



Daily Specials



MOLE MONDAY

Strips of boneless chicken breast sautéed in a mole sauce and sprinkled with Sesame seeds. 23.95

TACO TUESDAY

\$2 Tacos (small). Small draft beer for \$2.50.

ENCHILADAS WEDNESDAY

Enchiladas Mexicanas 20.95 Enchiladas Verdes 17.95 Enchiladas Rojas 17.95

Enchiladas Tampiqueñas 20.95 Mole Enchiladas 18.95 Enchiladas Suizas 20.95

NACHOS THURSDAY

Warm corn tortilla chips smothered with Cheddar cheese and your choice of meat. Topped with refried beans, onions, tomatoes, cilantro, Parmesan cheese and tomatillo sauce. Served with sour cream and guacamole. 10.95 Get \$2 off any Margarita during the Happy Hour!

CHILE VERDE FRIDAY

Sautéed pork smothered in mild or spicy green tomatillo sauce. Served with rice, refried beans and tortillas. 22.95

BURRITOS SATURDAY

House Burrito 13.95 Chile Verde Pork Burrito 13.95 Chile Colorado Beef Burrito 13.95 Veggie Burrito 12.95

Gringo Burrito 13.95 Fajitas Camarones Burrito 27.95

Fajitas Burrito 20.95 Burrito Ranchero 10.95 Breakfast Burrito 10.95

FAJITAS SUNDAY

Sizzling hot fajitas served over a bed of sautéed green peppers, onions and tomatoes. Served with rice and beans, Monterey Jack cheese, pico de gallo, sour cream, guac and 3 corn or flour tortillas.

Chicken 24.95 Steak 24.95

Pork 24.95 Shrimp 27.95

Chicken & Steak 29.95 Chicken, Steak & Pork 33.95

New Specialties

MOLCAJETE

Charbroiled steak, chicken and chorizo with 5 sautéed shrimps, Queso Fresco, deep-fried Chile Serrano, green onions and a grilled nopal served in a molcajete with the House special sauce. Served with flour or corn tortillas, rice, refried beans, pico de gallo, guacamole and sour cream. 29.95

BURRITO DE CAMARONES

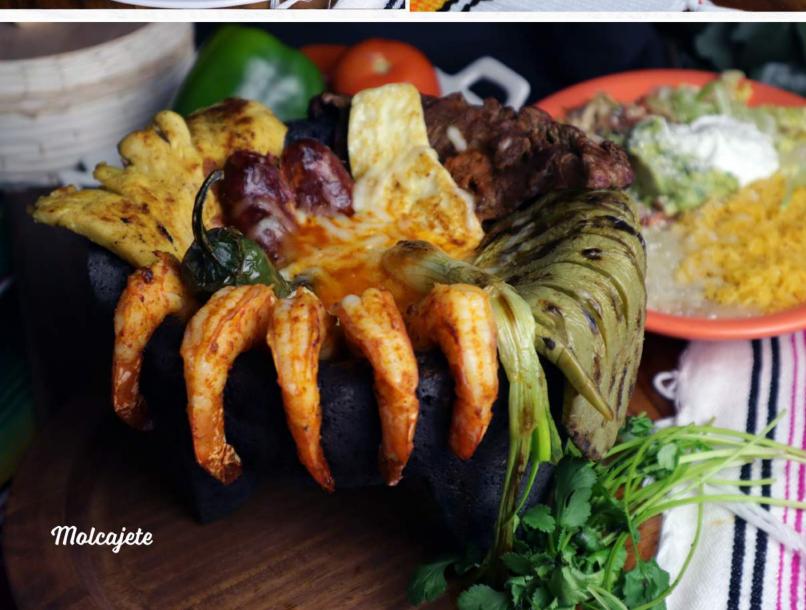
A large flour tortilla stuffed with sautéed shrimp, tomato, bell pepper, onion, rice and refried beans in our House sauce. Topped with green or red salsa (hot or mild) and Monterey Jack cheese. Garnished with lettuce, guacamole and sour cream. 17.95

ENCHILADAS TAMPIQUEÑAS

A mole enchilada, a green enchilada and a red enchilada made with corn tortillas and stuffed with your choice of meat. Our chef recommends shredded beef or chicken. Served with rice and refried beans. Topped with Monterey Jack cheese. Garnished with lettuce, tomato, sour cream and 2 avocado slices.







Appetizers

Food Allergy: Please ask a staff member about the ingredients in your meal before ordering. Thank you!

Choices of Meat: Carne asada (beef), pollo asado (chicken), adobada (pork), buche, pescado (fish), carnitas, chorizo, cuerito, cabeza, birria (goat), picadillo (shredded beef), carne molida (ground beef), lengua, (tongue - add \$0.50) & tripe (tripe - add\$0.50)

Quesadilla

2 flour or corn tortillas stuffed with Monterey Jack cheese and your choice of meat, topped with sour cream and guacamole. 12.95

Machas

Warm corn tortilla chips smothered with Cheddar cheese and your choice of meat. Topped with refried beans, onions, tomatoes, cilantro, Parmesan cheese and tomatillo sauce. Served with sour cream and guacamole. 12.95

Mini-Chimis

3 mini flour tortillas filled with your choice of meat and lightly deep-fried. Served with sour cream, guacamole and a sprinkle of Parmesan cheese. 12.95

Papas Nachos

French fries smothered with Cheddar cheese and your choice of meat. Topped with refried beans, onions, tomatoes, cilantro, jalapeños, Parmesan cheese and tomatillo sauce. Served with sour cream and guacamole. 10.95

Sopitos

4 small corn tortillas filled with your choice of meat. Lettuce, Parmesan cheese, tomatoes and tomatillo red hot sauce. Served with sour cream, 10.95

Ceviche

Shrimp, onions, tomatoes and cilantro served with tortilla chips.12oz 13.95 16oz 19.95

Ceviche Tostada

A deep-fried corn tortilla topped with shrimp, onions, tomatoes, and cilantro. 6.50

Taquitos

3 corn tortillas filled and rolled with your choice of meat. Deep-fried and served with sour cream, guacamole and a sprinkle of Parmesan cheese. 11.95

Taquitos Familiar

3 corn tortillas filled and rolled with your choice of meat. Deep-fried and served with sour cream, guacamole, rice and beans. Sprinkled with Parmesan cheese. 13.95

Deep-Iried Jalapeños6 jalapeños deep-fried to perfection. 6.95

Jalapeño Poppers 7.95











TACOS Sm 2.50 Tripa Sm 3.00 Lg 4.00 Tripa Lg 5.00

A corn tortilla filled with your choice of meat and served with cilantro, onions and tomatillo sauce.

3 TACOS - RICE & BEANS ★

3 small corn tortillas filled with your choice of meat and served with cilantro, onions and tomatillo sauce. Salsa on the side. 15.95

2 TACOS - RICE & BEANS

2 small corn tortillas filled with your choice of meat and served with cilantro, onions and tomatillo sauce. Salsa on the side. 13.95

TORTA

A toasted Mexican sandwich served on a torta roll with mayo, mustard, lettuce, onions, jalapeños, sour cream and avocado. 9.95

FLAUTAS

2 flour or corn tortillas filled with your choice of meat rolled and deep-fried, served with rice, beans and garnished with sour cream and guacamole. 17.95

QUESADILLA FAMILIAR

2 flour or corn tortillas stuffed with Monterey Jack cheese and your choice of meat, topped with sour cream and guacamole, with a side of rice and beans. 17.95

FAJITA QUESADILLA

Steak or Chicken 16.95 Steak, Chicken & Shrimp 29.95 / Shrimp 20.95 Served with sour cream and guacamole.

VEGGIE QUESADILLA

Bell peppers, onions, tomatoes, mushrooms, spinach, and Monterey Jack cheese. Topped with sour cream and guacamole. 12.95

TACO SALAD

A crispy flour tortilla bowl filled with refried beans, lettuce, spinach, tomatoes, cheese and choice of meat. Topped with spicy tomatillos sauce, avocado slices and sour cream. 12.95

SOPES

Thick deep-fried corn tortilla topped with choice of meat, ground cheese, beans, lettuce, tomatoes and cream. 5.95

CHIMICHANGA

A flour tortilla filled with your choice of meat and deep-fried. Served with rice, beans, and garnished with sour cream and guacamole. 12.95

The Best Enchiladas in Town!

All enchiladas are served with rice and beans.



ENCHILADAS MEXICANAS

2 corn tortillas with Mexican or Monterey Jack cheese with your choice of meat. Topped with sauce, tomatoes, sliced avocado, Cotija cheese and sour cream. 15.95

ENCHILADAS VERDES

2 corn tortillas with Mexican or Monterey Jack cheese with your choice of meat. Topped with green tomatillo sauce, avocado slices, tomatoes, and sour cream. 15.95

MOLE ENCHILADA

2 corn tortillas filled with your choice of meat, topped with our special Red Mole sauce, tomatoes, sour cream and avocado slices. Sprinkled with Sesame seeds. 15.95

ENCHILADAS ROJAS

2 corn tortillas with Mexican or Monterey Jack cheese with your choice of meat. Topped with red sauce, avocado slices, tomatoes, sour cream and Cotija cheese. 15.95

ENCHILADAS SUIZAS

2 corn tortillas filled with cheese or your choice of meat, topped with our special sour cream sauce, melted Monterey Jack cheese, tomatoes, green onions and avocado slices. 15.95

Mains

All entrées, except for Arroz con Pollo, are served with rice, beans and tortillas.

Steaks & Chicken

GUISADO DE RES

Sautéed beef with bell peppers, tomatoes, onions, and mild or spicy tomatillo sauce. 15.95

CHILE COLORADO

Chunks of beef sautéed in a tasty mild red chile sauce. 15.95

CARNE ASADA 🖈

Charbroiled skirt steak, served with guacamole, roasted onion and deep-fried jalapeño. 16.95

ARROZ CON POLLO

Chicken breast sautéed with mushrooms, bell peppers and onions in our special sauce. Served over a bed of rice. Topped with melted Monterey Jack cheese and tomatoes. 15.95

POLLO ASADO

Charbroiled skirt chicken, served with guacamole, roasted onion and deep-fried jalapeño. 16.95

POLLO A LA CREMA 🖈

Strips of boneless chicken breast, onions, mushrooms, and bell peppers sautéed in our special cream sauce. Garnished with guacamole. 15.95

GUISADO DE POLLO

Sautéed chicken, bell peppers, tomatoes, onions, & mild or spicy tomatillo red or green sauce. 13.95

POLLO EN MOLE

Strips of boneless chicken breast sautéed in an authentic mole sauce and sprinkled with Sesame seeds. 15.95

CHILAQUILES

Corn tortilla battered in egg with your choice of meat and topped with fresh Mexican cheese and mild or spicy red or green tomatillo sauce.

Garnished with tomatoes and sour cream. 15.95



Mains

All entrées, except for Arroz con Pollo and Camarones con Arroz are served with rice, beans and tortillas.

Seafood

MOJARRA FRITA

Fried Tilapia fish, served with pico de gallo. 21.95

CAMARONES A LA DIABLA 🖈



Shrimp sautéed in butter and tasty red spicy sauce with mushrooms and garnished with avocado slices. Served as spicy as you like. 17.95

CAMARONES RANCHEROS

Shrimps with onions, bell peppers, tomatoes, topped with ranchero sauce and garnished with avocado slices, 17.95

CAMARONES A LA CREMA

Shrimp sautéed in butter, onions, bell peppers, mushrooms, and our tasty cream sauce. Garnished with avocado slices. 17.95

CAMARONES AL MOJO DE AJO

Shrimp sautéed in garlic and mushrooms with our special cream. Garnished with avocado slices. 17.95

Irresistible...





Mains

All entrées, except for Arroz con Polto and Camarones con Arroz, are served with rice, beans and tortillas.

Seafood, Pork & More

CAMARONES CON ARROZ

Shrimp sautéed with mushrooms, bell peppers and onions in our special sauce, served over a bed of rice with melted Monterey Jack cheese. Garnished with avocado slices and sour cream. 17.95

LENGUA EN SALSA

Beef tongue sautéed in mild or spicy tomatillo red or green sauce. 15.95

CARNITAS EN SALSA

Sautéed pork smothered in mild or spicy red or green sauce. 15.95

CHILE VERDE

Sautéed pork smothered in mild or spicy green tomatillo sauce. 16.95

ADOBADA

Pork marinated in adobada spice, served with guacamole, roasted onion and red chile. 16.95

CHICHARRONES

Pork skin deep-fried, smothered in mild or spicy red or green sauce. 15.95

TAMAL PLATE

Pork wrapped in corn meal and corn husk, served with tomatillo salsa and sour cream. 10.95 Tamal only 6.95

Sizzling Fajitas

Sizzling hot fajitas served over a bed of sautéed green peppers, onions and tomatoes. Served with rice and beans, Monterey Jack cheese, pico de gallo, sour cream, guacamole and 3 corn or flour tortillas.

Chicken 17.95 Chicken & Steak 18.95 Steak 17.95 Chicken, Steak & Shrimp 22.95

Shrimp 20.95 Pork 17.95

ADD-ONS

Jalapeños (3) 2.95 Extra Guacamole 2.50 Avocado Slices 3.95







Mexican Breakfast

FOR LUNCH

Served with rice, beans and tortillas. Garnished with guacamole.

NOPALES CON HUEVO

Sautéed cactus, scrambled eggs, tomatoes, onions and jalapeños. 15.95

HUEVOS CON CHORIZO

Scrambled eggs blended with Mexican sausage. Served with 3 tortillas and guac. 13.95

HUEVOS CON JAMÓN

Scrambled eggs blended with ham, tomatoes and onions. 13.95

HUEVOS RANCHEROS

Two eggs on a corn tortilla, topped with ranchero sauce and Monterey Jack cheese. 13.95

HUEVOS A LA MEXICANA

Scrambled eggs blended with tomatoes, onions, and fresh chile, served with 3 corn tortillas, 13.95

MACHACA CON HUEVO

Eggs, beef, bell peppers, tomatoes and onions. 14.95

Burritos

All burritos, except House Burrito, are topped with melted Monterey Jack cheese.

HOUSE BURRITO

A large flour tortilla stuffed with your choice of meat, with rice, beans, cilantro, onions, lettuce, and tomatoes. Topped with spicy red or green sauce, Parmesan cheese, and garnished with our sour cream and guacamole. 13.95

GRINGO BURRITO

A large flour tortilla stuffed with your choice of meat, with rice, beans, cilantro, onions, lettuce, and tomatoes. Topped with red or green sauce and garnished with our sour cream and guacamole. 13.95

CHILE VERDE PORK BURRITO

Stuffed in a flour tortilla with sautéed onions, bell peppers, rice and beans.12.95

CHILE COLORADO BEEF BURRITO

Sautéed in a tasty mild red chile sauce and stuffed in a flour tortilla with rice and beans. 13.95

VEGGIE BURRITO

Spinach, bell peppers, mushrooms, onions, tomatoes, rice, refried or whole beans and Monterey Jack cheese. 13.95

BREAKFAST BURRITO

Your choice of chorizo, ham or bacon, with potatoes, and scrambled eggs. Served with rice and beans. 13.95



Authentic Mexican Soups

Served with tortillas.

CALDO DE RES

Beef, corn, chayote, cabbage, carrot and zucchini stew. 23.95

MENUDO

Beef tripe and feet in red soup with fresh onions and oregano. Served with Mexican condiments. 23.95

POZOLE

Jalisco-style stew made with chunks of pork, hominy, and special herbs. Served with 3 tostadas. 23.95

CALDO DE POLLO

Chicken, corn, chayote, cabbage, carrot and zucchini stew. 23.95

SIETE MARES

Shrimp, crab legs, octopus, fish, clams, calamari and squid. 33.95



BIRRIA DE CHIVO

Goat meat cooked in a red chile sauce with cilantro and spices. 26.95

COCTEL DE CAMARON

Mexican-style shrimp coctail. Tiger shrimp cooked in tomato juice with cilantro, onions, and peppers. 28.95

COCTEL DE CAMPECHANA

Tiger shrimp and octopus cooked in tomato juice with cilantro, onions, and peppers. 31.95

SOPA DE TORTILLA

Tender chicken breast and fresh avocado with tortilla strips and Monterey Jack cheese in a rich chicken broth. 15.95

Taco Combinations

All combinations are served with your choice of meat, rice, beans and tortillas. 13.95

TACO & BURRITO TACO & CHILE RELLENO TACO & QUESADILLA

TACO & ENCHILADA

TACO & TOSTADA

TACO & PORK TAMALE

2 CHILES RELLENOS

19.95

1 CHILE RELLENO

13.95

Side Orders

AVOCADO 4.95 **SOUR CREAM 3.25 GUACAMOLE 4.95** DEEP FRIED JALAPEÑOS 6.95

TORTILLAS 2.50 REFRIED BEANS 3.95 **CHILE RELLENO 5.75** FRENCH FRIES 3.25

RICE & BEANS 6.95 HOUSE SALAD 8.95 **CHIPS 3.95 JALAPEÑO POPPERS 8.95** **RICE 3.95 ENCHILADA 3.95 MEXICAN FRESH CHEESE 4.50**

Drinks

JUGOS JUMEX 3.50 JARRITOS 3.50 MEXICAN COKE (0.5L) 4.50 **ROY ROYERS 5.95** AGUAS FRESCAS 4.50

SHIRLEY TEMPLE 5.95 GLASS OF MILK 3.50 COFFEE 3.00 **ICED TEA 3.50** HOT CHOCOLATE 4.95 HOT TEA 3.00

FOUNTAIN DRINKS 3.50 Regular Coke Diet Coke Root Beer

Fanta Orange Lemonade Dr. Pepper

NATURAL JUICE Sm 5.95 Lg 6.95 Orange Beets Carrot Pinapple

HANDCRAFTED Cocktails

TEQUILA SUNRISE

Pueblo Viejo reposado, orange juice, float of grenadine. 8.95

SPICY PALOMA

Grapefruit SVEDKA, jalapeños, and grapefruit juice. 10.95

LONG ISLAND ICED TEA

Vodka, gin, rum, sweet and sour, triple sec and coke with a squeeze of lime. 11.95

CUBA LIBRE

Don Q Cristal Rum, cola and lime. 7.95

SPANISH COFFEE

Tia Maria Coffee liqueur, Don Q Rum and house made hot coffee, topped with whipped cream. 8.95

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TEQUILAS

CORRALEJO		10.95
DON JULIO		10.95
PATRON		12.95
CUERVO GOLD		8.25
MILAGRO		11.95
HORNITOS		10.95
7 LEGUAS		10.95
CAZADORES		10.95
JIMADOR		10.95
HERRADURA		11.95
CONMEMORAT	TVO	11.95

HOUSE WINES

SUTTER HOME: Pinot Grigio, White Infandel, Merlot,

PIÑACOLADA

A tropical blend of coconut cream, pineapple juice, rum and shaved ice. 8.95

ELECTRIC WATERMELON TEA

Rum, gin, Vodka, melon liqueur, sweet and sour, and orange juice. 11.95

SANGRIA

Simon's house made sangria. 6.95

CHAVELA VIEJO

Milagro Silver Corona, tomato juice, dash of sauce, and lime with a salted rim. 9.95

RASP-BUBBLES

Raspberry SVEDKA, splash of soda water and a dash of simple syrup. 7.95

CERVEZAS

Bottles for 5.95

BUD LIGHT PACIFICO MODELO CARTA BLANCA NEGRA MODELO VICTORIA

CORONA SOL TECATE

DRAFT BEER

16oz 6.95 24oz 8.95 32oz 9.95

MODELO Negra modelo

PACIFIC BUD LIGHT





FLAN 5.95
CHURROS 3.50
CHEESECAKE 5.95
PASTEL 3 LECHES 6.95
ICE CREAM (2 SCOOPS) 5.95
DEEP-FRIED ICE CREAM 6.95
MEXICAN SWEET BREAD 2.50

SIGNATURE Margaritas

Only for 9.95

STRAWBERRY RASPBERRY PEACH PINEAPPLE Orange Kiwi BLACKBERRY Mango Huckleberry

Premium Ritas

LA MICHOACANA

Milagro reposado, cointreau, sour and fresh lime juice. 14.95

FOR THE MAMI'S

Pueblo Viejo Añejo, cointreau and fresh orange juice. 14.95

LA SANTANA CADILLAC

Carlos Santanas's Casa Noble Añejo, tequila, fresh lime and a float of grand marnier, orange liquor. 14.95

LA CALIENTE

Herradura Silver, cointreau, sour, jalapeño and a dash of hot sauce. 14.95

THE ORIGINAL

Smooth mix of cointreau, Milagro tequila and lime juice. 14.95

