



APERITIVOS

FRESH TABLESIDE GUACAMOLE

Prepared just as you like it! Fresh avocados, serrano chiles, tomatoes, onions, fresh cilantro and spices. 9.99

SHRIMP & SPINACH QUESO

Creamy spinach & spicy cheese dip loaded with shrimp and topped with melted parmesan cheese and corn relish. Served with warm tortilla chips. 7.99

BAJA CHICKEN TAQUITOS

Grilled chicken, pasilla chiles, mushrooms and jack cheese wrapped in crispy corn tortillas and served with guacamolito. 7.99

CHEESE QUESADILLA

Flour tortilla filled with melted jack cheese and mild pasilla chiles, grilled to a golden brown. 7.99
With Shredded Chicken or Beef add 1.49

BONELESS BUFFALO TENDERS

With ranch dressing. 9.49

SPICY BUFFALO WINGS

10 wings with ranch dressing. 10.99

MUCHO MACHO-TIZER PLATTER

Shrimp & Spinach Queso, Boneless Buffalo Tenders, Baja Chicken Taquitos and a Cheese Quesadilla. With ranch dressing and guacamolito. 13.99

NACHOS ULTIMOS

Refried beans, jack and cheddar cheeses, fresh jalapeños, tomatoes, sour cream and fresh guacamole. Choose Shredded Beef, Shredded Chicken, Picadillo Beef or Carnitas. 10.49

ENSALADAS -y- SOPAS

TOSTADA COMPUESTA

A crispy corn tortilla layered with refried beans and topped with lettuce, vinaigrette, jack and cheddar cheeses, tomatoes and fresh guacamole. Choose Shredded Beef, Shredded Chicken, Picadillo Beef or Carnitas. 11.99

MEXICAN CHICKEN CAESAR SALAD

Grilled chicken and romaine tossed with house-made creamy cilantro Caesar dressing with diced tomatoes, pepitas, parmesan cheese and tortilla strips. 11.99
With Shrimp add 1.99

BBQ CHICKEN TOSTADA

Chile-citrus marinated chicken breast with lettuce, black beans, corn, jicama, jack and cheddar cheeses and salsa picante tossed in barbecue-ranch dressing. 11.49

CHICKEN TORTILLA SOUP

Made fresh daily! A rich broth with fresh vegetables, chicken breast, jack cheese, crispy tortilla strips and fresh avocado. Bowl 5.49 Cup 3.99
Add a cup of soup to any entrée. 3.99

MEXICAN CAESAR or GARDEN SALAD

Mexican Caesar with house-made creamy cilantro Caesar dressing with diced tomatoes, pepitas, parmesan cheese and tortilla strips or a fresh Garden Salad. 5.99 Add to any entrée. 3.99

SOUP & SALAD

Chicken Tortilla Soup and a Mexican Caesar or a fresh Garden Salad. 9.49

*Add some Soup,
Mexican Caesar or
Garden Salad to
your meal for \$3.99*

Fajitas

Served hot and sizzling on a skillet with sautéed onions and bell peppers, rice, refried beans, fresh guacamole, pico de gallo and warm corn or flour tortillas. Add extra guacamole for 2.99

GRILLED STEAK FAJITAS

Chile-citrus and papaya marinated steak. 17.99

GRILLED CHICKEN FAJITAS

Chile-citrus marinated chicken breast. 16.49

FAJITAS DUO

Select two of your favorites!
Choose Grilled Chicken Breast,
Grilled Steak or Sautéed Shrimp. 18.99

VEGGIE FAJITAS

Grilled chile relleno with a medley of sautéed fresh vegetables. 12.99

SHRIMP FAJITAS

Plump, tender shrimp sautéed in jalapeño-garlic butter. 18.99

FAJITAS GIGANTE

A generous portion of chile-citrus marinated chicken breast, grilled steak and sautéed jalapeño-garlic butter shrimp. Served flaming at your table with premium gold tequila. 19.99

ESPECIALIDADES y MARISCOS

CARNE ASADA

Chile-citrus marinated and grilled 8oz skirt steak served with a cheese enchilada, fresh guacamole, rice, refried beans and warm tortillas. 19.99

CARNE ASADA Y CAMARONES

Grilled chile-citrus marinated 4oz skirt steak served with sautéed jalapeno-garlic butter shrimp with sautéed onions and bell peppers, rice and warm tortillas. 19.99

CARNITAS

Tender, slow-roasted pork simmered with garlic, oranges, lemons and cilantro. With rice, refried beans, fresh guacamole, salsa verde, salsa picante and warm tortillas. 14.49

DRUNKEN MAHI MAHI

Grilled and served with our signature sherry-butter sauce, sautéed fresh vegetables and rice. 15.99

SEAFOOD TRIO

A grilled mahi mahi filet with our signature sherry-butter sauce, a grilled shrimp brochette on a bed of rice and our award-winning crab enchilada. With sautéed fresh vegetables. 18.49

MUY GRANDE PLATTER

A grilled chicken breast, tender carnitas and your choice of a cheese, picadillo beef, shredded chicken or shredded beef enchilada. With sautéed fresh vegetables, refried beans, rice and warm tortillas. 14.49

TRADITIONAL COMBOS

Served with rice and refried beans or you may substitute sautéed fresh vegetables.

TWO ITEMS 12.49 • THREE ITEMS 13.99 • FOUR ITEMS 15.49

TACO - Soft or Crispy

Shredded Chicken, Shredded Beef,
Picadillo Beef or Carnitas.

ENCHILADA

Cheese, Shredded Chicken, Shredded Beef,
Picadillo Beef or Carnitas.

TAMALE

Chicken with salsa tomatillo, or Beef
with salsa colorada.

CHICKEN TAQUITOS

Filled with pasilla chiles, mushrooms and
jack cheese and topped with picante sauce,
sour cream and guacamolito.

CHILE RELLENO

Pasilla chile filled with melted jack cheese
in a crispy golden batter and topped with
relleno sauce.

ENChilADAS

SHRIMP ENCHILADAS

Sautéed shrimp and corn relish topped with roasted
tomatillo sauce, melted jack cheese and sour cream.
With rice and sautéed fresh vegetables. 15.49

FRESH SPINACH ENCHILADAS

Spinach and mushrooms topped with creamy espinaca
con queso. With rice and charro beans. 12.49

ENCHILADAS SUIZAS

Grilled chicken breast smothered with salsa tomatillo,
melted jack cheese and sour cream. With rice and
refried beans. 11.99

ENCHILADAS RANCHERAS

Grilled chicken breast and melted jack cheese
topped with salsa ranchera and sour cream.
With rice and refried beans. 11.99

CRAB ENCHILADAS

Lump crab meat and corn relish topped with
roasted tomatillo sauce, avocado and crema
de jaiba. With rice and refried beans. 17.49

TACoS -y- BURriTOS

ASADA BURRITO

Grilled chicken, pico de gallo, jack cheese, salsa
ranchera and sour cream. With rice and refried
beans. 13.29 With Grilled Steak add 1.99
Make it Chimi Style add 1.99

BURRITO GIGANTE

Jack and cheddar cheeses, rice, refried beans,
fresh guacamole, salsa colorada and sour cream.
Choose Shredded Chicken, Shredded Beef
or Carnitas. 14.29

CRISPY FISH TACOS

Crispy battered white fish with cabbage, pico de gallo
and smoked jalapeño tartar sauce. With charro beans
and fresh vegetables. 12.49

TACOS DE LA CALLE

A trio of Street Tacos - one carnitas, one steak and
one chicken. With sautéed fresh vegetables and
charro beans. 10.99

MaRGARiTAS

Make it a DOUBLE for \$4!

SIGNATURE MARGARITA

Made with premium Gold Tequila, orange liqueur and sweet & sour. Served blended or on-the-rocks. 7.99

Or try one of the following flavors:

Mango, Midori Melon, Strawberry, Raspberry, Coconut-Pineapple, Pomegranate or Banana. 7.99

UPGRADE TO JOSE CUERVO TEQUILA ADD .99

CADILLAC MARGARITA™

Made with 1800 Reposado Tequila, triple sec, sweet & sour and a side shot of Cointreau Noir. 8.99

PATRÓN PERFECT MARGARITA

Ultra-premium Patrón Silver, Patrón Citrónge, sweet & sour and a splash of orange juice. 10.99

COCONUT MARGARITA

Sauza Blue Reposado, Cruzan Coconut Rum, coconut cream, lime juice. 9.49

THE GRAND COMPADRE MARGARITA

Patrón Reposado Barrel Select Tequila, triple sec, sweet and sour and a mini bottle of Grand Mariner. 14.99

TROPiCALES de La CASA

MOJITOS

Bacardi Superior Rum, fresh lime and muddled mint. 9.99 Flavors: Original, Mango or Raspberry

ACAPULCO SUNSET

Frozen blend, Cuervo Silver, mango, lime juice, chile-salted rim, tamarind candy straw. 8.99

MOJITO ACAPULQUEÑO

Cazadores Blanco, spicy mango, lemon juice, mint leaves. 10.99

LA QUEBRADA PIÑA COLADA

Herradura Blanco, Cream De Coco, pineapple juice, lime juice. 10.99

ACAZUELA

Sharable for two. Patrón Select Reposado, organic agave nectar, grapefruit juice. 13.99

TROPICAL RUM PUNCH

Cruzan Light & Black Strap Rum, Cointreau, pineapple juice, lime juice. 10.49

WINE by the glass

Sparkling

LUNETTA 10.00 split
Prosecco, Veneto, Italy

Blanco

GAUTHIER 10.00
Riesling, Santa Lucia
Highlands, Sonoma

CHLOE 8.00
Pinot Grigio, Valdadige,
Veneto, Italy

LIGHT HORSE 8.00
Chardonnay, Jamieson
Ranch, California

WENTE 12.00
Chardonnay, "Riva Ranch"
Arroyo Seco, California

Tinto

REATA 10.00
Pinot Noir, Sonoma,
Monterey, Mendocino
Counties, California

GRAFFIGNA 8.00
Malbec, San Juan,
Argentina

BENZIGER 11.00
Cabernet Sauvignon,
Sonoma County, California

SANGRIAS

Red or white wine
blended with citrus and
fruit juices. 7.99

CERVEZAS

Mexican Bottled Beer 6.59

CORONA EXTRA

CORONA LIGHT

DOS EQUIS AMBER

DOS EQUIS LAGER

BOHEMIA

MICHELADA

A Mexican classic with ice cold cerveza, tomato & fruit juices, spices and fresh lime. Make any beer a Michelada for 1.00 more.

MODELO ESPECIAL

NEGRA MODELO

PACIFICO

TECATE

TECATE LIGHT

*With a deal like this, you should
celebrate with a cocktail!*

ALL-YOU-CAN-EAT LUNCH BUFFET

MONDAY – FRIDAY UNTIL 2PM

ONLY \$9.99

DESSERT

New!

CHOCOLATE BROWNIE

A warm chocolate brownie topped with French vanilla ice cream, cajeta-Kahlua sauce and whipped cream. Served sizzling on a cast iron skillet. 6.49

FLAN

Creamy, Mexican custard, rich caramel sauce and whipped cream. 5.49

DEEP FRIED ICE CREAM

French vanilla ice cream rolled in a crispy cinnamon coating, cinnamon-chocolate sauce, honey and whipped cream. 4.99

