

OPEN DAILY
FOR
OUTDOOR
DINING,
TAKE-OUT
AND
DELIVERY

MONDAY -FRIDAY
11:30AM – 9:00PM

SATURDAY, SUNDAY
11:00AM – 9:00PM

To go & Delivery
can be done
through our
website

www.lamesastockton.com
delivery can also be done
by downloading the 'Toast
Take Out' through your
app store

329 Lincoln Center,
Stockton CA 95207
209-395-3818

Gratuity on parties
of seven or more

SHAREABLES

Fresh Tortilla Chips, Tomatillo, Chipotle, & Pico De Gallo Salsas	6
Guacamole, Chips	8
House Made Chicharrones with House Hot Sauce	5
Birria Fritas, Oaxaca Cheese, Spicy Aioli, Onion, Cilantro	16
Baked Nachos, Tortilla Chips, Ranchero Sauce, Black Beans, Pico de Gallo, Sour Cream, Cheddar	11
Wild Shrimp Ceviche Verde, Red Onions, Jicama, Chips	15
Crispy "Pellizco" Tacos, Smoked Chicken, Cheddar, Tomatillo, Chipotle Crema	13
Chile Relleno, Oaxacan Cheese, Salsa Ranchero, Sour Cream, Cilantro	9
Empanadas, Chorizo, Potato and Oaxaca Cheese	8

SOUP & SALAD

Menudo, Hominy, Onion, Oregano, Cilantro, Corn Tortillas	13
Pozole, Pork, Hominy, Onion, Radish, Cilantro, Flour Tortillas	8 / 13
Grilled Chicken Chopped Salad, Romaine, Cucumber, Radish, Cherry Tomato, Oranges, Pumpkin Seeds, Cotija, Chipotle Dressing	15
Tijuana Caesar Salad, Romaine, Cotija, Tortilla Strips	11
Grilled Shrimp Salad, Romaine, Cucumber, Carrot, Tomato, Cotija, Herb Dressing	17
<i>Add: Carne Asada 8, Chicken 5, Carnitas 5, Shrimp 7</i>	

MAINS

Enchiladas (3)	- Beef, Mole Coloradito, Queso, Black Beans, Cilantro Rice	19
	- Braised Chicken, Onion, Cilantro, Sour Cream, Aji Chili Amarillo Sauce, Black Beans, Mexican Rice	18
Quesadillas	- Pork Belly, Chicharrones, Oaxaca Cheese, Cabbage Slaw, Puya Salsa	18
	- Beef Birria, Onion, Cilantro, Puya Salsa, Oaxaca Cheese, Lime, Consommé	18
Tacos (2)	- Beer Battered Fried Wild Shrimp, Spicy Avocado Salsa, Pico, Avocado	19
	- Asada, Sauteed Onion, Cilantro, Spicy Avocado Salsa	19
	- Pork Belly, Onions, Cilantro, Cabbage, Puya Salsa	18
Carnitas Plate	- Black Beans, Cilantro Rice, Tomatillo Salsa Cruda, Flour Tortillas	20
Asada Plate	- Refried Beans, Mexican Rice, Avocado Tomatillo Salsa, Corn Tortillas	23

BURRITOS OR BOWLS

Choice of Meat: Grilled Chicken, Carnitas, Al Pastor, Veggie, Chipotle Grilled Shrimp +5, Carne Asada +\$3, Rice, Black Beans, Lettuce, Pico de Gallo, Sour Cream, Salsa, Cheese	16
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TACOS (2)

Choice of Meat: Grilled Chicken, Carnitas, Al Pastor, Veggie, Chipotle Grilled Shrimp +4, Carne Asada +\$3, Salsa, Onion, Cilantro	12
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DESSERTS

Caramel Mexican Flan	6	Churros	8	Gelato	4
Griddled Corn Bread, Vanilla Gelato, Chocolate Sauce, Strawberries	8				

HOUSE CRAFTED MARGARITAS

CLÁSICA – Blanco, Agave, Fresh Lime, Lemon, OJ 12

FLACA – Blanco, 0% Calorie Sweetener, Fresh Lime 12

PIÑA PICANTE – Blanco, Jalapeño, Pineapple, Agave, Fresh Lime 13

BLOOD NARANGA – Blanco, Fresh Blood Orange, Lime, Lemon, OJ 13.5

COCO Y PIÑA – Blanco, Rum, Organic Pineapple, Coco Lopez, Fresh Lime, House Made Whip 13

FUMAR HIBISCUS – Mezcal, Hibiscus, Agave, Fresh Lime, Lemon, OJ 13

PALOMA – Blanco, Fresh Grapefruit, Lime, Pellegrino, Tajin 13

DRAFT BEER 16OZ

Dust Bowl, Taco Truck, Mexican Lager ABV 4.7% 7

INC 82 'Hella juiced' Hazy IPA, Dublin ABV 7% 8

MICHELADA 9



BOTTLES & CANS

Mexico

Pacifico, Lager, Mexico 12oz 6

Modelo Negra, Mexico 12oz 6

Bohemiah, Pilsner, Mexico 12oz 6

Victoria, Lager, Mexico 12oz 6

Tecate, Lager, Mexico 12oz 6

USA

Golden State "Mighty Dry" Cider (GF), Sonoma 6.3% 16oz 9

Calicraft "Cool Kidz" Hazy IPA, Walnut Creek 7.2% 12oz 8

Knee Deep "Breaking Bud" IPA, Auburn 6.5% 16oz 10

Lagunitas IPA, Petaluma 6.2% 19oz 10

Dustbowl "The Therapist" DIPA, Turlock 10.4% 16oz 11

WINES

Whites and Sparkling

By the Glass or Bottle

NV Chandon Brut, Napa 187ml 10

NV LaMarca Prosecco, Healdsburg 187ml 9

2021 William Hill Chardonnay, Central Coast 7 / 26

2021 J Pinot Gris, Healdsburg 8 / 30

2021 Cotes de Roses Rose, Provance 8.5 / 32

2022 Kim Crawford Sauvignon Blanc, NZ 8.5 / 32

By the Bottle

2021 Oak Farm Albarino, Lodi 29

2022 Acquiesce Grenache Blanc, Lodi 30

Reds

By the Glass or Bottle

2020 Hayes "By Wente" Cabernet Sauvignon, Livermore 7/26

2020 Erath Pinot Noir, Oregon 9 / 34

2021 Macchia "Delicious" Barbera, Lodi 9.5 / 36

2021 Oak Farm Zinfandel, Lodi 9 / 34

By the Bottle

2017 Los Rocas Grenacha, Spain 20

NV Orin Swift "ES" Spanish Blend, CA 27

2017 Bokisch Tempranillo, Lodi 41

2019 Rombauer Zinfandel, Napa 375ml 30

2018 Frank Family Pinot Noir, Callistoga 375ml 42

SANGRIA

By the Glass 11.5

Red – Local Red, Chandon, Lillet Rouge, Lime, Lemon, Orange

Rose – Local Rose, La Marca, Lemon, Orange, Pineapple

0%

House Made Horchata or Seasonal Aqua Fresca 4.5

Mexican Coca Cola or Mexican Sprite 4

Topo Chico Mineral Water 4

Jarritos Grapefruit or Mandarin Soda 4

Purity Coconut Water 4

Coke/Diet Coke/Sprite/Root Beer/Orange/Mr. Pibb 4

Heineken 00 N/A, Holland 0% 12oz 5.5