RIBEYE

Crispy fried Ribeye steak, guacamole, grilled green onion, corn tortillas

SHRIMP EMPANADAS (4)

Deep fried empanadas, shrimp, veggies, house cheese, chipotle mayo, queso fresco, pickled onions, cabbage

CAMARONES ZARANDEADOS (12)

Grilled shrimp seasoned with house marinade, served with dipping sauce

TAQUITOS DORADOS MI PA! (4)

Crispy tacos filled with potato and grilled steak, topped with lettuce, cotija cheese, house tomato sauce

With shrimp

AY MI PA! BOTANA

Three shrimp mini empanadas, crispy potato tacos, street corn bite, three birria mini tacos, guacamole, pickled onions

17.⁹⁵

32.⁹⁵

19.⁹⁵

24.⁹⁵

21.⁹⁵

23.⁹⁵

34.⁹⁵

CEVICHE DE CAMARON

Cooked or Raw-Curtido shrimp, onion, lime, cucumber, cherry tomato, avocado, shrimp broth

22.⁹⁵

AGUACHILE

Fresh butterflied shrimp cooked in lime juice, red onion, cucumber, avocado, choice of salsa negra or verde or mango habanero

25.⁹⁵

Make it Aguachile Trio

29.⁹⁵

SURF & TURF NACHOS

Corn tortilla chips, topped and garnished with beans, house-blend melted cheese, zarandeado-grilled shrimp, steak, sour cream, pico de gallo, guacamole

24.⁹⁵

BLUE SEA OYSTERS (6)

Fresh Mexican oysters, choice of salsa negra or verde.

26.⁹⁵

With shrimp ceviche topping

34.⁹⁵

RIBEYE AGUACHILE

7 oz Charbroiled ribeye, red onion, avocado, homemade aguachile salsa negra, microgreens

34.⁹⁵



CHICHARRON
DE RIBEYE



RIBEYE AGUACHILE



AGUACHILE TRIO

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PREMIUM STEAK

RIBEYE TACO (2) 27.⁵⁵
Woodfire grilled ribeye marinated with house adobo, crispy potato strips, pickled onion, salsa tatemada, microgreens

RANCHERA TACO(2) 24.⁹⁵
Grilled Skirt steak, onion, cilantro, salsa roja, queso fresco, guacamole

SURF & TURF TACO(2) 26.⁵⁵
Grilled steak and zarandeado-grilled shrimp, guacamole, pickled onion, queso fresco, cilantro

SEAFOOD

GOBERNADOR TACO (2) 22.⁵⁵
Shrimp sautéed with onion, poblano pepper and tomato, chipotle sauce

SHRIMP TACO (2) 21.⁵⁵
Zarandeado-grilled shrimp, shredded cabbage, chipotle-mayo, pico de gallo

PULPO TACO (2) 24.⁹⁵
Zarandeado-grilled octopus, pico de gallo, melted cheese, shredded cabbage, chipotle-mayo

GRILLED SALMON TACO (2) 21.⁹⁵
Zarandeado-grilled salmon, shredded cabbage, chipotle-mayo, pico de gallo

POULTRY & VEGETARIAN

POTATO TACO (2) 17.⁹⁵
Potato tacos topped with fresh lettuce, cotija cheese, pico de gallo, sour cream and house red salsa

CHICKEN PASTOR TACO (2) 19.⁵⁵
Chicken marinated with our al pastor sauce, microgreens, pickled onion, tatemada salsa, crispy potato strips, lime wedges

VEGGIE TACO (2) 18.⁵⁵
Grilled onions, asparagus and zucchini, melted Oaxaca cheese, guacamole, chipotle-mayo sauce

SPECIALTIES

AY MI PA! TACOS (2) 19.⁹⁵
Woodfire grilled steak with guacamole, onion, cilantro, salsa roja

BIRRIA TACO (2) 23.⁵⁵
Braised marinated short rib beef, melted cheese, onion, cilantro, birria consomé

SHORT RIB TACO (2) 21.⁵⁵
Braised short rib, pickled onion, crispy potato strips microgreens, salsa verde, lime wedges

STEAK VAMPIRO (2) 22.⁵⁵
Crispy flat corn tortilla, grilled steak, guacamole, melted cheese, pickled onion, microgreens

SIDES

AY MI PA! VEGGIES 7.⁹⁵
Sautéed seasonal vegetables

PURÉ DE PAPAS 7.⁹⁵
Mashed potatoes

AMP FRIES 7.⁹⁵
Fries, house seasonings, spicy-mayo, cotija, cilantro

RICE & BEANS 7.⁹⁵
White rice and refried beans

MEXICAN ESQUITE 7.⁹⁵
Street style corn, spicy mayo, cotija, tajin, lime



RIBEYE TACOS



SURF & TURF TACOS



AY MI PA! BOTANA



JEFE SKILLET



TOMAHAWK STEAK

MESQUITE WOOD GRILL*

STEAKS

Add a chicken or cheese enchilada to any plate 4.95

ARRACHERA 32.95
12 oz Grilled skirt steak, served with beans, rice, guacamole, queso fresco

RIBEYE STEAK 49.95
14 oz Certified Angus Ribeye steak, marinated with house adobo, cooked to your liking.
Served with one side

MAR & TIERRA 39.95
12 oz Grilled skirt steak, zarandeado-grilled shrimp, served with beans, rice, guacamole, queso fresco

SEAFOOD

PULPO A LAS BRASAS 40.95
Zarandeado-grilled octopus, white rice, grilled vegetables, Diabla sauce on the side

ALASKAN KING SALMON 28.95
8 oz Fresh alaskan salmon glazed with honey sauce or AMP sauce, white rice or mashed potatoes, grilled vegetables

SALMON ZARANDEADO 28.95
8 oz Fresh alaskan salmon marinated and slowly grilled, white rice, grilled vegetables

SKILLETS

Served with rice and beans

TOMAHAWK SKILLET 120.95
32 oz Certified Angus Tomahawk, corn on the cob, two cheese quesadillas, guacamole, pico de gallo, queso fresco, grilled onion, grilled jalapeño, crispy potato strips, handmade corn tortillas

EL JEFE SKILLET 59.95
Grilled steak, grilled chicken, camarones zarandeados, chorizo, corn on the cob, two cheese quesadillas, grilled onion, guacamole, pico de gallo, queso fresco, handmade corn tortillas

SIDES

AY MI PA! VEGGIES 7.95
Sautéed seasonal vegetables

PURÉ DE PAPAS 7.95
Mashed potatoes

GRILLED ASPARAGUS 7.95
Wood-fire grilled, house garlic-butter

RICE AND BEANS 7.95
White rice and refried beans

AMP FRIES 7.95
Fries, house seasonings, spicy-mayo, cotija, cilantro

MEXICAN ESQUITE 7.95
Street style corn, spicy mayo, cotija, tajin, lime

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TOMAHAWK SKILLET

COMBINATIONS

Served with rice and beans

TACO & ENCHILADA PLATE

24.⁹⁵

One chicken enchilada suiza topped with sour cream, hardshell taco with potato and steak, topped with lettuce and queso fresco

ENCHILADA DE QUESO

17.⁹⁵

Two house blended melted cheese enchilada topped with sour cream, green suiza sauce, pickled onion and microgreens

SHORT RIB ENCHILADAS (2)

27.⁹⁵

Tender short rib enchiladas, tomato red salsa, house cheese, sour cream, pickled onion, microgreens

SHRIMP ENCHILADAS SUIZAS (2)

24.⁹⁵

Shrimp enchiladas, suiza-verde salsa, house cheese, sour cream, pickled onion, microgreens

CHICKEN ENCHILADAS SUIZAS (2)

22.⁹⁵

Shredded chicken enchiladas, suiza-verde salsa, house cheese, sour cream, pickled onion, microgreens

VEGETARIAN ENCHILADAS (2)

22.⁹⁵

Seasonal sautéed vegetables, suiza-verde salsa, house cheese, sour cream, pickled onion, microgreens



BURRITOS

AY MI PA! WET BURRITO 24.⁹⁵

Grilled steak, rice, beans, melted house cheese. Topped with **suiza-verde salsa** or **red-tomato salsa**, guacamole, sour cream, pickled onion, microgreens

CALIFORNIA BURRITO 19.⁹⁵

Grilled steak, cheese, fries, guacamole, sour cream, pico de gallo
Make it wet! Add suiza-verde salsa or red-tomato salsa +4

SURF & TURF WET BURRITO 26.⁹⁵

Grilled steak and zarandeado-grilled shrimp, rice, beans, house cheese. Topped with **suiza-verde salsa** or **red-tomato salsa**, guacamole, sour cream, pickled onion, microgreens

❖ AY MI PA! SPECIALTIES

POLLO A LAS BRASAS

24.95

Grilled chicken breast glazed with our signature green creamy sauce, served with grilled veggies and rice

WAGYU BURGER

24.95

Double 100% American Wagyu beef patties, brioche bun, american cheese, house spread, grilled onion, lettuce, tomato. Served with one side

CAMARONES A LA DIABLA (10)

26.95

Shrimp cooked with Ay Mi Pa! spicy sauce, white rice, grilled veggies, handmade corn tortillas

CAMARONES AY MI PA! (10)

26.95

Shrimp cooked in a spicy garlic-butter sauce, white rice, grilled veggies, house blend melted cheese, handmade corn tortillas

❖ SALADS

CHICKEN CAESAR SALAD

18.95

Romaine lettuce, grilled chicken, croutons, parmesan cheese, caesar dressing

AY MI MA! SALAD

19.95

Romaine and mixed greens, grilled chicken, tortilla strips, cherry tomatoes, queso fresco, corn, avocado, avocado dressing

With shrimp

24.95

❖ SIDES

AY MI PA! VEGGIES

7.95

Sauteed seasonal vegetables

PURÉ DE PAPAS

7.95

Mashed potatoes

GRILLED ASPARAGUS

7.95

Wood-fire grilled, house garlic-butter

RICE AND BEANS

7.95

White rice and refried beans

AMP FRIES

7.95

Fries, house seasonings, spicy-mayo, cotija, cilantro

MEXICAN ESQUITE

7.95

Street style corn, spicy mayo, cotija, tajin, lime



AY MI MA! SALAD

❖ DESSERTS

CHURROS

Topped with cinnamon-sugar, served with a side of dulce de leche and whipped cream 9.⁹⁵

TRES LECHES

Traditional Mexican cake, soaked in three different sweet milks topped with dulce de leche 9.⁹⁵

PAN DE ELOTE

Corn bread topped with dulce de leche, served with vanilla ice cream and strawberries 9.⁹⁵

AY MAMI!

Two ice cream cones, churros, pan de elote and tres leches 32.⁹⁵

❖ DIGESTIFS

Full Drink Menu available

CARAJILLO

Espresso, Licor 43, hand-shaken and poured into a cinnamon smoked glass. Add Churro +2. Add Ice cream +3 14.⁹⁵

ESPRESSO MARTINI

Espresso, vanilla vodka, Caffé Borghetti Liqueur and agave nectar 14.⁹⁵

CHOCOLATE MARTINI

Chocolate syrup, chocolate liqueur, vanilla vodka, Baileys 14.⁹⁵



PAN DE ELOTE



CHURROS



ESPRESSO MARTINI



CARAJILLO

❖ CELEBRATION PACKAGES ❖

BRONZE "AY MI PA!" PACKAGE 50.⁰⁰

Includes

- LIGHT PACKAGE
- AY MAMI! DESSERT PLATTER
- PERSONAL CELEBRATION LED SIGN

GOLD "BOSS" PACKAGE 150.⁰⁰

Includes

- LIGHT PACKAGE
- PERSONAL CELEBRATION LED SIGN
- AY MAMI! DESSERT PLATTER
- BOTTLE OF BELAIRE BLEU OR GOLD OR ROSE

SILVER "PA" PACKAGE 100.⁰⁰

Includes

- LIGHT PACKAGE
- HOUSE DESSERT
- PERSONAL CELEBRATION LED SIGN
- MAESTRO DOBEL CANDY SHOTS (5) PRESENTED IN A DRIFTWOOD SCULPTURE

PLATINUM "EL JEFE" PACKAGE 300.⁰⁰

Includes

- LIGHT PACKAGE
- PERSONAL CELEBRATION LED SIGN
- AY MAMI! DESSERT PLATTER
- BOTTLE OF MASTRO DOBEL OR HERRADURA BLANCO
- BOTTLE OF BELAIRE BLEU OR GOLD OR ROSE