CHIPS & SALSA
Warm tortilla chips with oven roasted tomato salsa 4.25

QUESADILLA
Warm flour tortillas stuffed with Chihuahua cheese, sautéed onions and poblano peppers. Served with guacamole, sour cream and pico de gallo 10.95
Add Grilled Chicken or Chorizo 4.
Add Steak* or Grilled Gulf Shrimp 5.

GUACAMOLE FRESCO
Prepared fresh at your table with avocados, tomatoes, red onions, jalapeños, cilantro and fresh lime juice. Served with warm tortilla chips 12.50

QUESO FUNDIDO
Chihuahua cheese and chorizo fondue with roasted poblanos and portobello mushrooms, served with warm tortilla chips 13.50

EMPANADAS
Portobello mushrooms, caramelized onion, charred corn and Chihuahua cheese, topped with Diablo crema 9.50

GAMBAS AL AJILLO
Sautéed Gulf shrimp and garlic reduced with Sherry wine and finished with fresh lemon and Spanish paprika. Served with grilled Artisan bread 14.50

AHI TUNA* TOSTADAS
Seared ahi with charred corn, poblano peppers and fresh guacamole 12.50

TRADITIONAL STREET CORN
Charred sweet corn topped with chipotle mayo, lime-salt and aged Cotija cheese 5.50

CHICKEN TAQUITOS
Hand-rolled corn tortilla stuffed with chipotle-braised chicken and Chihuahua cheese, topped with lime-cabbage, chipotle crema, pico de gallo and avocado salsa 11.50

SHRIMP CEVICHE*
Lime marinated shrimp with onions, tomatoes, avocado and cilantro, served with tortilla chips 13.50

CHICKEN WINGS
Buffalo or chile de arbol, fried and charred, served with ranch dressing 12.50

NACHOS RANCHEROS
Chioptle-braised chicken tinga, beef picadillo or chorizo over warm chips, topped with creamy Chihuahua cheese sauce, black beans, pico de gallo, sour cream, pickled jalapeños and guacamole 14.50
Add Grilled Skirt Steak* 4.25

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

An 18% gratuity will be added to parties of six or more

AVAILABLE FOR PRIVATE EVENTS
CHILE RELLENO  
Poblano pepper stuffed with portobello mushrooms, caramelized onion, charred corn, and Chihuahua cheese. Served with Spanish rice, julienne zucchini, carrots, and chayote squash, finished with tomatillo sauce 20.50

CAMARONES ESPECIADOS  
Blackened shrimp served with cilantro rice, roasted corn, vegetables and a chipotle cream sauce 19.50

CARNE ASADA*  
Char grilled marinated skirt steak served with blackened fingerling potatoes, sautéed broccoli, and a padrón pepper sauce 25.50

CHICKEN  
Chipotle-braised chicken breast in tomatillo sauce 16.50

MACHACA BEEF  
New York steak in chile guajillo sauce 17.50

CARNITAS  
Negra Modelo braised pork in chile guajillo sauce 16.50

SHRIMP  
Sautéed Gulf shrimp in tomatillo sauce 17.50

VEGETABLE  
Sautéed zucchini squash, broccolini, poblano peppers, carrots and onions 13.50

BURRITOS  
Hand rolled flour tortilla topped with red chile guajillo or tomatillo sauce and Chihuahua cheese. Served with Spanish rice & refried beans

CHICKEN 16.50
BEEF BARBACOA 17.50
PICADILLO BEEF 17.50
SEASONED GROUND BEEF, ONIONS, GARLIC, TOMATOES AND CHIHUAHUA CHEESE
ROASTED VEGETABLES 14.50
JULIENNE ZUCCHINI, YELLOW SQUASH, BROCCOLINI, ONIONS AND BELL PEPPERS
GULF SHRIMP 18.50
CHORIZO 17.50

FAJITAS  
Sizzling hot on an iron skillet with sautéed onions & poblano peppers. Served with Spanish rice and refried beans

CHICKEN 17.50
STEAK* 20.50
MEXICAN GULF SHRIMP 20.50
ROASTED VEGETABLES 15.50
COMBINATION* Choice of any two fajitas 20.50

SANDWICHES  
Served with shoe string potatoes

GRILLED CHICKEN CLUB  
Grilled chicken breast, Chihuahua cheese, lettuce, chipotle mayo, jalapeño-bacon, and tomato 13.50

BACON CHEESEBURGER*  
Topped with fire-roasted poblano peppers and chipotle mayo 13.50

CARNITAS BURGER  
BBQ carnitas with Chihuahua cheese, jalapeño bacon and crispy onions 14.50

ENCHILADAS  
Corn tortillas coated in freshly made enchilada sauce and topped with Chihuahua cheese. Served with Spanish rice and refried beans

CHICKEN  
Chipotle-braised chicken breast in tomatillo sauce 16.50

MACHACA BEEF  
New York steak in chile guajillo sauce 17.50

CARNITAS  
Negra Modelo braised pork in chile guajillo sauce 16.50

SHRIMP  
Sautéed Gulf shrimp in tomatillo sauce 17.50

VEGETABLE  
Roasted mushrooms, caramelized onion, poblano peppers and charred corn with tomatillo sauce 15.50

STREET TACOS  
A traditional favorite! Soft corn tortillas with onions, cilantro and avocado salsa. Served with Spanish rice and refried beans

CHICKEN BREAST 16.50
CARNE ASADA* 17.50
FRIED FISH TACOS  
Tempura battered sea bass with cabbage slaw and tartar sauce 16.50
CARNITAS  
Negra Modelo braised pork 17.50

MEXICAN GULF SHRIMP  
Served with cabbage slaw and tartar sauce 17.50

PAPA Y QUESO  
Potato and cheese tacos fried crispy and topped with lime-cabbage, pico de gallo and avocado salsa 13.50

VEGETABLE  
Sautéed zucchini squash, broccolini, poblano peppers, carrots and onions 13.50

SPECIALS

SIDES  
ROASTED TOMATO SALSA 2.25  •  DIABLO SALSA 1.25  •  CHEESE 1.25
SOUR CREAM 1.25  •  GUACAMOLE 5.25  •  SPANISH RICE & BEANS 5.50
BEER

DRAFT SELECTIONS
Corona Light • Dos Equis Lager
Dos Equis Ambar • Modelo Especial
Negra Modelo • Pacifico

DOMESTIC BOTTLES
Angry Orchard Hard Cider
Budweiser • Bud Light • Coors Light
Michelob Ultra • Miller Lite • O’Douls

IMPORTED BOTTLES
Blue Moon • Corona • Heineken
IPA • Stella Artois

BEVERAGES

SOFT DRINKS 4.25
Pepsi
Diet Pepsi
Sierra Mist
Club Soda
Gingerale

FRESH & FLAVORED LEMONADE 4.25
Fresh Lemonade
Strawberry
Raspberry
Mango
Arnold Palmer

JUICE 4.25
Orange Juice
Pineapple Juice
Cranberry Juice
Tomato Juice

WINE

SANGRIA
Glass Pitcher
Fresh Granny Smith and Red Delicious apples with tangy citrus fruits, infused with red wine, brandy and orange liqueur
9.50 27.

WHITE
Glass Bottle
Chardonnay, Chloe 9. 36.
Pinot Grigio, Astoria 9. 36.
Sauvignon Blanc, Honig 10. 40.
White Zinfandel, Beringer 8. 34.

RED
Glass Bottle
Cabernet Sauvignon, Earthquake 9. 36.
Merlot, Kenwood Yulupa 10. 40.
Pinot Noir, A by Acacia 10. 40.

JOIN US ALL WEEK!

$10.95 LUNCH SPECIALS
MONDAY - FRIDAY | 11:30AM - 3:00PM

$5 HAPPY HOUR
MONDAY - THURSDAY | 3PM - 6PM

LATIN NIGHTS
FRIDAY & SATURDAY | 11PM