



A taste of Mexico

ANTOJITOS

GUACAMOLE **10.99**
Avocado, tomatoes, cilantro, and onion; seasoned.

SHRIMP COCKTAIL..... **16.99**
Shrimp in our own cocktail juice, with onions, cucumber, tomato, avocado and cilantro.

QUESADILLA **11.99**
Made to order with jack cheese and served with a garnish of guacamole and sour cream.
Add shredded beef** or shredded chicken** 3
Add grilled shrimp 5
Add grilled peppers and onions 2

CEVICHE..... **14.99**
Marinated fish or shrimp with lime and slightly seasoned; mixed with tomatoes, onions, cilantro and avocado.

TAQUITOS OR FLAUTAS ** **12.99**
Rolled corn tortillas (Taquitos) or flour tortillas (Flautas) stuffed with your choice of shredded beef or shredded chicken and deep fried. Garnished with guacamole, sour cream, lettuce, tomatoes, radishes, pickled onions & queso cotija.

STREET TACOS..... **13.99**
(4) Our street tacos are served on our small corn tortillas with onion, cilantro and salsa.
PASTOR, CARNITAS, GRILLED CHICKEN or BARBACOA.
STREET TACOS CARNE ASADA (4) **15.99.**

TORTAS

Our Mexican version of the grilled sandwich, filled with refried beans, guacamole, lettuce, and tomatoes

AL PASTOR , CARNITAS, BARBACOA or CHICKEN MILANEZA TORTA..... **14.99**
CARNE ASADA MILANEZA TORTA **15.99**

BURRITOS

Our burritos are filled with rice, beans, salsa, onion, cilantro, and your choice of meat; except for these burritos*.

Make it enchilada style red-(medium) or tomatillo-(hot) sauce, cheese, and a drizzle of sour cream; and a garnish of radishes, pickled onions & queso cotija.

All meat adds \$2.00.

Add a small side of guacamole \$2.00.

BEAN AND RICE ONLY* **8.99**

BEAN AND CHEESE ONLY* **8.99**

VEGETARIAN*; Sauteed vegetables, black beans, guacamole & corn **12.99**

GROUND BEEF** **12.99**

SHREDDED CHICKEN** **12.99**

SHREDDED BEEF** **12.99**

CHILE VERDE **15.99**

CARNE ASADA **15.99**

CARNITAS **14.99**

AL PASTOR **14.99**

BARBACOA **14.99**

SHRIMP **16.99**



**Chicken, beef, and ground beef are cooked with onions and tomatoes.

ESPECIALIDADES DE LA CASA

Served with Mexican rice and your choice of pinto beans, refried beans or black beans. Flour or corn tortillas (except for the enchilada & taco combo)

BARBACOA **20.99**
Beef pot roast slowly cooked with traditional seasonings.

BISTEK RANCHERO.....**22.99**
Chopped steak simmered in our fresh onion and bell pepper Ranchero sauce.

CARNITAS.....**20.99**
Following a traditional recipe, we slowly cook chunks of pork until crispy on the outside and tender and juicy on the inside.

CARNE ASADA**22.99**
Another very traditional dish; thinly sliced marinated steak, rubbed with seasonings, and grilled to perfection.

ASADA RANCHERA **24.99**
Our Carne Asada topped with a cheese enchilada.

AL PASTOR **19.99**
Marinated pork with chunks of pineapple.

CHILE VERDE **20.99**
Chunk of tender pork simmered in our house made spicy tomatillo chile sauce -Caliente-.

MOLCAJETE.....**49.99**
SERVES 2 PEOPLE. Carne asada, grilled chicken, bacon wrapped shrimp, chorizo, onions, cheese, bell peppers, cactus and Molcajete sauce served on a hot rock bowl.

TWO TACO COMBO..... **17.99**
Crispy or soft. Choose from shredded beef, shredded chicken or ground beef.

CHEESE ENCHILADAS COMBO.....**18.99**
Three cheese enchiladas made with our Traditional red sauce.
Ground beef, chicken, or enchiladas** **19.99**

FAJITAS**22.99**
Served sizzling on a hot skillet with your choice of chicken, steak, or shrimp; with grilled onions and bell peppers and seasoned with our Fajita sauce.

TRIO FAJITAS **24.99**

SHRIMP A LA DIABLA**20.99**
Shrimp sauteed in our spicy red sauce -muy caliente!.

SHRIMP RANCHEROS**20.99**
Simmered in our fresh onion and bell pepper Ranchero sauce.

SOPAS AND ENSALADAS

ALBONDIGAS, traditional meatball soup bowl **12.99**

CHICKEN TORTILLA SOUP bowl **12.99**

SOUTHWESTERN SALAD.....**14.99**
Fresh mixed greens with roasted corn, black beans, avocado, tomatoes, carrots, cucumber, cheese, tortilla strips & cilantro sprigs. Our Southwestern vinaigrette served on the side.
Add grilled chicken 7 Or grilled shrimp 9



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NON-ALCOHOLIC

Fountain soda, coffee, iced tea, milk, hot chocolate, horchata. **3**

Virgin fruit margarita. **6**

CERVEZA

CERVEZA DE BARRIL 16oz

BudLight, Coors Light. **6**

Pacifico, Modelo Especial, **7**

Negra Modelo, XX Amber, XX Lager.

Blue Moon, Stella Artois, Hazy Little **8**

Thing IPA, Luponc Distortion IPA, Union Jack IPA. **8**

CERVEZA DE BOTELLA

Miller Lite, Coors Light, Bud Light, Budweiser. **5.5**

Corona, Corona Light, Negra Modelo, **6.5**

Modelo Especial, Bohemia, Tecate, XX Lager, XX Amber, Pacifico, Heineken.

E **SE** **?**

? glass | bottle

Sycamore Lane, Chardonnay 8 | 30

Bonterro, Chardonnay Napa 9 | 32

Cellars, Chardonnay 10 | 35

Sycamore Lane, White Zinfandel 10 | 35

Bonterro, Sauvignon Blanc 9 | 32

Redtree, Pinot Grigio 9 | 32

R **S**

Sycamore Lane, Merlot 9 | 32

Sycamore Lane, Cabernet 9 | 32

Bonterra, Pinot Noir 10 | 35

Bonterra, Cabernet 10 | 35

Hess Collection, Cabernet 10 | 35

MARGARITAS

MARGARITAS DE LA CASA

18 oz. \$13

Gold tequila and our Hacienda classic margarita mix, hand shaken and served up or blended.

CADILLAC MARGARITAS

18oz. \$15

Gold tequila, our Hacienda classic margarita mix and a splash of Cointreau Noir; hand shaken and served up or blended.

PREMIUM MARGARITA 13oz \$15
Choose from Don Julio Silver, Patron Silver, Herradura Silver, Cazadores Blanco or El Jimador Blanco.

MARGARITAS de FRUTA

18oz. \$15

Gold tequila, our Hacienda classic margarita mix and your choice of strawberry, mango, raspberry, watermelon, or peach puree. Served blended.

LA FLACA

10oz. \$13

Our handcrafted skinny Margarita.

Azuña Organic Blanco Tequila. fresh squeezed lime, miel de agave, Cointreau Noir and a splash of soda water, hand shaken and served up.

MARGARITA de JALAPEÑO

18oz. \$14

Azuña Organic Blanco Tequila. Fresh sliced jalapeño, our Hacienda classic margarita mix and Tajin Salt. hand shaken and served up.

MARGARITA DULCE de JALAPEÑO

18oz. \$15

Add some flavor to your Jalapeño Margarita.

Strawberry, mango, raspberry, watermelon, or peach.

TEQUILAS

SILVER

Silver tequila- also called white or young tequila.

Azuña 8
Casa Amigos 8
Cazadores 8
Don Julio 8
El Jimador 8
Hornitos 8
Herradura 8
Patron 8
Tres Generaciones 8
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REPOSADO

Aged tequila in oak or white oak barrels from two months to a year.

1800 10
Cazadores 10
Corralejo 10
Don Julio 10
Hornitos 10
Patron 10
Tres Generaciones 10
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AÑEJO

Añejo means "vintage". These are sipping tequilas that are aged from twelve months to three years.

Cazadores 12
Don Julio 12
Herradura 12
Patron 12
Tres Generaciones 12
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AÑEJO ESPECIAL

These are aged for at least three years and are normally dark-colored- deep amber or copper – and typically have a long, refined finish.

Avion 44 25
Clase Azul 25
Don Julio 1942 25
Don Julio Real 60
Reserva de la Familia 25
Herradura Seleccion Suprema 60
Gran Patron Burdeos 80
Partida "Elegante" 60

WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may cause cancer risk, and, during pregnancy, can cause birth defects.

18% Gratuity will be added to parties of 6 or more.